



MEKONG • VIETNAMESE CUISINE

APPETIZERS

Cha Gio - Vietnamese crispy spring roll

Goi Cuon - Vietnamese soft spring roll

Banh Xep - Vietnamese yellow pancake filled with shrimp, pork, onion, scallion, bean sprout and fresh vegetable

Mon An Choi (for 2) - Appetizer Sample: cha gio, goi cuon, crepes, toasted shrimp and rocket shrimp

Goi Muc - Squid salad with shredded onion, lotus root, cucumber, cilantro and fresh basil, and topped with crushed peanut

Goi Crawfish - Spicy crawfish tail meat with onion, lotus root, cucumber, carrot, fresh basil and fresh cilantro

Goi Ga - White chicken meat with shredded cabbage, onion, carrot, fresh basil, and topped with crushed peanut

ENTREES

Mi Xao Don Do Bien - Seafood crispy egg noodle

Do Nuong Dac Biet - House grill platter (shrimp, beef, chicken and pork)

Canh Chua Hai San - Vietnamese seafood Bouillabaisse with hot and sour broth with prawn, scallop, fish, mussels, calamari and fresh vegetables

Chim Cut Quay (6 halves) - Louisiana quail marinated in herbs and slowly cook on the grill

Cua Rang Me - Asian blue swimming spotcrab in tamarind style sauce

Ca Flounder Xao Hanh Gung - Crispy Glazed Flounder

Do Bein Xao Rau Que - Basil Shrimp, squid and scallops

Dau Hu Xao Sa Ot - Spicy tofu with lemongrass

**VOTED BEST VIETNAMESE RESTAURANT BY RICHMOND MAGAZINE READERS IN 2006
VOTED ONE OF THE BEST FOR BEER SELECTION AT A RESTAURANT IN 2007**