INDOCHINE
A FAR EAST CAFE
Thai • Vietnamese
Remembering my first days in Wilmington, NC, I smile. The year was 1975, and the closest thing to an Asian grocery store was the La Choy section of the Carolina A&P grocery store. To ease my homesick heart, my husband would drive me to Washington, DC, to stock up on Asian food from the Vietnamese grocers there. How I would delight in the diverse Thai and Vietnamese dishes from the restaurants we would visit. In those days, the “Asian cuisine” available locally usually consisted of little more than Chinese Chop Suey or Chow Mein dishes served in most restaurants. It was in the lack of Asian cuisine culture that I began my passage into marriage, motherhood and professional life. But times and tastes were changing and with time came the wave of Chinese buffets.

As I grew, so did my desire to embrace and celebrate the rich experience of Asian cultures and cuisines, and share that with my family and friends. I realized that Vietnamese and Thai cuisine were at a global crossroads, a reflection and a blending of more than a hundred cultures. I wanted to bring these crossroads of cuisine to Wilmington. Indochine was the result of that desire to share this culture of food and art, which I took for granted as a child, but have come to appreciate so deeply in my new country. Many people have welcomed Indochine and shared my vision and love for the exotic tastes and experience we offer, and I am so grateful to them all.

Thank you for your continued patronage over the years and

God Bless,

Solange

ALLERGY STATEMENT

Before placing your order, please inform your server if a person in your party has a food allergy or a special dietary need. Menu items may contain or come into contact with WHEAT, EGGS, SOY, PEANUTS, TREE NUTS, and SHELLFISH. For more information, please speak with a manager.
**Appetizers**

**CHA GIO (CHAI-YO) Vietnamese Nem (6) 6.99**
Ground chicken, carrots, onions, mushrooms, and glass noodles wrapped in flaky rice paper and deep-fried. Served with nuoc cham dipping sauce and lettuce on the side.

**SHANGHAI PORK EGG ROLL (4) China 6.99**
Tender pork, cabbage, glass noodles, carrots, and onions. Served with sweet and sour sauce with a hint of spicy mustard.

**MUMBAI VEGETARIAN SAMOSA (6) India 6.49**
Potato, carrots, chickpeas, mung beans, onions, and curry folded in a thin flour wrapper and fried to a golden crisp with a curried yogurt dipping sauce.

**CRISPY FRIED CALAMARI 6.49**
Deep fried battered squid rings served with a delicious spicy Asian marinara sauce.

**VEGETARIAN EGG ROLL (2) Thailand 4.99**
Traditional vegetable egg roll served with sweet and sour dipping sauce.

**PATPONG CHICKEN SATAY (3) Thailand 8.49**
Grilled chicken on bamboo skewers served with peanut sauce and pickled vegetables.

**COCONUT SHRIMP (6) 7.99**
Crispy coconut shrimp served with sweet and sour sauce and warm coconut sauce.

**BEEF WONTONS (6) Taiwan 6.49**
Ground beef, onions, carrots, and garlic wrapped in a flour egg roll skin and deep fried. Served with a ponzu soy ginger dipping sauce.

**APPETIZER SAMPLER 13.99**
Great to share with friends! A delicious assortment of Cha Gio (2), Shrimp Goi Cuon (1), Crab Angels (2), Pork Dumplings (2), Coconut Shrimp (2), Gold Bags (2), and Chicken Satay (2). NO SUBSTITUTIONS, PLEASE.

**GOI CUON Vietnamese Summer Rolls (2) 6.49**
Choice of shrimp or mango wrapped in delicate rice paper with shredded cucumber, carrots, basil, and rice noodles. Served with plum sauce.

**DUMPLING SAMPLER (6) 6.99**
A melody of crab and shrimp shumai, pork shumai, and vegetarian dumplings. Served with ponzu soy ginger sauce. NO SUBSTITUTIONS, PLEASE.

**DA NANG CHICKEN WINGS (6) 7.99 (12) 12.49**
Crispy fried chicken wings served with a tamarind chili sauce.

**STEAMED MUSSELS (10) Cambodia 11.99**
Served in a spicy green curry base with basil, fish sauce, and coconut milk. Side of rice add 1.25.

**GOLD BAGS (6) Thailand 7.99**
Thai version of fried wontons with shrimp and chicken filling. Served with sweet and sour sauce.

**CRAB ANGELS (4) Thailand 5.99**
Cream cheese and sirimi crab wrapped in a crunchy flour egg roll skin and deep fried. Served with sweet and sour dipping sauce.

*Can be made gluten free upon request

**Spicy!**

**Soups**

All soups are 16oz and topped with cilantro and green onions. Add a side of rice for 1.50.

**TOM YUM** Thailand 5.49
Choice of shrimp, chicken, or squid served in a spicy hot and sour soup with tomato, mushrooms, galangal, and kaffir lime leaves. (Combo 7.99)

**SHRIMP WONTON NOODLE SOUP** 6.49
Shrimp wontons, napa cabbage, green onions, fried shallots, and yellow egg noodles in a chicken broth.

**THAI SALAD** Thailand 10.99
Choice of grilled chicken, beef, or squid tossed in a spicy fish sauce vinaigrette with shredded cucumbers, tomatoes, carrots, red onions, lettuce, and basil topped with cilantro and scallions.

**GOI NGO SEN (GOY-NEW-SHEN)** Vietnam 10.99 *
Choice of grilled chicken or shrimp mixed with shredded radish, carrots, cucumbers, and scallions topped with our traditional Vietnamese dressing, caramelized shallots, peanuts, and cilantro.

**BANANA BLOSSOM SALAD** 10.99
Marinated shrimp and duck mixed with basil, cilantro, peanuts, onions, daikon radish, cucumbers, and shredded banana flowers, tossed in our homemade banana blossom dressing.

**PAPAYA SALAD** Thailand 10.99 *
Authentic Thai papaya shredded and tossed in a spicy fish sauce vinaigrette with dried shrimp, tomatoes, hot peppers, red onions, cucumbers, and ground peanuts. Served with a side of sticky rice.

*Can be made gluten free upon request

*Spicy!

Before placing your order, please inform your server if a person in your party has a food allergy or a special dietary need. Many items may contain or come into contact with WHEAT, EGGS, SOY, PEANUTS, TREE NUTS, and SHELLFISH. All entrees contain Garlic, Onions, Ginger & Fish Sauce. For more information, please speak with a manager.
Noodles & Fried Rice

Entrees come with choice of chicken, beef, pork, squid, or tofu (unless stated otherwise), and a Thai cabbage salad. Add 3.00 for shrimp, 4.00 for scallops or duck, 5.00 for soft shell crab. Extra salad 2.00. Extra Rice 1.50.

**PAD THAI** 14.99
The authentic Thai dish! Thin rice noodles stir-fried in a sweet and tangy sauce with eggs, bean sprouts, onions, and carrots. Served with lime and crushed peanuts on the side.

**PAD KI MAO (PAD-KEY-MAOW)** 16.99*
Chicken and shrimp sautéed in dark sweet soy sauce with wide rice noodles, eggs, bok choy, broccoli, basil, carrots, tomatoes, onions, and bean sprouts with a hint of red curry paste. Peanuts and lime on the side.

**PAD SEE U (PAT-SEE-YOU)** 15.99*
Wide rice noodles sautéed in dark sweet soy sauce with garlic, eggs, bok choy, broccoli, and onions. Served with peanuts and a lime wedge on the side.

**HOKKIENTHLD NOODLES** (HO-KEY-EN) 16.99
Shrimp, chicken, pork, and Chinese sausage wok-tossed with yellow noodles, rice noodles, eggs, bean sprouts, green onions, and caramelized onions.

**TERIYAKI CHICKEN NOODLES** 14.99*
Chicken stir-fried in garlic and sweet soy sauce with bok choy, carrots, onions, mushrooms, bamboo shoots, and broccoli.

**IMPERIAL PINEAPPLE RICE** 16.99*
A melody of shrimp, chicken, pork, and Chinese sausage stir-fried with eggs, peanuts, cashews, onions, mushrooms, edamame beans, and pineapple.

**THAI FRIED RICE** 11.99*
Fried rice stir-fried with eggs, tomatoes, and onions. Served with lime on the side.

Vegetarian Entrées

All vegetarian entrées served with a Thai cabbage salad. Vegetarian salad upon request. Add 3.00 for shrimp, 4.00 for scallops or duck, and 5.00 for soft shell crab. Extra salad 2.00. Side of rice 1.50.

**AVUDHYA EGGPLANT** (AH-YOU-DUH) 15.99*
Fried tofu wok-tossed with eggplant, basil, garlic, asparagus, baby corn, scallions, broccoli, zucchini, green beans, onions, tomatoes, and mushrooms in our brown sauce. Served with steamed white rice.

**BUDDHA’S FEAST IN A NEST** 15.99
A melody of crispy tofu, snow peas, broccoli, bamboo shoots, baby corn, mushrooms, edamame beans, bok choy, asparagus, and onions sautéed in teriyaki sauce and served over a crunchy noodle nest.

**BUN TAU XAO RAO** (BOONE-DAO-XAO-RAO) 15.99*
Glass noodles stir-fried with onions, bean sprouts, snow peas, carrots, bok choy, cauliflower, green beans, basil, garlic, and soy sauce.

**NIKI’S TOFU AND TOMATOES** 15.99*
Silky steamed tofu wok-tossed with green onions, tomato, pineapple, and edamame beans in a fiery red bean sauce. Served on a bed of steamed broccoli.

**YELLOW CURRY AUBERGINE AND TOFU** 16.99*
Vegetarian yellow curry sauce tossed with fried tofu, coconut milk, onions, cauliflower, eggplant, zucchini, carrots, turmeric, and basil. Served with steamed white rice.

**QUAN YIN DELIGHT** 15.99*
Crispy tofu tossed in a traditional brown sauce with lotus root, snow peas, broccoli, cauliflower, zucchini, bamboo shoots, mushrooms, edamame beans, baby corn, tomatoes, and onions. Served with steamed white rice.

Thai Curry with Coconut Milk

All curry dishes will come with your choice of chicken, beef, pork, or tofu (unless stated otherwise), a Thai cabbage salad, and a side of white rice. Add 3.00 for shrimp, 4.00 for scallops or duck, and 5.00 for soft shell crab. Extra salad 2.00. Extra side of rice 1.50.

**ROASTED DUCK WITH RED CURRY** 23.99
Roasted duck, de-boned, and marinated overnight in a red curry sauce, blended with coconut milk, kaffir lime, shrimp paste, pineapple, lychee, tomatoes, and onions. An Indochine specialty!

**JUNGLE CURRY** 18.99*
Our savory red curry variation infused with dried red chilies, cooked in coconut milk with shrimp paste, baby corn, aubergines, onions, tomatoes, bamboo shoots, and green beans.

**RED CURRY** 18.99
Spicy red chilies are the primary ingredient in this flavorful curry dish. Creamy coconut milk is gently wok-tossed with basil, bamboo shoots, shrimp paste, bell peppers, zucchini, tomatoes, onions, and kaffir lime.

**GREEN CURRY** 18.99*
Fiery green chilies, fresh coriander, shrimp paste, kaffir lime and basil mixed with coconut milk, eggplant, basil, onions, bell peppers, and zucchini.

* Can be made gluten free upon request

Spicy!

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MOO GOO GAI PAN 17.99*
Chicken sautéed with snow peas, mushrooms, water chestnuts, carrots, boc choy, onions, and baby corn in our velvety white sauce with a drop of sesame oil. Served with steamed white rice.

BEEF & ASIAN VEGETABLES 17.99*
Tender beef tossed in our homemade soy-infused sauce with onions, garlic, broccoli, carrots, snow peas, asparagus, cauliflower, baby corn, mushrooms, and bok choy. Served with steamed white rice.

GINGER CHICKEN 17.99*
Chicken sautéed in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, baby corn, asparagus, and three different kinds of mushrooms. Served with steamed white rice.

GRILLED SALMON WITH ASIAN FRUIT SALSA 23.99
A mouth-watering filet of fish served over a grilled slice of pineapple with a side of shrimp fried rice, broccoli, asparagus, soy ginger sauce, and Asian fruit salsa.

CHICKEN OR BEEF WITH BASIL 17.99*
Choice of chicken or beef with red and green bell peppers, bamboo shoots, onions, scallions, basil, garlic and a touch of fish sauce. Hot/Thai Hot will have jalapenos. Served with steamed white rice.

SWEET AND SOUR SHRIMP OR CHICKEN 18.99
A generous portion of crispy hand-battered shrimp or chicken. Accompanied with a side of sweet and sour sauce topped with pineapple, tomatoes, and bell peppers. Served with steamed white rice.

HAPPY ASIAN MELODY 23.99*
A melody of chicken, shrimp, beef, and scallops sautéed in a homemade soy based sauce with ginger, garlic, onions, carrots, snow peas, bok choy, broccoli, baby corn, mushrooms, and asparagus. Served with steamed white rice.

PEPPER STEAK 17.99*
An Indochine classic! Flank steak sliced and marinated in a brown sauce with onions, garlic, mushrooms, and bell peppers. Served with a side of white rice.

PHUKET SATAY (POO-KET) Thailand 18.99
Six (6) marinated skewers served with peanut sauce, pickled vegetables, and shrimp fried rice. CHOICE OF: chicken, beef, or shrimp. NO MODIFICATIONS.

BUN-THIT NUONG (BOONE-THEET-NOONG) 13.49
Choice of beef, chicken, cha gio, or marinated tofu. Served over cold rice noodles with shredded lettuce, cucumbers, carrots, and basil. Served with a side of our spicy nuoc cham sauce and crushed peanuts.

* Can be made gluten free upon request

Spicy!

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Sushi Corner

All sushi rolls come with 8 pieces and a seaweed salad.

*SPICY TUNA ROLL 8.99
  Tuna, thinly sliced scallions, and a homemade spicy sauce. Topped with red roe.

*CALIFORNIA ROLL COMBO 11.99
  California Roll – 4pcs, Nigiri Shrimp – 3pcs, Nigiri Crab – 2pcs

*NORWEGIAN ROLL 9.49
  Salmon and avocado roll wrapped in seaweed.

*RAINBOW ROLL 13.99
  California Roll topped with tuna, salmon, shrimp, avocado, and tamago.

*DRAGON TAIL 14.99
  Smoked freshwater eel, crab, shrimp, avocado, and cucumbers with a combination of red and orange roe topped with a homemade teriyaki sauce.

*UNAGI ROLL 8.99
  Smoked eel with cucumbers and red and orange roe. Served with homemade teriyaki sauce on the side.

*VIETNAMESE FISHERMAN’S ROLL 9.99
  Tuna, cream cheese, avocado, and scallions wrapped in a thin rice paper.

*VEGETABLE ROLL 8.49
  Avocado and cucumber roll.

*SPICY SALMON ROLL 8.99
  Salmon, thinly sliced scallions, and a homemade spicy sauce. Topped with red roe.

*RED SPICY TUNA 13.99
  Spicy Tuna Roll topped with sliced yellowfin tuna.

*KELP SALAD 5.99
  Seaweed noodles perfectly seasoned with wine vinegar and sesame seeds.

*AROMATIC RICE 2.99
  Arborio rice with garlic, rice wine, and a hint of ginger.

*SPICY TUNA COMBO 12.99
  Four pieces of Spicy Tuna Roll and four pieces of Nigiri Tuna.

*CALIFORNIA ROLL 8.99
  Crab meat, avocado, and cucumbers, topped with orange roe.

*BERMUDA TRIANGLE ROLL 11.99
  Crab, avocado, cucumber, cream cheese, and fish roe.

*BOSTON ROLL 8.99
  Crab meat, cooked shrimp, fresh lettuce. Served with a Japanese spicy mayonnaise.

*SPIDER ROLL 13.99
  Soft shell crab deep fried tempura style with lettuce, cucumber, carrot, and red and orange roe. Served with a side of spicy mayonnaise.

*SPICY SALMON ROLL 8.99
  Salmon, thinly sliced scallions, and a homemade spicy sauce. Topped with red roe.

*RED SPICY TUNA 13.99
  Spicy Tuna Roll topped with sliced yellowfin tuna.

*KELP SALAD 5.99
  Seaweed noodles perfectly seasoned with wine vinegar and sesame seeds.

*Are Served Raw or Undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Drinks

THAI ICED COFFEE 2.99
THAI ICED TEA 2.99

POT OF TEA:
  GINGER, LEMONGRASS, JASMINE, OR GREEN TEA – PER PERSON 2.99

MANGO NECTAR 2.99
PERRIER 2.99

INDOCHINE BOTTLED WATER 1.99

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE 2.79

SWEET OR UNSWEET TEA 2.49

COFFEE 2.29

Indochine’s Philosophy

Indochine takes a proactive approach to environmental and community issues. We practice constant recycling and are always seeking new technology to be as Eco-friendly as possible. We are committed to ensuring a consistent high level of standard for the hygiene, quality, nutrition and presentation of the fine cuisine served in our restaurant. Our policy of serving “nutriceutical” food emphasizes on the nutritional and pharmaceutical benefits of well-balanced meals that are high in fiber and essential minerals complemented by abundant fresh vegetables and herbs. At Indochine, you will enjoy a holistic dining experience.

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Raven locks and big dark eyes, I skipped along the stony path to the village market, all the while my mother beckoned, “Solange! Hurry, hurry. We must gather the freshest vegetables, fruits, and seafood for the ceremony of the remembrance of our ancestors. Everything must be the best available,” she insisted.

I tagged along the muddy streets behind my mother, distracted by all the sights and sounds of the vendors and farmers. This was the festive trek of our Vietnamese culture; rich with clatter and tantalizing aromas.

The market place was as varied as the patterns in my mother’s flowing áo dài; it was as colorful as my grandfather’s koi, for which I cared for each day after school. The simple life, mixed with jaunts to the Phunhuan market in Saigon, planted a seed in my heart... And what grew there was deep gratitude for the earth’s blessings, the love of cooking, and the reverence with which I was taught to prepare ingredients. Those lessons still ring in my head, as I can still hear my mother say, “Solange, the most important ingredient in the meal is the love for your family and friends.”
7 Wayne Drive
Wilmington, NC 28403
910-251-9229
910-251-0332 (fax)

Proprietor: Solange Thompson
General Manager: Kathy Long

Book our banquet room for business or private parties
Banquet Manager: Marie Bartsch

Most paintings and antiques are available for purchase

Visit our website:

www.INDOCHINEWILMINGTON.com