

MODERN VIETNAMESE

Executive Chef Jonas Ombao has created this special "after 5" dinner menu featuring his elevated iteration of classic Vietnamese cooking. Lanai dining only.

APPETIZERS

CRISPY VEGETARIAN ROLLS, cabbage, 15
taro, mushrooms, vermicelli noodles

PORK SHOULDER & SHRIMP WONTONS, 15
in spicy chili oil

GRILLED PORK SPRING ROLLS, 15
asian greens, carrots, vermicelli, special sauce



MEATS

SHAKING BEEF, cubed prime filet mignon, 39
local watercress, red onion, lime sauce

GINGER BEEF VERMICELLI, tenderloin 28
steak, greens, peanuts

KALBI SHORT RIBS, jasmine rice, mac 25
salad, kimchi



THE *Bistro* AFTER 5

SOUP & SALADS

SPICY LEMONGRASS SOUP, w/shrimp 15

GRAPEFRUIT & JICAMA SALAD, red 13
cabbage, pickled carrot, candied pecan, lime

VIETNAMESE CHICKEN SALAD, rice 15
vermicelli, cabbage, fried shallots, peanuts



SEAFOOD

CRISPY KAMPACHI, soy, shitaki & oyster 33
mushrooms, fresh ginger, garlic, sesame

CRAB CELLOPHANE NOODLES, green 29
onion, slivered carrots, sesame

SPICY TIGER SHRIMP, pineapple slaw, 25
jasmine rice