

Appetizers

APPETIZER SAMPLER 13.99

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!

MUMBAI VEGETARIAN SAMOSA (6) 6.99

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.

VEGETARIAN EGG ROLL (2) 4.99

Traditional vegetable egg roll served with sweet & sour dipping sauce.

PATPONG CHICKEN SATAY (3) 8.99

Grilled chicken on bamboo skewers served with peanut sauce and pickled vegetables.

COCONUT SHRIMP Vietnam (6) 7.99

Crispy coconut shrimp served with sweet & sour sauce and warm coconut sauce.

BEEF WONTONS (6) 6.99

Ground beef, onions, carrots and garlic wrapped in a flour egg roll skin and deep fried. Served with a ponzu soy ginger dipping sauce.

SHANGHAI PORK EGG ROLL (4) 6.99

Tender pork, cabbage, glass noodles, carrots and onions. Served with sweet & sour sauce and spicy mustard.

VEGETARIAN SHIITAKE DUMPLING (6) 6.99

Chopped shiitake mushrooms with onions and carrots wrapped in a thin spinach wonton. Steamed or fried. Served with ginger soy sauce.

CHA GIO (CHAI-YO) (6) 6.99

Vietnamese Nem | Ground chicken, carrots, glass noodles, onions, and mushrooms wrapped in flaky rice paper and deep-fried. Served with nuoc cham dipping sauce and lettuce on the side.

GOI CUON (GOY-CON) (2) 6.99

Vietnamese summer Rolls. Choice of shrimp or mango wrapped in delicate rice paper with shredded cucumber, carrots, basil, and rice noodles. Served with plum sauce on the side.

CRISPY FRIED CALAMARI 6.99

Deep-fried battered squid rings served with spicy Asian marinara sauce on the side.

DUMPLING SAMPLER 6.99

An assortment of steamed pork, vegetable, and seafood dumplings. Served with ponzu soy ginger sauce. NO SUBSTITUTIONS, PLEASE!

PORK POT STICKERS (6) 7.99

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

STEAMED MUSSELS 11.99

Cambodia | Served in a spicy green curry base with basil, fish sauce and coconut milk.

GOLD BAGS (6) 7.99

Thai version of fried wontons with pork and chicken filling. Served with sweet & sour dipping sauce.

CRAB ANGELS (4) 5.99

Cream cheese with surimi crab, wrapped in a crunchy flour egg roll skin and deep fried. Served with sweet & sour dipping sauce.

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

 = Spicy! Can not be made mild.



Before placing your order, please let us know if a person in your party has a food allergy or a special dietary need. Our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, soy and wheat).



The Seed, the Flower

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



Thai  Vietnamese

ADDRESS

7 WAYNE DRIVE
WILMINGTON, NC 28403

PHONE 910.251.9229

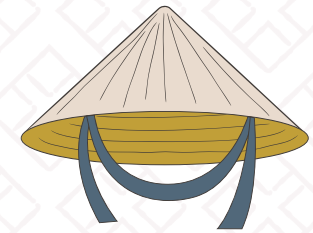
FAX 910.251.0332

INDOCHINE'S HOURS

Lunch: Tues - Fri 11am-2pm Sat 12pm-3pm

Dinner: Mon - Sun 5pm-10pm

www.IndochineWilmington.com



Scenes from the scrapbook, Vietnam, circa 1960...

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 kois, 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 hear my Mother say,

"Solange, the most important ingredient in the meal is the love for your family and friends."



Indochine
Salads

Vegetarian
Entrées

THAI SALAD Thailand 11.99 🌶️
Choice of grilled chicken, beef or squid tossed in a spicy fish sauce vinaigrette with shredded cucumbers, tomatoes, carrots, red onions, lettuce & basil topped with cilantro & scallions.

BANANA BLOSSOM SALAD Thailand 13.99
Marinated shrimp & duck mixed with shredded banana flowers, mint, basil, peanuts, onions, cucumbers, & daikon radish tossed in our homemade banana blossom dressing.

PAPAYA SALAD Thailand 11.99 🌶️
Authentic Thai papaya shredded & tossed in a spicy fish sauce vinaigrette with dried shrimp, tomatoes, hot peppers, red onions, cucumbers, & green beans. Served with side of sticky rice, topped with ground peanuts.

Soups

All soups are topped with
cilantro & green onions

BUN BO HUE 13.99 🌶️
Beef simmered in a traditional lemongrass broth with rice noodles, onions, scallions, & cilantro.

TOM YUM Thailand 6.50 🌶️
Choice of shrimp, chicken or squid served in a spicy hot & sour soup with tomato, mushrooms, galangal & makrut lime leaves

TOM KHA GAI Thailand 6.50
An Indochine favorite! Creamy coconut soup with chicken, lemongrass, mushroom, galangal & makrut lime leaves.

CHICKEN WONTON NOODLE SOUP 6.50
Chicken wontons, Napa cabbage, green onions, fried shallots, & yellow egg noodles in a chicken broth.

SPICY HOT & SOUR SOUP Vietnam 6.50 🌶️
Steamed tofu, bamboo shoots, mushrooms, & carrots in a spicy egg drop broth.

***PHO BAC OR PHO GA** 13.99
Choice of marinated beef & meatballs or chicken simmered in a traditional broth with rice noodles, onions, scallions, & cilantro. Served with a side of fresh basil, bean sprouts, & lime.

AYUDHYA EGGPLANT 16.99
Fried tofu wok-tossed with eggplant, basil, garlic, scallions, broccoli, zucchini, green beans, onions, tomatoes, & mushrooms in our delicious brown sauce. Served with white rice.

BUDDHA’S FEAST IN A NEST 16.99
A medley of crispy tofu, snow peas, broccoli, bamboo shoots, mushrooms, edamame beans, bok choy, & onions sautéed in teriyaki sauce, & served over a crunchy noodle nest.

QUAN YIN DELIGHT 16.99
Crispy tofu tossed in a traditional brown sauce with lotus root, snow peas, broccoli, cauliflower, zucchini, bamboo shoots, mushrooms, edamame beans, tomatoes, & onions. Served with white rice.

BUN TAU XAO RAU Vietnam 16.99
(BOON-TAO-XAO-RAO) Glass noodles stir-fried with onions, bean sprouts, snow peas, carrots, bok choy, cauliflower, green beans, basil, cilantro, garlic, & soy sauce.

JAPCHAE Korea 16.99
Sweet potato noodles with tofu, green onions, snow peas, bok choy, wood ear & shiitake mushrooms sliced a lá julienne in a light vegetarian soy sauce with a hint of sesame oil.

YELLOW CURRY AUBERGINE & TOFU 17.99 🌶️
Vegetarian yellow curry sauce tossed with fried tofu, coconut milk, onions, cauliflower, eggplant, zucchini, carrots, turmeric, & basil. Served with white steamed rice.

PLEASE LET US KNOW HOW YOU WOULD LIKE YOUR MEAL PREPARED

MILD

HOT

THAI HOT

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

🌶️ = Spicy! Cannot be made mild.

*Are served raw or undercooked.
Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk for
foodborne illness.

Thai Curry

All curry dishes are made with coconut milk.
Choice of chicken, pork, or tofu (unless stated otherwise).
Served with a side of white rice.

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

JUNGLE CURRY 19.50 🌶️🌶️
Savory red curry infused with dried red chilies, cooked in coconut milk with shrimp paste, aubergines, onions, tomatoes, bamboo shoots, & green beans.

RED CURRY 19.50 🌶️🌶️
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, & makrut lime.

YELLOW CURRY 19.50 🌶️
Our mildest curry seasoned with turmeric, cumin & cinnamon blended with creamy coconut milk, basil, cauliflower, carrots, onions, & topped with avocado. A great vegetarian option!

Fried Rice & Noodles

Choice of chicken, pork, or tofu (unless stated otherwise).

PAD THAI 15.99
Thin rice noodles stir-fried in a sweet & tangy sauce with eggs, bean sprouts, onions, & carrots. Served with peanuts & a lime wedge on the side.

PAD SEE U (PAT-SEE-YOU) 16.99
Wide rice noodles sautéed in a dark sweet soy sauce with garlic, eggs, bok choy, broccoli, & onions. Served with peanuts & a lime wedge on the side.

PAD KI MAO 17.99 🌶️
Chicken & shrimp sautéed in a dark sweet soy sauce with wide rice noodles, eggs, bok choy, broccoli, basil, carrots, tomatoes, onions, & bean sprouts with a hint of red curry paste. Served with peanuts & a lime wedge on the side.

Extras

Beef

\$3

Side Salad

\$1.25

Shrimp

\$3

Side of Rice

\$1.50

Scallops

\$4

Dragon Red Rice

\$2

Duck

\$4

Cauliflower Rice

\$2

Pork Belly

\$4

Five Treasure Rice

\$2

Soft Shell Crab

\$5

Extra Sauce

\$0.50

Outside Cake Fee

\$10

Cork Fee

\$15



GREEN CURRY 19.50 🌶️🌶️🌶️
Fiery green chilies, fresh coriander, shrimp paste, makrut lime & basil mixed with coconut milk, eggplant, basil, onions, bell peppers, & zucchini.

SHRIMP & PINEAPPLE YELLOW CURRY 21.99 🌶️
Succulent shrimp sautéed in a mild yellow curry with creamy coconut milk, tomatoes, basil, pineapple, carrots, bell peppers & onions.

MASSAMAN CURRY 19.50 🌶️
A fragrant Thai curry seasoned with cardamom, cinnamon, shrimp paste, coriander, & cumin wok-tossed with potatoes, carrots, onions, peanuts, & coconut milk.

PANANG CURRY 19.50 🌶️
A red curry with strong flavors from cumin & coriander. Carefully crafted with shrimp paste, basil, onions, green beans, sweet potatoes, & coconut milk.

CHOO-CHEE SALMON CURRY 21.99
A succulent salmon filet in a fiery red curry & sweetened coconut sauce. Served with Thai coconut sticky rice & steamed broccoli.

IMPERIAL PINEAPPLE RICE 17.99
A melody of shrimp, chicken, pork, & Chinese sausage stir-fried with eggs, peanuts, cashews, onions, edamame beans, pineapple, & mushrooms.

HOKKIEN HOT NOODLES 17.99
Shrimp, chicken, pork, & Chinese sausage wok-tossed with yellow noodles, rice noodles, eggs, bean sprouts, green onions, & caramelized onions.

TERIYAKI CHICKEN NOODLES 15.99
Chicken stir-fried in garlic & sweet soy sauce with bok choy, carrots, onions, mushrooms, bamboo shoots, & broccoli.

THAI FRIED RICE 12.99
Fried rice stir-fried with eggs & onions. Served with lime on the side.

Indochine Creations

Our famous house specialties.

BEEF & ASIAN VEGETABLES 18.99
Tender beef wok-tossed in our homemade soy-infused sauce with onions, garlic, broccoli, carrots, snow peas, cauliflower, mushrooms & bok choy. Served with white rice.

GINGER CHICKEN 18.99
Sautéed chicken in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, & three different kinds of mushrooms. Served with white rice.

GRILLED SALMON 23.99
A mouth-watering filet of fish served over grilled pineapple & accompanied with a side of shrimp fried rice, broccoli, soy-ginger sauce, & Asian fruit salsa.

CHICKEN OR BEEF WITH BASIL 18.99 🌶️
Chicken or beef with red & green bell peppers, green beans, bamboo shoots, onions, scallions, basil, garlic & a touch of fish sauce. Hot or Thai hot will have jalapenos. Served with white rice.

SWEET & SOUR CHICKEN 18.99
A generous portion of crispy hand-battered chicken. Accompanied with a side of sweet & sour sauce topped with pineapple, tomatoes & bell peppers. Served with white rice.

SHRIMP & SCALLOPS IN A NEST 23.99
Pan-seared shrimp & scallops sautéed with onions, broccoli, carrots, snow peas, garlic, cauliflower, mushrooms, & bok choy. Served over a crispy fried noodle nest.

PEPPER STEAK 18.99
An Indochine classic! Flank steak sliced & marinated in a brown sauce with onions, garlic, mushrooms, & bell peppers. Served with white rice.

ORANGE BEEF 21.99
Marinated beef deep fried in thin batter in a spicy orange peel sauce.

BULGOGI 22.99
Marinated beef with bell peppers & onions in a Korean BBQ sauce, & topped with sesame oil & sesame

BUN-THIT NUONG 14.50
Choice of beef, chicken, Cha Gio, or tofu marinated in soy sauce. Served over cold rice noodles with shredded lettuce, cucumbers, carrots, & basil. Served with a side of our spicy nuoc cham sauce & crushed peanuts.

CASHEW CHICKEN 19.50
Sliced chicken sautéed in brown sauce with onions, mushrooms, broccoli, zucchini, carrots, & cauliflower. Topped with cashews & served with white rice.

DUCK CONFIT 23.99
Succulent marinated & slow-roasted duck confit tossed with broccoli, served with kumquat sauce & five treasure rice.

SCALLOPS WITH GINGER 23.99
Marinated scallops wok-tossed in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, & three different kinds of mushrooms. Served with white rice.

CRISPY BIRD NEST NOODLES 21.99
A delicious melody of beef, pork & chicken stir-fried with mushrooms, onions, bok choy, carrots & bamboo shoots. Served over a crispy fried noodle nest.

SHRIMP TEMPURA 21.99
Succulent shrimp hand-dipped in tempura batter & deep fried to golden brown. Served with sweet potato fries, Asian dipping sauces, & a side of white rice.

VIETNAMESE WRAPS 23.99
An assortment of grilled beef, chicken, pork, & shrimp with a plate of leaf lettuce, cucumbers, pickled vegetables, & rice noodles. Wrap them up any way you like. Served with three different sauces, great to share with friends!

Parties of 8 or more
people are subject
to an automatic
gratuity of 20%

YUM YUM CHICKEN 19.99
Crispy hand-battered chicken wok-tossed with pineapple, lychee, mango, bell peppers, onions, & cashews with a sweet chutney sauce & sesame seeds. Served with white rice.

BRAISED VIETNAMESE CATFISH 15.99 🌶️
Fish filets marinated in our traditional brown sauce with basil, eggplant, broccoli, bell peppers, carrots, & onions. Served with white rice.

HAPPY ASIAN MELODY 23.99
A melody of chicken, shrimp, beef, & scallops sautéed in a homemade soy-based sauce with ginger, garlic, onions, carrots, bok choy broccoli, mushrooms, & asparagus. Served with white rice.

Sushi Corner

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

***NORWEGIAN ROLL** 9.49
Salmon & avocado wrapped in seaweed.

***CALIFORNIA ROLL COMBO** 11.99
California Roll - 4 pcs, Nigiri Shrimp - 3 pcs, Nigiri Crab - 3 pcs.

***TUNA COMBO** 12.99
Spicy Tuna Roll - 4 pcs, Nigiri Tuna Roll - 4 pcs.

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

***RED SPICY TUNA** 13.99
Spicy tuna roll topped with sliced yellow fin tuna.

***DRAGON TAIL** 14.99
Smoked eel, crab, shrimp, avocado, cucumbers, & fish roe. Topped with a homemade teriyaki sauce.

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

***UNAGI ROLL** 8.99
Smoked eel, sliced cucumbers, & fish roe. Served with an authentic Japanese teriyaki sweet sauce on the side.

***CALIFORNIA ROLL** 8.99
Crab meat with avocado & cucumbers. Topped with orange roe.

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

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

***RAINBOW ROLL** 13.99
California roll topped with tuna, salmon, shrimp, avocado, & egg.

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

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

VEGETABLE ROLL 8.49
Avocado & cucumber roll.

*Are served raw or undercooked.
Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk for
foodborne illness.



- COCONUT CAKE 8
- CHOCOLATE MOUSSE 8
- MANGO STICKY RICE 7
- COCONUT ICE CREAM 6
- VANILLA ICE CREAM 4
- CREME BRULEE 8