

Le Colonial Group Dining Menus

Passed Hors D'oeuvres

All items are \$2.50 ea (20 pc min per item)

SKEWERS

- Chicken: Marinated in lemon grass and garlic, served with a peanut sauce.
- Salmon: Marinated in shallots, garlic, chilies, ginger and coconut juice.
- Tofu: Marinated in ponzu and served with a hoisin glaze and toasted sesame seeds.
- Beef: Marinated in soy sauce, fish sauce and garlic and served with crispy shallots.
- Prawn: Marinated in garlic and chili paste served with crispy shallots.

SALADS

- Shredded chicken: red and green cabbage, carrots, red onions with nuoc cham dressing and peanuts and served on a shrimp chip.
- Grilled beef: red and yellow bell pepper, red onion, basil, cilantro served on sesame chips.
- Tuna tartar: red onion, baby lotus root, cilantro, sesame seeds, nuoc cham dressing, served on a shrimp chip.
- Dungeness crab: Cilantro, mint, basil and scallion. Served on a shrimp chip.

WONTONS

- Asian pork sausage: cilantro, green onion, scallions, ginger, garlic served with a sweet chili sauce. Fried
- Spicy lobster: minced lobster, prawns, garlic, ginger and chilies. Served with chili garlic vinaigrette. Steamed or fried
- Mushroom mix: Shiitake mushroom, oyster mushroom, garlic, shallots, and hoisin and soy sauce. steamed
- Prawn dumpling: Minced pork and prawns, garlic, ginger, cilantro and scallions, served with sesame vinaigrette. Steamed

ROLLS

- Cha gio tom cua: Crispy spring rolls with shrimp, chicken, crab, and wood ear mushrooms. served with nuoc cham sauce.
- Cha gio chay: Crispy vegetarian spring rolls with taro, jicama and carrots. Served with nuoc cham sauce.
- Bo bia chay: Fresh vegetarian rolls with chayote, Portobello mushroom, tofu, cucumber, crushed peanuts and mint. Served with peanut sauce
- Goi cuon: soft salad rolls filled with poached prawns, lettuce, rice noodle, mint and cilantro. Served with peanut sauce.
- Goi cuon hoi: soft salad rolls filled with lemongrass marinated salmon, rice noodles, cucumber, mint and dill. Served with a ginger infused nuoc cham.

MISC.

- Crab cakes: Crispy coconut crusted mini Dungeness crab cakes. Served with a cilantro aioli
- Seared day boat scallops: Red onion and garlic. Served with a hoisin pan jus
- Chicken drumette: Marinated in garlic, soy sauce and fish sauce
- Poached prawns: Served with an Asian cocktail sauce
- Stuffed potatoes: Stuffed with choice of Dungeness crab salad OR Asian mushroom duxelle

SPECIALS \$3.50

- Miniature Vietnamese sandwich: roast pork, cinnamon pork pate, chicken liver pate, cilantro, pickled veggies on profiteroles
- Cha gio vit: Crispy spring rolls filled with duck confit, carrots, scallions and glass noodles. Served with ginger infused nuoc cham.
- Suon Nuong: five spice rubbed Sterling pork ribs glazed with sweet hoisin sauce

**Le Colonial \$50pp Pre-Set Menu
served family style**

Optional Soup First Course (\$6.00 Supplement) - Please select 1

Sup Bi Ham Dua

Roasted fennel and squash soup served with crispy tofu cubes and candied pepitas

Canh Tom Hum

Lobster and coconut soup flavored with lemongrass served with lobster and crab

Appetizers (Choice of four)

Bo Bia Chay

Fresh vegetarian rolls with chayote, portobello, tofu, cucumber,
crushed peanuts, mint and peanut sauce

Cha Gio Tom Cua

Crispy spring rolls filled with shrimp, Dungeness crab, chicken,
wood ear mushrooms, served with lettuce wraps, nuc cham

Banh Tom

Steamed prawn dumplings with scallions and ginger served with sesame vinaigrette

Bo Tai Chanh

Grilled steak salad served with lime basil dressing, red onion,
tatsoi, shallot frites, crostini

Goi Bap Chuoi

Shaved green and purple cabbage with shredded chicken, carrots, onions, mixed herbs, roasted
peanuts with sesame vinaigrette

(Goi Bap Cai-vegetarian version also available)

Xa Lach Bui

Baby field greens with grapefruit, mint and cashews,
tossed with a rice wine vinaigrette

Bo Sate

Grilled lemongrass beef skewers served with a pickled carrot and daikon salad

Con't.

Le Colonial \$50pp Pre-Set Menu served family style

Main Courses (Choice of three)

Ca Ri Tom

Black tiger prawns in coconut curry sauce, mango, Chinese eggplant, and Thai basil
(**Ca Ri Chay**-vegetarian version also available)

Ga Roti Xao Xa

Lemongrass marinated free range chicken served with
sautéed Swiss chard and caramelized onions

Ca Hoi Nuong

Grilled salmon, sautéed edamame and sugar snap peas
with lobster curry sauce and petite micro green salad

Bo Luc Lac

Wok seared filet mignon cubes wok tossed in a garlic soy sauce over
watercress and crispy Yukon baby potatoes

Ca hap la Chuoi

Steamed Chilean sea bass wrapped in banana leaves, tomatoes,
shiitake mushroom, ginger in a black bean coconut sauce

Side Dishes (Choice of two)

Dau Dua Xao

Wok tossed blue lake green beans with garlic hoisin soy sauce

Rau Xao

Stir fried choy sum with chili soy sauce and crispy shallots

Cai Bi Trang

Wok tossed baby bok choy with garlic sauce

Com Rang

Wok tossed jasmine rice with pineapple, carrots, garlic chives, green beans, basil with:
your choice of shrimp, salmon, or vegetarian

Dessert Platter to Share (Desserts are subject to change)

Chocolate flourless cake
Lemongrass panna cotta
Pineapple upside down cake

Le Colonial \$70pp Pre-Set Menu **served family style**

Soup Course (please select one)

Sup Bi Ham Dua

Roasted fennel and squash soup served with crispy tofu cubes and candied pepitas

Canh Tom Hum

Lobster and coconut soup flavored with lemongrass served with lobster and crab

Appetizer Course (Choice of four)

Cha Cua

Coconut crusted Dungeness crab cakes with a cilantro-chili sauce

Goi Du du Tom

Shredded green papaya with poached prawns, carrots, mint toasted peanuts and crispy shallots tossed in chili garlic and lime vinaigrette

Goi Buo

Pomelo and apple salad with poached shrimp, mint, cilantro and cashews tossed in nuoc cham vinaigrette

Cha Gio Vit

Crispy duck rolls with taro served with lettuce wraps, ginger dipping sauce

Goi Cuon

Fresh spring rolls with poached prawns, bean sprouts, mint, rice vermicelli noodles, peanut sauce

Suong Nuong

Five-Spice rubbed Sterling pork ribs with honey ginger glaze served with Tatsoi salad

Side Dishes (Choice of two)

Com Rang

Wok tossed jasmine rice with pineapple, carrots, garlic chives, green beans, basil with: your choice of shrimp, salmon, or vegetarian

Dau Dua Xao

Wok tossed blue lake green beans with garlic hoisin soy sauce

Tau Hu Xao Ca Tim

Wok tossed tofu cubes with Chinese eggplant and basil in a seasoned chili soy sauce

Bahn Canh Xao Cus

Thick cut rice noodles stir fried with Dungeness crab and shrimp, egg, bean sprout, green onion and carrots

Le Colonial \$70pp Pre-Set Menu **served family style**

Third Course (Choice of Three)

Ga Roti Xao Xa

Lemongrass marinated free range chicken served with sautéed Swiss chard and caramelized onions

Cuu Nuong

Grilled Colorado lamb chops served with eggplant, apple, mizuna salad with a lime pepper dipping sauce

Ca hap la Chuoi

Steamed Chilean sea bass wrapped in banana leaves, tomatoes, shiitake mushroom, ginger in a black bean coconut sauce

Bo Luc Lac

Wok seared filet mignon cubes wok tossed in a garlic soy sauce over Watercress and crispy baby Yukon potatoes

Ca Hoi Nuong

Grilled salmon, sautéed edamame and sugar snap peas with lobster curry sauce and petite micro green salad

Ca Ri Tom

Black tiger prawns in coconut curry sauce, mango, Chinese eggplant, and Thai basil
(**Ca Ri Chay**-vegetarian version also available)

Tom Hum

Wok fried Maine lobster with ginger-garlic butter over sauteed baby bok choy
(Supplemental \$20.00 Per Person)

Dessert Platter to Share (desserts are subject to change)

Chocolate flourless cake
Lemongrass panna cotta
Pineapple upside down cake