Le Colonial Menu

A selection of Hors Doeuvres

All items are $3.50 each (20 pc min per item)

- Chicken skewers: Marinated in lemon grass and garlic served with peanut sauce.
- Tofu skewers: Marinated in Ponzu and served with a hoisin glaze and toasted sesame seeds.
- Beef skewers: Marinated in soy sauce, fish sauce and garlic served with crispy shallots.
- Shredded chicken salad: Red and green cabbage, carrots, red onions, crushed peanuts with nuoccham dressingserved on a shrimp chip.
- Cha giochay: Crispy vegetarian spring rolls with taro, jicama and carrots served with Ponzu sauce.
- Bo biachay: Fresh vegetarian rolls with chayote, Portobello mushroom, tofu, cucumber, crushed peanuts and mint served with peanut sauce
- Goicuon: Soft salad rolls filled with poached prawns, lettuce, rice noodle, mint and cilantro served with peanut sauce.
- Stuffed potatoes: Stuffed with Asian mushroom duxelle

All items are $4.50 each (20 pc min per item)

- Prawn skewers: Marinated in garlic and chili paste served with crispy shallots.
- Grilled beef salad: Marinated diced beef with red and yellow bell pepper, red onion, basil, cilantro served on sesame chip.
- Tuna tartar: Red onion, baby lotus root, cilantro, sesame seeds, nuoccham dressing served on a shrimp chip.
- Asian pork sausage: Cilantro, green onion, scallions, ginger, garlic served with a sweet chili sauce. Fried
- Prawn dumpling: Minced pork and prawns, garlic, ginger, cilantro and scallions served with sesame vinaigrette. Steamed
- Cha gio tom cua: Crispy spring rolls with shrimp, pork, crab, and woodear mushrooms served withnuoccham sauce.
- Goicuon hoi: Soft salad rolls filled with lemongrass marinated salmon, rice noodles, cucumber, mint and dill. Served with a ginger infused nuoccham sauce.
- Poached prawns: Served with an Asian cocktail sauce
- Stuffed potatoes: Stuffed with Dungeness crab salad
- Cha giovit: Crispy spring rolls filled with duck confit, carrots, scallions and glass noodles served with ginger infused nuoccham.
- SuonNuong: Five spice rubbed Sterling pork ribs glazed with sweet hoisin sauce
- Chicken drumette: Marinated in garlic, soy sauce and fish sauce

All items are $5.50 each (20 pc min per item)

- Dungeness crab: Cilantro, mint, basil and scallion served on a shrimp.
- Spicy lobster: Minced lobster, prawns, garlic, ginger and chilies served with chili garlic vinaigrette. Fried
- Crab cakes: Crispy coconut crusted mini Dungeness crab cakes. Served with a cilantro aioli
- Seared day boat scallops: Red onion and garlic served with a hoisin pan jus
- Miniature Vietnamese sandwich: roast pork, cinnamon pork pate, chicken liver pate, cilantro, swith pickled vegetables