



**8190 Strawberry Lane
Suite 1
Falls Church, Virginia 22042**

**Phone 703.539.8566
Fax 703.539.8560**

**Open 7 Days A Week
11 AM - 9:30 PM**

www.FourSistersRestaurant.com

Cơm Phần - Family Dinner Specials

2 Người - Dinner for 2 (\$32.90)

- Chả Giò
- Canh Chua Tôm **hoặc**
Canh Đò Biển
- Cá Kho Tộ **hoặc**
Thịt Heo Kho Tiêu
- Đậu Hủ Xào Thập Cẩm
- Trái Cây
- Crispy Pork Spring Rolls
- Vietnamese Sweet and Sour Tamarind Soup with Shrimp **or** Seafood Combination Soup
- Caramelized Fish in Clay Pot **or**
Caramelized Pork in Clay Pot
- Tofu sautéed with Vegetables
- Seasonal Fruits

4 Người – Dinner for 4 (\$65.80)

- Chả Giò
- Gỏi Đu Đủ Tôm Thịt **hoặc**
Gỏi Ngó Sen Tôm Thịt
- Canh Chua Tôm **hoặc**
Canh Đò Biển
- Cá Kho Tộ **hoặc**
Thịt Heo Kho Tiêu
- Cải Làn Xào Tôm **hoặc** Bò
- Heo Nướng Xả **hoặc** Gà Nướng Xả
- Trái Cây
- Crispy Pork Spring Rolls
- Papaya Salad with Shrimp and Pork **or**
Young Lotus Root Salad with Shrimp & Pork
- Vietnamese Sweet and Sour Tamarind Soup with Shrimp **or** Seafood Combination Soup
- Caramelized Fish in Clay Pot
or Caramelized Pork in Clay Pot
- Chinese Broccoli sautéed w/ Shrimp or Beef
- Grilled Lemongrass Pork **or**
Grilled Lemongrass Chicken
- Seasonal Fruits

Cơm Phần 6 Người – Dinner for 6 (\$98.90)

- Chả Giò
- Gỏi Đu Đủ Tôm Thịt **hoặc**
Gỏi Ngó Sen Tôm Thịt
- Canh Chua Tôm **hoặc**
Canh Đò Biển
- Cá Kho Tộ **hoặc**
Thịt Heo Kho Tiêu
- Heo Nướng Xả **hoặc**
Gà Nướng Xả
- Bò Lúc Lắc
- Tôm Chiên Dòn Xào Hành Gừng
- Cải Làn Xào Tỏi **hoặc**
Măng Tây Xào Tỏi
- Trái Cây
- Crispy Pork Spring Rolls
- Papaya Salad with Shrimp and Pork **or**
Young Lotus Root Salad with Shrimp & Pork
- Vietnamese Sweet and Sour Tamarind Soup
with Shrimp **or** Seafood Combination Soup
- Caramelized Fish in Clay Pot
or Caramelized Pork in Clay Pot
- Grilled Lemongrass Pork **or** Grilled
Grilled Lemongrass Chicken
- Shaky Beef (Marinated Cubed Beef)
- Shrimp sautéed with Ginger & Scallions
- Chinese Broccoli sautéed with Garlic
or Asparagus sautéed with Garlic
- Seasonal Fruits

Cơm Phần 10 Người – Dinner for 10 (\$175.00)

- Chả Giò
- Mực Rang Muối **hoặc**
Nghêu Xào Tương Đen
- Gỏi Đu Đủ Tôm Thịt **hoặc**
Gỏi Ngó Sen Tôm Thịt
- Canh Chua Tôm **hoặc**
Canh Đò Biển
- Cá Kho Tộ **hoặc**
Thịt Heo Kho Tiêu
- Bò Nướng Tiêu Đen **hoặc**
Bò Lúc Lắc
- Tôm Ram Mặn **hoặc**
Tôm Chiên Dòn Xào Hành Gừng
- Cải Làn Xào Tỏi **hoặc**
Măng Tây Xào Tỏi
- Gà Nướng Tiêu Đen **hoặc**
Gà Xào Xả Ớt
- Trái Cây
- Crispy Pork Spring Rolls
- Baked Salted and Spiced Squid **or**
Clams sautéed in Black Bean Sauce
- Papaya Salad with Shrimp and Pork **or**
Young Lotus Root Salad with Shrimp & Pork
- Vietnamese Sweet and Sour Tamarind Soup
with Shrimp **or** Seafood Combination Soup
- Caramelized Fish in Clay Pot **or**
Caramelized Pork in Clay Pot
- Grilled Black Pepper Beef **or** Shaky
Beef (Marinated Cubed Beef)
- Caramelized Shrimp with Onions **or**
Shrimp sautéed with Ginger and Scallions
- Chinese Broccoli sautéed with Garlic
or Asparagus sautéed with Garlic
- Grilled Black Pepper Chicken **or**
Chicken sautéed w/ Lemongrass & Curry Chili
- Seasonal Fruits

Khai Vị - Appetizers

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| 1 Bánh Mì Chiên Tôm
<i>Shrimp Toast (2 Pieces)</i> | 4.75 |
| 2 Chả Giò
<i>Crispy Pork Spring Rolls served with Fish Sauce (2 Rolls)</i> | 3.95 |
| 3 Gỏi Cuốn
<i>Fresh Garden Rolls with Shrimp and Pork served with Peanut Sauce (2 Rolls)</i> | 3.95 |
| 4 Hoàn Thánh Chiên
<i>Fried Shrimp Wontons</i> | 4.75 |
| 5 Hến Xúc Bánh Đa
<i>Baby Clams sautéed with Pork served with Peanuts and Sesame Crackers</i> | 13.95 |
| 6 Chim Cút Quay
<i>Roasted Quail served with Lime Dip</i> | 8.95 |
| 7 Nghêu Xào Tương Đen
<i>Clams sautéed in Black Bean Sauce</i> | 13.95 |
| 8 Súp Hoàn Thánh
<i>Shrimp Wonton Soup</i> | 4.50 |
| 9 Súp Măng Cua
<i>Crabmeat and Asparagus Soup</i> | 4.50 |

Gỏi - Salads

*Mixed with Lime Juice, Chopped Mint, Basil, and Peanuts.
Served with Fish Sauce.*

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| 10. Gỏi Ngó Sen Tôm Thịt
<i>Young Lotus Root Salad with Shrimp and Pork</i> | 10.95 |
| 11. Gỏi Tôm Thịt
<i>Shredded Vegetables with Shrimp and Pork</i> | 9.95 |
| 12. Gỏi Đu Đủ Tôm Thịt
<i>Green Papaya Salad with Shrimp and Pork</i> | 9.95 |
| 13. Bò Tái Chanh
<i>Thinly Sliced Lime-Cured Beef Salad</i> | 10.95 |

Phở

A traditional Vietnamese soup consisting of rice noodles in a delicate beef or chicken broth, seasoned with star anise, cinnamon, and cloves. Served with basil, bean sprouts, and lime.

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| 14. Phở Tái Chín* | Small |
| <i>Rice Noodle Soup with Eye Round Steak*</i> | 4.50 |
| | Regular |
| | 6.95 |
| | Large |
| | 7.95 |
| 15. Phở Tái Bò Viên* | Small |
| <i>Rice Noodle Soup with Eye Round Steak* and Meat Balls</i> | 4.50 |
| | Regular |
| | 6.95 |
| | Large |
| | 7.95 |
| 16. Phở Tái Nạm* | Small |
| <i>Rice Noodle Soup with Eye Round Steak* and Well Done Flank</i> | 4.50 |
| | Regular |
| | 6.95 |
| | Large |
| | 7.95 |
| 17. Phở Gà | Small |
| <i>Rice Noodle Soup with Chicken</i> | 4.50 |
| | Regular |
| | 6.95 |
| | Large |
| | 7.95 |

Hủ Tiếu hoặc Mì - Noodle Soups

Noodles in a clear chicken broth. Served with bean sprouts and lime.

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| 18. Hủ Tiếu Tôm Thịt | 7.95 |
| <i>White Rice Noodles with Shrimp and Pork</i> | |
| 19. Hủ Tiếu Đồ Biển | 8.95 |
| <i>White Rice Noodles with Seafood (Shrimp, Squid, and Fish Cakes)</i> | |
| 20. Hủ Tiếu Cá | 7.95 |
| <i>White Rice Noodles with Fish Filet</i> | |
| 21. Hủ Tiếu Hoàn Thánh | 7.95 |
| <i>White Rice Noodles with Shrimp Wontons</i> | |
| 22. Mì Tôm Thịt | 7.95 |
| <i>Yellow Egg Noodles with Shrimp and Pork</i> | |
| 23. Mì Đồ Biển | 8.95 |
| <i>Yellow Egg Noodles with Seafood (Shrimp, Squid, and Fish Cakes)</i> | |
| 24. Mì Hoàn Thánh | 7.95 |
| <i>Yellow Egg Noodles with Shrimp Wontons</i> | |

*Consuming raw or undercooked meats may increase your risk of foodborne illness.

Mì hoặc Hủ Tiếu Xào - Stir-Fried Noodles

Your Choice of

Mì – Yellow Egg Noodles (Soft or Crispy) or Hủ Tiếu – Flat Wide Rice Noodles

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| 25. Gà | 11.95 |
| <i>Chicken and Mixed Vegetables stir-fried in Brown Sauce</i> | |
| 26. Bò | 12.95 |
| <i>Beef and Mixed Vegetables stir-fried in Brown Sauce</i> | |
| 27. Heo | 11.95 |
| <i>Pork and Mixed Vegetables stir-fried in Brown Sauce</i> | |
| 28. Đồ Biển | 13.95 |
| <i>Seafood (Shrimp, Squid, and Fish Cakes) and Mixed Vegetables stir-fried in White Garlic Sauce</i> | |
| 29. Thập Cẩm | 13.95 |
| <i>Combination of Chicken, Beef, Seafood and Mixed Vegetables stir-fried in Brown Sauce</i> | |

Bún - Rice Vermicelli Noodles

Rice vermicelli served with bean sprouts, chopped mint, basil, and peanuts. Mix and enjoy.

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| 30 Bún Scallop và Tôm Nướng | 14.95 |
| <i>Grilled Scallops and Shrimp on Rice Vermicelli</i> | |
| 31. Bún Tôm Nướng | 9.50 |
| <i>Grilled Shrimp on Rice Vermicelli</i> | |
| 32. Bún Bò Xào | 7.95 |
| <i>Stir-fried Lemongrass Beef on Rice Vermicelli</i> | |
| 33. Bún Bò Nướng Xả | 7.95 |
| <i>Grilled Lemongrass Beef on Rice Vermicelli</i> | |
| 34. Bún Thịt Nướng | 7.50 |
| <i>Grilled Pork on Rice Vermicelli</i> | |
| 35. Bún Chả Giò | 7.50 |
| <i>Crispy Pork Spring Rolls on Rice Vermicelli</i> | |
| 36. Bún Thịt Nướng Chả Giò | 7.95 |
| <i>Grilled Pork and a Crispy Pork Spring Roll on Rice Vermicelli</i> | |
| 37. Bún Tôm Thịt Nướng | 8.50 |
| <i>Grilled Shrimp and Pork on Rice Vermicelli</i> | |
| 38. Bún Gà Nướng Xả | 7.50 |
| <i>Grilled Lemongrass Chicken on Rice Vermicelli</i> | |
| 39. Bún Chả Hà Nội | 9.95 |
| <i>Ha Noi Style Pork served with Rice Vermicelli</i> | |

Cuốn Với Rau Và Bánh Tráng Lettuce Wraps and Rice Paper Wraps

*Wraps served with lettuce, basil, shredded cucumber,
pickled carrots, and daikon radish.*

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| 40. Bò Nướng Lá Nho
<i>Grilled Ground Beef wrapped in Grape Leaves served with Rice Vermicelli and Rice Paper</i> | 13.95 |
| 41. Bánh Hủi Gà Nướng Xả
<i>Grilled Lemongrass Chicken served with Steamed Thin Vermicelli Patties</i> | 8.50 |
| 42. Bánh Hủi Bò Nướng Xả
<i>Grilled Lemongrass Beef served with Steamed Thin Vermicelli Patties</i> | 8.95 |
| 43. Bánh Hủi Thịt Nướng
<i>Grilled Pork served with Steamed Thin Vermicelli Patties</i> | 8.50 |
| 44. Bánh Hủi Tôm Thịt Nướng
<i>Grilled Shrimp and Pork served with Steamed Thin Vermicelli Patties</i> | 9.50 |
| 45. Bánh Hủi Chạo Tôm (3)
<i>Grilled Shrimp on Sugarcane served with Steamed Thin Vermicelli Patties</i> | 13.95 |
| 46. Bánh Hủi Tôm Nướng
<i>Grilled Shrimp Skewers served with Steamed Thin Vermicelli Patties</i> | 10.50 |
| 47. Bánh Hủi Scallop và Tôm Nướng
<i>Grilled Scallop and Shrimp Skewers served with Steamed Thin Vermicelli Patties</i> | 15.95 |
| 48. Bò Ngũ Vị Hương
<i>Grilled Five-Spice Beef served with Rice Vermicelli, and Rice Paper</i> | 13.95 |
| 49. Bánh Xèo
<i>Crispy Crepe stuffed with Bean Sprouts, Shrimp, and Pork</i> | 9.50 |
| 50. Cá Filet Quay
<i>Grilled Fish Filet on Rice Vermicelli served with Rice Paper</i> | 13.95 |

Bánh Úớt / Bánh Cuốn - Steamed Rice Crepes

Steamed rice crepes served on a platter with steamed bean sprouts, chopped mint, basil, and peanuts.

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| 51. Bánh Úớt Thịt Nướng | 8.50 |
| <i>Grilled Pork served with Steamed Rice Crepes</i> | |
| 52. Bánh Úớt Gà Nướng | 8.50 |
| <i>Grilled Lemongrass Chicken served with Steamed Rice Crepes</i> | |
| 53. Bánh Úớt Bò Nướng | 8.95 |
| <i>Grilled Lemongrass Beef served with Steamed Rice Crepes</i> | |
| 54. Bánh Úớt Tôm Nướng | 10.50 |
| <i>Grilled Shrimp served with Steamed Rice Crepes</i> | |
| 55. Bánh Cuốn Thịt Nướng | 9.50 |
| <i>Grilled Pork served with Steamed Rice Crepes stuffed with Mushrooms and Ground Pork</i> | |
| 56. Bánh Cuốn Gà Nướng | 9.50 |
| <i>Grilled Lemongrass Chicken served with Steamed Rice Crepes stuffed with Mushrooms and Ground Pork</i> | |
| 57. Bánh Cuốn Bò Nướng | 9.95 |
| <i>Grilled Lemongrass Beef served with Steamed Rice Crepes stuffed with Mushrooms and Ground Pork</i> | |
| 58. Bánh Cuốn Tôm Nướng | 11.50 |
| <i>Grilled Shrimp served with Steamed Rice Crepes stuffed with Mushrooms and Ground Pork</i> | |

Cơm Đĩa - Rice Dishes

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| 59. Cơm Sườn (2) | 8.50 |
| <i>Grilled Pork Chops on Steamed Jasmine Rice (2 Pieces)</i> | |
| 60. Cơm Thịt Nướng | 8.50 |
| <i>Grilled Pork on Steamed Jasmine Rice</i> | |
| 61. Cơm Tôm Nướng | 9.95 |
| <i>Grilled Shrimp on Steamed Jasmine Rice</i> | |
| 62. Cơm Bò Nướng Xả | 8.95 |
| <i>Grilled Lemongrass Beef on Steamed Jasmine Rice</i> | |
| 63. Cơm Gà Nướng Xả | 8.50 |
| <i>Grilled Lemongrass Chicken on Steamed Jasmine Rice</i> | |
| 64. Cơm Chim Cút | 9.95 |
| <i>Roasted Quail on Steamed Jasmine Rice</i> | |
| 65. Cơm Cá Nướng | 13.95 |
| <i>Grilled Fish Filet on Steamed Jasmine Rice</i> | |
| 66. Cơm Chiên Gà | 9.50 |
| <i>Chicken Fried Rice</i> | |
| 67. Cơm Chiên Tôm | 10.95 |
| <i>Shrimp Fried Rice</i> | |
| 68. Cơm Chiên Thập Cẩm | 10.95 |
| <i>Combination Fried Rice (Shrimp, Beef, Chicken and Chinese Sausage)</i> | |
| 69. Cơm Chiên Cua | Seasonal |
| <i>Crabmeat Fried Rice</i> | |

Canh - Soups

Served with Steamed Jasmine Rice.

- 70. Canh Chua Tôm hoặc Cá** Small
*Vietnamese Sweet and Sour Tamarind Soup with Okra, Pineapple,
Bean Sprouts, and Tomato with your choice of Shrimp or Fish* 10.95
Large
13.95

- 71. Canh Đồ Biển** Small
Seafood Combination (Shrimp, Squid, and Fish Cakes) Soup with Mixed Vegetables 10.95
Large
13.95

Lẩu - Hot Pot

Cooked tableside with burner.

- 72. Lẩu Đặc Biệt** 29.95
*Special Hot Pot – Shrimp, Clams, Mussels, Squid, and
Fish Filets served with Fresh Vegetables in Chicken Broth*

Món Nướng - Grilled Meats

Served with Steamed Jasmine Rice.

- 73. Bò Nướng Tiêu Đen** 15.95
*Grilled Black Pepper Beef served over a bed of fresh Watercress, Tomatoes,
Onions, and served with Lime Dip*
- 74. Bò Nướng Xả** 13.95
Grilled Lemongrass Beef
- 75. Thịt Heo Nướng** 12.95
Grilled Pork
- 76. Gà Nướng Tiêu Đen** 13.95
*Grilled Black Pepper Chicken served over a bed of fresh Watercress,
Tomatoes, and Onions, and served with Lime Dip*
- 77. Gà Nướng Xả** 12.95
Grilled Lemongrass Chicken

Bò - Beef

Served with Steamed Jasmine Rice.

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| 78. Bò Xào Cam
<i>Orange Beef</i> | 13.95 |
| 79. Bò Lúc Lắc
<i>Shaky Beef (Marinated Cubed Beef) served over a bed of fresh Watercress, Tomatoes, and Onions, and served with Lime Dip</i> | 15.95 |
| 80. Bò Xào Xả Ớt
<i>Beef sautéed with Lemongrass and Curry Chili</i> | 13.95 |
| 81. Bò Xào Thập Cẩm
<i>Beef sautéed with Mixed Vegetables</i> | 13.95 |
| 82. Bò Xào Cà Tím
<i>Beef sautéed with Eggplant</i> | 13.95 |
| 83. Bò Xào Bông Cải
<i>Beef sautéed with Broccoli</i> | 13.95 |
| 84. Bò Xào Cải Làn
<i>Beef sautéed with Chinese Broccoli</i> | 13.95 |
| 85. Bò Xào Thơm
<i>Beef sautéed with Pineapple, and Bell Peppers</i> | 13.95 |

Heo - Pork

Served with Steamed Jasmine Rice.

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| 86. Thịt Heo Kho Tiêu
<i>Caramelized Pork with Black Pepper in Clay Pot</i> | 12.95 |
| 87. Thịt Heo Xào Thập Cẩm
<i>Pork sautéed with Mixed Vegetables</i> | 12.95 |
| 88. Thịt Heo Xào Cà Tím
<i>Pork sautéed with Eggplant</i> | 12.95 |
| 89. Thịt Heo Xào Bông Cải
<i>Pork sautéed with Broccoli</i> | 12.95 |
| 90. Thịt Heo Xào Cải Làn
<i>Pork sautéed with Chinese Broccoli</i> | 12.95 |
| 91. Thịt Heo Xào Thơm
<i>Pork sautéed with Pineapple, and Bell Peppers</i> | 12.95 |
| 92. Sườn Non Ram Mặn
<i>Caramelized Short Ribs with Onions</i> | 12.95 |
| 93. Sườn Non Kho Tiêu
<i>Caramelized Short Ribs in Clay Pot</i> | 12.95 |

Gà - Chicken

Served with Steamed Jasmine Rice.

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| 94. Gà Ram Me | 12.95 |
| <i>Sesame Chicken</i> | |
| 95. Cà-Ri Gà Cay Đặc Biệt | 12.95 |
| <i>Chicken Curry made with Coconut Milk, and Special Spicy Sauce</i> | |
| 96. Gà Kho Gừng | 12.95 |
| <i>Caramelized Chicken with Ginger in Clay Pot</i> | |
| 97. Gà Kho Tiêu | 12.95 |
| <i>Caramelized Chicken with Black Pepper in Clay Pot</i> | |
| 98. Gà Xào Xả Ớt | 12.95 |
| <i>Chicken sautéed with Lemongrass, and Curry Chili</i> | |
| 99. Gà Xào Gừng | 12.95 |
| <i>Chicken sautéed with Ginger and Scallions</i> | |
| 100. Gà Xào Thập Cẩm | 12.95 |
| <i>Chicken sautéed with Mixed Vegetables</i> | |
| 101. Gà Xào Cà Tím | 12.95 |
| <i>Chicken sautéed with Eggplant</i> | |
| 102. Gà Xào Bông Cải | 12.95 |
| <i>Chicken sautéed with Broccoli</i> | |
| 103. Gà Xào Cải Làn | 12.95 |
| <i>Chicken sautéed with Chinese Broccoli</i> | |
| 104. Gà Xào Thơm | 12.95 |
| <i>Chicken sautéed with Pineapple, and Bell Peppers</i> | |
| 105. Gà Xào Hạt Điều | 12.95 |
| <i>Chicken sautéed with Cashews</i> | |

ĐỒ BIỂN - Seafood

Served with Steamed Jasmine Rice.

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| 106. Tôm Lớn Rang Muối Không Vỏ | 18.95 |
| <i>Crispy Salted and Spiced Jumbo Shrimp served over a bed of fresh Watercress, Tomatoes, and Onions, and served with Lime Dip</i> | |
| 107. Tôm Chiên Dòn Xào Tương Đen | 18.95 |
| <i>Crispy Jumbo Shrimp sautéed in Black Bean Sauce</i> | |
| 108. Tôm Chiên Dòn Xào Hạt Điều | 18.95 |
| <i>Crispy Jumbo Shrimp sautéed with Cashews</i> | |
| 109. Tôm Chiên Dòn Xào Hành Gừng | 18.95 |
| <i>Crispy Jumbo Shrimp sautéed with Ginger, and Scallions</i> | |
| 110. Tôm Chiên Dòn Xào Thơm | 18.95 |
| <i>Crispy Jumbo Shrimp sautéed with Pineapple, and Bell Peppers</i> | |
| 111. Tôm Ram Mặn | 21.95 |
| <i>Caramelized Shrimp with Onions</i> | |
| 112. Tôm Xào Rau | 20.95 |
| <i>Jumbo Shrimp sautéed with Mixed Vegetables in White Garlic Sauce</i> | |
| 113. Cá Kho Tộ | 13.95 |
| <i>Caramelized Fish in Clay Pot</i> | |
| 114. Cá Filet Xào Rau | 13.95 |
| <i>Fish Filets sautéed with Mixed Vegetables</i> | |
| 115. Cá Rockfish Hấp Hành Gừng | Seasonal |
| <i>Steamed Whole Rockfish with Ginger, and Scallions</i> | |
| 116. Cá Seabass Xào Tương Đen | 21.95 |
| <i>Crispy Sea Bass Filet sautéed in Black Bean Sauce</i> | |
| 117. Cá Chiên Dòn Dầm Mắm Gừng hoặc Xốt Tương Đen | Seasonal |
| <i>Crispy Flounder with your choice of Ginger Fish Sauce or Black Bean Sauce</i> | |
| 118. Cua Lột Chiên Bơ | Seasonal |
| <i>Crispy Salted and Spiced Soft Shell Crabs served over a bed of fresh Watercress, Tomatoes and Onions, and served with Lime Dip</i> | |
| 119. Scallop Xào Tương Đen | 19.95 |
| <i>Scallops sautéed in Black Bean Sauce</i> | |
| 120. Scallop Rang Muối | 19.95 |
| <i>Crispy Salted and Spiced Scallops served over a bed of fresh Watercress, Tomatoes, and Onions, and served with Lime Dip</i> | |
| 121. Đồ Biển Xào Xả Ớt | 21.95 |
| <i>Seafood (Clams, Mussels, Shrimp and Squid) sautéed with Lemongrass, Chili, and Basil Leaves</i> | |

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| 122. Đồ Biển Xào Thập Cẩm | 15.95 |
| <i>Shrimp, Squid, and Fish Cakes sauteed with Mixed Vegetables in White Garlic Sauce</i> | |
| 123. Mực Rang Muối | 13.95 |
| <i>Baked, Salted, and Spiced Squid served with Lime Dip</i> | |
| 124. Mực Xào Xả Ớt | 13.95 |
| <i>Squid sautéed with Lemongrass and Curry Chili</i> | |
| 125. Mực Xào Thập Cẩm | 13.95 |
| <i>Squid sautéed with Mixed Vegetables in White Garlic Sauce</i> | |
| 126. Mực Xào Thơm | 13.95 |
| <i>Squid sautéed with Pineapple and Bell Peppers</i> | |

Rau - Vegetables

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| 127. Cà Tím Xào Tỏi | 9.95 |
| <i>Eggplant sautéed with Garlic</i> | |
| 128. Đậu Hòa Lan Xào Tỏi | 9.95 |
| <i>Snow Peas sautéed with Garlic</i> | |
| 129. Cải Làn Xào Tỏi | 9.95 |
| <i>Chinese Broccoli sautéed with Garlic</i> | |
| 130. Măng Tây Xào Tỏi | 9.95 |
| <i>Asparagus sautéed with Garlic</i> | |
| 131. Rau Muống Xào Tỏi | Seasonal |
| <i>Chinese Watercress sautéed with Garlic</i> | |

ĐẶC BIỆT - SPECIALS

Bò 5 Món (5 Course Beef Sampler) - \$19.95

Bò Tái Chanh

Thinly Sliced Lime-Cured Beef Salad

Bò Nhúng Dấm

Beef Fondue

Bò Nướng Lá Nho

Grilled Ground Beef wrapped in Grape Leaves

Bò Nướng Xả

Grilled Lemongrass Beef

Bò Nướng Mỡ Chài

Grilled Beef Delicacy

Đồ Chay - Vegetarian Dishes

- | | |
|---|-------|
| 132. Gỏi Cuốn Chay | 3.95 |
| <i>Fresh Vegetarian Garden Rolls served with Peanut Sauce</i> | |
| 133. Chả Giò Chay | 3.95 |
| <i>Crispy Vegetarian Spring Rolls served with Soy Sauce</i> | |
| 134. Gỏi Đu Đủ Chay | 8.95 |
| <i>Green Papaya Salad with Tofu</i> | |
| 135. Gỏi Ngó Sen Chay | 9.95 |
| <i>Young Lotus Root Salad with Tofu</i> | |
| 136. Đậu Hủ Chiên Xào Tương Đen | 10.95 |
| <i>Fried Tofu sautéed in Black Bean Sauce</i> | |
| 137. Đậu Hủ Xào Tương Đen | 10.95 |
| <i>Fresh Tofu sautéed in Black Bean Sauce</i> | |
| 138. Bún Chả Giò Chay | 7.50 |
| <i>Crispy Vegetarian Spring Rolls served with Rice Vermicelli</i> | |
| 139. Bánh Xèo Chay | 8.95 |
| <i>Vegetarian Crispy Crepe</i> | |
| 140. Hủ Tiếu Chay | 6.95 |
| <i>Tofu and Mixed Vegetables with Rice Noodle in Vegetarian Broth</i> | |
| 141. Hủ Tiếu Xào Chay | 10.95 |
| <i>Stir-Fried Tofu and Mixed Vegetables served over Flat Wide Rice Noodles</i> | |
| 142. Mì Xào Chay (Dòn Hoặç Mềm) | 10.95 |
| <i>Stir-Fried Tofu and Mixed Vegetables on your choice of Crispy or Soft Yellow Egg Noodles</i> | |
| 143. Đậu Hủ Dồn Thịt Chay | 10.95 |
| <i>Tofu stuffed with Bean Thread Noodles in a light Tomato Sauce</i> | |
| 144. Cơm Chiên Chay | 8.95 |
| <i>Vegetarian Fried Rice</i> | |
| 145. Đậu Hủ Kho Xả Ớt | 10.95 |
| <i>Caramelized Tofu with Lemongrass and a hint of Chili in Clay Pot</i> | |
| 146. Đậu Hủ Kho Nấm Rơm | 10.95 |
| <i>Caramelized Tofu with Straw Mushrooms in Clay Pot</i> | |
| 147. Đậu Hủ Xào Thập Cẩm | 10.95 |
| <i>Tofu sautéed with Mixed Vegetables</i> | |
| 148. Đậu Hủ Xào Cải Lán | 10.95 |
| <i>Tofu sautéed with Chinese Broccoli</i> | |
| 149. Canh Thập Cẩm Chay | 10.95 |
| <i>Vegetable Combination Soup with Tofu</i> | |

Giải Khát - Beverages

Nước Ngọt - <i>Soft Drinks</i> <i>Coke, Diet Coke, 7Up, Ginger Ale, Orange Soda</i>	1.95
Sữa Đậu Nành - <i>Soybean Drink</i>	1.95
Nước Dừa Tươi - <i>Young Coconut and Juice</i>	3.50
Đá Chanh - <i>Freshly Squeezed Limeade</i>	2.50
Soda Chanh - <i>Freshly Squeezed Limeade with Club Soda</i>	2.95
Trà Đá - <i>Iced Tea</i>	1.95
Trà Nóng - <i>Hot Jasmine Tea</i>	<i>per person</i> 0.50
Cà Phê Đen - <i>Espresso</i>	3.75
Cà Phê Đen Đá - <i>Iced Espresso</i>	3.75
Cà Phê Sữa - <i>Hot Café Au Lait, Vietnamese Style with Condensed Milk</i>	3.75
Cà Phê Sữa Đá - <i>Iced Café Au Lait, Vietnamese Style with Condensed Milk</i>	3.75
Nước Suối - <i>Bottled Spring Water</i>	2.95
Nước Soda - <i>Bottled Sparkling Water</i>	2.95
Trà Thái - <i>Thai Iced Tea</i>	3.75
Nước Cam - <i>Orange Juice</i>	2.75

Tráng Miệng - Desserts

Kem - <i>Ice Cream</i>	5.50
Sorbet	5.95
Chuối Chiên - <i>Fried Banana topped with Honey, Vanilla Ice Cream, and Seasonal Fruits</i>	5.95
Bánh Flan - <i>Crème Caramel</i>	3.50
Xôi Xoài - <i>Sticky Rice and Mango with Coconut Milk and Sesame Seeds</i>	Seasonal
Chè Ba Màu - <i>Tri-colored dessert of Sweet Beans and Gelatin in Syrup, Coconut Milk, and Ice</i>	3.95
Bánh Ngọt - <i>Cake of the Day</i>	Seasonal