

# Le Colonial

\$75pp Pre-Set Menu/Served family style

## Soup (choice of one) Pho Ga\*\*

Traditional Vietnamese chicken soup with rice noodles, bean sprouts, basil, chili and fresh lime

## Canh Chua Chay\*\*\*

Traditional Vietnamese soup, tamarind broth with tofu, bean sprouts, tomatoes and garlic oil

## Appetizers (Choice of four)

### Appetizers:

#### Goi Du Du Tom Nuong\*\*\*

Green papaya salad, skewered tamarind prawns, toasted almonds, cucumber, jicama, nuoc mam

#### Goi Ga\*\*\*

Shredded chicken and cabbage salad with roasted peanuts, rau ram, shaved onion, crispy shallots, nuoc cham

#### Cha Gio Vit

Crispy duck rolls with taro, jicama, minced carrots, shallots, vermicelli noodles, wood ear mushroom, ginger dipping sauce

#### Goi Coun\*

Fresh spring rolls with poached prawns, red leaf lettuce, bean sprouts, rice vermicelli, mint, peanut sauce

#### Suon Nuong

Slow braised five-spice rubbed baby back pork ribs with marinade cabbage, cilantro, hoisin barbecue glaze

## Main Courses (Choice of three)

### Ca Ri Tom\*\*\*

Coconut curry prawns with eggplant, shiitake mushroom, mango, potato, yellow onion and basil

### Ga Roti Xao Xa

Lemongrass chicken two ways: roasted breast and sautéed thigh meat with spring onions, rainbow chard in coconut cream

### Cuu Nuong

Grilled lamb chops with scalloped taro, spaghetti squash and red beets salad, with black pepper-lime dipping sauce

### Ca Hap La Chuoi

Steamed Chilean sea bass wrapped in banana leaves with sweet potato noodles, oven roasted tomatoes, shiitake mushrooms, ginger, black-bean coconut sauce

### Bo Luc Lac\*\*

Wok-seared filet mignon cubes, sweet-savory soy, pickled red onions, on a bed of iceberg lettuce, watercress, cherry tomatoes, crispy shoestring potato fries

### Thit Kho Nước Duã

Coconut water-braised pork shoulder served with scallion, chili and farm fresh egg

### Tom Hum

Wok fried Maine lobster with garlic butter and noodles

(supplemental \$25. Per person)

## Side Dishes (Choice of two)

### Xu Bruxelles\*\*\*

Crispy sweet chili-glazed Brussels sprouts, Portobello mushrooms and carrots with nuoc cham

### Dau Dua Xao\*\*\*

Wok-tossed Blue Lake beans, shiitake mushroom, garlic-oyster sauce, toasted almonds

### Mien Xao Cua\*\*

Wok tosses sweet potato glass noodle with Dungeness crab, fresh farm eggs, bean sprouts, scallion

### Com Chien Le Colonial\*\*\*

Wok-fried Jasmine rice with Bay shrimp, scallion, carrot, green beans and farm fresh egg

## Chef's Dessert Platter to Share

\* Items are or can be made vegetarian

\*\* Items are or can be made gluten free