

### Soup du Jour

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

### Salads

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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 Salad in garlic brandy butter sauce \$15  
Vietnamese Style Sautéed Chicken Salad with Napa cabbage, bell peppers, bean sprouts & honey ginger vinaigrette, topped with crispy rice noodles \$15

### Small Plates

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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 \$10  
Crispy Saigon Chicken Rolls garnished with lettuce, pickles and mint, spicy lime dipping sauce \$10  
Fresh Shrimp (or Tofu) Spring Rolls with lettuce, bean sprouts, mint and vermicelli noodles, black bean sauce (4) \$10  
Oven Baked Chicken & Vegetables Potstickers with ponzu dipping sauce (3) \$10  
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

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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  
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 \$23  
Surf & Turf, Pan Seared New York Steak with 2 Jumbo Prawns \$26

### Vegetables & Sides

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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**