

BRUNCH

SAVORY CRÊPE

brie, honey mustard, apricot, fresh greens, hazelnuts
9

SWEET CRÊPE

seasonal fruit, sweet cream filling
9

OMELETTE

herb cheese, heirloom tomato, baguette
9

SCALLION & CRAB PANCAKES

fried egg, housemade sriracha, mint
9

PAIN PERDUE

braised pineapple
7

HAM & CHEESE BANH MI

choice of baguette or croissant
9

BOULANGERIE

pastry breads baked from scratch daily
9

PÂTISSERIE

assortment of pastries made from scratch daily
9



COCKTAILS

TODAY'S PUNCH 12

ON TAP

- FRAMBOISE GOOSE 12
grey goose, curaçao, maraschino, lime, raspberry
 VIEUX CARRÉ 14
copper fox rye, averna, cognac, benedictine

INDO CLASSICS

- ROSE COCKTAIL 10
dry vermouth, cherry eau de vie, raspberry, absinthe
 ARMAGNAC CRUSTA 12
armagnac, grand marnier, aperol, lemon
 RITZ 75 10
gin, grand marnier, lime, mandarin, bitters
 ABSINTHE SUISSE 13
dry vermouth, orgeat, crème de menthe, cream
 WHIZ BANG 15
single malt whiskey, dry vermouth, bitters, absinthe

MAMA'S COCKTAILS

- SRIRACHA BLOODY MARY 10
grey goose, housemade sriracha
 BLANCHE & STANLEY 13
cognac, lemon, egg white, andre brunel

SPARKLING

- MELON ROYALE 10
goose melon, ginger, cucumber, mint, crémant
 MIDNIGHT IN PARIS 12
calvados, lemon, cointreau, crémant
 DEATH BY HEMINGWAY 14
cognac, absinthe, maraschino, crémant

BIÈRE

DRAUGHT

- KRONENBOURG 1664 7
 BLANCHE DE BRUXELLES WIT 7

BOTTLE

- AMSTEL LIGHT 6
 WEINSTEPHANER PILSNER 6
 FLYING DOG PALE ALE 6
 ALEWERKS TAVERN ALE 6
 DC BRAU CORRUPTION IPA 6
 RODENBACH SOUR 8
 DUVEL BELGIUM 11
 CHIMAY PREMIER 12
 BOON KRIEK MARIAGE PARFAIT 11

FRENCH WINES

SPARKLING

- COMPLICES DE LOIRE LEVANESCENTE
 LOIRE 10 | 30
 DOMAINE EHRHART CRÉMANT
 ALSACE 13 | 39

BLANC

- JOSEPH CATTIN PINOT BLANC
 ALSACE '09 9 | 27
 DOMAINE DE JACOURETTE BLANC
 PROVENCE '13 9 | 27
 DOMAINE DES CORBILLIÈRES SAUVIGNON
 TOURAINE '13 10 | 30
 LAURENT KRAFT VOUVRAY SEC
 LOIRE '12 12 | 36
 CHÂTEAU BELLEVUE ENTRE-DEUX-MERS
 BORDEAUX '12 9 | 27
 CHÂTEAU DUCASSE BORDEAUX BLANC
 BORDEAUX '13 10 | 30
 MAISON KUENTZ-BAS RIESLING
 ALSACE '12 12 | 36
 V. DUREUIL-JANT ALIGOTE
 BOURGOGNE '12 13 | 39

ROSÉ

- GRANDE CASSAGNE
 COSTIÈRES DE NIMES '13 8 | 24
 LES VIGNOBLES GUEISSARD
 CÔTE DE PROVENCE '13 9 | 27

ROUGE

- ANDRÉ BRUNEL CUVÉE SABRINE
 CÔTE DE RHONE '11 10 | 30
 CHÂTEAU DU CÈDRE HERITAGE
 CAHORS '11 10 | 30
 MAS CARLOT "LES ENFANTS TERRIBLES"
 COSTIÈRES DE NIMES '11 9 | 27
 CHÂTEAU MONDESIR
 BORDEAUX '10 11 | 33
 L'ADAGE SAINT-ÉMILLION AOC
 BORDEAUX '12 12 | 36
 DOMAINE DU SALVARD CHEVERNY
 LOIRE '13 10 | 30
 DAMINE BERTHELEMOT BOURGOGNE
 HAUTE CÔTE BEAUNE '11 16 | 48
 CLOS MT. OLIVET
 CHÂTEAUNEUF DU PAPE '12 20 | 60



HORS D'OEUVRES

- THAI CHICKEN SUMMER ROLLS 6
sweet soy glaze, peanut sauce
 CRISPY PORK SPRING ROLLS 6
sweet chili sauce
 CRISPY CALAMARI 8
spicy mayo
 THAI CHICKEN WINGS 7
coconut curry sauce
 MYANMAR PORK DUMPLINGS 7
ponzu sauce
 MYANMAR SHRIMP DUMPLINGS 9
ponzu sauce
 SCALLION & CRAB PANCAKES 6
whipped sriracha butter
 CHICKEN SKEWER WRAPS 7
peanut sauce, kimchee cucumbers
 MUSSELS 13
lemongrass, white wine, baguette
 POMMES FRITES 5
malt vinegar & garlic aioli
 PORK BELLY IN BAO BUNS 6
ginger scallion sauce, kimchee cucumbers
 SCOTCH EGG 5
soy butter, jasmine rice

PLATS DU JOUR

MONDAY

DUCK À L'ORANGE | 26

TUESDAY

SKATE GRENOBLOISE | 18

WEDNESDAY

RIVER FISH PROVENÇAL | 19

THURSDAY

LOBSTER & SHRIMP
 RISOTTO | 24

FRIDAY

CRAB CAKE FRANÇAISE | 22

SAT/SUN

STEAK AU POIVRE | 28

SALAD

ADD CRISPY PORK SPRING ROLL +2

- GREEN PAPAYA 8
 PARMESAN CRISPY SHRIMP 9
 CITRUS BBQ BEEF 11
 THAI CHICKEN 8
 CRAB & SHRIMP 11
 BUCKWHEAT SOBA NOODLE 8
 CRISPY PORK BELLY 8

PHO

ADD SCOTCH EGG +2, CHINESE BROCCOLI +2,
 PORK DUMPLING +3, SHRIMP DUMPLING +4,
 CRISPY PORK SPRING ROLL +2

- POACHED CHICKEN CANDIED CORN 10
 ROASTED BRISKET 12
 GRILLED LEMONGRASS PORK 12
 BBQ SPICED CHICKEN 10

BANH MI

CHOICE OF CROISSANT OR BAGUETTE

- ROASTED BRISKET 9
 CRISPY SESAME TOFU 8
 CHILLED GRILLED FLANK 10
 COCONUT SHRIMP 9
 HONEY BBQ CHICKEN 9
 FRIED PORK BELLY 9
 SPICY CHICKEN SAUSAGE 7
 HAM & CHEESE 9
 LEMONGRASS PORK 9

BBQ

INCLUDES ONE SIDE, ADDITIONAL SIDES +2

- 48 HOUR FLANK STEAK 16
 LEMONGRASS PORK 14
 SMOKED TENDER SPARERIBS 16
 ROASTED BRISKET 14
 HERB CHARRED RIVER FISH 16
 MIXED GRILL 17

CRISPY CHICKEN

SERVED WITH JASMINE RICE

- BBQ-ORANGE LACQUERED 15
orange sauce, housemade sriracha, soy butter
 CHARRED GRILLED LEMONGRASS 15
pad thai sauce
 SPICY HERB 15
avocado mint chimichurri, housemade sriracha

CURRY

SERVED WITH FRESH BAGUETTE & JASMINE RICE

- GREEN SPLIT PEA 16
with chicken
 CHARRED TOMATO RUBY RED 16
with brisket
 YELLOW PUMPKIN SQUASH 16
with chicken
 MALAYSIAN MASSAMAN 16
with shrimp and tofu
 SHRIMP & LOBSTER TAIL 28
with fatty sauce
 SWEET CORN STEW 19
with cod & shrimp
 FISHMONGER SRIRACHA STEW 19

NOODLE

- SHRIMP & CHICKEN PAD THAI 12
 BEAN THREAD NOODLES 12
with honey bbq chicken
 SPICY BEEF WITH FAT NOODLES 12
 GINGER SCALLION 12
with pickled vegetable
 CHICKEN KAO SOI 12
 SHRIMP PAD SEE EW 12
 DELUXE FRIED RICE 15
with chicken, shrimp, & pork

BUN STYLE NOODLES

- CRISPY SHRIMP 12
 COCONUT SHRIMP 12
 HONEY BBQ CHICKEN 12
 COLD CRAB & SAKE SHRIMP 12
 CRISPY SESAME TOFU 12
 LEMONGRASS PORK 12
 GRILLED FLANK STEAK 12

SIDES

- POMMES FRITES 3
 JASMINE RICE 3
 JASMINE BROWN RICE 3
 CHINESE BROCCOLI 4
 SHIITAKE EGGPLANT 4
 COMPOTE 5
 SPINACH 4
 PICKLED VEGETABLES 3
 BAGUETTE & BUTTER 5

BEVERAGES

- ICED THAI TEA | 5
 TOASTED COCONUT MILK | 5
 FRENCH SODA | 5
 THAI BASIL SODA | 5

DESSERT

PAIN PERDUE

braised pineapple

7

CREAM PUFFS / ÉCLAIRS

guava, passion fruit, vanilla cream,
chocolate or whipped cream filling

7

CRÈME BRÛLÉE

7

CHOCOLATE MOUSSE

7

CROISSANTS

guava, passion fruit or vanilla cream filling

7

FRUIT TARTIN

apple, puff pastry

7

CRÊPES SUZETTE

oranges, suzette sauce

7

SOIGNÉ ICE CREAM

assorted flavors

7

BAKED ALASKA

italian meringue

9

