

Salads

INDOCHINE HOUSE SALAD

Fresh seasonal greens are tossed in a lemony yuzu infused black pepper vinaigrette. A bracing and nutritious side salad to complement an entree or appetizers.
\$6.00

SUMMER BASIL CHICKEN SALAD

Tropical flavors of mango and pineapple in a creamy peanut sauce and sauteed with chicken and served with lovely Thai basil. A longtime house favorite.
\$13.95

THAI SEAFOOD SALAD

A generous array of prawns, scallops, and calamari, marinated in lime, basil, cilantro, and garlic are lightly poached and served on a bed of fresh garden greens.
\$15.95

SALMON CAKES & MANGO SALAD

Lightly breaded and spiced salmon cakes made in our kitchen, served on a bed of fresh greens served with mango and bell peppers. Local exotic, rich and sweet.
\$15.95

CRYING TIGER BEEF SALAD

Not for the timid. Fiercely seasoned beef seared in lime juice, nam pla, garlic and habanero. We add basil, cilantro and lemongrass to balance the heat. May induce tears, but our kitchen can adjust the heat level.
\$15.95

From The Wok

Most items can be modified to your choice of vegan, beef (add \$3), chicken, tofu or seafood (add \$3).

CASHEW CHICKEN

Tender strips of chicken, seasonal vegetables and whole roasted cashews are sauteed in a sweet-hot garlic sauce. Kung Pao-style, mildly spiced.
\$14.95

INDOCHINE TERIYAKI CHICKEN

Tender chunks of chicken sauteed in classic teriyaki sauce, served on a bed of seasonal vegetables and topped with toasted sesame seeds
\$15.95

CRISPY FISH IN GINGER BASIL

Fillets of fresh fish prepared in a crisp golden batter & topped with fresh vegetables sauteed in a ginger & basil sauce.
\$22.95

PEPPER GARLIC PRAWNS

We wok-sear prawns in garlic to a golden brown and serve them over sizzling cabbage, broccoli and carrots. Final braised in hot chile oil and rice wine.
\$16.95

MONGOLIAN BEEF

Beef and Shiitaki mushrooms marinated in hoisin are sauteed with seasonal vegetables and tossed with chives.
\$16.95

ORANGE CHICKEN

Crispy golden chicken nuggets caramelized in a Citrus Mandarin orange sauce.
\$15.95

Curries

Most items can be modified to your choice of vegan, beef (add \$3), chicken, tofu or seafood (add \$3).

JUNGLE CURRY CHICKEN

Chicken marinated in curry powder and coconut milk, stir-fried then simmered in a creamy peanut curry of cumin, coriander and turmeric. Thick, hot, and vaguely dangerous.
\$15.95

GREEN CURRY CHICKEN

A Thai classic, with chicken simmered in creamy coconut milk, with bamboo shoots and bell peppers, infused with bird's eye chilies and fragrant Thai basil.
\$15.95

PANANG CURRY CHICKEN

The richest of them all; chunks of chicken sauteed in smoldering spices and simmered in a peanut-based red curry topped with aromatic kaffir lime leaves. Creamy and indulgent.
\$16.95

GANG CURRY CHICKEN

Thai spiced chicken simmered in a rich red coconut curry, balanced with fresh vegetables and Thai basil.
\$15.95

MUSSAMAN CURRY BEEF

Tender cubes of beef unforgettably paired with potatoes, carrots, sweet onions and cashews in a golden curry gravy.
\$15.95

Noodles

Noodle dishes contain egg. Most items can be modified to your choice of vegan, beef (add \$3), chicken, tofu, or seafood (add \$3).

PHAD THAI CHICKEN

We honor the perennial Thai favorite with authentic ingredients and preparation, from the hand-extracted tamarind and wok-fried noodles to the bean sprouts, roasted peanuts and tangy-sweet sauce.
\$14.95

DRUNKEN BEEF NOODLES

Tender marinated beef, rice noodles, bamboo shoots, onions, and bell peppers are sauteed with Thai basil and dressed in sweet soy sauce and rice wine.
\$15.95

SPICY SIAMESE NOODLES

Wok fried rice noodles topped with fresh vegetables and tender chicken strips in a spicy ginger-basil sauce. A distinct Indochine original.
\$14.95

Rice / Flat Bread

Mango Fried Rice Shrimp	\$14.95
Thai Classic Fried Rice Chicken	\$13.95
Jasmine Steamed White Rice	\$1.75
Wild Thai Brown & Red Rice	\$2.50
Saffron Coconut Curry Rice	\$3.25
Flat Breads (2 each)	\$2.95

Service Charge

Indochine adds an 18% Service Charge to all dine in orders. Although no portion of the charge is paid directly to those serving you, it allows Indochine to provide better service and fair compensation for all of our employees; including wait staff as well as kitchen and front of house staff.

* Specific items on the menu are cooked to order. Consuming raw, undercooked, and unpasteurized food items may increase your chance of foodborne illness.

Not All Ingredients are listed

Inform your server or a manager of any food allergies or specific dislikes. We will try to accommodate your needs. Please be advised, however, that not all ingredients are listed and some are produced with equipment which may contain trace amounts of wheat, peanuts, dairy, shellfish, soy, etc.

INDOCHINE

ASIAN DINING LOUNGE

Starters

FIRECRACKER FRIED SPRING ROLL

Golden-fried spring rolls of ground seasoned chicken, laced with sweet shallots, and garlic, stoked with chipotle and habanero. Resulting firestorm quelled by cool chile aioli.

\$10.95

CRAB WONTONS

Dungeness crab and cream cheese are blended with cilantro and garlic, wrapped in wonton paper and deep fried into crisp golden pagodas. Served with sweet chile sauce.

\$10.95

COCONUT PRAWNS WITH PINEAPPLE CHUTNEY

Jumbo prawns in a light coconut batter are fried and paired with fresh pineapple and mint in Indian kala masala spice. Served with sweet chile aioli.

\$13.95

ASIAN FISH & CHIPS

Generous cuts of fresh cod marinated in soy, garlic and cumin; fried in a peppery herbed breading, served with french fries.

\$16.95

POTSTICKERS

Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy soy-ginger vinaigrette.

\$10.95

DANCING BUDDHA TOWER OF TOFU

Dancing columns of crispy tofu in caramelized sweet chile and hoisin sauce, further blessed with basil. Completely Vegetarian.

\$13.95

TOASTED SESAME CHICKEN WRAPS

A mouth-watering Indochine favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil served with flaky flatbread.

\$16.95

FRESH SPRING ROLLS

Ribbons of lettuce, basil, & cilantro are wrapped with chicken and shrimp or tofu in thin rice paper. Served with our classic garlic & chili sauce.

\$9.50

CURRY VEGETABLE EMPANADA PUFFS

Sumatran samosas. French-style puff pastries are filled with a curry medley of garbanzo beans, potatoes, peas and carrots. Complemented by Indochine special peanut sauce.

\$10.95

CRISPY TOFU

Ample squares of tofu are dipped in coconut batter and fried to a golden crunch. Served with both house peanut and sweet chile sauce.

Vegetarian.

\$12.95

PIQUANT PEPPER CALAMARI

Deep Fried Calamari! Try an Indochine interpretation of a NW Classic. Tender calamari is battered & fried crisp then wok-tossed with onions, bell peppers, and a sprinkle of piquant pepper.

\$18.95

THAI LETTUCE WRAPS

Make your own lettuce wraps. We supply lean minced chicken or tofu & diced vegetables sauteed in a savory hoisin sauce.

\$16.95

House Specialities

THE BLACK SEA

A veritable sea of Black Thai Rice and coconut milk with fresh fish, shrimp, calamari, and scallops. Tossed with sweet shallots in kala masala, and topped with Dungeness Crab Meat.

Nutty, textured, teeming with flavor.

\$24.95

GRILLED LEMONGRASS CHICKEN

Irresistibly delicious barbecued chicken marinated with lemongrass, curry & creamy coconut milk delicately grilled & served with a rich peanut sauce.

\$18.95

SAUTEED BASIL CURRY SEAFOOD

The bounty of the sea in a medley of prawns, sea scallops, calamari & fresh fish, sauteed with fresh vegetables in a delectably rich saffron colored coconut curry.

\$23.95

* YIN YANG AHI

The union of opposites. Fresh ahi tuna rubbed in hot ancho chili paste is encrusted with white & black sesame then cooled by cucumbers in wasabi aioli dressing. Extremes harmonized.

Kcal: 320, Fat: 12g, Carbohydrates: 25g, Sodium: 880mg

\$25.95

THREE FLAVOR SALMON STEAK

Fresh salmon pan fried in ginger & basil rain over wok-seared vegetables. Bow to the trinity of spicy, sour, and sweet.

\$25.95

HONEY GLAZED WALNUT PRAWNS

Lightly battered jumbo prawns are dressed with glazed walnuts pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potatoes. An Indochine favorite.

\$19.95

Soups

SPICY LEMONGRASS PRAWN

The five flavors align in this fragrant Dtom Yum Gung; prawns and chilies, nam pla and lemongrass, crowned with kaffir lime. Spicy, salty, & sour.

\$9.95

COCONUT & GALANGAL CHICKEN SOUP

Tangy-sour Dtom Ka Tofu. Slices of chicken breast swimming in delicately spiced blue ginger and coconut, garnished with green onions.

Aromatic and subtle, warming from the inside out.

\$9.95

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