

# Lunch

Save room for the irresistible desert selection? Our servers will gladly present it to you.

## Starters

### Fresh Spring Rolls - Goi Cuon

Your selection of Choice Angus charbroiled beef, ginger pork, teriyaki chicken, steamed prawns, shrimp cake, grilled lemongrass calamari, or roasted shiitake mushrooms & tofu

### Lettuce Wraps - Sa Lach Cuon Thit

Your selection of Choice Angus garlic beef, ginger pork, or sesame chicken – or Crispy Coconut Prawns for a mere \$2 more

### Lakeside Bistro's Famous Crispy Egg Rolls - Cha Gio



## Soup

### Le Bistro's Famous Noodle Soup - Pho

Fresh rice-ribbons and your selection of beef steak and/or brisket, chicken, or tofu & veggies  
Extras: beef meat balls or quail eggs, add just \$1 for each. Seafood you ask? Our specialty! Yours for a small extra \$2

### Prawn and BBQ Pork Saigon Egg Noodles - Mi Saigon

### Prawn and Pork "Wonton" Wonton - Soup Hoanh Thanh

### Soup Combo - Smaller Bowl of Beef Noodle Soup and Fresh Spring Roll



## Daily Lunch Combo

Entrées are served with steamed Jasmine rice or egg fried rice and soup du jour



## Chicken

### Teriyaki Chicken - Ga Nuong

### Coconut Curry Chicken - Cari Ga

### Kung Pao Chicken - Ga Xao Tu Xuyen

### Spicy Lemongrass Chicken - Ga Xao Sa Ot



## Pork

### Grilled Pork Skewer - Thit Heo Lui

### Garlic Black Bean Pork - Thit Heo Xao Toi

### Grilled Lemongrass Pork Chop - Suon Heo Nuong Sa

### Pineapple Sweet & Sour Pork - Thit Heo Sot Chua Ngot



## Beef

### Sesame Beef with Fresh Broccoli - Bo Xao Cai Xanh

### Basil Beef with Fresh Snow Peas - Bo Xao La Que

### Garlic Beef with Roasted Bell Peppers - Bo Luc Lac

### Ginger Beef with Fresh Green Beans - Bo Xao Dau Ve

### Spicy Mongolian Beef with Roasted Chili - Bo Xao Mong Co



## Seafood

### Wok-Seared Gulf Prawn and Fresh Snow Peas with Pineapple Puree

Tom Ram Vinh Ha Long

### Seafood Delight and Fresh Bell Peppers with Roasted Chili & Black Bean Sauce

Tom, Muc, hoac Ca Xao

Your selection of garlic prawn, ginger calamari, or lemongrass Tilapia filet



## Rice & Noodle Dishes

*Entrées are served with soup du jour*

*Your selection of garlic beef, Teriyaki chicken, or BBQ pork – Seafood we have of course, only \$2 more!*

Clay Pot Fried Rice - Com Chien Tay Cam

Wok-Seared Noodles "Tohdyphor" - Pho Ap Chao & Hu Tieu & Mi Xao

*Your selection of rice-ribbons al dente, thin Udon rice noodles, egg noodles al dente or crispy*



## Vermicelli & Fresh Salad Dishes

*Vermicelli dishes are served with lime & roasted lemongrass and tamarind olive oil vinaigrette, fresh lettuce, bean sprouts, pickled carrots, curly daikon, English cucumbers, and topped with cilantro, chives, shallot crumbles, and crushed peanuts*

Teriyaki Chicken & Egg Roll - Bun Ga Nuong Cha Gio

Bell Pepper Beef & Egg Roll - Bun Bo Xao Cha Gio

Lemongrass Pork Skewer & Egg Roll - Bun Thit Nuong Cha Gio

Ginger Gulf Prawn Skewer & Egg Roll - Bun Tom Nuong Cha Gio



## Beverages

Soda, Iced Tea, Apple Juice - Nuoc Ngot

Coffee, Thai Iced Tea, Vietnamese Coffee - Hot or Iced Latte - Café & Tra Thai

Fresh-Squeezed Orange Juice or Soda Limeade - Nuoc Cam hoac Soda Chanh

Smoothie - Sweet Mango, Mocha, Pina Colada, Strawberry Daiquiri, Avocado - Sinh To



## Veggie Dishes

*Entrées are served upon request. Please consult with your server.*



## Desserts

Chef's Selected Irresistible Cheesecake Brûlée - Banh Ngot

*Hand fired and glazed in simple elegance, yet a chicly sophisticated work of art. It truly is an irresistible indulgent treat  
Raspberry white chocolate, orange cream, vanilla "sinfully" sugar free*

The Famous Crispy Banana Caramel Cheesecake Xangos - Banh Chuoi Nuong

*Rich and smooth cheesecake rolled in melt-in your mouth, flaky tortilla pastry with coconut tapioca pearl puree*

Rainbow Mousses and Tropical Fruits - Kem & Trai Cay

Tiramisu, vanilla bean, raspberry, chocolate



*Lakeside Bistro strives to offer a dining experience faithful to Vietnamese culinary traditions. Our preparations are intended to be very delicate, yet distinctively vivid in flavor, and served for your satisfaction!*

*Please let us know if there's anything we can do to add to the enjoyment of your meal.*

*-Lakeside Bistro Staff & Management*



Modern Vietnamese cuisine is delightfully closer to your menu than one might think, and it is at last attracting the broad audience it deserves!

The diverse and timeless flavors found in Vietnamese food can be attributed to the influences of various nations that have once occupied the country as well as the influences of its neighbors.

The Chinese left their art of stir-frying using the famous wok; the French brought their passion for aromatic filtered coffee, vibrant sauces and crème caramel; and the exotic lemongrass and ginger were adopted from the Thai kitchen. However, the genius of Lakeside Bistro's modern cooking technique lies in the innovative

adaptation of all these foreign inspirations together with its own simple, yet sophisticated ancient recipes to create a unique and subtle modern Vietnamese cuisine.

With the heavy reliance on fresh herbs and vegetables, minimal use of oil, varieties of rice and noodles, and abundant choices of meat and seafood,

Vietnamese food has to be among the healthiest and most delicious on earth!

