

# Le Colonial

FEBRUARY 14, 2010

FIRST COURSE ~ PLEASE CHOOSE ONE ITEM

11. PHO

HEARTY OXTAIL SOUP WITH RICE NOODLES, BEEF TENDERLOIN SLICES, & AROMATIC HERBS

12. SUP MAN CUA

ASPARAGUS & CRABMEAT SOUP IN A CLEAR BROTH WITH FRESH HERBS

13. SUP GA

CHICKEN SOUP WITH FRESH BABY CORN & CILANTRO

1. CHA GIO

CRISP SPRING ROLLS OF SHRIMP, PORK, & SHITAKE MUSHROOM, WITH CHILI LIME DIPPING SAUCE

2. GOI CUON

SOFT SALAD ROLLS OF SHRIMP, RICE VERMICELLI, LETTUCE,  
BEAN SPROUTS, & AROMATIC HERBS IN RICE PAPER, WITH PEANUT PLUM DIPPING SAUCE

3. BO BIA

SOFT SALAD ROLLS OF JULIENNE CARROTS & JICAMA, BEAN SPROUTS,  
& AROMATIC HERBS IN RICE PAPER, WITH SPICY-SWEET PEANUT PLUM DIPPING SAUCE

4. CHAO TOM

GRILLED SHRIMP WRAPPED AROUND SUGAR CANE,  
WITH ANGEL-HAIR NOODLES, MINT, CILANTRO, & LETTUCE, WITH PEANUT PLUM DIPPING SAUCE

5. SUON NUONG

CHARCOAL BABY-BACK RIBS WITH LEMONGRASS

6. BANH CUON

STEAMED VIETNAMESE RAVIOLI OF CHICKEN & SHITAKE MUSHROOMS,  
IN FLAT RICE NOODLES WITH LIME GARLIC SAUCE

7. CA BAM XUC BANH TRANG

WOK-SEARED MONKFISH WITH CHILI, LEMONGRASS, PEANUTS, & TOASTED SESAME CRACKERS

8. BANH UOT

GRILLED SESAME BEEF ROLLS IN FLAT RICE NOODLES,  
WITH CUCUMBER, LETTUCE, BASIL, & LIME GARLIC SAUCE

9. TOM CUON RAM

CRISP BEIGNETS STUFFED WITH SHRIMP, CHICKEN, & VEGETABLES,  
WITH ORANGE GINGER DIPPING SAUCE

10. CA SONG

TUNA TARTARE WITH TOMATO, BASIL, & CUCUMBER,  
TOSSED IN GINGER SOY DRESSING, SERVED WITH WONTON CRISPS

46. GOI CUON VIT

SOFT SALAD ROLLS OF GRILLED DUCK, RICE VERMICELLI, LETTUCE,  
DAIKON, CARROTS, MINT & BASIL WITH COCONUT PLUM DIPPING SAUCE

14. GOI BUN SO

GRILLED SEA SCALLOP SALAD WITH GARLIC NOODLES, ROASTED PEANUTS & LIME VINAIGRETTE

15. BO LUC LAC

SALAD OF WARM, SEARED FILET MIGNON OVER WATERCRESS, WITH RED WINE VINAIGRETTE

16. GOI GA

GRILLED SALMON WITH PINEAPPLE, MESCLUN GREENS, GRAPE TOMATOES,  
CUCUMBER, & PINEAPPLE VINAIGRETTE

17. GOI NGO SEN

LOTUS ROOT AND TOFU SALAD WITH CUCUMBERS, TOMATOES, & CHILI LIME SOY DRESSING

18. GOI BO

COLD, SPICY BEEF SALAD WITH CHILI, LEMONGRASS, BASIL, & CHILI LIME VINAIGRETTE

19. GOI ATISO

ARTICHOKE & CRABMEAT SALAD, WITH TOMATO, SESAME, & TAMARIND DRESSING

# Le Colonial

FEBRUARY 14, 2010

## SECOND COURSE ~ PLEASE CHOOSE ONE ITEM

20. CA NUONG LA CHUOI  
GRILLED TROUT WITH OYSTER MUSHROOMS, DRIED MUSHROOMS & CELLOPHANE NOODLES SERVED  
STEAMED IN A BANANA LEAF WITH CURRY SAUCE
21. CA CHIEN SAIGON  
SEARED RED SNAPPER FILLET WITH A LIGHT, SPICY-SOUR SAUCE
22. CA HAP  
STEAMED FILLETS OF SEA BASS, WITH CELLOPHANE NOODLES,  
SHITAKE MUSHROOM, TOMATO, SCALLIONS, & GINGER
23. TOM XAO SATE  
SAUTÉED JUMBO SHRIMP & ASPARAGUS, IN A LIGHT SAUCE OF SATE SPICE, CHILI, & GARLIC
24. GA NUONG XA  
OVEN ROASTED CHICKEN WITH LEMONGRASS & CHILI LIME DIPPING SAUCE
25. BUN THIT NUONG  
BARBECUED PORK OVER ANGEL-HAIR NOODLES WITH MESCLUN GREENS & LIME GARLIC SAUCE
26. MI XAO DON CHAY  
STIR-FRIED MIXED VEGETABLES & TOFU OVER CRISPY EGG NOODLES, WITH A LIGHT OYSTER SAUCE
27. CARI TOM  
SAUTÉED JUMBO SHRIMP WITH EGGPLANT IN A COCONUT CURRY SAUCE
28. VIT QUAY  
GINGER MARINATED ROAST DUCK WITH TAMARIND DIPPING SAUCE
29. MI XAO DO BIEN  
STIR-FRIED SHRIMP, SCALLOPS, CALAMARI, & MIXED VEGETABLES  
OVER PAN-FRIED EGG NOODLES WITH A LIGHT OYSTER SAUCE
30. BO SATE  
SAUTÉED DICED FILET MIGNON WITH SATE SPICE, YAMS, & STRING BEANS
31. GA XAO CARI  
SAUTÉED DICED CHICKEN WITH EGGPLANT, MANGO, STRING BEANS, & CASHEW  
NUTS IN A YELLOW CURRY SAUCE
38. CA NUONG  
GRILLED SALMON OVER VERMICELLI NOODLES, WITH DILL, MESCLUN GREENS, & LIME GARLIC SAUCE
39. BO BITET TOM NUONG  
GRILLED FILET MIGNON & SAUTÉED SHRIMP, WITH TOMATO RICE PILAF & MESCLUN GREENS
40. SUP DO BIEN  
BOUILLABAISSE OF COCONUT SAFFRON BROTH, LOBSTER, MUSSELS, SHRIMP, SCALLOPS,  
& WHITEFISH, WITH VERMICELLI NOODLES & AROMATIC HERBS
41. GA XAO XA OT  
WOK-SEARED LEMONGRASS CHICKEN OVER PORTOBELLO MUSHROOMS, WITH A BASIL CHILI SAUCE
43. DAU HU  
CLAY POT TOFU WITH MUSHROOMS & PEAS IN A FRESH PLUM TOMATO BROTH
47. DAU HU CARI  
LIGHTLY FRIED TOFU WITH EGGPLANT, ASPARAGUS, MANGO, YAMS & CASHEWS  
IN YELLOW COCONUT CURRY SAUCE

MAIN COURSES WILL BE SERVED WITH SIDES OF STEAMED SEASONAL VEGETABLES AND JASMINE RICE

\$50.00 PER PERSON\*  
\*EXCLUDES TAX AND GRATUITY

THANK YOU FOR CHOOSING LE COLONIAL FOR YOUR VALENTINES DAY CELEBRATION!