

Le Colonial

3 COURSE MENU FOR \$55 PER PERSON

AVAILABLE JULY 14 - AUGUST 28

FIRST COURSE (CHOOSE ONE)

CHA GIO | CRISPY SHRIMP & PORK ROLL
gulf shrimp, heritage pork, asian mushrooms,
mint, cilantro, chili lime sauce

SUON NUONG | GLAZED PORK RIBS
chargrilled heritage pork ribs with signature
vietnamese dry rub, lemongrass, cabbage slaw,
scallion oil, toasted peanuts

GOI CU CAI DO | BEET SALAD
heirloom beets, soy, ginger, avocado wasabi,
pistachio, yuca crisp

SUI CAO CHIEN | PAN SEARED CHICKEN
DUMPLINGS
amish farm chicken, scallions, ginger, black
vinegar sauce

MAIN COURSE (CHOOSE ONE)

CA HOI NUONG | ROASTED SALMON
miso glazed salmon, shiitake mushrooms, baby
bok choy, coconut lobster broth, annatto oil

GA XAO XA OT | SPICY CHICKEN STIR-FRY
amish farm chicken breast, sweet onions,
mushrooms, bell peppers, lemongrass, jalapeno,
thail basil

CARI GA | TOFU CURRY
simmered amish farm chicken breast, green
beans, yams, japanese eggplant, mango, toasted
cashews, yellow coconut curry sauce

COM CHIEN DAC BIET | SIGNATURE FRIED
RICE WITH BEEF TENDERLOIN
poached amish farm chicken breast, lemongrass,
vietnamese pork sausage, caramelized beef
tenderloin, eggs, broccoli

DESSERTS (CHOOSE ONE)

COCONUT PINEAPPLE UPSIDE DOWN CAKE
light coconut genoise, coconut ice cream, orange
scented rum sauce

CHE CHUOI ORGANIC TAPIOCA PUDDING
warm coconut tapioca, banana, sesame seed,
coconut chips, crème anglaise

VANILLA CRÈME BRÛLÉE
madagascar vanilla bean custard with
crispy caramel crust, fresh berries, honey
lemon madeleine



\$1 FROM THIS MEAL
DIRECTLY BENEFITS
BEVERLY'S ANGELS

FLAVORS of ^{5th}
July 14 – August 28, 2025

THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.