

# T19 FRIDAY FEATURE

VIETNAMESE NIGHT - FRIDAY, OCTOBER 25<sup>TH</sup>



## APPETIZER

### FRESH RICE PAPER ROLLS 12

delicate rice paper wraps filled with crisp lettuce, julienned carrots, cucumber, mint, rice noodles, and shrimp; served with house-made peanut dipping sauce

### CRISPY EGG ROLLS 9

golden crispy egg rolls stuffed with a savoury blend of seasonal vegetables; served with sweet chili sauce

## MAIN COURSE

### BEEF PHO 25

a rich and aromatic broth served with tender rice noodles, bok choy, sliced beef, bean sprouts, cilantro, green onion, and a lime wedge

### CRISPY PORK BELLY BANH MI 22

crispy pork belly served on a warm bun, layered with fresh carrot, cucumber, mint, cilantro, pickled radish, and green onions; served with fries

## DESSERT

### CHE THAI 8

sweet and exotic coconut cream dessert made with jackfruit, lychee, longan, chestnut and jelly



## 3-COURSE MENU

**\$35**

INCLUDES

CHOICE OF APPETIZER

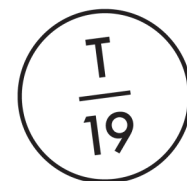
CHOICE OF MAIN

DESSERT



A la-carte option:

Plates are also available individually, and are priced accordingly.



Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. Prices subject to tax and gratuity.