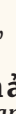


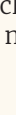
# LE ĐÔNG

## Chef's Specials

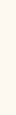
### APPETIZER

**Vietnamese Beef Carpaccio \$18**   
bò tái chanh  
\*rare\* American wagyu slices, fresh lime, shrimp paste, watercress, Vietnamese coriander, peanut, crispy shallots & bird's eye chili

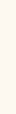
**Gỏi Bưởi Tôm \$19**   
pomelo salad  
Chandler pomelo, grilled shrimp, Cara Cara, lemongrass, Kaffir lime, green moscato grape, mint, shallot & toasted coconut tossed in spicy tamarind dressing.

**Steamed Rice Cake \$16**  
bánh bèo   
shrimp, dried shrimp, scallion oil, shallot, garlic & nước chấm

**Bánh Xèo \$18**  
Vietnamese turmeric crepe  
shrimp, Vietnamese pork sausage, bean sprout, scallion, sweet radish, nước chấm & fresh herbs


**Sugarcane Shrimp \$16**  
chạo tôm   
shrimp paste & pork cake on sugarcane skewer, lettuce, fresh herbs & plum sauce


**Pâté & Bone \$17**  
chicken liver mousse, pickle, bone marrow & toasted baguette


**Chà Cua \$18**   
Vietnamese crab cake  
lump blue crab, shrimp, pork, rau răm, chili paste & sweet chili \*peanut\* dip

### ENTREE

**Bún Chả Hà Nội \$32**  
grilled pork & dipping noodle  
Hà Nội style grilled pork patties, crab & shrimp spring roll, vermicelli, fresh herbs, pickle & traditional fish sauce dip

**Wagyu Pho \$36**   
Miyazaki A5 Wagyu, American Wagyu, chef's signature pho broth & aromatics

**Bún Bò Huế \$26**   
rice vermicelli, slow cooked brisket, pork sausage, pork hock, blood cake, shrimp paste, shallot, scallion & cilantro in spicy lemongrass broth

**Bún Riêu \$29**   
traditional crab noodle soup with rice vermicelli, crab cake, brisket, tofu, pork sausage, grilled tomato, shallot, scallion & cilantro  
*(extra soft shell crab \$5)*

**Crab Fried Rice \$32**  
white crab meat, scallion, egg, jasmine rice & green chili lime sauce

**Cá Hấp Xi Dầu \$42**  
Chilean sea bass  
10 oz fillet steamed in traditional ginger-soy, Shaoxing wine, sesame oil, King mushroom, Yu Choy & julienned aromatics.

**Cá Chiên Nước Mắm \$42**   
fried whole Branzino (de-boned) tossed in sweet fish sauce glaze, fresh greens & herbs

**Chả Cá \$43**  
turmeric & dill fish  
Hanoi style grilled whole Branzino marinated in traditional turmeric paste, scallion & dill

**Pork Chop Rice Platter \$26**  
cơm tấm style grilled pork chop over rice, Vietnamese egg meatloaf, fried egg, pickle, fresh herbs & vegetables

**Cà Ri Sườn Bò \$38**   
beef short ribs curry  
tender braised short ribs in Vietnamese yellow curry, baby potato, carrot & coconut milk served toasted baguette. creamy, spicy & fragrant  
*(gluten free available)*

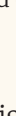
**Shaking Beef \$34**  
bò lúc lắc  
wok tossed American tenderloin, onion, yellow pepper in garlic soy *(served medium)* & watercress-cilantro salad  
*(extra bone marrow \$8)*

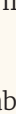
**Duck Tamarind \$36**   
crispy roasted half duck, tamarind-duck bone reduction, shallot & steamed Yu Choy


## Classics

### APPETIZER

**Crispy Spring Roll \$15**  
chả giò  
pork, crab, shrimp, wood ear mushroom, carrot stuffed in Vietnamese net wrapper

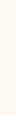
**Summer Roll Shrimp \$14**   
gỏi cuốn tôm  
soft salad roll with fresh greens & herb, vermicelli, spicy cream sauce

**Tofu Scallion \$14**  
đậu rán tấm hành   
crispy fried velvety tofu dressed in savory fish sauce

**Vegetable Spring Roll \$13**  
chả giò chay   
cabbage, carrot, vermicelli & tangy chili sauce

**Morning Glory \$15**  
rau muống   
steamed water spinach with traditional rice-garlic sauce

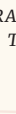
**Nem Nướng \$16**  
grilled meatball  
lettuce wrap, Cara Cara orange, ginger, cucumber, toasted coconut, shallot & peanut sauce

**Vietnamese chicken wings \$15**   
cánh gà chiên nước mắm  
fried chicken wing, fish sauce, garlic, kaffir lime leaf, dried shrimp chili salt

**Sesame Rice Cracker \$12**  
gigantic snack with sweet chili pork floss-peanut dip

**Sautéed Mussel \$22**   
lemongrass chili-paste, Vietnamese coriander, onion, basil, butter garlic soy & fried dough

### SALAD

**Green Salad \$13**   
mix greens, shredded red cabbage, crispy shallot, Cara Cara orange & citrus-soy vinaigrette

**Gỏi đu đủ \$15**   
fresh papaya salad with watercress, peanut, cabbage & fried shallot in chili lime dressing served with sesame cracker  
*(extra soft shell crab \$5)*

### BÁNH MÌ

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE  
\*all of our baguettes contain sesame\*

**Classic \$18**: traditional pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo  
**Pork \$17**: grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo  
**Tofu & Mushroom \$18**: Shimeji mushroom, fried velvety tofu, fresh herbs, pickle & Vietnamese spicy mayo

### PHO

RECOMMENDED EXTRA  
FRIED DOUGH \$3 / BONE MARROW \$8 / BEEF BALL \$4 / RAW CHUCK EYE \$7 / BRISKET \$5  
BLOOD CAKE \$4 / CHICKEN \$5 / DUCK \$8 / QUAIL EGG \$3 / TENDON \$3 / NOODLE ON SIDE \$6

**Pho Hà Nội \$21**   
rice noodle, slow cooked brisket, raw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

**Dry Pho Beef \$21**  
rice noodle, brisket, chuck eye, beef balls, peanut, shallot, scallion, cilantro & house sweet soy

**Pho Gà \$21**   
rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro & Vietnamese coriander

**Dry Pho Gà \$21**  
rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro, Vietnamese coriander & house tamarind soy

**Pho Vegetable \$21**   
rice noodle, King oyster mushroom, shimeji mushroom, Yu Choy, bamboo shoot, shallot, scallion & cilantro

**Dry Noodle Duck (Mi Vịt) \$29**  
egg noodle, crispy quarter duck, Yu Choy, shallot, scallion, cilantro, pickle ginger & duck essence gravy

### SIDE

JASMINE RICE \$4  
PEANUT SAUCE \$3  
HALF BAGUETTE \$3  
FULL BAGUETTE \$5

SAUTÉED MUSHROOM MEDLEY WITH BUTTER SOY \$12  
GARLIC FRIED RICE \$12  
FRESH GREENS & HERBS BASKET \$10  
BROTH (6oz) - BEEF \$10 / CHICKEN \$8 / VEG \$8  
STEAMED NOODLE (RICE, EGG, VERMICELLI) \$6

    
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20% GRATUITY WILL BE ADDED FOR A PARTY OF 5 OR MORE. THANK YOU.

## SIGNATURE COCKTAIL

## LIQUOR LUCK

rượu may mắn

**\$18.88**

**LA ĐÔNG 888**  
(Best of Luck)  
Jamaican rum | roasted banana leaf pandan | brown rice cordial | coconut

**CHƠM CHƠM 2628**  
(Promising Prosperity)  
vodka | lemongrass shochu | rambutan sauvignon blanc | wild elderflower sake vermouth

**ĐÀU TÂY 1313**  
(Definitely Vibrant)  
Sông Cối floral gin | strawberry Italicus | solstice aperitif aged balsamic | sparkling

**MẮM TÔM 239**  
(Revolutionary Men)  
mezcal espadin | pineapple chili-shrimp paste lemongrass | coconut | nước mắm

**CÀ PHÊ 9**  
(Long Lasting Happiness)  
Vietnamese espresso Trung Nguyên | Jwai 45 | ruby Port | Vê Đê Đì creme de cacao

**BUỔI 520**  
(Passionate Woman)  
Lost Explorer tequila | mezcal espadin house pomelo liqueur | Vietnamese hot mint sparkling pamplemousse

**RED ĐÀO 4078**  
(Smooth Life & Balance)  
rye | gentian amaro | spiced roselle | Mây bitters (traditional herbal remedies) | pear honey | sesame rice

## Bia



**"Bia Hoi"**  
\*Draft\*  
Hanoi style fresh lager (abv 4.8%) \$10

**Penguin in Space**  
\*Draft\*  
Hazy Pale Ale (abv 5.2%) \$11

**Grimm Weisse** \$10  
Hefeweissbier (abv 5.5%) Can - 16oz.

**Lunch - Maine Beer Company** \$14  
(limited availability)  
IPA (abv 7%) Bottle - 16.9oz.

**Venomous Villains - KCBC** \$11  
West Coast IPA (abv 6.9%) Can - 16oz.

**Peach Silhouette** \$11  
Fruited Sour IPA (abv 5%) Can - 16oz.

**Farnum Hill** \$10  
Semi-dry Cider (abv 6.5%) Can - 12oz.

**Good Time IPA** \$9  
(non-alcoholic) Can - 12oz.

## Our Classic

**Daiquiri \$18**  
Rhum agricole | palm sugar | lime

**Last Word \$21**  
Neversink gin | Green Chartreuse | Maraschino | lime

**Vesper Martini \$20**  
Sông Cối dry gin | lemongrass Shochu | blanc

**Negroni \$19**  
Sông Cối dry gin | Forthave Red | Antica Formula

**Negroni Sbagliato \$19**  
Campari | Japanese Bergmuto | Prosecco

**Mezcal Margarita \$17**  
Espadín Joven (spicy +1)

**Elderflower Rosé \$17**  
New York dry gin | wild elderflower | Tost Sparkling Rosé

**Passion Fruit Mojito \$17**  
Planteray Dark | Averna | fresh lime | Prosecco

## Wine

thực đơn rượu

**SPARKLING**

**Prosecco di Valdobbiadene Brut (organic)** 16/68  
Bortolotti - Veneto, Italy

**WHITE**

**Vermentino 'Vigne Basse' (organic)** 16/68  
Terenziuola - Tuscany, Italy 2024

**Sauvignon Blanc - Nautilus** 16/68  
Marborough, New Zealand 2024

**Gavi - Villa Sparina** 16/68  
Piedmont, Italy 2024

**Sancerre Mont Damnés** 88  
Domaine Pierre Martin - Loire, France 2023

**Riesling Estate - Dönnhoff** 16/68  
Nahe, Germany 2023

**Chardonnay Santa Barbara (organic)** 18/78  
Tyler - California, USA 2023

**Bourgogne Côte d'Or Blanc (organic)** 92  
Domaine Rêmi Jobard - Bourgogne, France 2022

**SKIN CONTACT & ROSÉ**

**Österreich Weisser Mulatschak - Meinklang (Welschriesling and Pinot Gris) (organic)** 17/72  
Burgenland, Austria 2024

**Coteaux d'Aix-en-Provence "X" Rosé** 16/68  
Mirabeau - Provence, France 2024

**RED**

**Fleurie Les Marrans en Beaujolis (organic)** 17/72  
Domaine des Marrans - \*Served chilled\*  
Beaujolais, France 2023

**Blauer Spätburgunder (Pinot Noir)** 17/72  
Ziereisen - Baden, Germany 2022

**Blend (Grenache) - Dido** 16/68  
Catalunya, Spain 2022

**Zinfandel 'Juvenile' - Turley** 18/78  
California, USA 2023

**Syrah (dry farmed, old vines)** 88  
Garage - Maule Valley, Chile 2019



## Non-Alcoholic

**Mock Voeck Gee \$13**  
Half-tone No-How n/a Gin, tonic, Vietnamese hot mint, citrus fruits

**Rất Ruby \$13**  
Ghia apéritif, pomegranate cordial, TÔST Sparkling Rosé

**Tart & Strongly \$14**  
Pathfinder hemp & root spirit, fresh lemon, mint, ginger beer

**You Spicy Little Plum \$14**  
Seedlip De Agave, dried chili, salted citrus

## Beverage

### DRINKS

**Vietnamese Coffee (Hot/ Iced)** \$6/\$8  
cà phê sữa đá

**Coconut Salt Coffee** \$8  
cà phê muối dừa

**Calamansi Matcha Spritz** \$8  
quýt

**Lotus Jasmine Iced Tea** \$7  
unsweetened

### HOT TEA POT

**Red Oolong, Son La - Vietnam** \$10  
Kim Tuyen cultivar

**Jasmine, China** \$9  
Celebration Jasmine

**Gyokuro (green tea), Japan** \$14  
the "Jewel Dew"

**Chai, India** \$9  
Marrakech Organics

**Secret Garden (caffeine-free)** \$10  
chamomile, lavender, peppermint, rooibos, rose petals

**Koh Samet Sun, Thailand (caffeine-free)** \$10  
lemongrass, ginger, orange peel

## LE ĐÔNG

### LUNCH SPECIAL

WEEKDAYS 11.30 AM - 3.30 PM  
(EXCEPT HOLIDAYS)

### COMPLIMENTARY

**SOUP** or **SALAD**  
mushroom vegetable with citrus soy dressing

### LUNCH ADD-ON

STEAMED RICE CAKE (2 pcs) \$6  
CRAB, SHRIMP AND PORK SPRING ROLL (2 pcs) \$6  
TOFU SCALLION (5 pcs) \$5  
VEGETABLE SPRING ROLL (v) \$5  
FRIED DOUGH (2 pcs) \$3

### BÚN (Vermicelli) OR CÔM (Rice) \$18

served with crab, shrimp & pork spring roll, lettuce, cucumber, pickle carrot, shredded red cabbage, shallots, scallion oil, \*\*peanut\*\* (& fried egg for Rice)

- ❖ Grilled Pork
- ❖ Grilled Lemongrass Chicken
- ❖ Grilled Shrimp
- ❖ Fried Tofu
- ❖ Fried Crab, Shrimp & Pork Spring Roll
- ❖ Shaking Beef (+\$8)

### BÁNH MÌ \$16

\*all of our baguettes contain sesame\*

#### Classic

homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo

#### Pork

grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo

#### Tofu & Mushroom

king oyster, Vietnamese shimeji, fresh herbs, pickle & Vietnamese spicy mayo

#### WOK

**Crab Fried Rice \$26**  
white steamed crab meat, scallion, egg, jasmine rice

**Sauteed Chili Garlic Noodle \$18**  
(chicken or tofu)  
pho noodle, egg, garlic, scallion, sweet radish & housemade chili oil

### PHO \$19

RECOMMENDED EXTRA  
BLOOD CAKE \$4 / CHICKEN \$5 / DUCK \$8 / QUAIL EGG \$3 / TENDON \$3 / NOODLE ON SIDE \$6

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rice noodle, slow cooked brisket, raw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

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rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro & Vietnamese coriander

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