

café CHINOIS

Hors d' Oeuvres

Cha Gio..... \$8

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

Crab Rangoons..... \$8

Deep fried wonton skin stuffed with cream cheese & crab.

Goi Cuon..... \$7

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

Chicken Satay..... \$8

Grilled chicken served with peanut sauce & cucumber salad.

Thai Dumplings..... \$6

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

Crispy Fried Calamari..... \$9

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.

Appetizer Sampler..... \$13

A delicious assortment of Crab Rangoons, Cha Gio, Goi Cuon, & Moo Todd. NO SUBSTITUTIONS, PLEASE.

Salade de Maison

Thai Papaya..... \$12

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

Thai Larb Gai..... \$12

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

Vietnamese Banana Blossom..... \$17

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

Soupe du Jour

Pho Bac.....\$14

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

Thai Tom Yum..... \$7

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

Thai Tom Kha..... \$7

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

Chicken Wonton Noodle Soup..... \$7

Homemade wontons stuffed with seasoned ground chicken, shrimp, bean sprouts, & celery in a delicious broth. Topped with scallions & cilantro.

Riz Sautées

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|---------|------|------------|------|
| Tofu | \$16 | Vegetables | \$16 |
| Chicken | \$16 | Pork | \$16 |
| Beef | \$19 | Shrimp | \$19 |

Thai Fried Rice

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

Spicy Basil Fried Rice

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

Imperial Pineapple Fried Rice.... \$17

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

Les Curries

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 & 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.

Before placing your order, please let us know if a person in your party has a food allergy or a special dietary need. Our restaurant uses ingredients that contain all the major FDA allergens including peanuts, tree nuts, eggs, fish, shellfish, soy, & wheat.

“Where food meets art”

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

Entrée au Choix

Vietnamese Banh Xeó (crepes)..... \$18
Fresh crepes served with shrimp and pork, bean sprouts, fresh lettuce, & nuoc cham.

Thai Southern Chicken (Gai Krob)..... \$18
Thinly sliced battered chicken sautéed with onions, bell peppers, scallions, eggs & ginger in a chili paste sauce.

Choo-Chee Salmon Curry..... \$24
A succulent salmon filet in a fiery red curry and sweetened coconut sauce. Served with five treasure rice and steamed broccoli.

Phu Quoc Pepper Steak..... \$19
Sautéed onions & bell peppers with Thai brown sauce.

Korean Beef Bulgogi..... \$21
Marinated beef served on a sizzling skillet with peppers & onions, topped with sesame oil & sesame seeds.

Vietnamese Lemongrass-Chili Chicken..... \$16
Chicken stir-fried with lemongrass, chili, turmeric, and garlic braised with fish sauce and light soy sauce.

Thai Orange Beef..... \$24
Beef deep-fried in thin batter with a spicy orange peel sauce.

Slow Roasted Duck..... \$26
Marinated duck in kumquat sauce served with five treasure rice.

Nouilles Sautées

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|---------|------|------------|------|
| Tofu | \$16 | Vegetables | \$16 |
| Chicken | \$16 | Pork | \$16 |
| Beef | \$19 | Shrimp | \$19 |

Pad Thai

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

Thai Pad See Ew

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

Pad Kee Mao (Drunken Noodle)

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

Vietnamese Bun Tau Xao Rau

Sautéed glass noodles with mixed vegetables, eggs, tomatoes, & scallions.

Korean Japchae

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

Plat de Choix

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|---------|------|------------|------|
| Tofu | \$16 | Vegetables | \$16 |
| Chicken | \$16 | Pork | \$16 |
| Beef | \$19 | Shrimp | \$19 |

Thai Ginger Sauce

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

Thai Basil Sauce

Sautéed Thai basil, onions, bell peppers, & bamboo shoots in our house-made chili sauce.

Thai Cashew Nuts

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

Thai Mixed Vegetable

Sautéed carrots, snow peas, zucchini, mushrooms, bok choy, & broccoli in a Thai brown sauce.

Dessert

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.

Crème Brulee.....\$8
Rich vanilla bean custard topped with caramelized sugar.

Pot de Crème au Chocolat.....\$8
Dark chocolate cream with a hint of Madagascar vanilla bean. Served with whipped cream.

Coconut Ice Cream.....\$6
A scoop of fresh made coconut ice cream with whipped cream.

Extras

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|---------------|-----|-----------------------|-------|
| Shrimp..... | \$5 | Side Salad..... | \$1.5 |
| Scallops..... | \$5 | Side of Rice..... | \$1.5 |
| | | Spring Rolls (4)..... | \$8 |

LET US KNOW HOW YOU WOULD LIKE YOUR DISH PREPARED



MILD



HOT



THAI HOT

LUNCH MENU **\$11.50**

Served 11am - 2pm

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.

CHICKEN, PORK, TOFU or VEGETABLE | BEEF or SEAFOOD +\$3.00

THAI GINGER CHICKEN

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

PAD THAI

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

THAI PAD SEE EW

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

THAI PAD KEE MAO (Drunken noodles)

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

KOREAN JAPCHAE

Flat rice noodles with tofu, green onions, snow peas, bok choy, wood-ear & shiitake mushrooms on a vegetarian soy sauce.

THAI CHICKEN FRIED RICE

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

VIETNAMESE LEMONGRASS PORK CHOPS

served with a fried egg, white rice, pickled vegetables & Nuoc Cham sauce

BAI KA PAO

Chicken sauted in Thai basil, onions, bell peppers & bamboo in a house-made chili sauce.

WHERE ART MEETS FOOD