



Prices are subject to change without notice.

## Scenes from the scrapbook, Vietnam, circa 1960...

Raven locks and big dark eyes, I skipped along the stony path to the village market, all the while my mother beckoned, "Solange! Hurry, hurry. We must gather the freshest vegetables, fruits, and seafood for the Ceremony of the Remembrance of Our Ancestors. Everything must be the best available," she insisted.

I tagged along the muddy streets behind my mother, distracted by all the sights and sounds of the vendors and farmers. This was the festive trek of our Vietnamese culture; rich with clatter and tantalizing aromas. The market place was as varied as the patterns in my mother's flowing ao dai; it was as colorful as my grandfather's kois, for which I cared each day after school.

The simple life, mixed with jaunts to the Phunhuan Market in Saigon, planted a seed in my heart... and what grew there was deep gratitude for the earth's blessings, the love of cooking, and the reverence with which I was taught to prepare ingredients. Those lessons still ring in my head, as I can still hear my mother say, "Solange, the most important ingredient in the meal is the love for your family and friends."



# APPETIZERS

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|-----|---|-------|
| A1  | CHA GIO (6), Vietnamese Nem<br>Ground chicken, carrot, bean thread, onion, and mushroom wrapped in rice paper, deep fried, served with nuoc cham dipping sauce and lettuce on the side.       | 5.95  |
| A2  | VEGETARIAN EGG ROLL (2), Thailand<br>Vegetable egg roll wrapped in rice paper, deep fried and served with sweet & sour dipping sauce.   | 4.95  |
| A3  | GOI CUON (2), Vietnamese Summer Rolls<br>Choice of shrimp, mango or beef, shredded cucumber, carrots, basil, lettuce and rice noodles rolled in fresh rice paper, served with plum sauce.     | 5.95  |
| A4  | TOFU TOASTS, Thailand<br>Deep fried tofu pieces served with hot and sweet dipping sauce or peanut sauce.  | 4.95  |
| A5  | CRISPY FRIED CALAMARI, Vietnam<br>Deep fried battered squid rings served with hot and sweet dipping sauce.  | 5.95  |
| A6  | SHANGHAI PORK EGG ROLLS (4)<br>Ground pork, cabbage, clear noodles, carrot, onions, served with our special sweet and sour sauce and spicy mustard.   | 5.95  |
| A7  | CHICKEN SATAY (3), Thailand<br>Grilled chicken on bamboo skewers, served with peanut sauce and pickled vegetables.  | 6.95  |
| A8  | STEAMED MUSSELS IN SPICY HOT BASIL, COCONUT MILK,<br>AND GREEN CURRY, Cambodia  | 9.95  |
| A9  | DEEP FRIED COCONUT SHRIMP (6), Thailand   | 6.95  |
| A10 | STEAMED CRAB AND SHRIMP SIEU MAI (6), Thailand  | 5.95  |
| A11 | GOLD BAGS (6), Thailand<br>Thai version of fried wontons with shrimp and chicken meat filling.  | 6.95  |
| A12 | GALLOPING HORSES (4), Thailand<br>Chicken wrapped around a prawn, deep fried in a thin rice paper. Served with orange wasabi sauce.   | 5.95  |
| A13 | VEGETARIAN SAMOSA (6), India<br>Potato, carrots, chick peas, mung beans, onions, and curry, wrapped in a thin flour wrapper and fried to a golden crisp with a curried yogurt dip. Delicious! | 5.95  |
| A14 | APPETIZER SAMPLER<br>2 cha gio, 1 goi cuon, 2 crab angels, 2 vegetable dumplings, 2 coconut shrimp, 2 gold bags and 2 chicken satay.  | 11.95 |
| A15 | DUMPLING SAMPLER (6)<br>Crab and shrimp, wasabi, hackow, beef, and vegetarian.  | 5.95  |
| A16 | THAI CHICKEN DUMPLINGS (4)<br>Chicken, mushroom, carrot and onions.   | 5.95  |
| A17 | CRAB ANGEL (4)<br>Cream cheese with sirimi crab wrapped in a crunchy pocket.  | 5.95  |
| A18 | BEEF GYOZA (4)<br>Deep fried, served with ponzu sauce and garlic.   | 5.95  |

## SOUPS

*All soups are topped with cilantro and onions*

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|----|--|------|
| S1 | TOM YUM, Thailand  | 4.95 |
|    | Spicy hot and sour soup with your choice of shrimp, chicken or squid. (combo 6.95)   |      |
| S2 | TOM KHA GAI, Thailand  | 4.95 |
|    | Coconut soup with chicken, mushrooms, galanga, bamboo shoots and kaffir lime leaves. |      |
| S3 | CRAB ASPARAGUS SOUP, Vietnam   | 4.95 |
|    | Asparagus pieces and crab meat in a light chicken broth.                             |      |
| S4 | WONTON SOUP WITH CHICKEN, China  | 4.95 |
| S5 | EGG DROP SOUP  | 4.95 |
| S6 | VEGETARIAN SOUP  | 4.95 |
|    | Tofu, mushrooms, clear noodles and snow peas in a vegetarian broth.                  |      |
| S7 | INDOCHINE SPICY HOT SOUR SOUP, Vietnam   | 4.95 |
|    | Bamboo shoots, shitake mushrooms, ground chicken, in a spicy broth.                  |      |

## SALADS

*All salads are topped with cilantro and onions*

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|----|---|------|
| B1 | THAI SALAD, Thailand  | 8.95 |
|    | Choice of grilled chicken, beef, or squid, with cucumbers, tomatoes, red onions, lettuce, cilantro, basil and scallions in our hot lemony dressing.   |      |
| B2 | PAPAYA SALAD (seasonal)   | 7.95 |
|    | Shredded papaya with lemon juice, dried shrimp, tomatoes, hot peppers, and ground peanuts, served with sticky rice.   |      |
| B3 | GOI NGO SEN, Vietnam  | 8.95 |
|    | Choice of chicken or shrimp with shredded turnips, carrots, cucumbers and scallions served with traditional Vietnamese dressing and topped with caramelized shallots, peanuts and cilantro. |      |
| B4 | YAM WOON SEN, Thailand  | 8.95 |
|    | Choice of chicken, beef, pork, or squid, served with clear noodles, tomatoes, cucumbers and shredded carrots with a delicious hot Thai dressing.  |      |
| B5 | TOFU SALAD  | 8.45 |
|    | Deep fried tofu with, tomatoes, steamed broccoli, onion, with peanut dressing on a bed of lettuce.  |      |
| B6 | BANANA BLOSSOM SALAD  | 8.95 |
|    | Shredded banana flowers with shrimp and duck, mint, basil, rau ram, peanuts, onion, pickled onion and daikon radish in a spicy Asian Vinaigrette.   |      |
| B7 | STEAMED VEGETARIAN SALAD  | 8.95 |
|    | Cauliflower, broccoli, bean sprouts, zucchini, mushrooms, carrots with Indochine Blossom dressing on the side. (Gluten free soy, aoli and vinegar available)                                |      |

## VEGETARIAN ENTREES

*All entrees served with a house salad and jasmine rice - Add \$3.00 for chicken, pork, beef, or shrimp.*

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|----|--|-------|
| V1 | VIETNAMESE CREPE<br>Vegetarian crepe filled with tofu, bean sprouts, bamboo shoots, broccoli and carrots, topped with scallions and served with lettuce, nuoc cham and ginger soy.   | 13.95 |
| V2 | TOFU STUFFED WITH VEGETABLE FILLING, Vietnam<br>Braised in a tomato, mushroom and onion sauce, topped with cilantro.   | 13.95 |
| V3 | BUN TAU XAU RAU, Vietnam<br>Bean thread stir fried with onion, Asian vegetables, basil, cilantro, garlic and soy sauce. (Eggs optional)  | 13.95 |
| V4 | AYUDHYA EGGPLANT<br>Stir fried eggplant with garlic, basil, asparagus, baby corn, scallions, cauliflower, zucchini, green beans, tomatoes, and mushrooms in our delicious sauce. <i>(can be prepared with gluten free soy sauce)</i>           | 13.95 |
| V5 | BUDDHA'S FEAST IN A NEST<br>Snow peas, broccoli, cauliflower, bamboo shoots, tofu, shiitake mushrooms, edamame beans, bok choy, asparagus and onions with our delicious teriyaki sauce served in a crunchy noodle nest.                        | 13.95 |
| V6 | YELLOW CURRY AUBERGINES AND TOFU<br>Eggplant and tofu curry cooked with onion, bell peppers, cauliflower, tumeric and basil.   | 13.95 |
| V7 | TOFU AND TOMATOES (fried - steamed upon request)<br>A delicious tofu stir fried with tomatoes, basil, onions and chopped mushrooms.  | 13.95 |
| V8 | VEGETABLE DRUNKEN DELIGHT<br>Lotus root, snow peas, broccoli, cauliflower, bamboo shoots, tofu, shiitake mushrooms, edamame beans, tomatoes and onions with our delicious rice wine sauce. <i>(can be prepared with gluten free soy sauce)</i> | 13.95 |

## THE SATAY CORNER

*Marinated skewers of meat, grilled and served with peanut sauce, pickled vegetables and shrimp fried rice.*

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|----|--------------------------|-------|
| K3 | BEEF SATAY, Indonesia    | 15.95 |
| K4 | SHRIMP SATAY, Indonesia  | 17.95 |
| K5 | CHICKEN SATAY, Indonesia | 15.95 |

*All entrees come with a house salad. Extra salad, add 2.85*

# INDOCHINE CREATIONS

All Indochine Creation entrees are served with a house salad and jasmine rice. Extra salad, add 2.85.

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|-----|---|-------|
| F1  | CHICKEN OR BEEF WITH LEMON GRASS<br>Stir fried chicken with lemon grass, onions, scallions and served on a bed of steamed Shanghai choy. (Shrimp add 3.00)  | 14.95 |
| F2  | MOO GOO GAI PAN<br>White meat chicken stir-fried with snow peas, mushrooms, water chestnuts, carrots, and baby corn in our delicious white rice wine sauce with a drop of sesame oil.   | 14.95 |
| F3  | BEEF & ASIAN VEGETABLES<br>Stir fried beef and onion, garlic, broccoli, carrots, snow peas, mushrooms, bean sprouts and bok choy, in a soy based sauce. A classic!  | 14.95 |
| F4  | CASHEW CHICKEN<br>Chicken with onion, broccoli, zucchini, carrots, cashew nuts and cauliflower. An Indochine favorite! (Shrimp add 3.00)  | 15.95 |
| F5  | GINGER CHICKEN<br>Chicken with ginger, garlic, carrots, onions, scallions, asparagus, and three different kinds of mushrooms. (shrimp add 3.00)   | 14.95 |
| F6  | GRILLED SALMON WITH ASIAN FRUIT SALSA<br>Salmon, grilled, and topped with our delicious ginger soy sauce, with a side of shrimp fried rice and Asian fruit salsa.   | 20.95 |
| F7  | SCALLOPS WITH GINGER<br>Marinated jumbo scallops stir fried with ginger, garlic, carrots, scallions, baby corn, asparagus and three different kinds of mushrooms.   | 19.95 |
| F8  | PHO BAC OR PHO GA, Vietnam<br>Beef or chicken noodle soup, famous from Hanoi. A world-renowned dish and a meal in itself. (Add beef meatballs 2.00)   | 11.95 |
| F9  | BUN-THIT NUONG<br>Choice of grilled beef, pork, cha gio, chicken or tofu marinated in soy sauce, and served over cold rice noodles, mixed with shredded cucumbers, carrots and basil, topped with our spicy dressing and crushed peanuts. (Shrimp add 3.00) | 11.95 |
| F10 | CHICKEN WITH BASIL<br>Stir fried chopped chicken with bell peppers, onions, scallions, dried red peppers, green beans, basil and garlic. (For the mild at heart, we omit the Jalapeno peppers.)   | 14.95 |
| F11 | BEEF WITH BASIL<br>Stir fried chopped beef with bell peppers, onions, scallions, dried red peppers, green beans, basil and garlic. (For the mild at heart, we omit the Jalapeno peppers.)   | 14.95 |
| F12 | MAHI MAHI WITH ASIAN FRUIT SALSA<br>Grilled and served with sticky rice and a Thai Mahi sauce.  | 19.95 |
| F13 | INDOCHINE STEAMED MAHI MAHI<br>Boneless mahi mahi, steamed in soy ginger sauce with shiitake mushrooms, clear noodles, carrots, scallions with white rice and asparagus.  | 19.95 |
| F14 | SWEET AND SOUR SHRIMP OR CHICKEN<br>Lightly breaded jumbo shrimp or white meat chicken, with pineapple, tomatoes and bell pepper in a sweet and sour sauce on the side.   | 15.95 |

# INDOCHINE CREATIONS

*All Indochine Creation entrees are served with a house salad and jasmine rice. Extra salad, add 2.85.*

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|-----|--|--------------|
| F15 | SHRIMP AND SCALLOPS IN A NEST  | 19.95        |
|     | Jumbo shrimp and scallops sauteed with vegetables and served in a crispy fried egg noodle nest.  |              |
| F17 | THUNDERING DRAGON  | 19.95        |
|     | Shrimp stir fried with pineapple, snow peas, baby corn, bok choy, red bell pepper and mushrooms, in a hot tamarind sauce.  |              |
| F18 | PEPPER STEAK   | 14.95        |
|     | An old favorite, beef stir fried with onions, mushrooms and bell peppers.  |              |
| F19 | HAPPY ASIAN MELODY   | 19.95        |
|     | Chicken, shrimp, beef and scallops stir fried with garlic, onion, carrots, snow peas, bok choy, broccoli, baby corn, shiitake mushrooms and asparagus in our delicious very mild classic soy-based brown sauce.              |              |
| F21 | VIETNAMESE PORK MEATBALLS  | 15.95        |
|     | Tender ground pork meatballs marinated in lemon grass and onions, grilled and served with a side order of shrimp fried rice and pickled vegetables.  |              |
| F22 | VIETNAMESE WRAPS   | 19.95        |
|     | An assortment of grilled beef, chicken and shrimp with a plate of herbs, lettuce, cucumbers and rice noodles that you wrap yourself at your table and dip with three different kinds of sauce. A fun meal with your friends! |              |
| F23 | FRIED WHOLE FISH   | MARKET PRICE |
|     | Whole fish topped with tomato and bell peppers and our sweet tomato mango hot sauce. An exotic treat!  |              |
| F25 | YUM YUM CHICKEN  | 15.95        |
|     | Crunchy chicken stir fried with pineapple, lychee, mango, bell pepper, onions, and cashews with a sweet chutney sauce and topped with sesame seeds.  |              |
| F26 | BUN BO HUE   | 11.95        |
|     | Delicious HOT SPICY beef soup from the imperial city of Hue.   |              |

# THAI CURRY

*All curry entrees come with a house salad and jasmine rice. Extra salad, add 2.85.*

*Shrimp add 3.00, soft shell crab add 4.00.*

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|----|---|-------|
| C1 | GREEN CURRY   | 15.95 |
|    | Choice of chicken, beef or pork with green curry, eggplant, basil, onions, bell peppers, cauliflower and coconut milk.  |       |
| C2 | YELLOW CURRY  | 15.95 |
|    | Choice of chicken, beef or pork with yellow curry, avocado, basil, cauliflower, onions and coconut milk.  |       |
| C3 | RED CURRY   | 15.95 |
|    | Choice of chicken, beef or pork with red curry, bamboo shoots, green beans, onions and coconut milk.  |       |
| C4 | PANANG CURRY  | 15.95 |
|    | Choice of chicken, beef or pork with panang curry, onions, green beans and sweet potatoes and coconut milk.   |       |
| C5 | MASSAMAN CURRY  | 15.95 |
|    | Choice of beef or pork with massaman curry, potatoes, onions, and coconut milk.   |       |
| C6 | SHRIMP AND PINEAPPLE WITH YELLOW CURRY SAUCE  | 18.95 |
|    | Jumbo shrimp stir fried with tomatoes, pineapple chunks, bell peppers, and onions in a mellow yellow curry sauce with coconut milk.   |       |
| C7 | ROASTED DUCK WITH RED CURRY SAUCE   | 18.95 |
|    | Roasted duck, de-boned, then marinated overnight in a red curry sauce, blended with Kaffir leaf, pineapple, fresh tomatoes, onions, and bamboo shoots.<br>An Indochine specialty! |       |
| C8 | JUNGLE CURRY  | 15.95 |
|    | Choice of beef, chicken or pork stir fried with dried red chilies, cooked in coconut milk with a hot curry, young corn, aubergines, bamboo shoots and green beans.                |       |
| C9 | CHOO-CHEE SALMON OR MAHI MAHI   | 17.95 |
|    | Fillet of salmon or mahi mahi sautéed with hot choo-chee curry sauce, coconut milk and a medley of vegetables.  |       |

# FRIED RICE AND NOODLES

- N1 THAI FRIED RICE, Thailand 9.95  
Choice of chicken, beef, pork, tofu or squid stir fried with rice, eggs, tomatoes, cilantro and onions, served with peanuts and a lime wedge on the side.
- N2 PAD THAI, Thailand 12.95  
Choice of chicken, beef, pork, tofu or squid stir fried with rice noodles, eggs, bean sprouts, onions, carrots and cilantro, served with peanuts and a lime wedge on the side.
- N3 PAD SEE U, Thailand 12.95  
Choice of chicken, beef, pork, tofu or squid stir fried with wide noodles, baby bok choy, dark sweet soy sauce, garlic, eggs, broccoli, onions, served with peanuts and a lime wedge on the side.
- N4 PAD KIMAO 14.95  
Wide noodles, baby bok choy, broccoli, basil, carrots, tomatoes, onions, bean sprouts, eggs, chicken and shrimp sauteed in our delicious curry base.
- N5 IMPERIAL PINEAPPLE RICE 14.95  
Lotus seeds, peanuts, yellow beans, edamame beans, pineapple, cashews, shiitake mushrooms, shrimp, chicken, pork, Chinese sausage and eggs, stir fried with rice.
- N6 HOKKIEN HOT NOODLES 14.95  
Yellow noodles and rice noodles stir fried with eggs, bean sprouts, pork, shrimp, squid, chicken, scallions and caramelized onions.
- N7 CRISPY BIRD NEST NOODLES 17.95  
Beef, pork, and chicken stir fried with baby corn, bok choy, button, shiitake and straw mushrooms, carrots, bamboo shoots, served over a crunchy egg noodle nest.
- N8 TERIYAKI CHICKEN 12.95  
Served with udon noodles, vegetables and a sweet teriyaki sauce.

*Add or substitute shrimp, Sirimi crab, or scallops to fried rice or noodle dishes for an additional \$3.00 each.*

## SWEET INDULGENCES

D2	INDOCHINE BANANA EGG ROLL WITH VANILLA ICE CREAM	5.95
D3	VANILLA OR COCONUT ICE CREAM	4.95 VANILLA / 5.95 COCONUT
D4	SORBET MELANGE LEMON, ORANGE, MANGO, PINEAPPLE, RASPBERRY, AND LIME (CHOICE OF 3)	6.95
D5	STICKY RICE WITH MANGO AND COCONUT SAUCE	5.95
D6	CHOCOLATE CAKE (WITH VANILLA ICE CREAM)	7.95
D7	CHOCOLATE MOUSSE	7.95
D8	COCONUT CAKE (SERVED WITH COCONUT ICE CREAM)	7.95

## CHEF'S SUSHI SPECIAL

*All sushi served with kelp salad.*

S1	VEGETABLE ROLL Avocado and cucumber roll with kelp salad.	6.75
S2	CALIFORNIA ROLL COMBO California mahi roll - 4pcs, Sweet Egg - 2 pcs, Nigiri Shrimp - 2 pcs, Nigiri Sirimi crab - 2 pcs	10.75
S3	TUNA COMBO Spicy tuna roll - 4 pcs, Fresh Yellowfin Nigiri Tuna - 4 pcs	10.75
S4	BERMUDA TRIANGLE Sirimi crab, avocado, cucumbers and cream cheese served with kelp salad. A very unique and exotic dish.	10.75
S5	SPIDER ROLL Fresh soft shell crab deep fried tempura style with mixed vegetables, red and orange roe and spicy mayonnaise.	10.95
S6	RAINBOW ROLL A melange of beautiful tuna, salmon and shrimp.	12.50
S7	RED SPICY TUNA Fresh yellowfin tuna, served inside out with kelp salad.	12.50
S8	DRAGON TAIL Smoked freshwater eel, Sirimi crab, shrimp, avocado and cucumbers with a combination of red and orange roe, topped with a homemade teriyaki.	13.75

# MAKI SUSHI ROLL - 8 PIECES

- S9 CALIFORNIA ROLL 6.75  
 Sirimi crab meat with avocado and cucumbers.
- S11 NORWEGIAN ROLL 6.75  
 Plain fresh salmon with avocado. Simple and delicious!
- S12 BOSTON ROLL 6.75  
 Sirimi crab meat with cooked shrimp and fresh lettuce, flavored with a homemade Japanese spicy Mayonnaise.
- S13 SPICY SALMON ROLL 6.75  
 Fresh sliced salmon and spicy Japanese sauce with thinly sliced scallions covered with red roe.
- S14 SPICY TUNA ROLL 6.75  
 Fresh sliced yellowfin tuna, spicy Japanese sauce and thinly sliced scallions covered with red roe.
- S16 UNAGI ROLL 7.75  
 Freshwater eel oven-smoked with thinly sliced cucumbers and a combination of red and orange roe, flavored with an authentic Japanese teriyaki sweet sauce.
- S17 NIGIRI SUSHI STACK - 2 PIECES 5.00  
 Kami - Sirimi crab meat      Maguro - Tuna      Tamago - Omelet  
 Tai - Red Snapper      Ebi - Shrimp      Nama Sake - Salmon
- S18 VIETNAMESE FISHERMAN'S SUSHI ROLL 6.75  
 Tuna, cream cheese, avocado and scallions wrapped with a thin rice paper. Fresh and delicious!
- S19 KELP SALAD 4.75  
 Kelp noodles perfectly seasoned with wine vinegar and sesame seeds.

# BEVERAGES

THAI ICED COFFEE OR THAI ICED TEA	2.50
POT OF GINGER, LEMONGRASS OR JASMINE TEA	2.50
TUMERIC TEA	3.95
ASSORTED SODAS AND ICED TEA (FREE REFILLS)	2.00
MANGO NECTAR	2.50
PERRIER / AQUA PANNA	2.75
COFFEE	2.00
DRIP VIETNAMESE COFFEE (SWEET)	2.50

## INDOCHINE'S PHILOSOPHY

Indochine takes a proactive approach to environmental and community issues. We practice recycling and consistently seek new technology to be as eco-friendly as possible.

We are committed to ensuring a sustained high level of standard for the hygiene, quality, nutrition and presentation of the fine cuisine expected of and served in our restaurant. Our policy of serving "nutriceutical" food emphasizes the benefits of well-balanced meals that are high in fiber and essential nutrients and minerals complemented by abundant fresh vegetables and herbs.

At Indochine, you will enjoy an aesthetic and unique dining experience.

FOLLOW US  
ONLINE



[www.indochinewilmington.com](http://www.indochinewilmington.com)

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