



*Indochine (en-doe-sheen): French for Indochina which includes Cambodia, Laos, and Vietnam*

7 Wayne Drive, Wilmington, NC 28403 • Phone (910) 251-9229  
[www.Indochinewilmington.com](http://www.Indochinewilmington.com)

**Hours:** 11am-2pm lunch; 5pm-10pm dinner;  
Saturday lunch, noon-3pm.  
Closed Sunday and Monday lunch

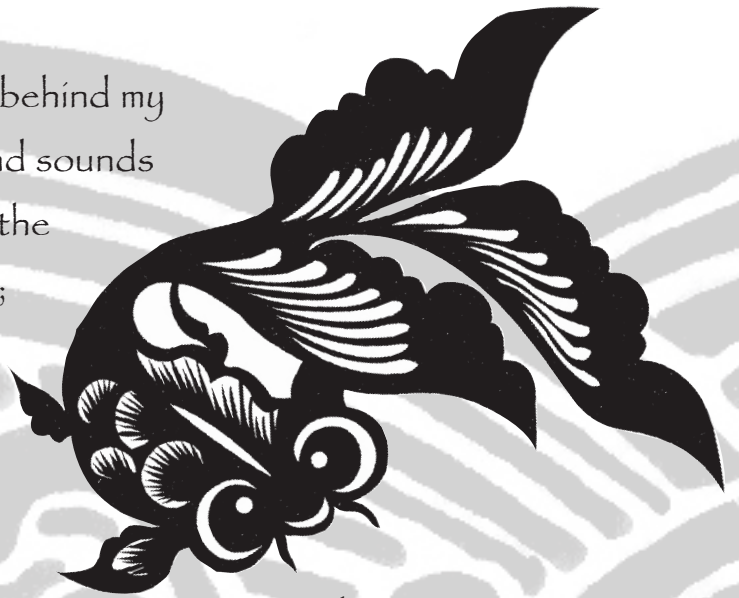
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## Scenes from the scrapbook, Vietnam, circa 1960...

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 (5), VIETNAMESE NEM<br>Ground chicken, carrot, bean thread, onion, and mushroom wrapped in rice paper, deep fried, served with nuoc cham dipping sauce.                              | 5.95  |
| A2  | VEGETARIAN EGG ROLL (2), Thailand<br>Vegetable egg roll wrapped in rice paper, deep fried and served with a hot and sweet 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 (8), 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.   | 4.95  |
| A6  | SHANGHAI PORK EGG ROLL (2)<br>Ground pork, cabbage, clear noodles, carrot, onions, served with our special soy ponzu sauce and mustard.  | 4.95  |
| A7  | CHICKEN SATAY (3), Thailand<br>Grilled chicken on bamboo skewers, served with peanut sauce and pickled cucumber.   | 6.95  |
| A8  | STEAMED MUSSELS IN SPICY HOT BASIL AND COCONUT MILK, 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 crab 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 EGG ROLLS (2), 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. | 4.95  |
| A14 | APPETIZER SAMPLER<br>2 cha gio, 1 goi cuon, 4 squid rings, 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  |

*Please let us know how you would like your meal prepared*

*\*MILD \*\*MED \*\*\*HOT \*\*\*\*THAI HOT*

*Indochine's cuisine contains no MGS or preservatives. A 20% gratuity will be added to parties of 6 or more. There will be a \$3.95 plate charge for splitting one entree.*

*No splitting of checks for parties of 8 or more.*

## SOUPS

- S1 TOM YUM, THAILAND 3.95  
Spicy hot and sour soup with your choice of shrimp, chicken or squid. (*combo 6.95*)
- S2 TOM KHA GAI, THAILAND 3.95  
Coconut soup with chicken, mushrooms, cilantro, galanga, bamboo shoots and kaffir lime leaves.
- S3 CRAB ASPARAGUS SOUP, VIETNAM 3.95  
Asparagus pieces, crab meat in a light chicken broth, topped with cilantro.
- S4 WONTON SOUP WITH CHICKEN 3.95
- S5 EGG DROP SOUP 3.95
- S6 TOFU AND MUSHROOM SOUP 3.95  
Tofu, mushrooms and snow peas in a vegetarian broth.
- S7 CHAO GA 3.95  
Chicken rice soup, quietly delicious!

## SALADS

- B1 THAI SALAD, THAILAND 8.95  
Choice of grilled chicken, beef, or squid, with cucumbers, tomatoes, red onions, lettuce, cilantro, basil and green onions in our hot lemony dressing.
- B2 PAPAYA SALAD (seasonal) 7.95  
Shredded papaya with lemon juice, dried shrimp, tomatoes and hot peppers, served with sticky rice.
- B3 SHAKING BEEF SALAD (seasonal) 8.95  
Peppery watercress with onions, tomatoes, and tender beef slices, with Indochine special dressing.
- B4 GOI NGO SEN, VIETNAM 8.95  
Choice of chicken or shrimp with shredded turnips, carrots and green onions served with traditional Vietnamese dressing and topped with caramelized shallots and peanuts.
- B5 YAM WOON SEN, THAILAND 8.95  
Choice of chicken, beef, pork, or squid, served with clear noodles, tomatoes, cucumbers and shredded carrots with delicious hot Thai dressing.
- B6 TOFU SALAD 8.45  
Deep fried tofu with lettuce, tomatoes and steamed broccoli, with peanut dressing.
- B7 BANANA BLOSSOM SALAD 8.95  
Shredded banana flowers with shrimp and duck, mint, basil, rau ram, peanuts, and onion, in a spicy Asian vinaigrette.

## VEGETARIAN ENTREES

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|----|--|-------|
| V1 | VIETNAMESE CREPE (add \$3 for chicken, pork, beef or shrimp)<br>Vegetarian crepe filled with tofu, bean sprouts, bamboo shoots, broccoli and carrots, topped with green onions and served with lettuce and nuoc cham.  | 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 (add \$3 for chicken, pork, beef or shrimp)<br>Bean thread stir fried with onion, Asian vegetables, basil, cilantro, garlic and soy sauce. (Eggs optional)  | 13.95 |
| V4 | AYUDHYA EGGPLANT (add \$3 for chicken, pork, beef or shrimp)<br>Stir fried eggplant with garlic, basil, asparagus, baby corn, green onions, cauliflower, zucchini, green beans, tomatoes, and mushrooms in our delicious hot sauce.                                  | 13.95 |
| V5 | BUDDHA'S FEAST IN A NEST (add \$3 for chicken, pork, beef or shrimp)<br>Snow peas, broccoli, cauliflower, bamboo shoots, tofu, shiitake mushrooms, adaname beans, yow choy, asparagus and onions with our delicious teriyaki sauce served in a crunchy noodle nest.) | 13.95 |
| V6 | GREEN CURRY AUBERGINES AND TOFU<br>Hot spicy coconut and eggplant curry with tofu, onion, bell peppers, cauliflower and basil.   | 13.95 |
| V7 | TOFU AND TOMATOES (steamed or fried)<br>A delicious tofu stir fried with tomatoes, basil and onions and chopped mushrooms.   | 13.95 |
| V8 | VEGETABLE DRUNKEN DELIGHT<br>Lotus root, snow peas, broccoli, cauliflower, bamboo shoots, tofu, shiitake mushrooms, adaname beans, tomatoes and onions with our delicious rice wine sauce.   | 13.95 |

## THE SATAY CORNER

*Marinated skewers of meat, grilled and served with peanut sauce 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 Creations entrees are served with a house salad and jasmine rice. Extra salad, add 2.85.

- F1 CHICKEN OR BEEF WITH LEMON GRASS 14.95  
Stir fried chicken with lemon grass, onions, green onions and cilantro, served on a bed of steamed Shanghai choy. (Shrimp add 3.00)
- F2 MOO GOO GAI PAN 14.95  
White chicken stir-fried with snow peas, mushrooms, water chestnuts, carrots, and baby corn in our delicious white sauce with a drop of sesame oil.
- F3 BEEF & ASIAN VEGETABLES 14.95  
Stir fried beef and onion, garlic, soy sauce, broccoli, carrots, snow peas, mushrooms, bean sprouts and yow choy.
- F4 CASHEW CHICKEN 14.95  
Chicken with onion, broccoli, zucchini, carrots, cashew nuts and cauliflower. (Shrimp add 3.00)
- F5 GINGER CHICKEN 14.95  
Chicken with ginger, garlic, carrots, onions, green onions, asparagus, and three different kinds of mushrooms. (Substitute shrimp add 3.00)
- F6 GRILLED SALMON in Banana Leaves with Asian Fruit Salsa 17.95  
Salmon, marinated in lemon grass grilled in banana leaves, served on a bed of lettuce, topped with our delicious hot Vietnamese garlic sauce, a side of shrimp fried rice and Asian fruit salsa.
- F7 SCALLOPS WITH GINGER 19.95  
Marinated jumbo scallops stir fried with ginger, garlic, carrots, green onions, baby corn, asparagus and three different kinds of mushrooms.
- F8 PHO BAC VIETNAM 10.95  
Beef noodle soup, famous from Hanoi, a meal in itself.  
(Add beef meatball 2.00)
- F9 BUN-THIT NUONG 10.95  
Choice of grilled beef, pork, cha gio or chicken marinated in soy sauce, served over cold rice noodles, mixed with shredded cucumbers, carrots and basil, topped with our spicy dressing and crushed peanuts. (Shrimp add 3.00)
- F10 CHICKEN WITH BASIL (PAD GAI KRA-PAO) 14.95  
Stir fried chopped chicken with bell peppers, onions, green onions, dried red peppers, green beans, basil and garlic. (For the mild at heart, we omit the Jalapeno peppers.)
- F11 BEEF WITH BASIL (PAD NUA KRA-PAO) 14.95  
Stir fried chopped beef with bell peppers, onions, green onions, dried red peppers, green beans, basil and garlic. (For the mild at heart, we omit the Jalapeno peppers.)
- F12 MAHI MAHI WITH ASIAN FRUIT SALSA 17.95  
Grilled in banana leaf and served with fried taro potato cake and julienne vegetables.
- F13 INDOCHINE STEAMED MAHI MAHI 17.95  
Boneless mahi mahi, steamed in soy ginger sauce with shiitake mushrooms, clear noodles, carrots, green onions.
- F14 SWEET AND SOUR SHRIMP OR CHICKEN 15.95  
Lightly breaded jumbo shrimp with pineapple, tomatoes and bell pepper in a sweet and sour sauce.
- F15 SHRIMP AND SCALLOPS IN A NEST 19.95  
Jumbo shrimp and scallops with vegetables served in a crispy egg nest.
- F17 THUNDERING DRAGON 19.95  
Shrimp stir fried with pineapple, snow peas, baby corn, yow choy, red bell pepper and mushrooms, in a hot tamarind sauce.

## INDOCHINE CREATIONS

- 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 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 stir fried 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 basil hot sauce.
- F25 YUM YUM CHICKEN 15.95  
Crunchy chicken stir fried with pineapple, lychee, Fiji apple, mango, bell pepper, onions, and cashews with a sweet chutney sauce and sesame seeds.

## THAI CURRY

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

- C1 GREEN CURRY 15.95  
Choice of chicken, beef or pork with green curry, eggplant, basil, onions, bell peppers, cauliflower and coconut milk. (Shrimp add 3.00, soft shell crab add 4.00)
- C2 YELLOW CURRY 15.95  
Choice of chicken, beef or pork with Thai yellow curry, avocado, basil, cauliflower, onions and coconut milk. (Shrimp add 3.00)
- C3 RED CURRY 15.95  
Choice of chicken, beef or pork with red curry, bamboo shoots, green beans, onions and coconut milk. (Shrimp add 3.00)
- C4 PANANG CURRY 15.95  
Choice of chicken, beef or pork with panang curry, coconut milk, onions, green beans and sweet potatoes. (Shrimp add 3.00)
- C5 MASSAMAN CURRY 15.95  
Choice of beef or pork with massaman curry, potatoes, onions, coconut milk, peanuts and peanut sauce. (Shrimp add 3.00)
- C6 SHRIMP CURRY WITH PINEAPPLE 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.
- 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, shredded galanga, aubergines, bamboo shoots and green beans.
- C9 CHOO-CHEE SALMON OR MAHI MAHI 17.95  
Fillet of salmon sautéed with hot choo-chee curry sauce, coconut milk and vegetable medley.

## FRIED RICE AND NOODLES

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|----|--|-------|
| N1 | THAI FRIED RICE, THAILAND  | 9.95  |
|    | Choice of chicken, beef, pork, or tofu or squid stir fried with rice, eggs, tomatoes, cilantro and onions, served with cucumber slices and lime wedges.                                      |       |
| N2 | PAD THAI, THAILAND   | 12.95 |
|    | Choice of chicken, beef, pork, or tofu or squid stir fried with rice noodles, eggs, bean sprouts, onions, carrots and cilantro, topped with peanuts.   |       |
| N3 | PAD SEE U, THAILAND  | 12.95 |
|    | Choice of chicken, beef, pork, or tofu or squid stir fried with wide noodles, baby bok choy, dark sweet soy sauce, garlic, broccoli, onions, topped with peanuts.                            |       |
| N4 | PAD KI MAO   | 14.95 |
|    | Wide noodles, baby bok choy, broccoli, basil, carrots, tomatoes, onions, bean sprouts, eggs, chicken and shrimp in our delicious hot curry sauce.  |       |
| N5 | IMPERIAL PINEAPPLE RICE  | 13.95 |
|    | Lotus seeds, peanuts, yellow beans, adamame beans, pineapple, shiitake mushrooms, shrimp, chicken, pork, Chinese sausage and eggs, stir fried with rice and topped with cashews and raisins. |       |
| N6 | HOKKIEN HOT NOODLES  | 14.95 |
|    | Yellow noodles and rice noodles stir fried with eggs, bean sprouts, pork, shrimp, squid, chicken, green onions and caramelized onions.   |       |
| N7 | CRISPY BIRD NEST NOODLES   | 17.95 |
|    | Stir fried with baby corn, mushrooms, baby bok choy, button and shiitake mushrooms, carrots, bamboo shoots, beef, pork, and chicken.   |       |

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

## SWEET INDULGENCES

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|----|--|------|
| D2 | BANANA EGG ROLL WITH VANILLA ICE CREAM                         | 5.95 |
| D3 | VANILLA OR COCONUT ICE CREAM                                   | 5.95 |
| D4 | SORBET MELANGE of mango, pineapple, raspberry, lychee and lime | 6.95 |
| D5 | MANGO WITH STICKY RICE AND COCONUT SAUCE                       | 5.95 |
| D6 | CHOCOLATE CAKE WITH VANILLA ICE CREAM                          | 6.95 |
| D7 | MANGO MOUSSE   | 7.95 |
| D8 | CHOCOLATE MOUSSE   | 7.95 |

# CHEF'S SUSHI SPECIAL

S1	VEGETABLE COMBO Avocado and cucumber roll with seaweed salad.	8.95
S2	CALIFORNIA ROLL COMBO California mahi roll - 4pcs, Sweet Egg - 2 pcs, Nigiri Shrimp - 2 pcs, Nigiri Crab - 2 pcs	10.75
S3	TUNA COMBO Spicy tuna roll - 4 pcs, Fresh yellow Fin Nigiri Tuna - 4 pcs	10.75
S4	BERMUDA TRIANGLE 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.	11.75
S7	RED SPICY TUNA Fresh yellow fin tuna, served inside out with kelp salad.	12.50
S8	DRAGON TAIL Smoked freshwater eel, 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 Crab meat with avocado and cucumbers	6.75
S11	NORWEGIAN ROLL Plain fresh salmon with avocado	6.75
S12	BOSTON ROLL Crab meat with cooked shrimp and fresh lettuce, flavored with a Japanese spicy Mayonnaise.	6.75
S13	SPICY SALMON ROLL Fresh sliced salmon and spicy Japanese sauce with thinly sliced scallions covered with red roe.	6.75
S14	SPICY TUNA ROLL Fresh sliced yellow fin tuna, spicy Japanese sauce and thinly sliced scallions covered with red roe.	6.75
S16	UNAGI ROLL Freshwater eel oven smoked with thinly sliced cucumbers and a combination of red and orange roe, flavored with an authentic Japanese teriyaki sweet sauce.	7.75
S17	NIGIRI SUSHI STACK - 2 PIECES Kami - Crab meat                      Maguro - Tuna                      Tamago - Omelet Tai - Red Snapper                      Ebi - Shrimp                      Ika - Squid Nama Sake - Salmon	5.00
S18	VIETNAMESE FISHERMAN'S SUSHI ROLL Tuna, cream cheese, avocado and scallions wrapped with a thin rice paper.	6.75
S19	KELP SALAD Kelp noodles perfectly seasoned with wine vinegar and sesame seeds.	4.75

## BEVERAGES / BOISSONS

THAI ICED COFFEE OR THAI ICED TEA	2.50
POT OF GINGER TEA PER PERSON	2.50
POT OF LEMON GRASS OR JASMINE TEA PER PERSON	2.50
ASSORTED SODAS AND ICED TEA	2.00
MANGO NECTAR	2.50
PERRIER	1.95
COFFEE	
REGULAR COFFEE, THAI ICED COFFEE, VIETNAMESE COFFEE (SWEET)	
EXOTIC TEAS	2.00
Thai iced tea, raspberry, mango, lychee tea	
PRETTY IN PINK	3.50
Orange Juice, Mango Juice, Cream, Grenadine Syrup	
CHANH SODA	3.50
Lime with sugar and soda	

### Indochine's Philosophy

Indochine takes a proactive approach to environmental and community issues. We practice constant recycling and seek new technology consistently to be as eco-friendly as possible. We are committed to ensuring a consistent high level of standard for the hygiene, quality, nutrition and presentation of the fine cuisine served in our restaurants. Our policy of serving "nutriceutical" food emphasizes on the nutritional and pharmaceutical benefits of well-balanced meals that are high in fiber and essential minerals complemented by abundant fresh vegetables and herbs. At Indochine, you will enjoy a holistic dining experience.

