



*Dinner*

SUNDAY – THURSDAY 5:00 PM – 10:00 PM

FRIDAY – SATURDAY 5:00 PM – 11:00 PM

**APPETIZERS**

- Goi Cuon • Summer Roll** ..... 6.  
shrimp, pork, herbs, vermicelli
- Cha Gio • Crispy Spring Roll** ..... 6.  
chicken, shrimp, wood ear mushroom
- Escargot** ..... 10.  
sriracha garlic butter, grilled baguette
- Mussels** ..... 13.  
pei mussels, sake lemongrass broth,  
charred country bread
- Duck Bun** ..... 4.5  
steamed bun, roast & confit bbq duck,  
cucumber, scallion, hoisin & star anise jus
- Soft Shell BLT Bun** ..... 10.  
mantou-style steamed bun, crisp bacon,  
bib lettuce, tomato & sambal mayonnaise

**SALAD & SOUP**

- Goi Du Du • Papaya Salad** ..... 10.  
green papaya, mango, apple, crispy shallot,  
peanut brittle, thai pepper vinaigrette  
*w. Chicken \$3 / Pork or Beef \$4 / Shrimp \$5*
- Sup Mang Cua • Egg Drop Soup** 10.  
white asparagus, blue crab, egg white
- Hoanh Thanh • Wonton Soup** ..... 9.  
pork and shrimp poached to order, chinese  
spinach, clear broth

*Rotisserie*

**Half Chicken 12.**  
served w. ginger scallion oil

*Choose: Classic Soy / Lemongrass BBQ*

Add Jasmine Rice \$1

**– ENTRÉES –**

- Pho • Noodle Soup 12.**  
flank, brisket, meatball, ha noi broth, vermicelli, herbs,  
sprouts, jalapeno, lime
- Com • Rice 14.**  
jasmine rice, vietnamese meatloaf, lettuce, cucumber,  
spring roll, pickled carrot & daikon  
*Choose One: Pork / Chicken / Shrimp / Beef*  
*Add a Fried Egg \$1.50*
- Bun • Vermicelli 15.**  
vermicelli, herb salad, cucumber, pickled daikon & carrot,  
candied peanut, spring roll  
*Choose One: Pork / Chicken / Shrimp / Beef*
- Bun Bo Hue • Spicy Beef Soup 14.**  
vermicelli, braised shank, lemongrass chili broth
- Bo Kho • Beef Stew 13.**  
brisket, carrot, ginger, lemongrass, wavy sun egg noodle

**SPECIALTY**

- Bo Luc Lac • “Shaking Beef”** ..... 19.  
seared angus, spring lettuce, jus vinaigrette
- Salt & Pepper Squid** ..... 17.  
wok fried, vietnamese spices, jalapeno, thai pepper, crispy  
shallot, spicy house mayonnaise
- Whole Fish** ..... M.P.  
flash fried, crispy ginger, garlic, thai pepper, ginger soy jus
- Crispy Tofu** ..... 16.  
wok fried with roasted garlic and chives
- Gai Lan • Chinese Broccoli** ..... 15.  
sautéed with roasted garlic
- Cà Ri Gà • Vietnamese Curry Chicken** ..... 17.  
braised in madras hot curry, carrot, potato, curry leaf, served  
with jasmine rice
- Chili Garlic Prawns** ..... 17.  
whole ga prawns, crushed garlic & onion, caramelized  
chili sauce
- Crab Fried Rice** ..... 15.  
lump blue crab, jasmine rice, crispy shallots & herbs
- “Drunken” Pan Noodle** ..... 15.  
beef, sweet onion, flat wide rice noodle, deglazed with  
soy & sweet wine
- Crispy Seafood Noodle** ..... 18.  
from our wok, shrimp, scallop, chinese spinach, golden gravy,  
egg noodle

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**SIGNATURE COCKTAILS**

**Sale Collins 11.**

Rhum Agricole, Vodka, Suze Saveur d'Autrefois  
Gentaine, Salted-Lemon Soda

**L'oiseau Bleu 12.**

Blueberry and Bay Leaf Shrub, Sparkling Rose,  
Mint, Lemon Oil

**Le Avocat 13.**

Avocado, Kintaro Barley Shochu, Braulio,  
Sweet Milk

**Amer Pascal 13.**

Cadenhead's Old Raj 110, Cappalletti, Grand Poppy

**Billet-Doux 12.**

Applejack, Curacao, Cardamom, Brut Blanc de  
Blancs, Lemon, Honey, Rhubarb

**Rooster Cup 13.**

Noilly Prat Ambre Vermouth, Sherry, Seasonal Fruit,  
Herbs, Solbeso

**Silverwhite 11.**

Aquavit, Yellow Chartreuse, Kummel, Lemon,  
Egg White

**Unsung Hiro 12.**

Rye, Ginger, Buckwheat Honey, Lemon, Lapsang  
Souchang Tea Salt

**BEER**

Anchor Steam California Common	6.5
Crispin Brut Cider	7.
Founder's All Day IPA Session IPA	6.5
Fuller's London Pride English Pale Ale	8.5
Kronenbourg 1664 Euro Pale Lager	7.
Mother Earth Endless River Koslch	7.
Old Speckled Hen English Ale	9.5
Prima Pils German Pilsner	6.5
Saigon Lager	6.5
Stiegl Lager	6.
Tank 7 Farmhouse Saison	9.5
Weihenstephaner Hefe Weiss	6.5

**COFFEE & TEA**

Vietnamese Coffee	5.
brewed tableside over sweetened condensed milk	
Octane Coffee	3.
"super regular" or decaf	
Rishi Hot Tea	3.
Jade Cloud Green · Pu-erh Ginger · Tropical Hibiscus · Blueberry Rooibos	
Jasmine Iced Tea	2.5
black tea scented with jasmine blossom	

**Classic Cocktails**

**Moscow Mule 10.**

Vodka, Ginger, Lime, Soda

**Aviation No. 1 10.**

Gin, Lemon, Violet, Maraschino Liqueur

**Bramble 9.5**

Gin, Creme de Mure, Lemon

**Clover Club 10.**

Gin, Egg White, Raspberry, Lemon

**Fitzgerald 8.5**

Gin, Lemon, Bitters

**French 75 10.5**

Gin, Lemon, Sparkling Wine

**Tom Collins 8.**

Gin, Lemon, Soda

**White Lady 9.5**

Gin, Egg White, Cointreau, Lemon

**Airmail 10.**

Rum, Lime, Honey

**Sidecar 11.**

Cognac, Cointreau, Lemon

**WINE**

**SPARKLING**

François Montand · Brut Blanc de Blancs · Jura, France · NV	10/39
Gérard Bertrand "Thomas Jefferson" Cuvée · Cremant Rosé Cremant de Limoux, France · NV	13/50

**WHITE**

La Capra · Chenin Blanc · Paarl, South Africa · 2013	9.5/37
Benvolio · Pinot Grigio · Friuli, Italy · 2013	8/31
Prinz Von Hessen · Riesling · Rheingau, Germany · 2013	10.5/41
Patient Cottat "Le Grand Caillou" · Sauvignon Blanc · Loire, France 2013	10.5/41
Sauvion & Fils · Vouvray · Loire Valley, France · 2013	9/35
Gioacchino Garofoli · Verdicchio · La Marche, Italy · 2012	10/39
Weingut & Gastehaus Berger · Grüner Veltliner · Kremstal, Australia 2013	9/55
Maison Moillard · Marsanne/Roussanne/Viognier · Côtes du Rhône, France · 2013	10/39
Les Vignerons de Florensac · Picpoul · Languedoc, France · 2013	8.5/33
Oliver Leflaive · Bourgogne Aligoté · Burgundy, France · 2010	14/55
Tormaresca · Chardonnay · Puglia, Italy · 2013	9/35
Domaine de Triennes "Saint Fleur" · Viognier · Provence, France 2013	12/47

**ROSÉ**

Jaboulet Aine Parallèle 45 · Grenache/Cinsault/Syrah Rhône Valley, France · 2014	10/39
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**RED**

Domaine de la Prébende · Gamay · Beaujolais, France · 2013	11.5/45
Louis Chevallier · Bourgogne Rouge · Burgundy, France · 2012	14/55
Love Oregon · Pinot Noir · Willamette, Oregon · 2012	10.5/41
Domaine du Grand Bouqueteau Chinon · Cabernet Franc Loire, France · 2011	11/43
Puydeval Rouge · Cabernet Franc/Syrah/Merlot · Languedoc, France 2012	11/43
Powers · Cabernet Sauvignon · Columbia Valley, Washington · 2013	9/35
Chateau Bousquette Mas des Huppés · Syrah/Grenache/Carignan/Mouvedre Languedoc, France · 2010	11/43

# DESSERT

TRÁNG MIỆNG

LE FAT RESTAURANT VIETAMIEN  
935 Marietta St.—Ste. A TELEPH. 404 439-9850  
ATLANTA, GA. 30318  
LEFATATL.COM

## White Pear Dumpling 8.

sake poached asian pear, puff pastry, almond soil, butter toffee,  
black sesame ice cream

## Jade Brulee 6.

matcha vanilla bean custard, market berries, spearmint

## Hazelnut Chocolate Cake 7.

black cocoa roulade, nutella buttercream, salted caramel ice cream

## Ice Cream and Sorbet 4. / scoop

house-made with the best market ingredients  
flavors change daily

## COFFEE & TEA

<b>Vietnamese Coffee</b> .....	5.
brewed tableside over sweetened condensed milk	
<b>Octane Coffee</b> .....	3.
"super regular" or decaf	
<b>Rishi Hot Tea</b> .....	3.
Jade Cloud Green · Pu-erh Ginger · Tropical Hibiscus · Blueberry Rooibos	
<b>Jasmine Iced Tea</b> .....	2.5
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# SIGNATURE COCKTAILS

## Sale Collins 11.

rum agricole, vodka, suze saveur d'autrefois gentaine, salted-lemon soda

## L'oiseau Bleu 12.

blueberry and bay leaf shrub, sparkling rose, mint, lemon oil

## Le Avocat 13.

avocado, kintaro barley shochu, braulio,  
sweet milk

## Amer Pascal 13.

cadenhead's old raj 110, cappalletti, grand poppy

## Billet-Doux 12.

applejack, curacao, cardamom, brut blanc de blancs, lemon, honey, rhubarb

## Rooster Cup 13.

noilly prat ambre vermouth, sherry, seasonal fruit, herbs, solbeso

## Silverwhite 11.

aquavit, yellow chartreuse, kummel, lemon,  
egg white

## Unsung Hiro 12.

rye, ginger, buckwheat honey, lemon, lapsang souchang tea salt

NHÀ HÀNG QUÁN BAR

**LE FAT**

RESTAURANT VIETAMIEN

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