



INDOCHINE (EN-DOE-SHEEN):

French for Indochina which includes Cambodia, Laos, and Vietnam

SCENES FROM THE SCRAPBOOK, VIETNAM. CIRCA 1960

With 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. It was the love of cooking; the gratitude for the earth’s blessings and the reverence in 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

A1	CHA GIO (5), VIETNAMESE NEM 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 Vegetable egg roll wrapped in rice paper, deep fried, served with a hot and sweet dipping sauce.	4.95
A3	GOI CUON (2), VIETNAMESE SUMMER ROLLS Choice of Shrimp or Mango. Shrimp, shredded cucumber, carrots, basil, lettuce and rice noodles rolled in fresh rice paper, served with plum sauce.	5.95
A4	TOFU TOASTS (8), THAILAND Deep fried tofu pieces served with hot and sweet dipping sauce.	4.95
A5	CRISPY FRIED CALAMARI, VIETNAM Deep fried battered squid rings served with hot and sweet dipping sauce.	5.95
A6	TOD MANH PLA (4), THAILAND Deep fried fish cakes mixed with chopped green beans served with hot and sweet dipping sauce and pickled vegetable.	5.95
A7	CHICKEN SATAY (3), THAILAND 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 (5), THAILAND	6.95
A10	STEAMED CRAB AND SHRIMP SIEU MAI DUMPLINGS (6)	5.95
A11	GOLD BAGS (6) Thai version of fried wontons with shrimp and crab meat filling.	6.95
A12	LION'S HEAD (2) Deep fried crab and shrimp meat wrapped in an egg noodle ball, served with hot and sweet dipping sauce and ginger soy	3.50
A13	STEAMED DUMPLINGS (6) Choice of: Gyoza (beef) or Hockow (shrimp) or Sieu Mai (wasabi)	5.95
A14	APPETIZER SAMPLER 2 cha gio, 1 goi cuon, 4 squid rings, 2 tod manh plah, 2 coconut shrimp, 2 gold bags and 2 chicken satay.	11.95
A15	DUMPLING SAMPLER (6) Crab and Shrimp, Wasabi Sieu Mai, Hackow, Beef Gyoza	5.95

PLEASE LET US KNOW HOW YOU WOULD LIKE YOUR MEAL: *NOT HOT **MILD ***HOT ****VERY HOT

INDOCHINE'S CUISINE CONTAINS NO MSG 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.
 WE ARE OPEN 11AM-2PM FOR LUNCH AND 5PM-10PM FOR DINNER. CLOSED MONDAY AND SUNDAY LUNCH.

SOUP

S1	TOM YUM, THAILAND Spicy hot and sour soup with your choice of shrimp, chicken or squid (combo 6.95).	3.95
S2	TOM KHA GAI, THAILAND Coconut soup with chicken, mushrooms, cilantro, galanga, bamboo shoots and kaffir lime leaves.	3.95
S3	CRAB ASPARAGUS SOUP, VIETNAM Asparagus pieces, crab meat in a light chicken broth, topped with cilantro.	3.95
S5	WONTON SOUP	3.95
S7	BEEF MEATBALL SOUP Served with Hoisin and Siracha sauce.	3.95

SALADS

B1	THAI SALAD, THAILAND Choice of grilled chicken, beef, or squid, with cucumbers, tomatoes, red onions, lettuce, cilantro, basil leaves and green onions in our hot lemony dressing.	8.95
B2	PAPAYA SALAD (SEASONAL) Shredded papaya with lemon juice, dried shrimp, tomatoes and hot peppers, served with sticky rice.	7.95
B4	GOI NGO SEN, VIETNAM Choice of chicken or shrimp with shredded turnips, carrots and green onions served with traditional Vietnamese dressing and topped with caramelized shallots and peanuts.	8.95
B5	YAM WOON SEN, THAILAND Choice of chicken, beef, pork, or squid, served with clear noodles, tomatoes, cucumbers and shredded carrots with delicious hot Thai dressing.	8.95
B6	TOFU SALAD Deep fried tofu with lettuce, tomatoes and steamed broccoli, with peanut dressing.	8.95

VEGETARIAN ENTREES

V1	VIETNAMESE CREPE (add \$3 for chicken, pork, beef or shrimp) 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 Braised in a tomato and onion sauce topped with cilantro and served with jasmine rice.	13.95
V3	BUN TAU XAU RAU, VIETNAM (add \$3 for chicken, or pork, or beef or shrimp) Bean thread stir fried with onion, Asian vegetables, basil, cilantro, garlic and soy sauce, served with jasmine rice. (Eggs optional)	13.95
V4	AYUDHYA EGGPLANT (add \$3 for chicken, pork, beef or shrimp) 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
V6	GREEN CURRY AUBERGINES Hot spicy coconut and eggplant curry with tofu, onions, bell peppers, cauliflower and basil.	13.95
V7	TOFU AND TOMATOES A delicious tofu dish.	13.95
V8	VEGETABLE DRUNKEN DELIGHT Lotus root, snow peas, broccoli, cauliflower, bamboo shoots, tofu, shitake mushrooms, adamame beans, tomatoes and onions with our delicious rice wine sauce.	13.95
V9	MISO AND VEGETABLE CAPELLINI Wheat angel hair pasta with julienne leeks, shitake mushrooms, carrots, tiny broccoli florets and seaweed, stir fried in Miso paste with dashi topping and caramelized onions.	13.95

INDOCHINE CREATIONS

F1	CHICKEN OR BEEF WITH LEMON GRASS Stir fried chicken with lemon grass, onions, green onions and cilantro, served on a bed of steamed Shanghai choy. (Shrimp add 3.00)	14.95
F2	MOO GOO GAI PAN 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.	14.95
F3	BEEF & BROCCOLI Sliced beef with onion, garlic, soy sauce, broccoli, carrots and mushrooms.	14.95
F4	CASHEW CHICKEN Chicken with onion, broccoli, zucchini, carrots, cashew nuts and cauliflower. (Shrimp add 3.00)	14.95
F5	GINGER CHICKEN Chicken with ginger, garlic, carrots, onions, green onions, asparagus, and three different kinds of mushrooms. (Substitute Shrimp add 3.00)	14.95
F6	GRILLED SALMON IN LEMON GRASS W/ MANGO SALSA Grilled salmon, marinated in lemon grass, served on a bed of lettuce, topped with our delicious hot Vietnamese garlic sauce and a side of shrimp fried rice.	17.95
F7	SCALLOPS WITH GINGER Marinated jumbo scallops stir fried with ginger, garlic, carrots, green onions, baby corn, asparagus and three different kinds of mushrooms.	19.95
F8	PHO BAC VIETNAM Beef noodle soup, famous from Hanoi, a meal in itself (Add Meatball Beef 2.00).	10.95
F9	BUN-THIT NUONG Choice of grilled beef, pork, or chicken marinated in soy sauce, served over rice noodles, mixed with shredded cucumbers, carrots and basil, topped with our spicy dressing and crushed peanuts. (Shrimp add 3.00)	10.95
F10	CHICKEN WITH BASIL (PAD GAI KRA-PAO) Stir fried 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.)	14.95
F11	BEEF WITH BASIL (PAD NUA KRA-PAO) Stir fried 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.)	14.95
F12	MAHI-MAHI WITH MANGO SALSA Served with fried taro potato cake and Julienne vegetables.	17.95
F13	GRILLED PRAWNS (5) Buttered grilled prawns, served on a bed of green tea noodles, topped with crab sauce, accompanied by warm mango salsa.	20.95
F14	SWEET AND SOUR SHRIMP OR CHICKEN Lightly breaded jumbo shrimp with pineapple, tomatoes and bell peppers in a sweet and sour sauce.	15.95
F15	SHRIMP AND SCALLOPS IN A NEST Jumbo shrimp and scallops with vegetables served in a crispy glass noodle nest.	19.95

INDOCHINE CREATIONS CONTINUED

F17	MUC XAO KHOM (HOT PINEAPPLE SQUIDS) Young squids sauteed with basil leaves, onions, green onions, tomatoes, pineapple, hot peppers, cilantro, garlic and our hot sauce.	14.95
F18	PEPPER STEAK An old favorite, beef stir fried with onions, mushrooms and bell peppers.	14.95
F19	HAPPY ASIAN MELODY Chicken, shrimp, beef and scallops stir fried with garlic, onion, carrots, snow peas, bok choy, broccoli, baby corn, shitake mushrooms and asparagus in our delicious very mild sauce.	19.95
F20	BONELESS FRIED TALAPIA FISH Served on a bed of crispy noodles with mushroom crab sauce or sweet chili sauce.	19.95
F21	VIETNAMESE PORK MEATBALLS Tender ground pork meatballs marinated in lemon grass and onions, grilled and served with a side order of shrimp fried rice and pickled vegetables.	15.95
F22	VIETNAMESE WRAPS 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.	19.95
F23	FRIED WHOLE RED SNAPPER Whole red snapper topped with tomato and bell peppers and basil sauce.	20.95

*All Indochine Creations Entrees come with a house salad. Extra salad, add 2.85

THAI CURRY

C1	GREEN CURRY Choice of chicken, beef or pork with green curry, eggplant, basil, onions, bell peppers, cauliflower and coconut milk. (Shrimp add 3.00)	15.95
C2	YELLOW CURRY Choice of chicken, beef or pork with Thai yellow curry, avocado, basil, cauliflower, onions and coconut milk. (Shrimp add 3.00)	15.95
C3	RED CURRY Choice of chicken, beef or pork with red curry, bamboo shoots, green beans, onions and coconut milk. (Shrimp add 3.00)	15.95
C4	PANANG CURRY Choice of chicken, beef or pork with panang curry, coconut milk, onions, green beans and sweet potatoes. (Shrimp add 3.00)	15.95
C5	MASSAMAN CURRY Choice of beef or pork with massaman curry, potatoes, onions, coconut milk, peanuts and peanut sauce. (Shrimp add 3.00)	15.95
C6	SHRIMP CURRY WITH PINEAPPLE Prawns stir fried with tomatoes, pineapple chunks, bell peppers, and onions in a mellow yellow curry sauce with coconut milk.	17.95
C7	ROASTED DUCK WITH RED CURRY SAUCE The duck is roasted, de-boned, then marinated overnight in a red curry sauce, blended with Kaffir leaf, pineapple, fresh tomato, onions, and bamboo shoots.	17.95
C8	JUNGLE CURRY Choice of beef, chicken or pork stir fried with dried red chilis, cooked in coconut milk with a hot curry, young corn, shredded galanga, aubergines, bamboo shoots and green beans.	15.95

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

FRIED RICE AND NOODLES

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

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

THE SATAY CORNER

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.

SWEETS

D1	FLAN	5.95
D2	BANANA EGG ROLL	5.95
D3	GREEN TEA, GINGER, MANGO, COCONUT ICE CREAM	5.95
D4	CHILLED LYCHEES	4.95
D5	MANGO WITH STICKY RICE AND COCONUT SAUCE	5.95
D6	CHOCOLATE CAKE WITH VANILLA ICE CREAM	6.95
D7	MANGO MOUSSE	6.95
D8	CHOCOLATE MOUSSE	6.95
D9	COCONUT CAKE w/ coconut ice cream	6.95

BEVERAGES

THAI ICED COFFEE OR ICED TEA	2.50	ASSORTED SODAS AND ICE TEA	2.00
POT OF GINGER TEA per person	2.50	AMERICAN COFFEE	2.00
POT OF LEMON GRASS TEA per person	2.50	MANGO NECTAR	3.00
POT OF JASMINE TEA per person	2.50	PERRIER	1.95

CHEF'S SUSHI SPECIAL

S1	VEGETABLE COMBO Avocado and cucumber roll with seaweed salad	7.95
S2	CALIFORNIA ROLL COMBO California mahi roll - 4 pcs, Sweet Egg - 2 pcs, Nigiri Shrimp - 2 pcs, Nigiri Crab - 2 pcs	9.75
S3	TUNA COMBO Spicy tuna roll - 4 pcs, Fresh Yellow Fin Nigiri Tuna - 4 pcs	9.75
S4	BERMUDA TRIANGLE Crab, avocado, cucumbers and cream cheese served with kelp salad. A very unique and exotic dish.	9.75
S5	SPIDER ROLL Fresh softshell crab deep fried tempura style with mixed vegetables, red and orange roe and spicy mayonnaise.	9.95
S6	RAINBOW ROLL A medley of beautiful tuna, salmon and shrimp.	10.75
S7	RED SPICY TUNA Fresh yellow fin tuna, served inside out with kelp salad.	11.50
S8	DRAGON TAIL Smoked freshwater eel, crab, shrimp, avocado and cucumbers with a combination of red and orange roe, topped with a homemade teriyaki.	12.75

MAKI SUSHI ROLL – 8 PIECES

S9	CALIFORNIA ROLL Crabmeat with avocado and cucumbers.	6.75
S11	NORWEGIAN ROLL Plain fresh salmon with avocado.	6.75
S12	BOSTON ROLL Crabmeat 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

NIGIRI SUSHI STACK – 2 PIECES 4.00

S17	KAMI Crabmeat		MAGURO Tuna
	TAMAGO Omelet	TAI Red Snapper	EBI Shrimp
	IKA Squid		NAMA SAKE Salmon