

Soup du Jour

Sweet & Sour Prawns Saigon style soup \$8
French Onion Soup with mozzarella ~ parmesan cheese & garlic crouton \$8

Salads

Roasted Beets & organic green salad with fete cheese & mango vinaigrette \$10
Vietnamese Green Papaya Salad with poached prawns, fried shallots, roasted peanuts, Asian herbs and nuoc mam vinaigrette \$12
Saigon Style Vermicelli Noodle Salad with bean sprouts, lettuce, cucumbers, pickles, roasted peanuts, grilled filet mignon and nuoc mam vinaigrette \$15
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 \$15

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 \$11
Salt & Pepper fried prawns garnished with organic salad and sautéed bell peppers, chilis and onions, spicy lime dipping sauce \$11
Salt & Pepper Crispy Garlic Tofu with onions, garlic, and jalapeños \$13
Five Spices Honey Marinated Crispy Quail with organic salad and pickles with peppercorn lime dipping sauce \$9.5
Chicken Lettuce Wraps with mushrooms, onions, jicama, basil and roasted peanuts, black bean sauce \$11
Crispy Saigon Rolls garnished with lettuce, pickles and mint, spicy lime dipping sauce (4) \$11
Fresh Shrimp (or Tofu) Spring Rolls with lettuce, bean sprouts, mint and vermicelli noodles, black bean sauce (4) \$11
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 \$11

Entrée

Vanessa's Spicy Sautéed Lemongrass with garlic, onions & green beans topped with roasted peanuts
With tofu \$14, with chicken \$15 with prawns \$17
Vanessa's Yellow Vietnamese Curry with potatoes, carrots, bell peppers, mushrooms, and Thai basil
With tofu \$14, with chicken \$15, with prawns and scallops \$19
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 \$14, with chicken \$15, with shrimp \$16, with Miso Glazed Atlantic Salmon \$19
Seafood Bouillabaisse garnished with garlic bread \$14 (extra side of garlic bread \$4)
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 \$17
Pan Seared New York Steak with roasted potatoes, garlic vegetables and Cabernet Sauvignon sauce \$26
Surf & Turf, Pan Seared New York Steak with 2 Jumbo Prawns \$30

Vegetables & Sides

Wok Fried Garlic Eggplant \$13, Wok Fried Garlic Bok Choy \$13, Wok Fried Garlic Green beans \$13
Garlic Butter Egg Noodles \$13, Wild Mushroom Sticky Rice \$9, Jasmine Rice \$2

Please let us know of any food allergies