

INDOCHINE

dinner menu

STARTERS

POTSTICKERS

Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy soy-ginger vinaigrette. \$14

CRAB WONTONS (6)

Dungeness crab, surimi and cream cheese blended with cilantro and garlic, wrapped in wonton paper and deep fried into crisp golden pagodas. Served with sweet chile sauce. \$10

CARIBBEAN SPICED BEEF

EMPANADAS

Empanads wrapped in light and flaky puff pastry is deep fried with moist Caribbean seasoned beef, onions, and potatoes; served w/ parsley, lime, cilantro sauce. \$12

THAI LETTUCE WRAPS

Make your own wraps. Lean chicken or tofu & diced vegetables sauteed in a savory house hoisin sauce, wrapped in fresh lettuce. \$14

TOASTED SESAME WRAPS

A mouth-watering Indochine favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil served with flaky house-made pastry flatbread. \$18

FIRECRACKER FRIED SPRING ROLLS

Golden-fried spring rolls of ground seasoned chicken, sweet shallots, and garlic, stoked with chipotle and habanero. Calmed by chile aioli. \$14

FRESH SPRING ROLLS

Lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in thin rice paper. Served with our classic garlic & chili sauce. \$14

CRISPY TOFU

Ample cubes of tofu dipped in coconut batter and fried to a golden crunch. Served with both Indochine peanut and sweet chile sauces. \$12

DANCING BUDDHA

Dancing columns of crispy tofu are stacked and drizzled with caramelized sweet chile sauce & vegan made hoisin sauce. Further blessed by ground peanuts & Basil. \$16

COCONUT PRAWNS (6)

Jumbo prawns in a light coconut batter are fried and paired with fresh pineapple and mint in Indian Kala masala spice. Toasty and decadent. \$14

CURRIES

PANANG CURRY

The richest of them all. Chunks of chicken sauteed in spices and simmered in a peanut-based red curry topped with aromatic kaffir lime leaves. Creamy and indulgent. \$22

CHICKEN TIKKA MASALA

An incredible explosion of exotic flavors. Succulent chicken is slowly simmered in a signature garlicky tomato and coconut cream sauce. \$22

BASIL CURRY SEAFOOD

Prawns, sea scallops, cod & calamari are sauteed with fresh vegetables in a delectably rich saffron colored coconut curry. \$24

JUNGLE CURRY CHICKEN

Chicken marinated in curry powder and coconut milk, stir-fried in a creamy peanut curry of cumin, coriander and turmeric. Thick hot and vaguely dangerous. \$18

SIDES

Jasmine rice \$2

Wild brown and red rice \$3

Coconut saffron rice \$4

Flat bread(2) \$3

Steamed veggies \$7

House salad \$8

 can be vegan

 gluten free

ENTREES

ASIAN FISH AND CHIPS

Generous cuts of fresh cod marinated in soy, garlic and cumin; fried in a peppery herbed breading, served with french fries. \$16

MONGOLIAN BEEF

Beef and Shiitaki mushrooms marinated in house made hoisin, sauteed with vegetables and chives. \$22

SPICY EGGPLANT AND TOFU

This fully Vegan offering includes the unique texture of eggplant stir fried with Bok Choy and veggies with Tofu and Garlic in a savory and spicy sauce. \$18

MANGO FRIED RICE

Chicken or Shrimp. Jasmine rice is wok-tossed with an egg, peas & carrots, cubes of mango and succulent prawns or moist chicken breast. \$16

BURMESE NOODLES BEEF

We pay homage to beautiful Burma with this soft wide rice noodle stew of curry, coconut milk and beef. \$18

PIQUANT PEPPER CALAMARI

Deep Fried Calamari! Tender calamari is battered & fried crisp then wok-tossed with onions, bell peppers, and a sprinkle of piquant pepper. \$24

DRUNKEN NOODLES

A signature late night Thai dish comes to life with wok-fired tender sliced beef, rice noodles, egg and seasonal veggies. Finalized to perfection with fresh Thai Basil and generous rice wine. \$20

PHAD THAI

Tamarind, wok-fried noodles, sprouts, peanuts and tangy-sweet sauce. \$18

SUMMER BASIL SALAD

Tropical mango and pineapple in a creamy peanut sauce and sauteed chicken served with lovely Thai basil. A long time house favorite. \$16

CASHEW CHICKEN

Tender strips of chicken, vegetables, and whole roasted cashews sauteed in a sweet- hot garlic sauce. \$18

HOUSE SPECIALTIES

ORANGE CHICKEN

known for its bold flavors and appealing contrast between crispy chicken breast and sweet, tangy mandarin orange sauce. \$18

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 potato. An Indochine favorite. \$24

YIN AND YANG AHI

The union of opposites. Fresh Ahi Tuna rubbed in hot ancho chili paste is encrusted with sesame and lightly seared cooled by cucumbers in wasabi aioli dressing. Extremes harmonized. \$28

CRISPY FISH IN GINGER & BASIL

Delectably moist filleted fish dipped in a crisp golden batter & topped with fresh vegetables sauteed in a ginger basil sauce. \$26

THREE FLAVOR WILD SALMON

Fresh Sockeye Salmon in ginger & basil rain over wok-seared vegetables. Bow to the trinity of spicy, sour, sweet. \$32

THE BLACK SEA

A veritable sea over Black Thai Rice. Coconut milk is ground with Shiitake Mushrooms, sweet shallots and kala masala; then stir-fried with fish, shrimp, calamari, and scallops. Nutty, textured, and teeming with flavor. \$28

FINE PRINT

NOT ALL INGREDIENTS ARE LISTED

Inform your server 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 have been used with wheat, peanuts, dairy, shellfish, soy, etcetera.

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

GRATUITY FOR LARGER GROUPS

Tables of 8 or greater may have a gratuity added to their tab. If so it will be labelled on your receipt and 50% of that gratuity will go directly to your server with the remaining 50% being distributed amongst the rest of the staff