

Noodle Soup - Sup

1. Chicken Noodle Soup ~ PHO GA.....8.95
2. Beef Noodle Soup ~ PHO TAI.....8.95
Thin slices of tender beef over rice noodle soup.
3. Special Beef Noodle Soup ~ PHO DAC BIET.....9.25
Thin slice of beef, beef balls, and tendon over rice noodle soup.
4. Meatballs Noodle Soup ~ PHO BO VIEN.....9.25
5. Spicy Beef and Pork Noodle Soup ~ BUN BO HUE.....9.25
6. Crab and Shrimp Noodle Soup ~ BUN RIEU.....9.25
Ground shrimp and crab meat with rice noodle soup.
7. Saigon Style Noodle Soup w/ Seafood ~ HU TIEU HAI SAN.....9.25
8. Lemon Grass Flavored Noodle Soup ~ BUN NUOC LEO.....9.25
Catfish, shrimps, lemon grass noodle soup.
9. Vegetarian Noodle soup~ mix vegetable &tofu.....9.25

Rice Noodles - Bun Hu Tieu Xao

10. Imperial Rolls w/ Rice Noodles ~ BUN CHA GIO.....8.95
Deep fried rolls over rice noodles, lettuce and mint leaves. Served with fish sauce. Sprinkled w/ ground peanuts.
11. BBQ Pork and Imperial Rolls w/ Rice Noodles ~ BUN CHA GIO THIT NUONG.....9.25
BBQ pork and Imperial rolls over rice noodles, lettuce and mint leaves. Served with fish sauce. Sprinkled w/ peanuts.
12. Sautéed Beef w/ Rice Noodles ~ BUN BO XAO XA.....9.25
Beef sautéed w/ lemon grass over rice noodles, lettuce, grounded peanuts, mint leaves & bean sprouts. Served w/ fish sauce.
13. BBQ Beef & Shrimps w/ Rice Noodles ~ BUN TOM BO NUONG.....9.75
BBQ shrimps and lemon grass beef over rice noodles, lettuce, peanuts, mint leaves and bean sprouts. Served w/ fish sauce.

Appetizers ~ Khai Vi

1. Imperial Rolls ~ CHA GIO.....7.95
Deep fried rolls with minced pork, shrimps, carrots, dried mushrooms, taro roots and onions. Served with lettuce & fish sauce.
2. Shrimp & Pork Rolls ~ GOI CUON6.95
Steamed shrimps, pork wrapped in rice papers with lettuce, bean sprouts, mint leaves, & rice noodles. Served w/ bean sauce & ground peanuts.
3. Chicken Rolls ~ GA CUON.....
.....6.95 *Sautéed chicken wrapped in rice papers w/ lettuce, mint leaves, bean sprouts, sprinkled w/ ground peanuts and rice noodles. Served with fish sauce.*
4. BBQ Pork Rolls ~ THIT NUONG CUON.....
.....6.95 *BBQ pork wrapped in rice papers with lettuce, bean sprouts, mint leaves, sprinkled w/ ground peanuts and rice noodles. Served w/ fish sauce.*
5. Vietnamese Crepe ~ BANH XEO.....8.95
Rice flour crepe with bean sprout, chicken and shrimps. Served with lettuce and fish sauce.
6. Vietnamese Pot Stickers ~ NEP
CHIEN.....6.95 *Deep fried golden brown sticky rice balls stuffed w/ minced pork, shrimps, carrots, mushrooms. Served w/ house special sauce.*
7. Fried Calamari ~ Muc Chien
Don.....8.95 *Served with rice noodles, rice papers, lettuce and bean sauce w/ ground peanuts.*
8. Lotus Garden Combination Appetizer ~ THAP
CAM.....14.95 *Imperial rolls, BBQ lemon grass pork, grilled prawns and sprinkled ground peanuts. Served with rice papers, rice noodles, lettuce and fish sauce.*

Salad ~ goi

9. Beef Salad - GOI BO7.75
Sliced beef mixed with mint leaves, cabbages, onions and sprinkled w/ ground peanuts. Served w/ fish sauce.
10. Raw Beef Salad (Carpaccio) ~ BO TAI CHANH8.95
Thin slices of raw beef seasoning with lemon juice, fish sauce, mint leaves, onions and peanuts.
11. Chicken Salad ~ GOI GA.....7.75
Steamed chicken mixed with shredded cabbages, mint leaves and ground peanuts. Served with fish sauce
12. Squid Salad ~ GOI MUC.....7.75
Tender Squids mixed with mint leaves, cabbages and ground peanuts. Served with fish sauce.
13. Shrimp and Pork Salad ~ GOI TOM THIT8.50
Sliced pork and shrimps mixed with shredded cabbages, mint leaves and ground peanuts. Served with fish sauce
14. Shrimp, Pork, Lotus Rootlet Salad ~ GOI NGO SEN TOM THIT.....8.75

Grill~Nuong vi

15. Vietnamese Grilled Lemon Grass Chicken ~ GA NUONG VI.....13.50
Slices of tender chicken grilled at your table. Served with rice papers, lettuce, mint leaves, peanuts and house special sauce.
16. Vietnamese Grilled Beef ~ BO NUONG VI13.50
Sliced tender beef perfectly grilled at your table. Served with rice paper, lettuce, fish sauce, sesame and ground peanuts.
17. Beef Fondued in Vinegar ~ BO NHUNG DAM.....13.50
Thin slices of beef fondue at your table in an aromatic broth of lemon grass and ginger.
18. Flaming Beef & Prawns ~ TOM BO QUANH LUA HONG.....13.50
Marinated beef and prawns with tomatoes, onions and peanuts. Cooked at your table. Served with rice papers, lettuce, mint leaves and house special sauce.
19. Vietnamese Grilled Prawns ~ Tom Nuong Vi15.50

Soup~Sup

20. Chicken with Mixed Vegetable Soup (Seasonal Vegetables) ~ SUP GA.....8.75
21. Catfish or Prawn Hot & Sour Soup~CANH CHUA CA HAY TOM.....(SM)4.95.....(L)8.95
Hot and sour catfish or shrimp with bean sprouts, tomatoes, pineapples, celery and mint leaves. (Spicy)
22. Crab Meat & Asparagus Soup ~ SUP MANG CUA.....(SM) 4.95.....(L) 8.95
23. Crab Meat & Corn Soup ~ SUP BAP CUA.....(SM) 4.95.....(L) 8.95

Chicken ~ Ga

24. Five Spiced Roast Chicken - GA NGU VI HUONG.....9.50
Tender roast chicken seasoned with five spices.
25. Lemon Grass Chicken ~ GA XAO XA OT9.50
Stir fried slices of chicken marinated in lemon grass green beans, onions and sesame. (Spicy)
26. Chicken with Mixed Vegetables ~ GA XAO RAU THAP CAM.....9.50
Sautéed in a light blend of fish sauce and oyster sauce with mixed seasonal vegetables.
27. Sautéed Chicken w/ Coconut, Curry Sauce & Mixed Vegetables ~ GA XAO LAN.....9.50
Sprinkled w/ ground peanuts.
28. Lotus Garden Chicken in Coconut Milk ~ GA SATE.....9.95
Sautéed in coconut milk, a touch of curry with hot peppers and sprinkled w/ ground peanuts.

Pork ~ Heo

29. **BBQ Pork Chops ~ SUON NUON XA**.....9.75
Tender grilled pork chops marinated with lemon grass.
30. **Vietnamese BBQ Pork ~ THIT HEO NUONG**.....9.75
Tender BBQ pork marinated with lemon grass and sprinkled w/ ground peanuts.

Beef ~ Bo

31. **Beef with Mixed Vegetables ~ BO XAO RAU THAP CAM**.....9.95
Sautéed in a light blend of fish sauce and oyster sauce with mixed, seasoned vegetables.
32. **Beef Look Luck (Shaking Beef) ~ BO LUC LAC**.....10.95
Exceptionally tender square pieces of beef cooked quickly on a high fire with garlic. Served on top of lettuce.
33. **Lemon Grass Beef ~ BO XAO XA OT**.....9.95
Stir fried slices of beef marinated in lemon grass, green beans and onions. (Spicy)
34. **BBQ Beef with Lemon Grass ~ BO NUONG XA**.....9.95
Served w/ house special sauce and sprinkled ground peanuts.
35. **Beef in Aromatic "Lot" Leaf ~ BO LA LOT**.....9.95
Grilled juicy minced beef wrapped in "Lot" leaf. Served with fish sauce and sprinkled with ground peanuts.
36. **Lotus Garden Beef in Coconut Milk ~ BEEF SATE**.....9.95
Sautéed in coconut milk, a touch of curry with hot peppers and sprinkled w/ peanut

Seafood ~ Hai San

37. **Seafood with Mixed Vegetables ~ RAU XAO HAI SAN**.....9.95
Sautéed in a light blend of fish sauce and oyster sauce with mixed seasonal vegetables.
38. **Squid with Bamboo Shoots ~ MUC XAO MANG**.....9.95
Stir fried squid with bamboo shoots, chili and sprinkled w/ sesame.
39. **Seafood Combo ~ MUC VA TOM XAO XA OT**.....10.95
Sautéed prawns and squid with lemon grass, bamboo shoots and sprinkled w/ sesame. (Spicy)
40. **Stir Fried Prawns w/ Garlic & Pepper ~ TOM XAO TIEU TOI**.....10.75
Stir fried prawns w/ onion, garlic & black pepper.
41. **Sautéed Prawns w/ Coconut & Curry Sauce Mixed Vegetables ~ TOM XAO LAN**.....10.75
Sprinkled w/ ground peanuts.
42. **Coconut Prawns in Clay Pot ~ TOM XAO NUOC DUA**.....10.75
43. **Pan Fried Catfish Fillets ~ CA BONG LAU CHIEN**.....10.75
Served with ginger sauce.

44. Catfish Fillets in Clay Pot ~ CA KHO TO.....	10.75
<i>Catfish fillet simmered in clay pot with fish sauce and chili.</i>	
45. Mussel~ MUSSEL XAO TAU XI LA HUE.....	10.75
<i>Stir fried mussel with black bean sauce and basil leaves. (Spicy)</i>	
46. Steamed Sea Bass Fillets	Seasonal
<i>Steamed with gingers, onions and scallions. Choice of the sauce - Fish sauce, soy sauce or black bean sauce.</i>	
47. Roast Crab Vietnamese Lotus Garden Style ~ CUA RANG MUOI.....	Seasonal
48. Crab ~ CUA XAO TAU XI LA HUE	Seasonal
<i>Stir fried crab w/ black bean sauce and basil leaves. (Spicy)</i>	

Vegetarian~ Cac Mon Chay

49. Deep Fried Vegetarian Rolls ~ CHA GIO CHAY.....	7.95
<i>Deep fried rolls stuffed with dried mushroom, carrots, cabbages and bean curd. Served with lettuce and soy sauce.</i>	
50. Vegetarian Spring Rolls ~ GOI CUON CHAY	6.95
<i>Bean sprouts, bean curd, cabbages, lettuce, rice noodles and mint leaves wrapped in rice papers. Served w/ soy sauce.</i>	
51. Vegetarian Salad ~ GOI CHAY.....	7.75
<i>Shredded cabbages, carrots, celery, bean curd and mint leaves. Served with soy sauce.</i>	
52. Vegetarian Hot & Sour Soup ~ CANH CHUA CHAY.....	8.95
<i>Bean sprouts, celery, pineapples, tomatoes, mushrooms and bean curd in hot and sour soup.</i>	
53. Vegetarian Mixed Vegetables Soup ~ SUP CHAY	8.75
54. Vietnamese Vegetarian Crepe ~ BANH XEO CHAY.....	8.95
<i>Rice flour crepe filled with tofu and bean sprouts. Served with lettuce, mint leaves and soy sauce.</i>	
55. Sautéed Mixed Vegetables ~ RAU XAO THAP CAM.....	8.50
56. Sautéed Bean Curd w/ Vegetables & Coconut Curry Sauce ~ DAU HU XAO LAN.....	8.95
57. Eggplant w/ Garlic Sauce ~ CA TIM SOT HANH.....	8.95
58. Sautéed Bean Curd w/ Mixed Vegetables ~ RAU XAO DAU HU.....	8.95
59. Sautéed Mixed Vegetables w/ Coconut & Curry Sauce ~ RAU LAU LAN.....	8.50
60. Lemon Grass Tofu w/ Chilies ~ DAU HU XA OT.....	8.95
61. Sautéed Eggplant w/ Coconut & Curry Sauce ~ CA TIM XAO LAN.....	8.95
62. Green Beans ~ DAU XAO	8.95
<i>Stir fried green beans.</i>	
63. Sautéed Vegetables over Rice Noodles ~ BUN XAO CHAY.....	8.25
64. Vegetarian Crispy Fried Egg Noodles - MI XAO DON CHAY.....	8.95
65. Vegetarian Fried Rice ~ COM CHIEN CHAY.....	8.95
66. Vegetarian Pan Fried Noodles ~ HU TIEU XAO CHAY.....	8.95

Noodles

67. Pan Fried Soft Rice Noodles with Prawns ~ HU TIEU XAO TOM.....8.95
Pan fried noodles with prawns and vegetables.
68. Pan Fried Soft Rice Noodles with Beef or Chicken or Pork and Vegetables.....8.75
HU TIEU XAO BO, HAY GA HEO
69. Combination Crispy Fried Egg Noodles - MI XAO DON THAP CAM.....8.95
Sautéed squid, sliced fish, prawns and vegetables on top of crispy noodles.
70. Garlic Noodles ~ MI TOI.....7.25
Pan fried noodles with garlic and butter.
71. Garlic Noodles w/ Shrimp~ MI TOITOM.....8.95
Pan fried noodles with garlic and butter.

Fried Rice

72. Prawns or Crab Meat Fried Rice ~ COM CHIEN TOM HAY CUA.....9.25
73. Chicken or Beef Fried Rice ~ COM CHIEN BO HAY GA.....8.95
74. Clay Pot Special ~ COM TAY CAM THAP CAM.....9.25
Stir fried chicken, prawns, Chinese sausages, mushrooms and ginger over rice.
75. House Fried Rice ~ COM CHIEN DAC BIET.....9.75
76. Steamed Rice - COM TRANG ~ per person.....1.50

Desserts

1. Crème Caramel - BANH FLAN.....3.00
2. Deep Fried Ice Cream - KEM CHIEN.....3.95
3. Fried Banana - CHUOI CHIEN.....3.95
4. Fried Banana with Ice Cream ~ CHUOI CHIEN & KEM.....3.95

Beverages

1. Vietnamese Style Coffee - CA PHE PHIN.....	3.75
2. Guanabana Shake ~ SINH TO MANG CAU.....	3.75
3. Strawberry w/ Banana Shake ~ SINH TO DAU.....	3.75
4. 3 Colored Bean w/ Jello & Coconut ~ CHE 3 MAU.....	3.75
5. Soda Lemonade ~ SODA CHANH.....	3.25
6. Thai Iced Tea ~ TRA THAI.....	3.25
7. Coke, Diet Coke, 7UP, Calistoga, Bottled Water or (Iced Tea Refills 50¢).....	1.95
8. Hot Tea (per person).....	1.25

Beer

IMPORTED

33 Beer (Vietnam)	3.95
Hue (Vietnam)	4.50
Heineken (Holland)	3.75
Tsing Tao (China)	3.75
Singha (Thailand)	3.95
Tiger Beer (Singapore)	3.95

Wines

SPECIAL HOUSE WINE

By Glass.....	3.95
Half	
Carafe.....	6.95
Full	
Carafe.....	9.95

Minimum card charge \$15.00. Not responsible for any lost or stolen articles. No personal checks accepted.
Prices on this menu are subject to change without notice. 18% gratuity will be added per party of five or more.
We have the right to refuse service to anyone. Please notify us if you are allergic to anything.