

Le Colonial Lunch Menu

Appetizers

Cha Gio Vit, *duck confit and carrot spring rolls, gingered nuoc cham 9*

Cha Gio Tom Cua, *shrimp and pork spring rolls, nuoc cham 8*

Cha Gio Chay, *carrot, taro, glass noodle spring rolls, nuoc cham 8*

Du Du Tom, *green papaya, carrot, cilantro, shrimp, peanut 7*

Banh Cuon, *steamed chicken ravioli, bean sprouts, nuoc cham 9*

Banh Xeo, *pan fried rice crepe, Dungeness crab, shrimp, bean sprouts, mung bean, scallion 14*

Soup

Pho Bo, *oxtail, rare beef tenderloin, rice noodles, cilantro, scallion, crispy shallot 9*

Mains

Bun Cha Thit Bo Cha Gio, *Grilled lemongrass beef, crab and shrimp spring rolls, lettuce, fresh herbs, rice noodle, peanuts, crispy shallot with nuoc cham 12*

Banh Mi Cha Cua, *Dungeness crab cakes, cilantro aioli, pickled carrot, cucumber, cilantro, baked roll, cilantro frites 15*

Thit Heo Nuong, *grilled coconut brined pork chop, fried egg, broken rice, pickled fennel 20*

Ca Chien, *pan roasted Loch Duart salmon, shrimp sticky rice, spinach, spicy tamarind drizzle 23*

Bo Luc Lac, *wok seared filet mignon, sweet garlic soy sauce, baby mix greens, toy box tomato 25*

Sides

Dau Dua, *blue lake beans, garlic, oyster sauce, almonds 8*

Bap Cai Non, *flash fried brussels sprouts, portobello mushroom, sweet chili sauce, crispy shallot 8*

Ca Tim Nuong, *grilled eggplant, crab, shrimp, onion, garlic, nuoc cham, scallion oil, crispy shallot 12*

Mien Xao Cua, *glass noodles, Dungeness crab, shrimp, egg, scallions and garlic soy sauce 13*

Com Trang, *steamed jasmine rice, scallion oil 2*

A suggested 18% gratuity will be added to parties of 6 or more.