

Giải Khát - Beverages

汽水	Soft Drink
泰國冰茶	Trà Thái <i>Thai Tea</i>
冰茶	Trà Đá..... <i>Ice Tea</i>
熱茶	Trà Nóng..... <i>Hot Tea</i>
凍檸	Đá Chanh
檸檬蘇打	Soda Chanh
蘇打水	Chai Perrier..... <i>Sparkling Water</i>
咸話梅咸檸檬水	Xí Muối Hoặ Chanh Muối
咸話梅咸檸檬蘇打水	Soda Xí Muối Hoặ Chanh Muối
蘇打蛋奶	Soda Sữa Hột Gà..... <i>Soda w/ Egg Yolk & Condensed Milk</i>
橙汁	Cam Tươi
豆奶	Sữa Đậu Nành
越式豆奶	Sữa Đậu Nành Lá Dứa..... <i>Soybean Milk - vietnamese Style</i>
法國咖啡 (熱或凍)	Cà Phê Đen Đá Hoặ Nóng..... <i>Hot or Iced Filtered French Coffee</i>
法國咖啡奶 (熱或凍)	Cà Phê Sữa Đá Hoặ Nóng..... <i>Hot or Iced Filtered French Coffee w/ Condensed milk</i>

Bia - Beer

美國啤酒	Domestic Beer
Miller Lite, Bud, Budlight, Michelob
進口啤酒	Imported Beer
Corona (Mexico)
Heineken (Holland), Tsing Tao (China), Tiger (Singapore)
Sapporo (Japan)

Rượu Chát - Wines

Chablis, Blush, Burgundy (Ly - Glass)
White Zinfandel Beringer (Chai - Bottle)
Cabernet Sauvignon Beringer (Chai - Bottle)
Merlot Beringer (Chai - Bottle)
Chardonnay Chateau St. Jean (Chai - Bottle)

Khai Vị - Appetizers

A1. 北京鴨	Vịt Bắc Kinh		
	<i>Peking Duck</i>		
	Peking Soup		
	Duck W/veg		
A2. 越南春捲	Chả Giò (6).....		
	<i>Vietnamese egg rolls</i>		
A3. 蝦肉米粉卷	Gỏi Cuốn (4).....		
	<i>Spring rolls, Shrimp, pork, vegetables & vermicelli rolled in rice papers</i>		
A4. 肉絲卷	Bì Cuốn (4)		
	<i>Summer rolls, Julienne pork & vegetables rolled in rice papers</i>		
A5. 烤肉春卷	Nem Nướng Cuốn (4).....		
	<i>Charcoal broiled pork & vegetables rolled in rice papers</i>		
A6. 蔞蝦春卷	Chạo Tôm Cuốn (4).....		
	<i>Charcoal broiled shrimp & vegetables rolled in rice papers</i>		
A7. 肉絲蝦米糕	Bánh Bèo Bì Tôm		
	<i>Steamed Rice cakes with pork and shrimp</i>		
A8. 越式蔗餅	Bánh Xèo.....		
	<i>Vietnamese crepe</i>		
A9. 肉蝦拌海蜆皮	Gỏi Sữa Tôm Thịt.....	Reg.	.. Lg.
	<i>Summer delight salad</i>		
A10. 越式海鮮涼拌	Gỏi Đồ Biển	Reg.	.. Lg.
	<i>Seafood delight salad</i>		
A11. 檸汁生牛肉	Bò Tái Chanh		
	<i>Tender sliced beef marinated in lemon sauce</i>		
A12. 白灼蜆	Nghêu Luộc		
	<i>Steamed clams</i>		
A13. 手撕雞沙律	Gỏi Gà Rau Răm.....	Reg.	.. Lg.
	<i>Chicken Delight Salad</i>		
A14. 香蕉手撕雞沙律	Gỏi Gà Hoa Chuối	Reg.	.. Lg.
	<i>Chicken Delight Salad w/Banana Flower</i>		
A15. 牛油軟殼螃蟹	Cua Lột Chiên Bơ		
	<i>Soft shelled crab sauteed in garlic & butter</i>		
A16. 椒鹽蟹(大只)	Cua (Canada) Rang Muối		
	<i>Dungeness crab stir-fried with black pepper & salt</i>		
A17. 孫子蟹(大只)	Cua (Canada) Rang Me		
	<i>Dungeness crab stir-fried with tamarind sauce</i>		
A18. 牛油田雞	Ếch Chiên Bơ.....		
	<i>Frog legs sauteed in garlic & special butter sauce</i>		
A19. 炒鮮魷	Mực Chiên Bơ		
	<i>Squid stir-fried in light salty with onion & garlic</i>		
A20. 炸大腸	Ruột Heo Chiên Dòn		
	<i>Fried pork intestines</i>		
A21. 炸糯米雞	Xôi Chiên Gà		
	<i>Roasted Cornish Hen with Fried Sticky Rice Patties</i>		

Canh - Soup

	Reg	Lg
S1. 酸蝦湯
S2. 酸魚湯
S3. 酸雞湯
S4. 蟹肉西荀羹
S5. 海鮮魚肚羹
S6. 魚翅
S7. 蟹肉魚翅
S8. 雞絲魚翅
S9. 海鮮豆腐羹
S10. 竹生瑤柱羹
S11. 酸菜排骨湯
S12. 越式咸蝦煲

Cá - fish

	Reg...	Lg...
F1. 越式魚煲
F2. 越式煎魚
F3. 豆豉蒸魚
F4. 清蒸魚
F5. 甜酸魚
F6. 椒鹽酥炸大龍利

Đồ Biển - Seafood

SE1. 雀巢海鮮
SE2. 椒鹽蝦
SE3. 蒜蓉蝦
SE4. 辣子蝦
SE5. 雪豆蝦
SE6. 官保蝦
SE7. 腰果蝦
SE8. 甜酸蝦

SE9. 時菜蝦球
SE10. 豉汁蝦球
SE11. 帶子蝦
SE12. 魚露蝦
SE13. 西汁合桃蝦
SE14. 海鮮豆腐煲
SE15. 時菜海鮮
SE16. 冬菇鮑魚菜膽
SE17. 鮑魚海參菜膽
SE18. 薑蔥炒蟹(大只)
SE19. 椒鹽鮮魷
SE20. 官保鮮魷
SE21. 時菜魷魚
SE22. 椒鹽帶子
SE23. 豉汁海鮮
SE24. 官保帶子
SE25. 椒鹽干貝魷魚
SE26. 炸生蠔
SE27. 豉汁鐵板生蠔
SE28. 薑蔥鐵板生蠔
SE29. 豉汁炒蜆
SE30. 九增塔炒蜆
SE31. 豉汁青口
SE32. 薑蔥焗龍蝦
SE33. 椒鹽龍蝦
SE34. 芝士焗龍蝦

Tôm Xào Thập Cẩm..... <i>Shrimp sauteed with mixed vegetable</i>
Tôm Xào Tàu Xì..... <i>Shrimp sauteed with black bean sauce, bell pepper and onion</i>
Tôm Xào Scallop..... <i>Stir-fried shrimp sauteed w/ scallops, carrot, snow peas, baby corn & straw mushrooms in special sauce</i>
Tôm Rim Mặn..... <i>Shrimp cooked in clay pot</i>
Tôm Xào Walnut..... <i>Shrimp w/ Honey Walnut</i>
Đồ Biển Đậu Hủ Tay Cẩm..... <i>Seafood Tofu in Clay Pot</i>
Đồ Biển Xào Rau Cải..... <i>Stir-fried seafood with vegetables</i>
Bào Ngư Xào Nấm Đông Cô Với Cải Lùng..... <i>Abalone sauteed w/ black mushroom in oyster sauce w/ bok choy</i>
Bào Ngư Hải Sâm Với Cải Lùng..... <i>Abalone sauteed with sea-cucumber in oyster sauce w/ bok choy</i>
Cua (Canada) Xào gừng Hành..... <i>Dungeness crab sauteed in ginger scallions & green onion</i>
Mực Rang Muối..... <i>Squid stir-fried in a light salty with onion & garlic</i>
Mực Xào Cay..... <i>Kung pao squid</i>
Mực Xào Thập Cẩm..... <i>Stir-fried squid with assorted vegetable</i>
Scallops Rang Muối..... <i>Scallops stir-fried in a light salty with onion & garlic</i>
Tôm, Scallop Xào Tàu Xì..... <i>Shrimp & scallop sauteed w/ black bean sauce, bell pepper & onion</i>
Scallop Xào Cay..... <i>Kung pao scallops</i>
Mực, Scallop Rang Muối..... <i>Combination squid & scallop, stir-fried salty with onion & Garlic</i>
Hào Tươi Lãng Bột..... <i>Deep fried oyster</i>
Hào Xào Tàu Xì Dĩa Sốt..... <i>Fresh oysters sauteed w/ black bean sauce on sizzling plate</i>
Hào Tươi gừng hành Dĩa Sốt..... <i>Fresh oyster w/ ginger and scallions on sizzling plate</i>
Nghêu Xào ớt Và Tàu Xì..... <i>Clams sauteed with black bean sauce</i>
Nghêu Xào Lá Quế..... <i>Clams stir-fried with basil</i>
Chem Chếp Xào Tàu Xì..... <i>Mussels sauteed with black bean sauce</i>
Tôm Hùm Xào gừng Hành..... <i>Lobster sauteed with ginger and onion</i>
Tôm Hùm Rang Muối..... <i>Lobster sauteed with salt and black pepper</i>
Tôm Hùm Xào Cheese..... <i>Lobster sauteed with cheese</i>

Gà - Chicken

- C1. 香茅辣雞 **Gà Xào Xả Ớt**.....
Lemon grass chicken, Chicken stir-fried w/ minced lemon grass & onion in spicy sauce
- C2. 湖南雞 **Gà Hồ Nam**.....
Hunan chicken, Sliced chicken sautéed w/ assorted veg in spicy sauce
- C3. 蒜蓉雞 **Gà Xào Tỏi**.....
Garlic Chicken, Sliced chicken breast sautéed w/ garlic in spicy sauce
- C4. 時菜雞球 **Gà Xào Cải Thập Cẩm**.....
Mao Gao Gai Pan, Sliced chicken breast sautéed w/ assorted vegetables in white sauce
- C5. 蒜香脆皮雞 **Gà Chiên Giòn**.....Half. Whole.....
Deep fried chicken
- C6. 薑蔥豉油雞 **Gà Hấp gừng Hành**.....Half. Whole.....
Steamed chicken w/ ginger
- C7. 左宗雞 **Gà Tứ Xuyên**.....
General Tso's Chicken, battered chicken glazed w/ house spicy sauce
- C8. 芝麻雞 **Gà Xào Mè**.....
Sesame Chicken, battered chicken in sweet & spicy sauce sprinkled on top with sesame seeds
- C9. 官保雞 **Gà Xào Cay**.....
Kung Pao Chicken, Chicken sautéed in spicy brown sauce topped w/ peanuts
- C10. 甜酸雞 **Gà Chua Ngọt**.....
Sweet & Sour Chicken, battered chicken breast topped with sweet & sour sauce
- C11. 腰果雞 **Gà Xào Hột Điếu**.....
Cashew chicken, Diced chicken sautéed w/ assorted vegetables in white sauce, Topped w/ cashews.
- C12. 貴妃雞 **Gà Quý Phi**.....Half. ...Whole..
Chef Special Yellow Chicken
- C13. 油淋雞 **Gà Chiên Sốt Xi Dầu**.....Half. ...Whole..
Crispy chicken w/ garlic in special sauce

Bò - Beef

- B1. 鐵板牛柳 **Bò Xào Dĩa Nóng**.....
Sizzling Beef, Filet mignon stir-fried w/ onions, snow peas, mushrooms & baby corns served on hot plate
- B2. 牛肉粒 **Bò Lức Lắc**.....
Filet mignon chunk steaks
- B3. 黑椒牛仔骨 **Sườn Bò Non**.....
Beef Short Ribs, Tender marinated short ribs sautéed w/ fresh scallions, onions & black peppers
- B4. 蒙古牛 **Bò Mông Cổ**.....
Mongolian Beef, Sliced beef sautéed w/ spicy Mongolian hot sauce over shredded lettuce
- B5. 湖南牛 **Bò Hồ Nam**.....
Hunan Beef, Sliced beef sautéed w/ assorted veg in spicy sauce
- B6. 牛肉芥蘭 **Bò Xào Cải Làn**.....
Sliced tender beef stir-fried w/ Chinese broccoli
- B7. 雪豆牛 **Bò Xào Đậu Hòa Lan Và Nấm**.....
Sliced tender beef stir-fried w/ snow peas & mushrooms
- B8. 青椒牛 **Bò Xào Ớt Xanh**.....
Pepper Steak, Sliced beef stir-fried w/ bell pepper
- B9. 酸菜炒牛肉 **Bò Xào Cải Chua**.....
Beef sautéed with pickled mustard green

- B10. 牛肉炒什錦 **Bò Xào Thập Cẩm**.....
Beef with mixed vegetables
- B11. 陳皮牛肉 **Uò Cam Xào Bò**.....
Orange beef, Beef sautéed with orange flavor (hot)
- B12. 茄子牛仔骨煲 **Sườn Non Cà Tím Tay Cẩm**.....
Beef Rib & Egg Plants in Clay Pot
- B13. 京都牛柳 **Bò Kinh Đô**.....
Beef Filet w/ Peking Sauce
- B14. 黑椒牛柳 **Bò Xào Tiêu Đen**.....
Beef with Black Pepper

Heo - Pork

- P1. 魚露排骨 **Sườn Rim Mặn**.....
Spare ribs simmered in traditional sauce
- P2. 魚露排骨蝦 **Sườn Tôm Rim Mặn**.....
Spare Rib and Shrimp in traditional sauce
- P3. 肉碎四季豆 **Đậu Que Xào Thịt Bằm**.....
Green beans w/ Ground Pork, Stir-fried ground pork w/ green beans
- P4. 椒鹽排骨 **Sườn Rang Muối**.....
Salted Spare Ribs, Spare ribs stir-fried in a light salty w/ onion & garlic
- P5. 京都排骨 **Sườn Kinh Đô**.....
Peking Spare Ribs, Spare ribs sautéed in spicy sweet & sour sauce
- P6. 甜酸肉 **Heo Chua Ngọt**.....
Sweet & Sour Pork
- P7. 麻婆豆腐 **Đậu Hũ Thịt Heo Bằm**.....
Ma po tofu

Rau - Vegetables

- U1. 蝦醬通菜 **Rau Muống Xào Mắm Ruốt**.....
Fresh Vietnamese spinach sautéed with shrimp paste sauce
- U2. 蒜蓉炒通菜 **Rau Muống Xào Tỏi**.....
Fresh Vietnamese spinach sautéed with garlic sauce
- U3. 蒜蓉炒豆 **Đậu Que Xào Tỏi**.....
Green beans sautéed in garlic sauce
- U4. 蠔油芥蘭 **Cải Làn Xào Dầu hào**.....
Chinese broccoli with oyster sauce
- U5. 蒜蓉時菜 **Rau Cải Xào Tỏi**.....
Mixed vegetables sautéed in garlic
- U6. 香茅豆腐 **Đậu Hũ Xào Xả Ớt**.....
Lemon Grass Tofu, Diced tofu, stir-fried lemon
- U7. 羅漢齋 **La Hán Chay**.....
Buddhist Delight
- U8. 四喜豆腐 **Tứ Hỷ Đậu Hũ**.....
Chicken shrimp, bean curd sautéed w/ black mushroom
- U9. 冬菇海參扒菜 **Đông Cô Hải Xám**.....
Black mushroom & sea cucumber sautéed
- U10. 蒜蓉豆苗 **Đốt Đậu Hòa Lan Xào Tỏi**.....
Snowpea leaves sautéed in garlic sauce

Đồ Nướng - Grilled Specialties

- | | | |
|-----|----------|---|
| G1. | 烤肉丸 | Nem Nướng
<i>Charcoal grilled pork meatball</i> |
| G2. | 燒豬肉細米粉 | Thịt Nướng Bánh Hòì
<i>Charcoal grilled pork with steamed thin vermicelli</i> |
| G3. | 燒牛肉細米粉 | Bò Nướng Bánh Hòì
<i>Charcoal broiled beef with steamed thin vermicelli</i> |
| G4. | 香葉牛肉卷細米粉 | Bò Lá Lốt Bánh Hòì
<i>Ground beef wrapped in Hawaiian leaf w/ thin vermicelli</i> |
| G5. | 燒雞細米粉 | Gà Nướng Bánh Hòì
<i>Charcoal grilled chicken with steamed thin vermicelli</i> |
| G6. | 燒大蝦細米粉 | Tôm Nướng Bánh Hòì
<i>Charcoal grilled jumbo shrimp with steamed thin vermicelli</i> |
| G7. | 蔗蝦 | Chạo Tôm Bánh Hòì
<i>Charcoal Broiled Shrimp wrapped around sugar cane w/ thin vermicelli</i> |
| G8. | 龍蝦細米粉 | Tôm Hùm Nướng Bánh Hòì
<i>Grilled lobster with steamed thin vermicelli</i> |

House Specialties

Nướng Vĩ - Barbecue (Cook on griddle at your table)

- | | | |
|-------|-----------------|--|
| NU1. | 五香燒魚 | Cá Nướng Vĩ
<i>Perfectly marinated fish fillet, seasonal w / garlic & green onion</i> |
| NU2. | 五香燒蝦 | Tôm Nướng Vĩ
<i>Shrimp marinated with lemon grass</i> |
| NU3. | 五香燒魷魚 | Mực Nướng Vĩ
<i>Squid marinated with lemon grass</i> |
| NU4. | 五香燒牛肉 | Bò Nướng Vĩ
<i>Beef marinated with lemon grass</i> |
| NU5. | 五香燒魚, 蝦 | Cá Tôm Nướng Vĩ
<i>Fish fillet & shrimp marinated with garlic & lemon grass</i> |
| NU6. | 五香燒魚, 魷魚 | Cá Mực Nướng Vĩ
<i>Fish fillet & squid marinated with garlic & lemon grass</i> |
| NU7. | 五香燒魚, 蝦, 魷魚 | Cá Tôm Mực Nướng Vĩ
<i>Fish fillet, shrimp, squid marinated with garlic & lemon grass</i> |
| NU8. | 五香燒蝦, 魷魚 | Tôm Mực Nướng Vĩ
<i>Shrimp & squid marinated with lemon grass</i> |
| NU9. | 五香燒牛肉, 蝦 | Bò Tôm Nướng Vĩ
<i>Beef & shrimp marinated with lemon grass</i> |
| NU10. | 五香燒牛肉, 魷魚 | Bò Mực Nướng Vĩ
<i>Beef & squid marinated with lemon grass</i> |
| NU11. | 五香牛肉, 魚 | Bò Cá Nướng Vĩ
<i>Beef & fish fillet marinated with lemon grass</i> |
| NU12. | 五香燒牛肉, 蝦, 魷魚 | Bò Tôm Mực Nướng Vĩ
<i>Beef, shrimp, squid marinated with lemon grass</i> |
| NU13. | 五香燒牛肉, 魚, 蝦, 魷魚 | Bò Cá Tôm Mực Nướng Vĩ
<i>Beef, fish fillet, shrimp & squid marinated with lemon grass</i> |

All orders come with fresh vegetables, rice papers, Jasmine's special pineapple (Anchovies) or mixed fish sauce. Our staff will assist you in this fantastic dining adventure. We recommend a hearty burgundy be considered, if wine is your beverage of choice.

Vịt - Duck

- | | | Half | Whole |
|-----|------|---|-------|
| D1. | 燒鴨 | Vịt Quay
<i>Roasted Duck</i> | |
| D2. | 潮州滷鴨 | Vịt Phá Lấu
<i>Duck simmered with five flavor chew chow special sauce</i> | |
| D3. | 北京鴨 | Vịt Bắc Kinh
<i>Peking Duck</i> | |

Hủ Tiếu Xào

- | | | |
|-----|------|--|
| H1. | 干炒牛河 | Hủ Tiếu Xào Bò
<i>Thick noodles stir-fried w/ beef, bean sprouts & green onion</i> |
| H2. | 什錦河粉 | Hủ Tiếu Xào Thập Cẩm
<i>Thick noodles stir-fried w/ beef, chicken, shrimp, squid & assorted veg.</i> |
| H3. | 海鮮河粉 | Hủ Tiếu Xào Đồ Biển
<i>Thick noodles stir-fried w/ shrimp, scallops, crabmeat, squid & assorted veg.</i> |
| H4. | 什菜河粉 | Hủ Tiếu Xào Chay
<i>Thick noodles stir-fried w/ assorted vegetables</i> |

Cộng Thêm - Add on:

- | | |
|----|---|
| 炸 | Ấp Chảo (Pan Fried) |
| 芥蘭 | Cải Làn (Chinese Broccoli) |

Tả Pin Lù - Seasonal Pot - On The Stove

(Minimum 2 orders required)

- | | | | |
|-----|------|---|--|
| T1. | 什錦火鍋 | Tả Pin Lù Thập Cẩm
<i>Assorted meat, seafood, vegetables served with two kinds of soups</i> |
(2 Phần - 2 order) |
| T2. | 海鮮火鍋 | Tả Pin Lù Đồ Biển
<i>Assorted seafood, vegetables served with two kinds of soups</i> |
(2 Phần - 2 order) |

Cộng Thêm - Add on:

- | | |
|-----|--|
| T3. | Đồ Biển
<i>(Seafood)</i> |
| T4. | Thịt
<i>(Meat)</i> |
| T5. | Mì
<i>(Egg Noodles)</i> |
| T6. | Rau
<i>(Vegetables)</i> |

Our Famous Specialties

BÒ 7 MÓN

Seven Courses of Beef

1 PHẦN / EACH ORDER
Mỗi người / Each Person

1. Gỏi Bò 牛沙律
Beef Salad

2. Bò Nhúng Dấm 醃浸牛肉火鍋
Slices of tenderloins fondue in a simmering vinegar broth

3. Bò Cuốn Mỡ Chài 牛肉卷
Delicious ground beef sausage
flavored & grilled over charcoal

4. Bò Lá Lốt 葉卷牛
Ground beef wrapped in Hawaiian
leaf & grilled over charcoal

5. Bò Chả Đùm 花生牛肉球
Steamed meat balls mixed with
peanuts & vermicelli

6. Bò Saté 沙茶牛肉
Slices of beef seasoned &
grilled over charcoal

7. Cháo Bò 牛肉粥
Beef Noodle Soup

Mỗi đĩa/ Side Order 7 Course (each)

Cháo Bò/ Beef Noodle Soup.....(S): ... (M): ... (L)

Bò 7 Món/ To Go Packaging

All orders come with fresh vegetables, rice papers, Jasmine special pineapple sauce (Anchovies)
and/or mixed fish sauce. Our staff will assist you in this fantastic dining adventure.

Our Famous Jasmine Specialties

CÁ 7 MÓN

Seven Courses of Fish

1 PHẦN / EACH ORDER
Mỗi Người / Each Person

1. 魚沙律 Gỏi Cá
Fish delight salad tossed in our house dressing

2. 魚春捲 Chả Giò Cá
Fish Egg Rolls

3. Cá Cuốn Mỡ Chài
Delicious Fish paste flavored &
grilled over charcoal
魚卷

4. Cá Cuốn Lá Lốt
Fish paste wrapped in Hawaiian leaf &
grilled over charcoal
葉卷魚

5. Cá Chiên Giòn Mắm Me
Deep fried crispy fish filet
炸魚

6. Cá Nướng Ưi
Perfectly marinated fish filet grilled
五香燒魚

7. Cháo Cá
Fish rice soup
魚粥

Cá 7 Món/ To Go Packaging

All orders come with fresh vegetables, rice papers, Jasmine special pineapple sauce (Anchovies)
and/or mixed fish sauce. Our staff will assist you in this fantastic dining adventure.

JS3.	Cá Nướng Da Dòn / Grilled Whole Fish Sm .Md ...Lg .Jumbo
	Mỗi Đĩa / Side Order
JS4.	Gỏi Cá <i>Fish Delight Salad</i>
JS5.	Chả Giò Cá <i>Fish Egg Rolls</i>
JS6.	Cá Cuốn Mỡ Chài <i>Ground Fish Flavored & Grilled</i>
JS7.	Cá Cuốn Lá Lốt <i>Fish Wrapped in Hawaiian Leaf</i>
JS8.	Cá Chiên Giòn Mắm Me <i>Deep fried crispy fish fillet</i>
JS9.	Cá Nướng Vĩ <i>Fish Fillet Grilled</i>
JS10.	Cháo Cá(M)(Lg). <i>Fish Rice Soup</i>
JS11.	Bánh Hời <i>Steamed thin vermicell</i>
JS12.	Bún <i>Steamed rice vermicell</i>
JS13.	Bánh Phồng Tôm <i>Prawn crackers</i>
JS14.	Cá Nướng Da Dòn / Togo Packaging

Nhúng Dấm - Fondue Style (at your table)

ND1.	魚酸湯火鍋	Cá Nhúng Dấm <i>Slice Fish Fondue in A Simmering Vinegar Broth</i>
ND2.	蝦酸湯火鍋	Tôm Nhúng Dấm <i>Shrimp Fondue in A Simmering Vinegar Broth</i>
ND3.	魷魚酸湯火鍋	Mực Nhúng Dấm <i>Squids Fondue in A Simmering Vinegar Broth</i>
ND4.	牛肉酸湯火鍋	Bò Nhúng Dấm <i>Slices of Tenderloin Beef Fondue in A Simmering Vinegar Broth</i>
ND5.	魚, 蝦酸湯火鍋	Cá Tôm Nhúng Dấm <i>Slice Fish, Shrimp Fondue in A Simmering Vinegar Broth</i>
ND6.	魚, 魷魚酸湯火鍋	Cá Mực Nhúng Dấm <i>Slice Fish & Squids Fondue in A Simmering Vinegar Broth</i>
ND7.	魚, 蝦, 魷魚酸湯火鍋	Cá Tôm Mực Nhúng Dấm <i>Slice Fish & Shrimp & Squids Fondue in A Simmering Vinegar Broth</i>
ND8.	魚, 蝦, 牛肉, 魷魚酸湯火鍋	Cá Tôm Mực Bò Nhúng Dấm <i>Slice Fish & Shrimp & Squids & Beef Fondue in A Simmering Vinegar Broth</i>
ND9.	蝦, 魷魚酸湯火鍋	Tôm Mực Nhúng Dấm <i>Shrimp & Squids Fondue in A Simmering Vinegar Broth</i>
ND10.	牛肉, 魚酸湯火鍋	Bò Cá Nhúng Dấm <i>Slices of Tenderloins Beef & Fish Fondue in A Simmering Vinegar Broth</i>
ND11.	牛肉, 蝦酸湯火鍋	Bò Tôm Nhúng Dấm <i>Slices of tenderloins Beef & Shrimp Fondue in A Simmering Vinegar Broth</i>
ND12.	牛肉, 魷魚酸湯火鍋	Bò Mực Nhúng Dấm <i>Slices of Tenderloins Beef & Squids Fondue in A Simmering Vinegar Broth</i>
ND13.	牛肉, 蝦, 魷魚酸湯火鍋	Bò Tôm Mực Nhúng Dấm <i>Beef & Shrimp & Squids Fondue in A Simmering Vinegar Broth</i>

Mì Xào Dòn - Pan Fried Noodles

M1.	什錦炒麵	Mì Xào Dòn Thập Cẩm <i>Crispy egg noodles topped w/ sautéed beef, chicken, shrimp, squid & assorted vegetables</i>
M2.	海鮮炒麵	Mì Xào Dòn Đồ Biển <i>Crispy egg noodles topped w/ sautéed shrimp, scallops, crab meat, squid & assorted vegetables</i>
M3.	齋炒麵	Mì Xào Dòn Chay <i>Crispy egg noodles topped w/ assorted vegetables</i>
M4.	雞或牛或蝦炒麵	Mì Xào Dòn Gà Hoặc Bò Hoặc Tôm <i>Crispy egg noodles topped w/ sautéed sliced chicken, beef or shrimp</i>
		Cộng Thêm - Add on
	芥蘭	Cải Làn (Chinese Broccoli)

Mì Xào Mềm - Lo Mein

L1.	蝦撈麵	Tôm <i>Shrimp Lo Mein</i>
L2.	雞撈麵	Gà <i>Chicken Lo Mein</i>
L3.	牛肉撈麵	Bò <i>Beef Lo Mein</i>
L4.	豬肉撈麵	Heo <i>Pork Lo Mein</i>
L5.	菜豆腐撈麵	Rau Cải Và Đậu Hủ <i>Vegetables & Tofu Lo Mein</i>
L6.	什錦撈麵	Thập Cẩm <i>Assorted Meat Lo Mein</i>
L7.	海鮮撈麵	Đồ Biển <i>Assorted Seafood Lo Mein</i>

Mì, Phở, Hủ Tiếu - Rice Noodle Soups

N1.	特別牛肉河粉	Phở Đặc Biệt <i>Rice Noodle Soups w/ assorted beef</i>
N2.	生肉河粉	Phở Tái <i>Rice noodle soup served w/ eye round medium rare beef</i>
N3.	腩筋河粉	Phở Nạm <i>Rice noodle soup served w/ well done flank beef</i>
N4.	牛肉丸河粉	Phở Bò Viên <i>Rice noodle soup served w/ beef meat balls</i>
N5.	蝦, 魚丸河粉或麵	Mì Hoặc Hủ Tiếu Tôm Cá Viên <i>Shrimp & fish balls served w/ either egg or flat noodles</i>
N6.	海鮮河粉或麵	Mì Hoặc Hủ Tiếu Đồ Biển <i>Seafood served w/ either egg or flat noodles</i>
N7.	雞河粉或麵	Mì Hoặc Hủ Tiếu Gà <i>Breast chicken served w/ either egg or flat noodles</i>
N8.	叉燒麵	Mì Xá Xiu <i>Roasted pork served w/ either egg or flat noodles</i>
N9.	肉丸河粉或麵	Mì Hoặc Hủ Tiếu Bò Viên <i>Beef balls served w/ either egg or flat noodles</i>

Cơm Chiên - Fried Rice

FR1.	鮮蝦炒飯	Tôm <i>Shrimp fried rice</i>
FR2.	雞炒飯	Gà <i>Chicken fried rice</i>
FR3.	牛肉炒飯	Bò <i>Beef fried rice</i>
FR4.	叉燒炒飯	Xá Xiu <i>Roast pork fried rice</i>
FR5.	楊州炒飯	Dương Châu <i>Shrimp, Roast Pork & Chicken</i>
FR6.	咸魚雞粒炒飯	Cơm Chiên Cá Mắm Và Gà..... <i>Salted Fish & Chicken Fried Rice</i>

Bún - Vermicelli

BV1.	燒蝦瀨粉	Bún Tôm Nướng <i>Charcoal broiled shrimp served with Vermicelli</i>
BV2.	燒雞瀨粉	Bún Gà Nướng <i>Charcoal broiled chicken served with Vermicelli</i>
BV3.	燒牛肉瀨粉	Bún Bò Nướng <i>Charcoal broiled beef served with Vermicelli</i>
BV4.	燒豬肉瀨粉	Bún Thịt Nướng <i>Charcoal broiled pork served with Vermicelli</i>
BV5.	燒肉丸瀨粉	Bún Nem Nướng <i>Charcoal pork meatballs served with Vermicelli</i>
BV6.	牛肉炒瀨粉	Bún Bò Xào <i>Beef tenderloin sautéed w/ onion & lemon grass served w/ Vermicelli</i>
BV7.	燒春卷瀨粉	Bún Chả Giò <i>Vietnamese egg rolls served with Vermicelli</i>
BV8.	蔗蝦瀨粉	Bún Chao Tôm <i>Shrimp paste served w/ Vermicelli</i>

Chả Giò - 2 Egg Rolls ... Cộng Thêm - Add On
Thịt - Meat ... Chao Tôm - Shrimp Paste ...

Cơm Dĩa - Rice Platters

(All rice platters served with rice and lettuce)

RP1.	烤雞肉飯	Cơm Gà Rôti <i>Roasted Cornish Hen</i>
RP2.	烤雞飯	Cơm Gà Nướng <i>Grilled Chicken</i>
RP3.	烤牛肉飯	Cơm Bò Nướng..... <i>Charcoal broiled beef</i>
RP4.	烤豬扒飯	Cơm Thịt Nướng <i>Sliced charcoal pork</i>
RP5.	烤排骨飯	Cơm Sườn Nướng..... <i>Charcoal broiled pork chop</i>
RP6.	牛肉丁飯	Cơm Bò Lúc Lắc..... <i>Flamed - broiled filet mignon chunks</i>
RP7.	牛肉丁通心粉	Nui Bò Lúc Lắc <i>Flamed - broiled filet mignon chunks with penne rigate</i>
RP8.	海鮮飯	Cơm Xào Đồ Biển..... <i>Seafood combination stir fried with vegetables</i>
RP9.	什錦飯	Cơm Xào Thập Cẩm..... <i>Meat combination stir fried with vegetables</i>
RP10.	三文魚飯	Cơm Đò Cá Salmon <i>Grilled salmon with tomato rice</i>

Cộng Thêm - Add On to Any Platters:

Chả - Vietnamese quiche
Hột Gà - Fried Egg Sunny side up.....
Bì - (Shredded Pork)
Cơm Đò - (Tomato Rice)
Lạp Xưởng - (Chinese Sausage)

Tráng Miếng - Dessert

DE1.	紅豆冰	Đậu Đỏ <i>Red Beans served w/ jelly & coconut milk</i>
DE2.	綠豆冰	Đậu Xanh <i>Green Beans served w/ coconut milk</i>
DE3.	三色冰	Chè 3 Màu <i>Red & Yellow Beans served w/ jelly & coconut milk</i>
DE4.	清補涼	Sâm Bổ Lượng..... <i>Sweet longans, red dates, seaweeds & barleys</i>
DE5.	龍眼冰	Nhãn Nhục & Táo <i>Sweet dry longans</i>
DE6.	甜酸果冰	Mãng Cầu <i>Soursop</i>
DE7.	本樓特別什果冰	Chè Jasmine..... <i>Assorted asian fruit mixed w/ pandan leaf</i>
DE8.	什果冰	Chè Thái Lan <i>Assorted asian fruit mixed</i>
DE9.	椰子冰	Nước Dừa Tươi <i>Coconut juice</i>
DE10.	荔枝冰	Trái Vải <i>Lychee</i>
DE11.	龍眼	Trái Nhãn <i>longan</i>
DE12.	涼粉冰	Thạch Đen <i>Black grass jelly</i>
DE13.	榴槤奶色	Sinh Tố Sầu Riêng <i>Fruit shake durian</i>
DE14.	甜酸果奶色	Sinh Tố Mãng Cầu <i>Fruit shake soursop</i>
DE15.	菠蘿蜜奶色	Sinh Tố Mít <i>Fruit shake jackfruit</i>
DE16.	奶油果色	Sinh Tố bơ <i>Fruit shake Avocado</i>
DE17.	炖蛋	Bánh Flan <i>Caramel custard</i>

Kem - Ice Cream

11.	咖啡和溫尼拿雪糕	Kem Café & Vanilla <i>Coffee & Vanilla topped w/ chopped roasted nuts</i>
12.	三色果仁雪糕	Kem Ba Màu <i>Vanilla, Strawberry & Chocolate topped w/ chopped roasted nuts</i>
13.	單色果仁雪糕	Kem Chocolate, Café, Strawberry Hoặc Vanilla .. <i>Chocolate, Coffee, Strawberry or Vanilla topped w/ chopped roasted nuts</i>
14.	榴槤雪糕	Kem Sầu Riêng <i>Homemade fresh durian topped w/ chopped roasted nuts</i>
15.	椰子雪糕	Kem Dừa <i>Homemade fresh coconut topped w/ chopped roasted nuts</i>