

STARTERS

Oc Nhoi - Northern inspired minced pork and diced periwinkle steamed in banana leaves and served with a spicy ginger dipping sauce. **15 minutes to prepare - 11**

Cha Gio - Seasoned pork, crab, and shrimp rolled in a golden crispy shell served with fresh herbs, butter lettuce and with the house-special "Nuoc Cham" - **9**

Ngheu Xao Que - Littleneck clams sautéed with basil - **14**

S Skewers - A trio of savory skewers. beef, chicken and shrimp skewers grilled and served with soy and scallion, peanut, and sweet chili sauces - **12**

Goi Ca - Vietnamese inspired ceviche. Fresh Halibut infused with lime juice and sweet onion served with white pepper shrimp chips and **S's spicy** peanut lime vinaigrette - **13**

Banh Khoai Trung Cut - Pan roasted taro cake, caramelized ground pork and over easy quail egg served with light soy vinaigrette - **9**

Tom Rang Muoi - Butterflied jumbo shrimp sautéed with sea salt, fresh ground pepper, sweet onion and scallion accompanied with spicy chili sauce - **15**

Gan Ngong Sot Me - Pan roasted Foie Gras with tamarind sauce and served with a season caramelize fruit - **15**

Canh Ga Ram - Spicy chicken drummets in spicy caramelized scallion sauce - **9**

"S" Favorite Sampler for Two - Combination of Cha Gio, Goi Cuon, Canh Ga Ram, Skewers and Tom Nuong Artichokes - **15**

SALADS

Goi Vit - Julienne banana blossom, carrot, cabbage tossed with shredded roasted duck, crusted peanuts a sesame seeds, Vietnamese coriander (Rau Ram) and topped with crisp shallots - **13**

Goi Xoai Du Du - Julienned green mangoes, papaya, crusted shrimp, tomatoes and Vietnamese mint and tossed with spicy lime vinaigrette and crusted sesame and peanut - **10**

"S" Leaf - Grilled heart of romaine drizzled with shallot vinaigrette and topped with our famous Vietnamese "shaken beef" - **11**

Salad Cua - Butter lettuce topped with King crab, sautéed with shallot and garlic and dressed with citrus dressing - **12**

SOUPS

Pho Ga - Fresh rice noodle in chicken broth simmered with roasted ginger, shallots and spices served with steamed chicken, and with fresh sweet onion and cilantro - **Half/5 Full/8**

Pho Bo - Fresh rice noodle in beef broth simmered with roasted ginger, shallots and spices served with beef brisket, Carpaccio style sliced beef and fresh sliced onion and cilantro - **Half/5 Full/8**

Canh Chua Ca - Traditional home cooked pineapple soup with assorted tropical vegetables, simmered with Chilean sea bass filet - **13**

Soup Mang Cua - A delicate egg flower broth with white asparagus spears, crab, scallops, shrimp & mushrooms - **8**

Soup Hai San - Delicate lemongrass soup with clams, scallops, shrimps, crab and mushrooms - **10**

ENTREES

Truu Kho – Lamb shank braised with lemongrass, star anise, baby carrots served with baguette - **24**

Ga Kho Gung – Chicken braised with ginger served with jasmine steamed or brown rice - **18**

Suon Bo Ram – Grilled caramelize short rib with onions and mushrooms served with steamed rice or brown rice - **22**

Filet Mignon and Prawns - Grilled tender Filet Mignon and large prawns accompanied with a black peppercorn sauce, served with garlic potatoes and brocolinni - **32**

Bo Luc Lac - Vietnamese style “shaken beef”. Sautéed diced Filet Mignon with minced garlic, sweet onions, served with steamed rice and cucumber salad - **21**

Vit Nuong Chao - Pan roasted Maple Leaf duck breast served in a soy balsamic reduction sauce, accompanied with steamed and seasonal green - **20**

Lamb Nuong Xa - Roasted lemongrass encrusted New Zealand rack of lamb topped with black peppercorn sauce served with broken rice and sautéed garlic vegetables - **32**

Suon Sot Hat Luu - Seasoned pan roasted French cut pork chop topped with caramelized sweet onion in soy pomegranate sauce served with vegetable and steamed or brown rice - **20**

Duoi Bo Kho Gung - Braised oxtail with ginger and sweet onion rings served with marinated cucumber salad and steamed or brown rice - **22**

Vit Tiem – Vietnamese style, five spices Duck Confit bedded with julienned baby Bok Choy and fried plantain and served with steamed or brown rice - **22**

Ca Hap Tuong Hot - Chilean sea bass steamed with black bean sauce topped with julienne ginger, Chinese chives and drizzled with olive sesame oil served with jasmine white or brown rice - **23**

Ca Nuong La Chuoi - Halibut fillet bedded with slices of ginger, topped with cilantro pesto, and baked in banana leaf with white or brown rice. **15 minutes to prepare** - **23**

Mi Xao Scampi – Garlic wheat noodle sautéed with Chinese broccoli, carrot, and mushrooms in a tangy spicy sauce topped with Scampi - **22**

Cua Lot Chien Don - Flash fried soft shell crab in a sautéed garlic and scallion chili sauce served with vegetables and jasmine steamed rice - **24**

Ca Ri Ca - Chilean Sea Bass in “S” signature sweet and spicy coconut curry sauce served with cucumber salad and broken rice - **23**

Ca va Nam - Pan roasted wild salmon topped with sautéed Shiitake, Enoki mushrooms and tossed with baby spinach in a light soy sesame ginger sauce - **20**

Scallop Sot Dua - Pan roasted jumbo scallop bedded with spinach and topped with sweet basil coconut curry sauce served with jasmine rice or brown rice - **22**

Ca Kho Me– Black cod fillet braised in tamarind sauce, chilies, king mushroom, mustard green and scallions served with steamed rice or brown rice - **22**

S CHILDREN AND VEGETARIANS

“S” has menus for children and our special vegetarian guests. The vegetarian dishes are prepared with fresh vegetables and tofu. Please ask our server.