

Vietnamese Entrée

served with steamed white rice

★ **Bún: Vietnamese Noodle salad**

Rice stick noodles, fresh cucumbers, carrots, bean sprouts, cilantro, lettuce, mint, and crushed peanuts.

Served with a side of fish sauce.

Your choice of chicken, pork, tofu, mock duck, or egg rolls (2)—8.95

Beef or shrimp—10.95

Khoai Tây “Fried Potatoes”

Crispy fried potatoes stir fried with onions and your choice of protein.

10.95

Gà Xào Xả Ớt “Spicy Chicken”

Fresh chicken stir fry with lemon grass, onions, fish sauce, and fresh vegetables

11.95

Bò Nướng Vị “Grilled Feast”

Sautéed sliced beef steak, cooked at the table on a grill and served with a variety of vegetables and rice paper. Similar to spring rolls, but different ingredients

14.95

Tôm Răng Muối “Salted Shrimp”

Stir fried whole head-on crispy shrimp with fresh garlic, scallions, onions and Bambu spices

13.95

Phở

An authentic Vietnamese clear beef broth, comforting, richly seasoned and served over rice noodles with Asian vegetables, basil and sliced jalapeno peppers. Topped with one of the following selections.

★ **Phở Đặc Biệt**

Special phở with a combination of sliced beef steak, brisket, flanks, meatballs, and tripe

8.95

★ **Phở Gà**

Phở with white meat chicken

7.95

Phở Tái Bò Viên

Phở with thinly sliced beef steak and meatballs

7.50

Phở Tái

Phở with thinly sliced beef steak

7.25

Phở Đồ Biển

Phở with imitation crab meat, shrimp, and squid

Hủ Tiếu

This is an authentic Vietnamese chicken soup broth and served with Asian vegetables.

Hủ Tiếu Thập Cẩm

Rice noodles with a combination of shrimp, crab meat, barbeque pork, and calamari

8.95

★ **Hủ Tiếu Mỹ Tho**

Rice noodles with barbeque pork, shrimp, quail eggs, squid, and imitation crab meat

8.95



For the most popular dishes, look for green stars next to them..