

### Soup du Jour

---

Sweet & Sour Prawns Saigon style soup \$9  
French Onion Soup with mozzarella ~ parmesan cheese & garlic crouton \$9

### Salads

---

Roasted Beets & organic green salad with fete cheese & mango vinaigrette \$11  
Vietnamese Green Papaya Salad with poached prawns, fried shallots, roasted peanuts, Asian herbs and nuoc mam vinaigrette \$13  
Saigon Style Vermicelli Noodle Salad with bean sprouts, lettuce, cucumbers, pickles, roasted peanuts, grilled filet mignon and nuoc mam vinaigrette \$16  
Shaking Filet Mignon in garlic brandy butter sauce with organic spring mix & peppercorn lime dipping sauce \$15  
Vietnamese Style Sautéed Chicken Salad with Napa cabbage, bell peppers & honey ginger vinaigrette with crispy rice noodles \$16

### Small Plates

---

Fresh Cut Sweet Potato Fries with chipotle aioli \$9  
Salt & Pepper fried tender calamari garnished with organic salad and sautéed bell peppers, chilis and onions, spicy lime dipping sauce \$12  
Salt & Pepper fried prawns garnished with organic salad and sautéed bell peppers, chilis and onions, spicy lime dipping sauce \$12  
Salt & Pepper Crispy Garlic Tofu with onions, garlic, and jalapeños \$14  
Five Spices Honey Marinated Crispy Quail with organic salad and pickles with peppercorn lime dipping sauce \$10  
Chicken Lettuce Wraps with mushrooms, onions, jicama, basil and roasted peanuts, black bean sauce \$12  
Crispy Saigon Rolls garnished with lettuce, pickles and mint, spicy lime dipping sauce (4) \$12  
Fresh Shrimp (or Tofu) Spring Rolls with lettuce, bean sprouts, mint and vermicelli noodles, black bean sauce (4) \$12  
Oven Baked Chicken & Vegetables Potstickers with ponzu dipping sauce (3) \$11  
Crispy Petrale Sole Tacos topped with shredded lettuce, tomato salsa and spicy cilantro aioli (2) \$10  
Slow Oven Roasted Pork with spicy chipotle sauce, pickles & crispy tortilla chips \$13

### Entrée

---

Vanessa's Spicy Sautéed Lemongrass with garlic, onions & green beans topped with roasted peanuts  
With tofu \$15, with chicken \$17 with prawns \$19  
Vanessa's Yellow Vietnamese Curry with potatoes, carrots, bell peppers, mushrooms, and Thai basil  
With tofu \$15, with chicken \$17, with prawns and scallops \$20  
Grilled Jumbo Prawns with garlic butter egg noodles topped with mango salsa \$19  
Tamarind Glazed Prawns with wild mushroom sticky rice, garnished with green onions and cilantro \$19  
Atlantic Salmon Stewed in a claypot with peppercorn and tomato concassé, shallots and cilantro \$14  
Vanessa's Pad Thai, wide rice noodles sautéed with vegetables & Thai basil topped with roasted peanuts  
With tofu \$15, with chicken \$17, with shrimp \$19, with Miso Glazed Atlantic Salmon \$22  
Seafood Bouillabaisse garnished with garlic bread \$17  
Claypot Rice with chicken & prawns, mushrooms, carrots, and baby bok choy \$15  
Ginger Chicken sautéed with onions, garlic, fresh ginger with crispy rice noodles \$15  
Lightly Battered Crispy Pork Loin garnished with lettuce and cilantro \$15  
Five Spices Maple Leaf Duck confit with roasted potatoes, garlic vegetables and Cabernet Sauvignon sauce \$19  
Pan Seared Black Angus Filet Mignon with mashed potatoes, garlic vegetables and Cabernet Sauvignon sauce \$26  
Surf & Turf, Pan Seared Black Angus Filet Mignon with 2 Jumbo Prawns \$30

### Vegetables & Sides

---

Wok Fried Garlic Eggplant \$14, Wok Fried Garlic Bok Choy \$14, Wok Fried Garlic Green beans \$14  
Garlic Butter Egg Noodles \$14, Wild Mushroom Sticky Rice \$9, Jasmine Rice \$2

**Please let us know of any food allergies. No substitutions.**