

Le Colonial

\$45pp Lunch Pre-Set Menu/Served family style

Optional Soup First Course

(\$6.00 Supplement)

(Please select 1)

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 three)

Cha Gio Tom Cua*

Crispy rolls with Dungeness crab, minced shrimp, chicken, taro, vermicelli noodles, wood ear mushroom, nuoc cham

Bo Bia Chay*

Fresh rice paper vegetarian rolls with coconut flakes, basil, sautéed chayote, shiitake mushrooms, tofu, peanut sauce

Tau Hu Chien***

Crispy tofu cake with wood ear mushrooms and scallions served with Tamari glaze

Goi Ga***

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

Xa Lach Rau Tron***

Butter lettuce, watercress, almonds, hearts of palm, French dressing

Ga Satay

Grilled lemongrass chicken skewers, peanut dipping sauce

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

Ca Hoi Nuong

Grilled Loch Duart salmon with cabbage salad, spicy tamarind reduction, peanuts and crispy shallots

Thit Kho Nuoc Dua

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

Side Dishes

(Choice of one)

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

Chef's Dessert Platter to Share

* Items are or can be made vegetarian

** Items are or can be made gluten free