## Mints Lunch Menu

## Salad Rolls

OUR SPRING ROLLS ARE ROLLED WITH RICE VERMICELLI, FRESH LETTUCE \& HERBS

## Mints Scorpion Rolls

w/ grilled prawns, mango, green papaya with house fish sauce 11

Goi Cuon (Vietnamese Rolls)
w/ poached shrimp, thin slices of lean pork served with peanut sauce 10

## Mints Ahi-Tuna Rolls

w/ seared ahi-tuna \& fresh mango served with ginger soy sauce 11

Goi Cuon Chay (Vegetarian Rolls)
w/ tofu \& shiitake mushroom served with peanut sauce 10

## Appetizers

## Mints Super Sampler Plate

w/ tempura prawns, crispy egg roll, calamari, green bean tempura and green papaya salad 23

Golden Crispy Rolls (Cha Gio) 『
delicately prepared w/ shrimp, pork, mushroom, carrot, cellophane noodle wrapped in crispy rice paper, deepfried 11

Green Bean Tempura
w/ banana hinted batter, deep-fried, complemented by ginger soy sauce 9

## Crispy Floured Calamari

fresh squid marinated with pepper, salt and garlic, handbattered, coated with breadcrumbs, then deep-fried.
served with sweet chili sauce 10
Chicken Satay
slices of chicken breast skewer marinated in sweet soy, garlic and spices. served with Indo curry sauce 10

## Coconut Prawn Paradise

inspired by honey walnut shrimp. hand-battered largesize prawns coated with coconut flakes, served with honey mayo, sriracha sauce and glazed walnut 11

## SALAD

## Grilled Lemongrass Chicken Salad

grilled chicken breast over bed of organic greens tossed with house vinaigrette 11
Goi Du Du (Green Papaya Salad)
shredded green papaya, poached shrimp tossed with spicy vinaigrette, and Vietnamese coriander 12

Goi Ga (Vietnamese Chicken Salad)
chicken and shredded cabbage tossed with spicy vinaigrette, Vietnamese coriander 11

Grapefruit Salad
shredded red cabbage and jicama tossed with house soy vinaigrette, glazed walnut and Thai basil 11

## Soup

## Mints Seafood Noodle Soup

w/ shrimp, calamari, mussels, scallops, and assorted vegetables, rice vermicelli served in savory broth 13

Tom Kha Gai (Thai Chicken Coconut Soup) $\mathcal{E}$
chicken and mushroom cooked in coconut milk broth, seasoned w/ galangal, and lime juice 12

## Noodles

## Mints Mongolian Beef

w/ celery and onion over pan fried crispy rice noodles 14

## Pad Thai

rice noodles sautéed with chicken, shiitake mushroom, tofu, bean sprout and peanut 12

## Mints Special Chow Mein

w/ thick egg noodle, chicken and assorted vegetables 12

## Vermicelli Noodle w/ Crispy Roll

w/ bean sprout, lettuce, cucumber and chopped mint served with house fish sauce (Choice of BBQ pork, grilled chicken thigh, grilled shrimp) 12

## Rice

Thai Crab Meat Fried Rice
w/ shiitake mushroom, egg \& shallot topped with Dungeness crab meat 14

## Mints Garlic Rice

flaming wok stir-fried jasmine rice with fresh garlic, shiitake mushroom, and shallot 9

## Vegetable Fried Rice $\mathscr{Y}$

w/ seasonal vegetables, sweet pea, carrots, scallion and egg 9

## Rice Plates

Served with choice of daily soup or salad
Choice of jasmine rice, brown jasmine rice or (garlic noodles $+\$ 1$ )
SEAFOOD

## Pan-Seared Salmon

served w/ spicy green bean and ginger soy sauce 18
Tom Rim (Caramelized Shrimp)
extra jumbo shrimps sautéed w/ garlic, onion, scallion in house caramel sauce 15

## Tangy Prawns

extra-large prawns, pineapples coated in banana batter, deep-fried, served with glazed walnuts in sweet and sour sauce 15

Sautéed Shrimp \& Vegetables
w/ green cabbages, carrot in oyster sauce 14

BEEF usda choice

## Shaking Beef $\vee \mathscr{Y}$

diced sirloin steak rapidly seared in flaming wok with garlic, bell pepper, onion and scallion 15

## Mango Beef

w/ diced mango, onion and bell pepper 15

## Ginger Beef

w/ ginger, celery, green onion 15

## Chicken

## Spicy Basil Chicken $\bullet$

w/ shiitake mushroom, onion, bell pepper, scallion, basil in spicy coconut sauce 13

Yellow Curry Chicken
w/ sweet yam and carrot in Thai curry sauce 12
Sesame Chicken $\mathscr{Y}$
w/ sweet and sour sauce 12

## Lemongrass Chicken

w/ bell pepper and onion 12
Cashew Chicken
w/ pineapple and seasonal vegetables 12

## Kung-Pao Chicken

w/ zucchini, onion, bell pepper in spicy chili sauce 12

## Vegetables

## Japanese Eggplant $\mathscr{K}$

$\mathrm{w} /$ onion and scallion in coconut sauce 9
Lemongrass Tofu
fresh tofu w/ onion, bell pepper, shiitake mushroom 9

## Sautéed Mixed Vegetables and Tofu

w/ green cabbages, carrot in oyster sauce 9

From the Grill (Pick 2 items) ${ }^{12}$
CHOICE OF GRILLED CHICKEN, GRILLED SHRIMP, BBQ PORK, EGG ROLL. SERVED WITH VEGETABLES

## Beverages \& Premium Tea

| Thai Iced Tea | PREMIUM TEA IS SERVED IN CAST IRON POT |  |  |
| :---: | :---: | :---: | :---: |
|  | 4 Green Tea |  |  |
| Vietnamese Iced Coffee | 5 | Jasmine Dragon Phoenix Pearls Organic | 4 |
|  |  | Jasmine Dragon Phoenix Pearls Decaf | 4 |
| Lemonade | 4 | Dragon's Well Organic | 3 |
| Passion Fruit Iced Tea (with Refills) | 3 | Gen Mai Cha | 3 |
| French Roast Coffee | 3 | Colony Tea |  |
| Italian Sodas <br> strawberry, blackberry, raspberry, cherry, vanilla, passion fruit, mango, kiwi, orange | 3 | Ti Kuan Yin w/ Rose Buds | 4 |
|  |  | Green Oolong | 3 |
|  |  | Black Tea |  |
| Soft Drinks (with Refills) | 3 | Mango Ceylon Organic | 3 |
| coke, diet coke, sprite, barq's root beer |  | Herbal Tea |  |
| Hot Green Tea or Ginger Tea by Cup | 2 | Chrysanthemum | 3 |

