
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 \$11
Saigon Style Vermicelli Noodle Salad with bean sprouts, lettuce, cucumbers, pickles, roasted peanuts, grilled filet mignon and nuoc mam vinaigrette \$14
Shaking Filet Mignon Salad in garlic brandy butter sauce \$13
Vietnamese Style Sautéed Chicken Salad with Napa cabbage, bell peppers, bean sprouts & honey ginger vinaigrette, topped with crispy rice noodles \$13

Small Plates

Sweet Potato Fries with chipotle aioli \$8
Salt & Pepper fried tender calamari garnished with organic salad and sautéed bell peppers, chilis and onions, spicy lime dipping sauce \$9.50
Salt & Pepper fried prawns garnished with organic salad and sautéed bell peppers, chilis and onions, spicy lime dipping sauce \$9.50
Salt & Pepper Crispy Garlic Tofu with onions, garlic, and jalapeños \$11
Five Spices Honey Marinated Crispy Quail with organic salad and pickles with peppercorn lime dipping sauce \$8.50
Maple Leaf Duck Confit 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 \$9.50
Fresh Shrimp (or Tofu) Spring Rolls with lettuce, bean sprouts, mint and vermicelli noodles, black bean sauce (4) \$9.50
Oven Baked Chicken & Vegetables Potstickers with ponzu dipping sauce (3) \$9.50
Crispy Petrale Sole Tacos with avocado (seasonal), tomato salsa and spicy cilantro aioli (2) \$9.50
Slow Oven Roasted Pork with spicy chipotle sauce, pickles & crispy tortilla chips \$10.50

Entrée

Vanessa's Spicy Sautéed Lemongrass with garlic, onions & green beans topped with roasted peanuts
With tofu \$12, with chicken \$14 with prawns \$16
Vanessa's Yellow Vietnamese Curry with potatoes, carrots, bell peppers, mushrooms, and Thai basil
With tofu \$12, with chicken \$14, with prawns and scallops \$19
Grilled Jumbo Prawns with garlic butter egg noodles topped with mango salsa \$18
Tamarind Glazed Prawns with wild mushroom sticky rice, garnished with green onions and cilantro \$18
Atlantic Salmon Stewed in a claypot with peppercorn and tomato concassé, shallots and cilantro \$13
Vanessa's Pad Thai, wide rice noodles sautéed with vegetables & Thai basil topped with roasted peanuts
With tofu \$12, with chicken \$15, with shrimp \$16, with Miso Glazed Atlantic Salmon \$18
Seafood Bouillabaisse garnished with garlic bread \$14
Claypot Rice with chicken & prawns, mushrooms, carrots, and baby bok choy \$14
Ginger Chicken sautéed with onions, garlic, fresh ginger with crispy rice noodles \$13.50
Crispy Pork Loin, lightly battered and fried strips of pork loin sautéed with garlic and onions, garnished with lettuce and cilantro \$13.50
Five Spices Maple Leaf Duck confit with garlic vegetables and Cabernet Sauvignon sauce \$17
Pan Seared Filet Mignon with roasted potatoes, garlic vegetables and Cabernet Sauvignon sauce \$22
Surf & Turf, Pan Seared Filet Mignon with 2 Jumbo Prawns \$26

Vegetables & Sides

Wok Fried Garlic Eggplant \$12, Wok Fried Garlic Bok Choy \$12, Wok Fried Garlic Green beans \$12
Garlic Butter Egg Noodles \$12, Wild Mushroom Sticky Rice \$9, Jasmine Rice \$2

Please let us know of any food allergies