

# Le Colonial

RESTAURANT WEEK 2012  
LUNCH MENU

## FIRST COURSE

PLEASE CHOOSE ONE

### 2. GOI CUON

SOFT SALAD ROLLS OF SHRIMP, RICE VERMICELLI, LETTUCE, BEAN SPROUTS, & 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

### 12. CANH HOANH TON

SEAFOOD DUMPLINGS IN A CLEAR BROTH, WITH FRESH HERBS

## SECOND COURSE

PLEASE CHOOSE ONE

### 25. BUN THIT NUONG

THINLY SLICED, BARBECUED PORK, SERVED WARM, OVER ANGEL-HAIR NOODLES, WITH MESCLUN GREENS, LIME GARLIC FISH SAUCE & PEANUTS

### 31. GA XAO CARI

SAUTÉED DICED CHICKEN WITH JAPANESE EGGPLANT, MANGO, YAMS, STRING BEANS, & CASHEW NUTS IN A YELLOW 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, OR TOFU

## DESSERT

PLEASE CHOOSE ONE

### GOURMET ICE CREAMS

TWO SCOOPS OF CIAO BELLA BRAND ICE CREAM; CHOCOLATE OR VANILLA

CRISPY BANANA WONTON  
WITH CRÈME ANGLAISE & DARK  
CHOCOLATE SAUCE

\$22 PER PERSON,  
EXCLUDES TAX, GRATUITY & BEVERAGES