

### 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 \$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

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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

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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 \$14, with shrimp \$15, 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 \$13.5  
Lightly Battered Crispy Pork Loin garnished with lettuce and cilantro \$13.5  
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 \$20  
Surf & Turf, Pan Seared Filet Mignon with 2 Jumbo Prawns \$25

### Vegetables & Sides

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Wok Fried Garlic Eggplant \$11, Wok Fried Garlic Bok Choy \$11, Wok Fried Garlic Green beans \$11  
Garlic Butter Egg Noodles \$11, Wild Mushroom Sticky Rice \$9, Jasmine Rice \$2

**Please let us know of any food allergies**