

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.

BANGKOK GALLOPING HORSES (4) Thailand 6.99
Chicken wrapped around a shrimp and deep-fried in a thin rice paper. Served with orange wasabi sauce.



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

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, spicy wasabi pork, shrimp, pork, and vegetarian dumplings. Served with ponzu soy ginger sauce. NO SUBSTITUTIONS.

PORK POT STICKERS (6) 7.99

Ground pork, onions, and cabbage lightly steamed and pan-fried. Served with soy ginger dipping sauce.



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.

Extra Sauce add 0.50

Soups

All soups are 16oz and topped with cilantro and green onions. Extra of rice 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.

TOM KHA GAI (TOM-KAH-GUY) Thailand 5.49

An Indochine favorite! Creamy coconut soup with chicken, lemongrass, mushrooms, galangal, and kaffir lime leaves.



INDOCHINE SPICY HOT & SOUR SOUP Vietnam 5.49
Steamed tofu, bamboo shoots, mushrooms, water chestnuts, and carrots in a spicy egg drop broth.

Salads



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 chicken or shrimp mixed with shredded radish, carrots, cucumbers, and scallions topped with our traditional Vietnamese dressing, caramelized shallots, peanuts, and cilantro.



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.



= Spicy! Can not be made mild.



= Can be made gluten free.

Noodles & Fried Rice

Entrées 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 13.99

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) 15.99

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) 14.99

Wide rice noodles sautéed in a dark sweet soy sauce with garlic, eggs, bok choy, broccoli, and onions. Served with peanuts and a lime wedge on the side.

HOKKIEN HOT NOODLES (HO-KEY-EN) 15.99

Shrimp, chicken, pork, and chinese sausage wok-tossed with yellow noodles, rice noodles, eggs, bean sprouts, green onions, and caramelized onions.

TERIYAKI CHICKEN NOODLES 13.99

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

IMPERIAL PINEAPPLE RICE 15.99

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

THAI FRIED RICE 10.99

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. Extra rice 1.50.

AYUDHYA EGGPLANT (AH-YOU-DUH) 14.99

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 white steamed rice.

BUDDHA'S FEAST IN A NEST 14.99

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 XAU RAU (BOONE-TAO-XAO-RAO) 14.99

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 14.99

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 15.99

Vegetarian yellow curry sauce tossed with fried tofu, coconut milk, onions, cauliflower, eggplant, zucchini, carrots, turmeric, and basil. Served with white steamed rice.

QUAN YIN DELIGHT 14.99

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 white steamed 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 rice 1.50.

ROASTED DUCK WITH RED CURRY 22.99

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 17.99

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 17.99

Spicy red Thai 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 17.99

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

YELLOW CURRY 17.99

Our mildest curry seasoned with turmeric, cumin, and cinnamon blended with creamy coconut milk, basil, cauliflower, onions, and topped with avocado. A great vegetarian option!

MASSAMAN CURRY (MAS-SAH-MANN) 17.99


A fragrant Thai curry seasoned with cardamom, cinnamon, shrimp paste, coriander, and cumin wok-tossed with potatoes, carrots, onions, peanuts, and coconut milk.

PANANG CURRY (PAH-NANG) 17.99

A red curry with strong flavors from cumin and coriander. Carefully crafted with shrimp paste, basil, onions, green beans, sweet potatoes, and coconut milk.

SHRIMP AND PINEAPPLE WITH YELLOW CURRY 20.99

Succulent shrimp sautéed in a mild yellow curry with creamy coconut milk, tomatoes, basil, pineapple, bell peppers, and onions.

 = Spicy! Can not be made mild.

 = Can be made gluten free.

All entrées contain
**Garlic, fish sauce Onions, and
Ginger.** Please let your server
know if you would like your dish
without.

Indochine Creations

All Indochine Creations are served with a Thai cabbage salad.
You may substitute chicken, beef, pork, squid, or tofu. Add 3.00 for shrimp, 4.00 for scallops or duck, and 5.00 for soft shell crab. Extra salad 2.00. Extra rice 1.50.

MOO GOO GAI PAN 16.99

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 white steamed rice.

BEEF & ASIAN VEGETABLES 16.99

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 white steamed rice.

GINGER CHICKEN 16.99

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

GRILLED SALMON OR MAHI MAHI WITH ASIAN FRUIT SALSA 22.99

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 16.99

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 white steamed rice.

SWEET AND SOUR SHRIMP OR CHICKEN 17.99

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 white steamed rice.

HAPPY ASIAN MELODY 22.99

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 white steamed rice.

PEPPER STEAK 16.99

An Indochine classic! Flank steak sliced and marinated in a brown sauce with onions, garlic, mushrooms, and bell peppers. Served with white steamed rice.

PHUKET SATAY (POO-KET) Thailand 17.99

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) 12.49

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.

CASHEW CHICKEN 17.49

Sliced chicken sautéed in our soy-infused sauce with a melody of onions, mushrooms, broccoli, zucchini, carrots, and cauliflower. Topped with cashews and served with white steamed rice.

THUNDERING DRAGON IN A CLOUD 21.99

Shrimp sautéed in a fiery tamarind sauce with pineapple, snow peas, baby corn, bok choy, bell peppers, mushrooms, onions, and topped with crispy rice noodles. Served with white steamed rice.

SCALLOPS WITH GINGER 22.99

Marinated scallops wok-tossed in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, baby corn, asparagus, and three different kinds of mushrooms. Served with white steamed rice.

PHO BAC OR PHO GA (FUHH) Vietnam 11.99

Choice of marinated beef and meatballs or chicken simmered in a traditional broth with rice noodles, onions, scallions, and cilantro. Accompanied with a side of fresh basil, bean sprouts, and lime. **no MSG**

CRISPY BIRD NEST NOODLES 19.99

A delicious melody of beef, pork, and chicken stir-fried with baby corn, mushrooms, onions, bok choy, carrots, and bamboo shoots. Served over top of a crispy fried noodle nest.

SHRIMP AND SCALLOPS IN A NEST 21.99

Pan-seared shrimp and scallops sautéed with onions, broccoli, carrots, snow peas, garlic, asparagus, cauliflower, baby corn, mushrooms, and bok choy. Served over a crispy fried noodle nest.

VIETNAMESE WRAPS 21.99

An assortment of grilled beef, chicken, and shrimp skewers with lettuce, cucumbers, pickled vegetables, and rice noodles on the side. Wrapped yourself at your table and dipped with three different kinds of sauces. Great to share with friends!

VIETNAMESE PORK MEATBALLS 17.99

Tender pork meatballs marinated in lemongrass and onions, grilled and served with a side of shrimp fried rice, steamed broccoli, and pickled vegetables.

BRAISED VIETNAMESE CATFISH 13.99


Fish fillets marinated in our traditional brown sauce with basil, eggplant, broccoli, bell peppers, carrots, and onions. Served with white steamed rice.

YUM YUM CHICKEN 17.99

Crunchy chicken wok-tossed with pineapple, lychee, mango, bell peppers, onions, and cashews with a sweet chutney sauce and sesame seeds. Served with white steamed rice.

Please let us know how you would like your meal prepared:

MILD, HOT, OR THAI HOT

 = Spicy! Can not be made mild.

 = Can be made gluten free.

All entrées contain
Garlic, Onions, and Ginger.
Please let your server know if you would like your dish without.



Sushi Corner

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

- GF



***SPICY TUNA ROLL** 8.99

Tuna, thinly sliced scallions, and a homemade spicy sauce. Topped with red roe.
- GF

***CALIFORNIA ROLL COMBO** 11.99

California Roll – 4 pcs, Nigiri Shrimp – 3 pcs, Nigiri Crab – 3 pcs
- GF

***NORWEGIAN ROLL** 9.49

Salmon and avocado roll wrapped in seaweed.
- GF

***RAINBOW ROLL** 13.99

California Roll topped with tuna, salmon, shrimp, avocado, and tamago.
- GF

***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.
- GF

***UNAGI ROLL** 8.99

Smoked eel with sliced cucumbers and red and orange roe. Served with homemade teriyaki sauce on the side.
- GF

***VIETNAMESE FISHERMAN'S ROLL** 9.99

Tuna, cream cheese, avocado, and scallions wrapped in a thin rice paper.
- GF

***VEGETABLE ROLL** 8.49

Avocado and cucumber roll.

- GF



***SPICY TUNA COMBO** 12.99

Four pieces of Spicy Tuna Roll and four pieces of Nigiri Tuna.
- GF

***CALIFORNIA ROLL** 8.99

Crab meat, avocado, and cucumbers, topped with orange roe.
- GF

***BERMUDA TRIANGLE ROLL** 11.99

Crab, avocado, cucumber, cream cheese, and fish roe.
- GF

***BOSTON ROLL** 8.99

Crab meat, cooked shrimp, fresh lettuce. Served with a Japanese spicy mayonnaise.
- GF

***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.
- GF



***SPICY SALMON ROLL** 8.99

Salmon, thinly sliced scallions, and a homemade spicy sauce. Topped with red roe.
- GF



***RED SPICY TUNA** 13.99

Spicy Tuna Roll topped with sliced yellow fin tuna.
- GF

***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 OR 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



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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.

20% Gratuity Added To Parties of 8 or More
\$10 Charge For Outside Desserts
\$3.95 Split Entree Fee
\$15 Cork Fee