



A FAR EAST CAFE

THAI  VIETNAMESE

The Seed, the Flower

As I grew, so did my desire to embrace and celebrate the rich experience of Asian cultures and cuisines and share that with my family and friends. I realized that Vietnamese and Thai cuisines were at a global crossroads, reflecting and blending more than a hundred cultures. I wanted to bring these crossroads of cuisine to Wilmington. Indochine was the result of that desire to share this culture of food and art, which I took for granted as a child but have come to appreciate so deeply in my new country. Many people have welcomed Indochine and shared my vision and love for the exotic tastes and experiences we offer, and I am so grateful to them all.

Thank you for your continued patronage through the years!

Niki

HOURS

Monday - Friday 11am - 10pm
Saturday - Sunday 12pm - 10pm

FACEBOOK

@indochinewilmington

INSTAGRAM

@indochinenc



Starters

Get started with a delicious appetizer.

APPETIZER SAMPLER \$18

A delicious assortment of cha gio (2), shrimp goi cuon (1), crab angels (2), pork dumplings (2), coconut shrimp (2), gold bags (2) and chicken satay (2).
NO SUBSTITUTIONS, PLEASE!

MUMBAI VEGETARIAN SAMOSA (6) \$8

Potato, carrots, chickpeas, mung beans, onions, and curry, folded in a thin flour wrapper and fried to a golden crisp with a curried yogurt dipping sauce.

VEGETARIAN EGG ROLL (2) \$5

Traditional vegetable egg roll served with sweet & sour dipping sauce.

PATPONG CHICKEN SATAY (3) \$10

Grilled chicken on bamboo skewers served with peanut sauce and pickled vegetables.

COCONUT SHRIMP (6) \$8

Crispy coconut shrimp served with sweet & sour sauce and warm coconut sauce.

BEEF WONTONS (6) \$8

Ground beef, onions, carrots, and garlic wrapped in a flour egg roll skin and deep fried. Served with a soy ginger dipping sauce.

SAIGON PORK EGG ROLL (4) \$8

Tender pork, cabbage, glass noodles, carrots and onions. Served with sweet & sour sauce and spicy mustard.

VEGETARIAN SHIITAKE DUMPLING (6) \$8

Chopped shiitake mushrooms with onions and carrots wrapped in a thin spinach wonton. Steamed or fried. Served with soy ginger sauce.

CHA GIO (6) \$9

Ground chicken, carrots, glass noodles, onions, and mushrooms wrapped in flaky rice paper and deep-fried. Served with nuoc cham dipping sauce and lettuce on the side.

GOI CUON (2) \$7

Vietnamese summer Rolls. Choice of shrimp or mango wrapped in delicate rice paper with shredded cucumber, carrots, basil, and rice noodles. Served with our own plum sauce on the side.

CRISPY FRIED CALAMARI \$10

Deep-fried battered squid rings served with spicy Asian marinara, sweet & sour sauce, & lemon on the side.

DUMPLING SAMPLER \$9

An assortment of our Chef's Selection of dumplings. Served with soy ginger sauce.
NO SUBSTITUTIONS, PLEASE!

PORK POT STICKERS (6) \$8

Ground pork, onion and cabbage lightly steamed and pan-fried. Served with soy-ginger sauce.

GOLD BAGS (6) \$9

Thai version of fried wontons with pork and chicken filling. Served with sweet & sour dipping sauce.

CRAB ANGELS (4) \$7

Cream cheese with surimi crab, wrapped in a crunchy flour egg roll skin and deep fried. Served with sweet & sour dipping sauce.

Salads

THAI SALAD \$14 🍴

Choice of grilled chicken, beef or squid tossed in a spicy fish sauce vinaigrette with shredded cucumbers, tomatoes, carrots, red onions, lettuce & basil topped with cilantro & scallions.

BANANA BLOSSOM SALAD \$17

Marinated shrimp & duck mixed with shredded banana flowers, mint, basil, peanuts, onions, cucumbers, pickled carrots, & daikon radish tossed in our homemade banana blossom dressing.

PAPAYA SALAD \$13 🍴

Authentic Thai green papaya shredded & tossed in a spicy fish sauce vinaigrette with dried shrimp, tomatoes, hot peppers, carrots, cucumbers, & green beans. Served with a side of sticky rice, topped with ground peanuts.

Soups

All soups are topped with cilantro & green onions

BUN BO HUE \$16 🍴

Beef & pork sausage simmered in a spicy traditional lemongrass broth with rice noodles, onions, scallions, & cilantro.

TOM YUM \$8 🍴

Choice of shrimp, chicken, or squid served in a spicy hot & sour soup with tomato, mushrooms, galangal, & lime leaves.

TOM KHA GAI \$8

An Indochine favorite! Creamy coconut soup with chicken, lemongrass, mushroom, galangal, & lime leaves.

CHICKEN WONTON NOODLE SOUP \$8

Chicken wontons, cabbage, green onions, fried shallots, & yellow egg noodles in a chicken broth.

SPICY HOT & SOUR SOUP \$8 🍴

Steamed tofu, bamboo shoots, mushrooms, & carrots in a spicy egg drop broth.

PHO BAC OR PHO GA \$16

Choice of marinated beef & meatballs or chicken simmered in a traditional broth with rice noodles, onions, scallions, & cilantro. Served with a side of fresh basil, bean sprouts, & lime.

Vegetarian

AYUDHYA EGGPLANT \$19

Fried tofu wok-tossed with eggplant, basil, garlic, scallions, broccoli, zucchini, green beans, onions, tomatoes, & mushrooms in our delicious brown sauce. Served with white rice.

BUDDHA'S FEAST IN A NEST \$19

A medley of crispy tofu, snow peas, broccoli, bamboo shoots, mushrooms, edamame beans, bok choy, & onions sauteed in teriyaki sauce, & served over a crunchy noodle nest.

QUAN YIN DELIGHT \$17

Crispy tofu tossed in a traditional brown sauce with lotus root, snow peas, broccoli, cauliflower, zucchini, bamboo shoots, mushrooms, edamame beans, tomatoes, & onions. Served with white rice.

BUN TAU XAO RAU \$17

Glass noodles stir-fried with onions, bean sprouts, snow peas, carrots, bok choy, cauliflower, green beans, basil, garlic, & soy sauce.

YELLOW CURRY AUBERGINE & TOFU \$19 🍴

Vegetarian yellow curry sauce with turmeric, tossed with fried tofu, coconut milk, onions, cauliflower, eggplant, zucchini, carrots, & basil. Served with white steamed rice.

A 20% Gratuity will be added to all parties of 8 or more.



Indochine Creations

Our famous house specialties.

BEEF & ASIAN VEGETABLES \$21

Tender beef wok-tossed in our homemade soy-infused sauce with onions, garlic, broccoli, carrots, snow peas, cauliflower, mushrooms & bok choy. Served with white rice.

GINGER CHICKEN \$19

Sautéed chicken in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, & three different kinds of mushrooms. Served with white rice.

GRILLED SALMON \$24

A mouth-watering filet of fish served over grilled pineapple, accompanied with a side of shrimp fried rice, broccoli, soy-ginger sauce, & Asian fruit salsa.

CHICKEN OR BEEF WITH BASIL \$22

Chicken or beef with red & green bell peppers, green beans, bamboo shoots, onions, scallions, basil, garlic & a touch of fish sauce. Hot or Thai hot will have jalapenos. Served with white rice.

SWEET & SOUR CHICKEN \$19

A generous portion of crispy hand-battered chicken. Accompanied with a side of sweet & sour sauce topped with pineapple, tomatoes & bell peppers. Served with white rice.

SHRIMP & SCALLOPS IN A NEST \$28

Pan-seared shrimp & scallops sautéed with onions, broccoli, carrots, snow peas, garlic, cauliflower, mushrooms, & bok choy. Served over a crispy fried noodle nest.

PEPPER STEAK \$20

An Indochine classic! Sliced steak marinated in a brown sauce with onions, garlic, mushrooms, & bell peppers. Served with white rice.

HAPPY ASIAN MELODY \$28

A melody of chicken, shrimp, beef, & scallops sautéed in a homemade soy-based sauce with ginger, garlic, onions, carrots, bok choy, broccoli, & mushrooms. Served with white rice.

YUM YUM CHICKEN \$21

Crispy hand-battered chicken wok-tossed with pineapple, lychee, mango, bell peppers, onions, & cashews with a sweet chutney sauce & sesame seeds. Served with white rice.

BUN-THIT NUONG \$19

Choice of beef, chicken, Cha Gio, or tofu marinated in soy sauce. Served over cold rice noodles with shredded lettuce, cucumbers, carrots, & basil. Served with a side of our spicy nuoc cham sauce & crushed peanuts.

CASHEW CHICKEN \$19

Sliced chicken sautéed in brown sauce with onions, mushrooms, broccoli, zucchini, carrots, & cauliflower. Topped with cashews & served with white rice.

SCALLOPS WITH GINGER \$28

Marinated scallops wok-tossed in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, & three different kinds of mushrooms. Served with white rice.

CRISPY BIRD NEST NOODLES \$24


A delicious melody of beef, pork & chicken stir-fried with mushrooms, onions, bok choy, carrots & bamboo shoots. Served over a crispy fried noodle nest.

VIETNAMESE WRAPS \$24

An assortment of grilled beef, chicken, shrimp, & pork belly, served with leaf lettuce, cucumbers, pickled vegetables, & rice noodles. Wrap them up any way you like. Served with three different sauces; great to share with friends!

PLEASE LET US KNOW HOW YOU WOULD LIKE YOUR MEAL PREPARED



 =Spicy! Cannot be made mild.

All entrées contain **Garlic, Onions, and Ginger**. Please let your server know if you would like your dish without.

Our restaurant uses ingredients that contain all the major FDA allergens including peanuts, tree nuts, eggs, fish, shellfish, soy, & wheat.

Thai Curry

All curry dishes are made with coconut milk. Choice of chicken, pork, or tofu (unless stated otherwise). Served with a side of white rice.

YELLOW CURRY \$20 🍛

Our mildest curry seasoned with turmeric, cumin & cinnamon blended with creamy coconut milk, basil, cauliflower, carrots, onions, & topped with avocado. A great vegetarian option!

RED CURRY \$20 🍛

Spicy red Thai chilies are the primary ingredient in this flavorful curry dish. Creamy coconut milk is gently wok-tossed with basil, bamboo shoots, shrimp paste, bell peppers, zucchini, tomatoes, onions, & lime.

GREEN CURRY \$20 🍛🍛

Fiery green chilies, fresh coriander, shrimp paste, lime & basil leaves mixed with coconut milk, eggplant, basil, onions, bell peppers, & zucchini.

ROASTED DUCK RED CURRY \$28 🍛

Roasted duck, de-boned & marinated overnight; served in a red curry sauce blended with coconut milk, lime leaves, shrimp paste, pineapple, lychee, tomatoes & onions. An Indochine specialty!

CHOO-CHEE SALMON CURRY \$24 🍛

A succulent salmon filet topped with a fiery red curry sweetened coconut sauce. Served with Thai coconut sticky rice & steamed broccoli.

SHRIMP & PINEAPPLE YELLOW CURRY \$24 🍛

Succulent shrimp sauteed in a yellow curry with creamy coconut milk, tomatoes, basil, pineapple, carrots, bell peppers & onions.

MASSAMAN CURRY \$21 🍛

A fragrant Thai curry seasoned with cardamom, cinnamon, shrimp paste, coriander, & cumin wok-tossed with potatoes, carrots, onions, peanuts, & coconut milk.

PANANG CURRY \$21 🍛

A red curry with strong flavors from cumin & coriander. Carefully crafted with shrimp paste, basil, onions, green beans, sweet potatoes, & coconut milk.

JUNGLE CURRY \$21 🍛

Savory red curry infused with dried red chilis, cooked in coconut milk with shrimp paste, aubergines, onions, tomatoes, bamboo shoots, & green beans.

Fried Rice & Noodles

Choice of chicken, pork, or tofu (unless stated otherwise).

PAD THAI \$17

Thin rice noodles stir-fried in a sweet & tangy sauce with eggs, bean sprouts, onions, & carrots. Served with peanuts & a lime wedge on the side.

PAD SEE U \$17

Wide rice noodles sautéed in a dark sweet soy sauce with garlic, eggs, bok choy, broccoli, & onions. Served with peanuts & a lime wedge on the side.

PAD KI MAO \$19 🍛

Chicken & shrimp sautéed in a dark sweet soy sauce with wide rice noodles, eggs, bok choy, broccoli, basil, carrots, tomatoes, onions, & bean sprouts with a hint of red curry paste. Served with peanuts & a lime wedge on the side.

IMPERIAL PINEAPPLE RICE \$18

A melody of shrimp, chicken, pork, & Chinese sausage stir-fried in rice with eggs, peanuts, cashews, onions, edamame beans, pineapple, & mushrooms.

HOKKIEN HOT NOODLES \$18

Shrimp, chicken, pork, & Chinese sausage wok-tossed with yellow noodles, rice noodles, eggs, bean sprouts, green onions, & caramelized onions.

TERIYAKI CHICKEN NOODLES \$17

Chicken stir-fried in garlic & sweet soy sauce with udon noodles, bok choy, carrots, onions, mushrooms, bamboo shoots, & broccoli.

THAI FRIED RICE \$13

Fried rice stir-fried with eggs & onions. Served with lime on the side.

Desserts

Save room for one of our delightful desserts!

COCONUT CAKE \$10

Niki's secret recipe; moist fluffy layers of coconut infused white cake with an airy whipped coconut cream icing. Served with our famous coconut ice cream.

MANGO STICKY RICE \$9

The most popular dessert in Thailand! Traditional sweetened sticky rice flaked with shredded coconut and topped with a warm and sweetened coconut sauce.

BANANA EGG ROLLS \$8

Deep-fried with cinnamon and brown sugar, and a touch of sliced jack fruit. Paired with a scoop of vanilla bean ice cream, whipped cream, and a cherry on top.

CHOCOLATE MOUSSE \$10

A decadent chocolate mousse with hints of coffee swirled with toffee and drizzled with dark chocolate on a cookie crumb crust. Served with vanilla ice cream.

CRÈME BRULÉE \$10

A sumptuous vanilla bean custard topped with caramelized demerara sugar.

COCONUT ICE CREAM \$7

Made right here in Wilmington! A luscious coconut milk based ice cream with a chocolate macaroon swirl.

VANILLA ICE CREAM \$5

Real vanilla bean ice cream.

Cork Fee \$15

A 20% Gratuity will be added to all parties of 8 or more.

Sides

Vietnamese Side Salad	\$1.50
Side of Rice	\$1.50
Dragon Red Rice	\$2
Cauliflower Rice	\$2
Five Treasure Rice	\$2

