

Le Colonial

VALENTINES DAY 2008

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
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
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 & MANGO, MESCLUN GREENS, TOMATO, CUCUMBER, & TAMARIND DRESSING
17. **GOI TOM**
GRILLED SHRIMP SALAD WITH CUCUMBER, CARROT, RADISH, & ROASTED PEANUTS
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

VALENTINES DAY 2008

SECOND COURSE

PLEASE CHOOSE ONE ITEM

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

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

\$65.00 PER PERSON*

*EXCLUDES TAX AND GRATUITY

THANK YOU FOR CHOOSING LE COLONIAL FOR YOUR VALENTINE'S DAY CELEBRATION!