

*Le Colonial*  
**VALENTINES DAY 2012**

**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 SLICED BABY CORN & CILANTRO**

**1. CHA GIO**

**CRISP, FRIED SPRING ROLLS OF SHRIMP, PORK, & ASIAN MUSHROOMS, 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 JULIENNED CARROTS & JICAMA, BEAN SPROUTS,  
EGG, PEANUTS, & AROMATIC HERBS IN RICE PAPER, WITH 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 GRILLED BABY-BACK RIBS WITH LEMONGRASS**

**6. BANH CUON**

**STEAMED VIETNAMESE RAVIOLI OF CHICKEN & MUSHROOMS, WITH CHILI LIME GARLIC SAUCE**

**7. CA BAM XUC BANH TRANG**

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

**8. BANH UOT**

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

**9. TOM CUON RAM**

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

**10. CA SONG**

**TUNA TARTARE WITH TOMATOES, CILANTRO, & CUCUMBER,  
TOSSED IN GINGER SOY DRESSING, SERVED WITH WONTON CRISPS**

**46. GOI CUON GA**

**SOFT SALAD ROLLS OF GRILLED CHICKEN, CUCUMBER, BASIL, MINT, CILANTRO,  
BEAN SPROUTS, RICE VERMICELLI, & CRISPY RICE PAPER WITH COCONUT PLUM DIPPING SAUCE**

**51. NGEU XAO**

**½ POUND OF BLACK, NORTH ATLANTIC MUSSELS SAUTÉED IN A BASIL BUTTER CREAM SAUCE**

**SALADS**

**ALL SALADS ARE SERVED OVER MESCLUN GREENS**

**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 XOAI**

**GRILLED CHICKEN WITH MANGO, TOMATOES, CUCUMBER, & TAMARIND DRESSING**

**17. GOI NGO SEN**

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

**18. GOI BO**

**COLD, SPICY BEEF SALAD WITH CHILI, LEMONGRASS, BASIL, & CHILI GARLIC VINAIGRETTE**

**19. GOI ATISO**

**ARTICHOKE & CRABMEAT SALAD, WITH TOMATOES, SESAME, & TAMARIND DRESSING**

# *Le Colonial*

## MAIN 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 ON THE SIDE
21. CA CHIEN SAIGON  
CRISP, SEARED RED SNAPPER FILLET WITH A LIGHT, SPICY-SOUR SAUCE
22. CA HAP  
STEAMED FILLETS OF CHILEAN SEA BASS, WITH CELLOPHANE NOODLES,  
OYSTER MUSHROOMS, TOMATOES, SCALLIONS, & FRIED GINGER IN A LIGHT GINGER BROTH
23. TOM XAO SATE  
SAUTÉED JUMBO SHRIMP, ASPARAGUS, ONIONS & SCALLIONS, 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  
THINLY SLICED BARBECUED PORK, SERVED WARM, OVER ANGEL-HAIR NOODLES,  
WITH MESCLUN GREENS, LIME GARLIC FISH SAUCE & PEANUTS
26. MI XAO DON CHAY  
STIR-FRIED MIXED VEGETABLES & TOFU OVER CRISPY EGG NOODLES, WITH A LIGHT GARLIC OYSTER SAUCE
27. CARI TOM  
SAUTÉED JUMBO SHRIMP WITH JAPANESE 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 GARLIC OYSTER SAUCE
30. BO SATE  
SAUTÉED DICED FILET MIGNON WITH SATE SPICE, YAMS, & STRING BEANS
31. GA XAO CARI  
SAUTÉED DICED CHICKEN WITH JAPANESE EGGPLANT, MANGO, YAMS,  
STRING BEANS, & CASHEW NUTS IN A YELLOW CURRY SAUCE
38. CA NUONG  
GRILLED SALMON OVER VERMICELLI NOODLES,  
WITH DILL, MESCLUN GREENS, & GINGER-LIME GARLIC FISH SAUCE
39. BO BITET TOM NUONG  
GRILLED FILET MIGNON & SAUTÉED SHRIMP, WITH TOMATO RICE PILAF & MESCLUN GREENS
40. SUP DO BIEN  
BOUILLABAISSSE OF COCONUT SAFFRON LEMONGRASS BROTH, LOBSTER, MUSSELS,  
SHRIMP, SCALLOPS, & WHITEFISH, WITH VERMICELLI NOODLES & AROMATIC HERBS
41. GA XAO XA OT  
WOK-SEARED LEMONGRASS CHICKEN BREAST STRIPS WITH PORTOBELLO MUSHROOMS, & A BASIL CHILI SAUCE
47. TAU HU CARI  
FIRM TOFU WITH EGGPLANT, ASPARAGUS, MANGO, YAMS  
& CASHEW NUTS IN A YELLOW COCONUT CURRY SAUCE
49. BANH PHO XAO  
RICE NOODLES SAUTÉED WITH SOY SAUCE, BEAN SPROUTS, GREEN ONIONS, RED PEPPERS & GARLIC CHILI SAUCE,  
SERVED WITH YOUR CHOICE OF BEEF, CHICKEN, SHRIMP OR TOFU

**THANK YOU FOR CELEBRATING YOUR VALENTINES DAY AT LE COLONIAL!**