

RICE PAPER TASTE.OF.VIETNAM

[6775 wilson blvd . falls church . va . 22044

[703.538.3888]

[ricepaper-tasteofvietnam.com]

[open daily 10am - 10pm]

Giải khát - [Beverages]

Nước Ngọt [<i>Soft Drinks</i>] [<i>Coke Diet Coke Sprite Sunkist Orange Soda</i>]	2
Sữa Đậu Nành [<i>Soy Bean Drink</i>]	3
Nước Dừa Tươi [<i>Young Coconut & Juice drink</i>]	4
Nước Cam Tươi [<i>Fresh squeezed Orange Juice drink</i>]	5
Soda Chanh [<i>Freshly squeezed Lemonade with Club Soda</i>]	4
Soda Xí Muội [<i>Preserved salted plum with Club Soda</i>]	4
Soda Sữa Hột Gà [<i>Beaten Egg Soda</i>]	4
Đá Chanh [<i>Freshly squeezed Lemonade</i>]	3
Rau Má [<i>Pennywort Drink</i>]	3
Trà Nóng [<i>Hot Jasmine Tea 0.50/per person</i>]	
Trà Đá [<i>Iced Tea</i>]	1
Cà Phê Đen Đá Nóng [<i>Vietnamese Black Coffee Iced Hot</i>]	4
Cà Phê Sữa Đá Nóng [<i>Vietnamese Coffee with Condense Milk Iced Hot</i>]	4
Trà Thái [<i>Thai Iced Tea</i>]	4

Sinh Tố - [Fruit Smoothies]

Sinh Tố Bơ [<i>Avocado Smoothies</i>]	5
Sinh Tố Mít [<i>Jackfruit Smoothies</i>]	5
Sinh Tố Mãng Cầu [<i>Soursop Smoothies</i>]	5
Sinh Tố Dừa [<i>Coconut Smoothies</i>]	5

Beer Selections

[Domestic Beers]

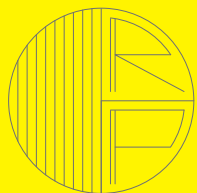
Yueng Ling	4
Miller Light	4

[Imported Beers]

Corona	5
Heineken	5
Singha	5
Tsingtao	5
Sapporo	5
Saigon	6

Sinh Tố - [Fruit Smoothies]

Sinh Tố Sầu Riêng <i>[Durian Smoothies]</i>	5
Sinh Tố Xoài <i>[Fresh Mango Smoothies - Seasonal]</i>	5
Sinh Tố Cà Phê <i>[Coffee Smoothies]</i>	5
Sinh Tố Dâu <i>[Strawberry Smoothies]</i>	5



Wine Selections - [by bottle]

[Red Wines]

Cabernet Sauvignon / Smith & Hook 42

[Spicy aromas, with bold dark fruit flavors of black cherries and dark chocolate]

Cabernet Sauvignon / Pedroncelli 30

[Spiced plums, nut brittle and blueberries - Rich & Full, dry & fruit]

Pinot Noir / Lyric 34

[Loaded with sweet fruit, balance off with creamy wood]

[White Wines]

Chardonnay / Austerity 31

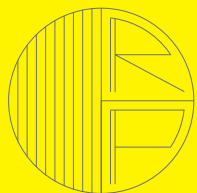
[Buttery, pineapple, caramel apple, spiced nuts and sandal wood - Smooth and Oaky]

Chardonnay / Francis Ford Coppola - Director's Cut 37

[A full-bodied bursting with ripe flavor and prominent oak and spice]

Wine Selections - [by glass or bottle]

	<u>Glass</u>	<u>Bottle</u>
[Red Wines]		
Malec / Mountain Door <i>[Cherries and Raspberries combined with hint of vanilla]</i>	7	28
Pinot Noir / Garnet <i>[Aromas include ripe blackberries, cherry preserves, vanilla toffee and toasted French oak]</i>	8	32
Merlot / Flat Rock <i>[Plum, cedar and a little spice with sourish cherry and mild strawberry note]</i>	7	28
Carbenet / Flat Rock <i>[Rich dark fruit notes of blueberry and blackberry as well as earth, dust, mocha and cedar]</i>	7	28
[White Wines]		
Pinot Grigo / Lagaria <i>[Fresh, soft and mild aromatic flavors]</i>	7	28
Sauvignon Blanc / Makara <i>[Crisp layers of tropical fruit and citrus]</i>	8	32
Chardonnay / Flat Rock <i>[Heady aromatics and soft rich flavors]</i>	7	28
Riesling / Stonecap <i>[Citrus nose with peach fruit flavors, with hints of melon and honey suckle]</i>	7	28
Moscato / Mezza Corona <i>[Flavors of apricot and passion fruit]</i>	6	24



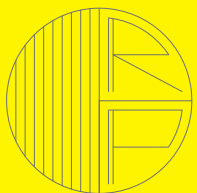
Khai Vị - [Appetizers]

- 1. Ốc Nhồi [6 pieces]** 10
[Steamed Escagot sausage, black mushroom.ginger.onion stuff in the shell]
- 2. Ốc Len Xào Dừa** 12
[Snails with cream coconut]
- 3. Chả Giò [2 rolls]** 4
[Crispy Spring Rolls with ground pork.crab meat.shrimp served with fish sauce and fresh vegetables]
- 4. Gỏi Cuốn [2 rolls]** 4
[Fresh garden rolls with shrimp.pork.basil leaves.rice vermicelli noodles served with special dipping peanut sauce]
- 5. Bì Cuốn [2 rolls]** 4
[Steamed RICE PAPER rolls with shredded pork.pork skin]
- 6. RICE PAPER Imperial Autumn Roll [2 rolls]** 8
[Crispy rice thread wrapper filled with marinated minced prawn, crab, taro, and yam combined with added spices and wrapped into rolls]
- 7. Nem Nướng [2 rolls]** 4
[Steamed RICE PAPER rolls with Vietnamese Pork blended with Asian spices.lettuce. pickled vegetables.mint served with special sauce]
- 8. Bò Nướng Lá Nho [5 pcs]** 9
[Grilled Vietnamese style ground Beef flavored with garlic.spices wrapped in Grape leaf served with fish sauce and peanuts]
- 9. Chim Cút Quay [4 pcs]** 12
[Quails marinated, roasted and layered with lettuce, served with lime juice]
- 10. Hến Xúc Bánh Đa** 11
[Baby Clams with Pork sautéed w/special spices.herbs served with Sesame Rice Crackers and peanuts]
- 11. Cánh Gà Chiên Nước Mắm [5 pieces]** 8
[Deep-fried Chicken Wings sauteed with fish sauce]
- 12. Coconut Shrimp Tempura [2 pcs]** 7
[Coconut covered Shrimp Tempura served with sweet chilli sauce]
- 13. Vietnamese Rocket Shrimp [2 pcs]** 7
[Jumbo Shrimp wrapped in taro, rolled in Vietnamese rice crisps and lightly fried, served with sauce]

Gỏi - [Salads] All salads are served with peanuts

14. Gỏi Ngó Sen Tôm Thịt <i>[Young Lotus Salad with Shrimp and Pork]</i>	11
15. Gỏi Ốc <i>[Steamed Escargot served with onions.lotus.mango.raddish.carrot and Asian Vinaigrette]</i>	13
16. Gỏi Đu Đủ Thái Lan <i>[Spicy Green Papaya Salad with fresh lime juice.tomatoes.green beans.peanuts.dried shrimp]</i>	10
17. Bò Tái Chanh <i>[Thinly sliced Lime-cured Beef Salad]</i>	13
18. Gỏi Hải Sản <i>[Fresh Pineapple with carrots.sweet onion.lemongrass.roasted peanuts.Shrimp.Calamari.Scallop tossed over a bed of lettuce.tomatoes.onions]</i>	15
19. Gỏi Gà <i>[Cabbage Salad with Shredded Chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]</i>	13
20. Gỏi Vịt <i>[Sweet tender Duck meat with innards on top of shredded banana blossom]</i>	14
21. Gỏi Xoài Khô Cá Sặc <i>[Mango Salad with dried fish charger.dried shrimp]</i>	11
22. Gỏi Chân Vịt Rút Xương <i>[Boneless Duck Feet Salad]</i>	11
23. Gỏi Hến <i>[Baby Clams with Pork sauteed with special spices.herbs.peanuts, and Shrimp on top of mixed vegetables served with Sesame Rice Crackers]</i>	15
24. Mực Nướng Muối Tiêu <i>[Grilled Sliced Squid sautéed with salt and pepper top with Salad]</i>	12

We use nuts & nut based oils in these menu items. If you are allergic to nuts or any other food, please let us know

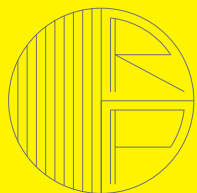


Cơm Dĩa - [Rice Dishes]

- 25. Cơm Tấm Đặc Biệt** 11
[RICE PAPER Special Combo Rice Platter with Grilled Pork Chop.tofu stuffed with shrimp paste.shrimp.fried egg.shredded pork.shrimp rolls with sweet chinese sausage on broken rice.lettuce.tomatoes.fish sauce]
- 26. Cơm Tấm Bì Sườn Chả** 9
[Shredded Pork.Grilled Pork Chop.Egg custard on broken rice.lettuce.tomatoes.fish sauce]
- 27. Cơm Tấm Bì Sườn** 9
[Shredded Pork.Grilled Pork Chop on broken rice.lettuce.tomatoes.fish sauce]
- 28. Cơm Tấm Sườn Chả** 9
[Grilled Pork Chop.Egg custard on broken rice.lettuce.tomatoes.fish sauce]
- 29. Cơm Tấm Bì Chả** 9
[Shredded Pork.Egg custard on broken rice.lettuce.tomatoes.fish sauce]
- 30. Cơm Tấm Sườn| Thịt Nướng** 9
[Choice of Grilled Pork Chop or Grilled Pork on broken rice.lettuce.tomatoes.fish sauce]
- 31. Cơm Tấm Sườn Lạp Xưởng** 9
[Grilled Pork Chop.Sweet Chinese Sausage on broken rice.lettuce.tomatoes.fish sauce]
- 32. Cơm Tấm Tàu Hủ Ky Lạp Xưởng Bì** 9
[Shrimp wrapped in Tofu Skin.Sweet Chinese sausage.Shredded Pork on broken rice.lettuce.tomatoes.fish sauce]
- 33. Cơm Tấm Thịt Nướng Bì Chả** 9
[Grilled Pork.Shredded Pork.Egg custard on broken rice.lettuce.tomatoes.fish sauce]
- 34. Cơm Bò Nướng Xả** 9
[Grilled Lemongrass Beef Skewers on steamed Jasmine rice.lettuce.tomatoes.fish sauce]
- 35. Cơm Gà Nướng Chanh** 9
[Grilled Lemon Chicken on steamed Jasmine rice.lettuce.tomatoes.fish sauce]
- 36. Cơm Sườn Bò Đại Hàn** 11
[Korean grilled Beef Short Ribs on steamed Jasmine rice]

Cơm Dĩa - [Rice Dishes]

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| 37. Cơm Sườn Kiểu Thái Lan
<i>[Grilled Spicy Lemongrass Spare Ribs on Jasmine rice]</i> | 9 |
| 38. Cơm Gà Xào Xả Ớt
<i>[Spicy Stir-fried Lemongrass Chicken on Jasmine rice]</i> | 9 |
| 39. Cơm Gà Rôti
<i>[Vietnamese Style Oven-Roasted Chicken marinated in garlic on yellow rice]</i> | 10 |
| 40. Cơm Chim Cút [3 pieces]
<i>[Marinated Roasted Quails on Jasmine rice]</i> | 11 |
| 41. Cơm Bò Lúc Lắc
<i>[Cubed Beef sauteed with onion, tomato and oyster sauce served on a bed of greens]</i> | 11 |
| 42. Cơm Tay Cầm Đặt Biệt
<i>[Combination of Seafood with Sweet Chinese Sausage baked in a Clay Pot with rice and vegetables]</i> | 13 |
| 43. Cơm Tay Cầm Hén
<i>[Baby Clams baked in a Clay Pot with rice,, vegetables and peanuts]</i> | 12 |



Cơm Chiên - [Fried Rice]

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| 44. Cơm Chiên Bò Lúc Lắc | 15 |
| <i>[RICE PAPER Special style Fried Rice with Filet Mignon.Sweet Chinese Sausage.Eggs served with fresh vegetables]</i> | |
| 45. Cơm Chiên Hải Sản Đặc Biệt | 13 |
| <i>[Seafood Combination Fried Rice]</i> | |
| 46.Cơm Chiên Dương Châu | 12 |
| <i>[Combination Fried Rice]</i> | |
| 47. Cơm Chiên Cua | 15 |
| <i>[Crab Fried Rice]</i> | |
| 48. Cơm Chiên Cá Mụn | 12 |
| <i>[Sauted Fish Fried Rice and Chicken]</i> | |
| 49. Cơm Chiên Tôm | 13 |
| <i>[Shrimp Fried Rice]</i> | |

Cháo - [Congee|Rice Porridge]

- | | |
|--|----|
| 50. Cháo Bò | 10 |
| <i>[Beef Congee Rice Porridge]</i> | |
| 51. Cháo Cá | 10 |
| <i>[Fish Congee Rice Porridge]</i> | |
| 52. Cháo Vịt | 11 |
| <i>[Duck Congee Rice Porridge served with Duck with innards salad and peanuts]</i> | |
| 53. Cháo Lòng | 10 |
| <i>[Innards Congee Rice Porridge]</i> | |
| 54. Cháo Gà | 10 |
| <i>[Chicken Congee Rice Porridge served with Chicken with innards salad and peanuts]</i> | |

Hủ Tiếu-Mì|Khô hoặc Nước - [Noodle with or w/o Soup]

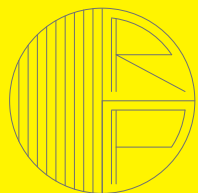
- 55. Hủ Tiếu hoặc Mì Đặc Biệt** 11
[Your choice of Egg or Clear Rice Noodles with Combo Seafood.Slice Pork and Innards]
- 56. Hủ Tiếu hoặc Mì Nam Vang** 10
[Your choice of Egg or Clear Rice Noodles with Seafood and Barbecued.Slice Pork and Innards]
- 57. Hủ Tiếu hoặc Mì Tôm Thịt** 10
[Your choice of Egg or Rice Noodles Soup with Slice Pork and Shrimp]
- 58. Hủ Tiếu hoặc Mì Chim Cút** 10
[Your Choice of Egg or Rice Noodle Soup with marinated Roasted Quails]
- 59. Hủ Tiếu hoặc Mì Đồ Biển** 11
[Your choice of Egg or Rice Noodles with Seafood]

Phở - [Beef Noodle Soup]

A traditional Vietnamese Soup consisting of Rice Noodles in a delicate beef or chicken broth, seasoned with star anise.cinnamon.cloves. Served with basil.bean sprouts.lime

- 60. Phở Đặc Biệt *** 10
Rice Noodle Soup with Eye Round Steak.Well Done Brisket.Well Done Flank.Tendon and Meat Balls]
- 61. Phở Tái Chín *** 9
[Rice Noodle Soup with Eye Round Steak and Well Done Brisket]
- 62. Phở Tái Bò Viên *** 9
[Rice Noodle Soup with Eye Round Steak and Meat Balls]
- 63. Phở Tái Nạm *** 9
[Rice Noodle Soup with Eye Round Steak and Well Done Flank]
- 64. Phở Gà** 9
[Rice Noodle Soup with Chicken]

Contains or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions



Bún - [Vermicelli Rice Noodle]

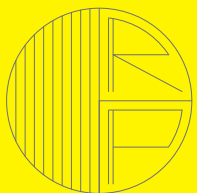
.....
A popular Southern Vietnamese dish with fresh herbs, bean sprouts, vegetables, sprinkled with crushed roasted peanuts served with Rice Vermicelli and fish sauce

65. Bún Đặc Biệt	11
<i>[Combination of Grilled Shrimp, Pork, Crispy Spring rolls, Shredded Pork]</i>	
66. Bún Tôm Nướng	10
<i>[Grilled Shrimp]</i>	
67. Bún Thịt Nướng	9
<i>[Grilled Pork]</i>	
68. Bún Chả Giò	9
<i>[Crispy Spring Rolls]</i>	
69. Bún Thịt Nướng Chả Giò	9
<i>[Grilled Pork, Crispy Spring Rolls]</i>	
70. Bún Tôm Thịt Nướng	10
<i>[Grilled Shrimp, Pork]</i>	
71. Bún Gà Nướng Chanh	10
<i>[Grilled Lemon Chicken]</i>	
72. Bún Bò Nướng Xả	10
<i>[Grilled Lemongrass Beef]</i>	
73. Bún Bò Xào Xả	10
<i>[Thinly Slices Beef stired fried with onion, fresh lemongrass, pepper, onion, garlic]</i>	
74. Bún Chả Hà Nội	12
<i>[Ha Noi style Pork Slices marinated in Lemongrass and Chili mix, Shrimp, sprinkled with roasted peanuts served with fish sauce]</i>	

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Bún - [Vermicelli Rice Noodle Soup]

- 75. Bún Mắm Vĩnh Thuận** 11
[Rice Vermicelli Noodle Soup with Shrimp, big cuts of Fish.Pork.Squid]
- 76. Bún Bò Huế** 11
[Hue-style Spicy Lemongrass Beef Noodle Soup with Blood.Pork feet]
- 77. Bún Riêu Ốc** 10
[Rice Vermicelli Noodle Soup topped with Crab.Snails.Shrimp paste served in a Tomato-based broth and garnished with bean sprouts.prawn paste.herb leaves water spinach.chunks of tomato]
- 78. Bún Cua Đồng** 10
[Rach Gia style Rice Vermicelli with Fish.Caramel Shrimp]
- 79. Bún Thái** 11
[Rice Vermicelli Tamarind Soup with Seafood]
- 80. Bún Măng Vịt** 11
[Thin Rice Noodles Soup with tender Duck Meat.bamboo shoots served with Duck with innards salad and peanuts]
- 81. Miến Măng Gà** 11
[Clear Cellophane Noodle Soup with Shredded Chicken, sprinkled with scallions, coriander, and ground pepper]
- 82. Bánh Canh Tôm Cua** 10
[Fat Rice Noodle in Thick Soup with Shrimp Cake and Crabmeat]



Lẩu - [Vietnamese Hot Pot Soup]

.....
Cook table side with portable burner

83. Lẩu Thái * <i>[Spicy Thai Style Soup served with a Combination of Seafood, Beef, Rice Noodles, Tofu, and Chinese Watercress]</i>	41
84. Lẩu Thập Cẩm * <i>[Special Hot Pot with Shrimp.Mussels.Squid.Fish Balls.Beef.Tofu served with Fresh Vegetables]</i>	41
85. Lẩu Chả Cá Thát Lác * <i>[Assorted Fish Cakes]</i>	41
86. Lẩu Đuôi Bò * <i>[Ox Tail.Spicy Beef Broth]</i>	41
87. Lẩu Chua Cá rô Phi Cá Kèo * <i>[Fish.Vegetables.Tomatoes.Bamboo.Bananas Blossoms.Okra.Pineapple.Mushroom and Celery]</i>	41
88. Lẩu Mắm * <i>[Spicy lemongrass soup with Prawns, big cuts of Fish, Pork Belly and Squids]</i>	43
Extra: Soup Vermicelli Vegetables	5/ea

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Mì Xào Dòn/Mềm/Phở Áp Chảo/Hủ Tiếu

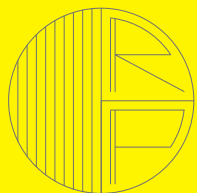
Your Choice of (soft or crispy)

Mì [Yellow Egg Noodles] Hủ Tiếu [Rice Noodles]

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|---|----|
| 89. Gà | 13 |
| <i>[Chicken & mixed vegetables stir-fried in brown sauce]</i> | |
| 90. Bò | 14 |
| <i>[Beef & mixed vegetables stir-fried in brown sauce]</i> | |
| 91. Thập Cẩm | 15 |
| <i>[Combination of Beef.Seafood & mixed vegetables stir-fried in brown sauce]</i> | |
| 92. Đồ Biển | 15 |
| <i>[Seafood & mixed vegetables stir-fired in brown sauce]</i> | |
| 93. Miến Xào Cua | 15 |
| <i>[Clear Cellophane Noodle with Crab.scallions.corriander.ground pepper]</i> | |

Đồ Chay - [Vegetarian]

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| 94. Rau Xào Chay | 11 |
| <i>[Sweet & Mildly spicy sauce over sauteed Tofu pieces stir-fried w/mixed Vegetables served w/Jasmine rice]</i> | |
| 95. Đậu Hủ Chiên Dòn Xả Ớt | 11 |
| <i>[Spicy crispy Tofu with Lemongrass served with Jasmine rice]</i> | |
| 96. Mì Xào Chay (Dòn hay Mềm) | 11 |
| <i>[Stir-fried Tofu & mixed Vegetables on your choice of crispy or soft Egg Noodles]</i> | |
| 97. Hủ Tiếu Áp Chảo Chay | 12 |
| <i>[Pan-fried Rice Noodles topped with mixed Vegetables and fried Tofu]</i> | |
| 98. Bánh Xèo Chay | 10 |
| <i>[Vegetarian Crispy Crepe]</i> | |
| 99. Cà Ri Chay | 11 |
| <i>[Curry Vegetables.Tofu.coconut milk.pepper, peanut, served with Jasmine rice]</i> | |



Cuốn với Rau và Bánh Tráng - [Lettuce & RICE PAPER Wraps]

Wraps served with lettuce.basil.shredded cucumber.pickled carrots.daikon radish sprinkled with crushed roasted peanuts

100. RICE PAPER Combo Platter 16
[Grilled Seafood.Grilled Pork.Grilled ground Beef wrapped in grape leaves served with thin Vermicelli patties]

101. Bánh Hời Bò Nướng Lá Nho 12
[Grilled ground Beef wrapped in Grape leaves served with steamed thin Vermicelli]

102. Bánh Hời Bò Nướng Xả 14
[Grilled lemongrass Beef served with steamed thin Vermicelli]

103. Bánh Hời Tôm Thịt Nướng 14
[Grilled Shrimp and Grilled Pork skewers served with steamed thin Vermicelli]

104. Bánh Hời Con Đệp & Tôm Nướng 15
[Grilled Scallop & Shrimp served with steamed thin Vermicelli]

105. Bánh Hời Heo Quay 12
[Roasted Pork served with steamed thin Vermicelli]

106. Bánh Xèo 10
[Southern Crepe stuffed with Shrimps.Pork.Mung Beans.Onion.Bean Sprouts]

107. Bánh Hời Chạo Tôm 13
[Grilled Prawn paste on Sugar Cane served with steamed thin Vermicelli patties]

108. Bánh Hời Thịt Nướng 13
[Grilled Pork skewers served with steamed thin Vermicelli]

109. Bánh Hời Gà Nướng Chanh 13
[Grilled Lemon Chicken skewers served with steamed thin Vermicelli]

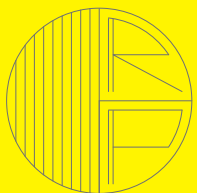
110. Bánh Hời Tôm Nướng 13
[Grilled Shrimp skewers served with steamed thin Vermicelli patties]

111. Chả Cá Thì Là 15
[Grilled Dill.Tumeric Fish served with steamed thin Vermicelli]

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Các Món Ăn - [Entrees]

- 112. Canh Chua Cá hoặc Tôm** 14
[Vietnamese sweet & sour Tamarind soup with okra.pineapple.bean sprouts and tomato with your choice of Shrimp or Fish]
- 113. Canh Đuôi Bò** 15
[Ox Tail soup with mixed Vegetables]
- 114. Canh Tàn ô/Xà Lách Son** 15
[Chrysanthemum / Watercress Soup with Shrimp, Pork and Tofu]
- 115. Rau Xào Thập Cẩm | Tôm | Bò** 14
[Mixed Vegetables stir-fried with garlic of your choice of Combination | Shrimp | Beef]
- 116. Cá Kho Tộ** *[Caramelized Fish in Clay Pot]* 13
- 117. Tôm Rim Mặn** *[Caramelized Shrimp]* 13
- 118. Tôm Rang Muối | Tôm Rang Me** [shrimp with shells] 16
[Your choice of fried & salted Shrimp or fried Shrimp with Tamarind-based sauce] [shrimp without shells] 20
- 119. Mực Xào Chua Ngọt** *[Sweet & sour Squid with mixed Vegetables]* 13
- 120. Cua Lột Rang Muối Chiên Bơ** 24
[Crispy salted & spiced soft shell Crabs served over watercress.tomatoes.onions]
- 121. Sườn Rang Mặn** *[Caramelized Short Ribs in Clay Pot]* 13
- 122. Gà Xào Xả Ớt** *[Chicken sauteed with Lemongrass & Curry Chili]* 13
- 123. Đuôi Bò Xào Sa tế** *[Sate Spicy Ox Tails Stir-fried with peanuts]* 15
- 124. Đồ Biển Rang Muối** *[Crispy salted & spiced assorted seafoods]* 17
- 125. Ruột Heo Chiên Dòn | Ruột Heo xào cà chua** 15
[Crispy Pig Intestine or Pig Intestine with sour mustard]
- 126. Bò Lúc Lắc** 15
[Shaky Beef - marinated cubed beef served over a bed of fresh Watercress, Tomatoes, and Onions]
- 127. Rau Muống Xào Tỏi** *[Stir Fry Chinese Watercress with garlic]* 15



Tráng miệng - [Desserts]

Chuối Chiên [<i>Fried Banana topped with honey,vanilla ice cream.seasonal fruit</i>]	7
Xôi Xoài [<i>Sticky Rice & Mango with Coconut milk & Sesame seeds</i>]	7
Chè Thái [<i>Mixed Fruits in Coconut Milk</i>]	5
Chè Sâm Bò Lượng [<i>Mixed Fruits and Seaweed sweet Dessert Drink</i>]	5

