



café CHINOIS

FRENCH INSPIRED CUISINE

Thai - Vietnamese - Korean - Chinese

3710 South College #123
Wilmington, NC 28412

(910) 769-3193

www.cafe-chinois.com

Hors d' Oeuvres

Cha Gio \$6

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

Crab Rangoons \$6

Deep fried wonton skin stuffed with cream cheese & crab

Vietnamese Goi Cuon \$6

Choice of shrimp & mango with fresh flowers wrapped in delicate rice paper with shredded cucumber, carrots, basil & rice noodles. Served with plum sauce.

Chicken Satay \$7

Grilled chicken served with peanut sauce & cucumber salad

Thai Dumplings \$6

Steamed pastry ground chicken, pork, shrimp, carrots, cilantro, onions & water chestnuts

Fried Calamari \$8

Deep fried calamari served with sweet chili sauce & wasabi cream sauce

Moo Todd \$8

Marinated Thai style pork that is deep fried until crispy then topped with fried garlic

Steamed Mussel \$11

Green mussels steamed with Thai herbs & red onions in a spicy seafood sauce

Soupe du Jour

Thai Tom Yum \$6.50

Spicy & sour soup seasoned with Thai herbs, mushrooms, tomatoes, scallions, cilantro, red onions & chili paste

Thai Tom Kha \$6.50

Spicy coconut soup seasoned with Thai herbs, mushrooms, tomatoes, red onions, scallions, cilantro & chili paste

Chinese Wonton \$6.50

Homemade wonton soup stuffed with seasoned ground chicken, shrimp, bean sprouts, celery, scallions, cilantro & fried garlic

Thai Beef Noodle Soup \$12

Noodles cooked with sliced beef, meat balls, bean sprouts, scallions, then topped with fried garlic

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Salades de Maison

Thai Papaya \$10

Unique & flavor filled salad made with shredded green papaya, tomatoes, carrots, garlic, chili & lime juice topped with ground peanuts, with Thai dressing

Vietnamese Glass Noodle \$10

Glass noodles tossed with shrimp, tomatoes, onions & scallions in spicy lime dressing topped with scallions

Thai Larb Gai \$10

Ground chicken tossed with roasted rice powder, red onions, scallions & cilantro in spicy lime dressing served over lettuce & cucumbers

Thai Nam Sod \$10

Ground pork tossed with red onions, scallions, & fresh ginger in a spicy lime juice topped with peanut & served over lettuce

Vietnamese Banana Blossom \$13

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

Nouilles Sautées

Tofu \$15

Chicken \$15

Beef \$17

Duck \$18

Vegetables \$15

Pork \$15

Shrimp \$18

Scallops \$18

Pad Thai

Rice noodles sautéed with ground peanuts, eggs, scallions & bean sprouts (contained with fish sauce & a shrimp paste)

Thai Pad See Ew

Flat rice noodles sautéed with broccoli, eggs, & bean sprouts in brown sauce

Thai Pad Kee Mao (Drunken Noodle)

Flat rice noodles sautéed with eggs, bell peppers, tomatoes, bamboo shoots & basil, in chili garlic sauce

Vietnamese Nui Gao

Rice noodles sautéed with carrots, onions, scallions & bean sprouts in soy sauce

Vietnamese Bun Tau Xao Rau

Sauteed glass noodles with mixed vegetables, eggs, tomatoes, & scallions

Korean Japchae

Sweet potatoes noodles with tofu, green onions, snow peas, bok choy, wood ear & shiitake mushrooms sliced a lá julienne in a light vegetarian soy sauce with a hint of sesame oil

Entrée au Choix

Vietnamese Nem Nướng Wrap \$21

Marinated Pork grilled with lemongrass, served with lettuce, cucumbers, pickled vegetables & rice noodles

Chinese Roasted Duck \$24

Succulent marinated duck in kumquat sauce served with five treasure rice

Vietnamese Bouillabaisse \$20

Hearty spicy seafood stew with seafood medley & crusty French bread

Vietnamese Bahn Xeó (crepes) \$18

Fresh crepes served with shrimp and pork, bean sprouts, fresh lettuce, & nuoc cham

Choo-Chee Salmon Curry \$21

A succulent salmon filet in a fiery red curry and sweetened coconut sauce. Served with five treasure rice & steamed broccoli.

Korean Beef Bulgogi \$21

Marinated beef served on sizzling skillet & topped with sesame oil & sesame seeds

Vietnamese Aubergine a la sauce Chinois \$18

Roasted eggplant with sautéed pork in special hot house dragon sauce. Can be vegetarian

Thai Southern Chicken (Gai Krob) \$18

Thinly sliced battered chicken Sautéed with onions, bell peppers, scallions, eggs & ginger in a chili paste sauce

Chinese Orange Beef \$18

Beef deep fried in thin batter in a spicy orange peel sauce

Chinese Pepper Steak \$18

Sautéed onions & bell peppers with Thai brown sauce

Vietnamese Filet de Poisson Grille \$20

Grilled fish with crab sauce and almond coconut rice

Green Curry Clam Linguine \$18

Linguine (rice noodles) in green curry sauce with clams

Fruits de Mer Linguine \$22

A medly of shrimp, squid, fish, clams, and mussels in a spicy red curry sauce, served with linguine (rice noodle)

Les Curries

Tofu \$15

Chicken \$15

Beef \$17

Duck \$18

Vegetables \$15

Pork \$15

Shrimp \$18

Scallops \$18

Yellow Curry

Turmeric, cumin & cinnamon blended with creamy coconut milk, basil, cauliflower, carrots, & onions

Green Curry

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

Massaman Curry

Cardamon, cinnamon, & cumin with potatoes, carrots, onions, peanuts, & coconut milk

Panang Curry

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

Plat de Choix

Tofu \$15

Chicken \$15

Beef \$17

Duck \$18

Vegetables \$15

Pork \$15

Shrimp \$18

Scallops \$18

Vietnamese Garlic Sauce

Sautéed garlic sauce & black pepper served on bed of steamed mixed vegetables

Thai Ginger Sauce

Sautéed ginger, onions, bell peppers, celery, carrots, scallions, mushrooms & zucchini

Thai Basil Sauce

Sautéed Thai basil, onions, bell peppers & bamboo in a homemade chili sauce

Thai Cashew Nuts

Sautéed cashew nuts, bell peppers, celery, carrots & onions in Thai chili paste

Thai Mixed Vegetables

Sautéed carrots, snow peas, zucchini, mushrooms, baby choy, & broccoli in Thai brown sauce

Thai Pad Prik Khing

Sautéed string beans, bell peppers & bamboo in red curry paste with Thai brown sauce

Les Riz Sautés

Tofu \$15

Chicken \$15

Beef \$17

Duck \$18

Vegetables \$15

Pork \$15

Shrimp \$18

Scallops \$18

Thai Fried Rice

Fried rice with mixed peas, carrots, onions, tomatoes, eggs, scallions & cilantro

Pineapple Fried Rice

Fried rice with pineapple, cashew nuts, eggs & onions, topped with scallions & cilantro

Spicy Basil Fried Rice

Fried rice with homemade chili pastes, basil leaves, onions, bell peppers & eggs, topped with scallions & cilantro

Sriracha Fried Rice

Fried rice with sriracha, carrots, peas, eggs & onions, topped with scallions & cilantro

LET US KNOW HOW YOU WOULD LIKE YOUR DISH PREPARED



MILD



HOT



THAI HOT

LUNCH MENU \$10.95

Served 11a - 2p

All lunch items are served with your choice of a main ingredient & a complimentary side of a Vegetable Spring Roll, House Soup, or Side Salad, except where noted.

Chicken, Pork, or Beef

Tofu or Vegetable

Shrimp or Seafood +\$3

Entrée

Thai Ginger Chicken

Sauteed chicken with ginger, onions, bell peppers, celery, carrots, scallions, mushrooms, & zucchini

Grilled Lemongrass Porkchop

Served with a fried egg, pickled vegetables & rice.

Nouilles Sautées

Pad Thai

Rice noodles sautéed with ground peanuts, eggs, scallions & bean sprouts with anchovy, shrimp & tamarind sauce

Thai Pad See Ew

Flat rice noodles sautéed with broccoli, eggs, & bean sprouts in brown sauce

Thai Pad Kee Mao (Drunken Noodle)

Flat rice noodles sautéed with eggs, bell peppers, tomatoes, bamboo shoots, & basil, in chili garlic sauce

Korean Japchae

Sweet potatoes noodles with tofu, green onions, snow peas, bok choy, wood ear & shiitake mushrooms sliced a lá julienne in a light vegetarian soy sauce with a hint of sesame oil

Bento Box Special

Daily selection of items in combination \$12.95

Les Curries

Yellow Curry

Turmeric, cumin & cinnamon blended with creamy coconut milk, basil, cauliflower & onions

Green Curry

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

Massaman Curry

Cardamon, cinnamon, & cumin with potatoes, carrots, onions, peanuts, & coconut milk

Panang Curry

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

Les Riz Sautés

Thai Fried Rice

Fried rice with mixed peas, carrots, onions, tomatoes, eggs, scallions & cilantro

Pineapple Fried Rice

Fried rice with pineapple, cashew nuts, eggs & onions, topped with scallions & cilantro

Sriracha Fried Rice

Fried rice with sriracha, carrots, peas, eggs & onions, topped with scallions & cilantro

DESSERT

Coconut Cake & Ice Cream \$8

Crème Brulee \$8

Trio of Fruit Sorbets \$8

Pot de Crème au Chocolat \$8

Thai Coffee Cake \$8

DRINKS

Beverages

Southern Thai's Iced Tea \$3.5

Thai Iced Coffee \$3.5

Iced Hibiscus Tea \$3

Coke, Diet Coke, Sprite or Ginger Ale

Coffee, Iced Tea \$3

Pot of Tea \$4

Grand Jasmine Chung Feng

Thé des Moines Tibetan Black & Green

Montagne Bleue Rhubarb & Berries Black

Fleur de Geisha Cherry Blossom Green

Thé des Lords Earl Grey Bergamot

EXTRAS

Shrimp \$5

Scallops \$5

Duck \$5

Soft Shell Crab \$7

Side Salad \$2

Side of Rice \$2

Spring Rolls (4) \$8

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"Solange, the most important ingredient in the meal is love for your family & friends."

DRAGON=BAR

Cocktails

NAGA KNOCKOUT \$11

Nikki's custom creation from her first restaurant in 1975! Dark rum, light rum, triple sec, peach schnapps, orange, and pineapple juice, topped with grenadine.

MY THAI \$11

Dark rum, light rum, triple sec and pineapple

ANGKOR WAT \$11

Coconut rum, Serrano pepper, cilantro

BIRDS OF HANOI \$11

Japanese whisky, Aperol, sweet vermouth

TATA RERE \$11

Vodka, ca phe sua da, chocolate bitters, w/shaved chocolate

SWEET MRS. B \$11

Vodka, Cointreau, crème de banana, lychee

BOO-DACIOUS \$11

Bourbon, Domaine de Canton, peach preserves, lemon, ginger ale

RANGOON RUBY \$11

Gin, lemon, hibiscus syrup, topped with candied hibiscus flower

SAIGON 75 \$11

Cognac, lemon, sugar, topped with sparkling wine

PATPONG GIRL \$11

Tequila, Campari, triple sec, strawberry, lemon

LAO JUNGLE \$11

Tequila, elder flower liqueur, Junmai sake, mint, lemon

Beer

SINGHA \$5

CHANG \$5

SAPPORO \$8

TIGER \$5

MICHELOB ULTRA \$4

MILLER LITE \$4

CORONA \$4

INDICA IPA \$5

Beverages

Southern Thai's Iced Tea \$3.5

Thai Iced Coffee \$3.5

Vietnamese Café Sua Da' \$4

Iced Hibiscus Tea \$3

Coffee, Iced Tea \$3

Coke, Diet Coke, Sprite or Ginger ale \$3

Pot of Tea \$4

- Grand Jasmine Chung Feng
- Thé des Moines Tibetan black & green
- Montagne Bleue Rhubarb & Berries black
- Fleur de Geisha Cherry Blossom green



DRAGON-BAR



Vin au Verre

Bubbles [glass/bottle]

RISATA DI ASTI \$8/32

Moscato, Italy

GOOSENECK 10/40

Brut Rose, Italy

PIERRE SPARR \$11/44

Brut, Cremant d'Alsace, France

White [glass/bottle]

SKELETON \$7/28

Gruner Veltliner, Burgenland, Austria

LAURENT MIQUEL \$8/32

Chardonnay, Languedoc, France

DOMAINE FOURNIER \$11/44

Sauvignon Blanc, Loire, France

MONMOUSSEAU \$12/48

Vouvray, Loire, France

KESSLER ZINK \$10/40

Riesling, Mosel, Germany

MAISON ALBERT \$10/40

Viognier, Languedoc-Roussillon, France

Rosé [glass/bottle]

E GUIGAL \$11/44

Cotes du Rhone Rose, Rhone Valley, France

Red [glass/bottle]

BODEGAS LAN RIOJA CRIANZA \$9/36

Tempranillo, Spain

MONTINORE ESTATE \$13/52

Pinot Noir, Willamette Valley

COLUMBIA \$9/36

Cabernet Sauvignon, Washington

DON MIQUEL GASCON \$9/36

Malbec, Mendoza

DOM GALEVAN \$10/40

Cotes du Rhone Rouge, France

STRONG ARMS \$12/48

Bordeaux, Barossa, Australia

Vin à la Bouteille

Bubbles [bottle]

AMELIA \$45

Brut Rose, Bordeaux, France

J CUVÉE, \$50

Brut, California

VEUVE CLICQUOT \$95

Brut, France

White [bottle]

TE MATA \$44

Sauvignon Blanc, New Zealand

REMHOOGTE HONEYBUNCH \$55

Chenin Blanc, S. Africa

DOMAINE DANIEL SEGUINOT \$55

Chablis, Burgundy, France

JULIEN SCHAAL GRAND CRU \$55

Riesling, Alsace, France

CHÂTEAU VITALLIS POUILLY-FUISSÉ \$55

Burgundy, France

Red [bottle]

DOMAINE DU JONCIER \$45

Cotes du Rhone, France

KELLER CASA \$50

Pinot Noir, Sonoma, Ca

CHÂTEAU GRAND MOULIN

MACQUIN \$55

Bordeaux, France

E GUIGAL GIGONDAS \$66

Rhone, France