

Appetizers

Suon Nuong

Five-spice rubbed Niman Ranch pork ribs with honey-ginger glaze served with baby tatsoi and water chestnut 14.

Banh Hap So Diep

Seared pot stickers filled with scallops, ginger and herbs served with a sesame-soy dipping sauce 13.

Thit Kho Chien

Confit Berkshire Pork belly with pickled bok choy, Hosui pear and quail egg with savory caramel and truffle oil 14.

Bo Tai Chanh

Sliced rare Niman Ranch beef carpaccio, fresh lime juice, mizuna, crispy shallot, toasted peanuts and nuoc cham 12.

Muc Chien

Lightly battered salt and pepper calamari served with a chili lime sauce 11.

Banh Cuon

Steamed rice noodle filled with chicken and wood ear mushrooms served with bean sprouts, chilies and nuoc cham 9.

Bong Bi Chao Tom

Fried squash blossoms stuffed with shrimp mousse and Dungeness crab, served with frisee lettuce, toy box tomato and cilantro vinaigrette 14.

Cha Cua

Coconut-crusteD Dungeness crab cakes served with cilantro aioli, pickled carrots and daikon 12.

Tasting Platter

Chef's selection of five Vietnamese specialties (for two) 28.
Each additional person 14.

Rolls

Goi Cuon

Fresh spring rolls with poached prawns, bean sprouts, mint and rice vermicelli, served with a peanut dipping sauce 10.

Cha Gio Chay

Crispy vegetarian "Buddha" rolls with taro, tofu, shiitake mushrooms and jicama served with lettuce wraps, herbs and a sweet ponzu dipping sauce 11.

Cha Gio Vit

Crispy duck rolls with taro and jicama served with lettuce wraps, herbs and a ginger dipping sauce 11.

Bo Bia Chay

Fresh vegetarian rolls with chayote, shiitake mushrooms, tofu, cucumber, crushed peanuts and basil served with a peanut dipping sauce 9.

Cha Gio Tom Cua

Crispy rolls with Dungeness crab, shrimp, pork and wood ear mushrooms served with lettuce wraps, herbs and nuoc cham 11.

Soups

Bun Rieu

Tangy tomato soup with crab and shrimp dumplings served with glass noodles, bean sprouts, basil and Napa cabbage 9.

Pho Bo

Fragrant star anise broth with sliced rare beef tenderloin, oxtail, herbs, green onion and rice noodles 9.

Salads

Xa Lach Buoi

Baby field greens with pickled fennel, ruby-red grapefruit and cashews tossed with a sherry vinaigrette 8.

Goi Bap Chuoi

Poached chicken and cabbage salad with banana blossom, toasted peanuts, red onions, mint and crispy shallots 12.

Goi Ca Thu

Ahi Tuna and avocado salad, sesame seed, green onion and cilantro in ponzu with lotus root chips 13

Goi Du Du Tom

Shredded green papaya, prawns, carrots, Vietnamese coriander, basil and peanuts tossed with a nuoc cham vinaigrette 11.

Goi Bo Nuong

Grilled lemongrass Niman Ranch skirt steak tossed with mango and red bell pepper over baby mixed greens 12.

Xa Lach Ca Chua

Mixed heirloom tomato, toy box tomato, basil vinaigrette with pork belly and crispy shallot 12

Seafood

Ca Rang

Pan roasted black cod, seafood sticky rice with shiitake mushrooms and Laughing Bird shrimp, wilted spinach and yellow onion, spicy tamarind drizzle 28.

Ca Hap La Chuoi

Steamed Chilean sea bass wrapped in banana leaves with tomatoes, shiitake mushrooms and ginger in a black-bean coconut sauce 28.

Tom Rang Muoi

Salt and pepper Kahuku head-on prawns served with garlic egg noodles 30.

Ca Ngu

Seared pepper crusted Ahi tuna, braised pea tendrils, served with a ginger soy beurre blanc and Dungeness crab salad 30.

Ca Hoi Om

Braised Loch Duart salmon with kale, shiitake mushrooms and yellow onion in a lobster soy broth 28.

Ca Chien

Fried turmeric crusted barramundi, sautéed asparagus coins served with brown butter dill sauce 27.

Meats

Ga Roti Xao Xa

Lemongrass free-range chicken prepared two-ways with cream corn, bell pepper and young coconut 22.

Bo Luc Lac

Wok-seared filet mignon with sweet garlic-soy sauce over watercress with mixed greens and toy box tomatoes 28.

Thit Bo Nuong

Grilled honey-soy marinated Niman NY steak with foie gras butter, served with cilantro frites and watercress salad 28.

Cuu Nuong

Grilled Colorado lamb chops with pureed eggplant, watercress and apple salad, served with a pepper lime dipping sauce 29.

Thit Heo Nuong

Grilled coconut brined Berkshire pork chop, caramelized fennel and sweet soy reduction 27.

Thit Bo Om

Braised Snake River Farms Wagyu short ribs, 3-onion broken rice, honey ginger glaze, sesame onion rings 35.

Vegetables & Side Dishes

Dau Hu Chay

Pan roasted tofu rolls with nori, bean curd skin and shiitake mushroom with sauteed sugar snap peas 20.

Mang Tay Xao

Wok-sauteed organic asparagus and yellow onion with soybean and garlic sauce 9.

Dau Dua Xao

Wok-tossed Blue Lake beans with a garlic-oyster sauce served with toasted almonds 8.

Bap Xao

Sauteed Brentwood corn with butter, garlic and shiitake mushroom 8.

Dau Hu Xau Hanh

Wok fried salt and pepper tofu with garlic and onion served with mushroom sauce 8.

Mien Xao Cua

Glass noodles sautéed with Dungeness crab, Laughing Bird shrimp, egg and scallions with a garlic-soy sauce 13.

Ca Tim Nuong

Grilled aubergine with sauteed crab and shrimp with onion and garlic, drizzled with nuoc cham and scallion oil with crispy shallot 14.

Rice

Com Chien

Jasmine curry fried rice with roast pork, shrimp, egg and green onions 11.

Com Luc

Brown rice 4.

Com Nep

Slow cooked sticky rice with Laughing Bird shrimp, lobster, basil and shiitake mushrooms with coconut curry sauce, scallion oil 9.

Com Trang

Jasmine rice with scallion oil 3.

A suggested 18% gratuity will be added to parties of 6 or more.

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