



APPETIZERS

APPETIZER SAMPLER \$ 19.00

A delicious assortment of two cha gio, one shrimp goi cuon, two crab angels, two beef dumplings, two gold bags, two coconut shrimp, and two chicken satay. No substitutions, please.

SWEET & SOUR CHICKEN \$ 9.00

Crispy hand-battered chicken served with a side of IndoChines' sweet & sour sauce.

CHA GIO (6) \$ 10.00

Ground chicken, carrots, glass noodles, onions & mushrooms wrapped in rice paper & deep-fried. Served with nuoc cham sauce and lettuce.

GOI CUON (2) \$ 9.00 🍴

Vietnamese summer rolls, choice of shrimp or mango wrapped in a delicate rice paper with shredded cucumber, carrots, basil, and rice noodles. Served with our own plum sauce on the side.

VEGETARIAN EGG ROLL (2) \$ 7.00 🍴

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

PATPONG CHICKEN SATAY (3) \$ 12.00

Grilled chicken skewers served with peanut sauce and pickled vegetables.

GOLD BAGS (6) \$ 10.00

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

DUMPLING SAMPLER (5) \$ 10.00

An assortment of our Chef's selection of dumplings. Served with soy ginger sauce. No substitutions, please.

PORK POT STICKERS (6) \$ 9.00

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

BEEF WONTON (6) \$ 9.00

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

SAIGON PORK EGG ROLL (4) \$ 9.00

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

VEGETARIAN SHIITAKE DUMPLING (6) \$ 9.00 🍴

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

CRAB ANGELS (4) \$ 9.00

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

COCONUT SHRIMP (6) \$ 9.00

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

FRIED RICE & NOODLES

HOKKIEN NOODLES \$ 19.00

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

BUN TAU XAO RAU \$ 19.00 🍴

Glass noodles stir-fried with onions, bean sprouts, snow peas, carrots, bok choy, cauliflower, green beans, basil, garlic, and soy sauce.

CRISPY BIRD NEST NOODLES \$ 25.00

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

BUDDHA'S FEAST IN A NEST \$ 19.00 🍴

A medley of crispy tofu, snow peas, broccoli, bamboo shoots, mushrooms, edamame beans, bok choy, & onions sauteed in teriyaki sauce. Served over a crunchy noodle nest.

PAD KI MAO \$ 21.00

Chicken & shrimp sautéed in a 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. Served with peanuts & a lime wedge on the side.

PAD THAI \$ 19.00

Thin rice noodles stir-fried in a sweet & tangy sauce with eggs, bean sprouts, onions, & carrots. Served with peanuts and a lime wedge on the side. Choice of chicken, pork, or tofu. Beef +\$ 4.00, shrimp +\$ 5.00.

TERIYAKI CHICKEN NOODLES \$ 18.00

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

THAI FRIED RICE \$ 17.00

Fried rice stir-fried with eggs, onions, garlic, carrots, and green peas. Choice of Choice of chicken, pork, or tofu. Beef +\$ 4.00, shrimp +\$ 5.00.

PAD SEE U \$ 19.00

Wide rice noodles sautéed in a dark sweet soy sauce with garlic, eggs, bok choy, broccoli, & onions. Served with peanuts & a lime wedge. Choice of chicken, pork, or tofu. Beef +\$ 4.00, shrimp +\$ 5.00.

IMPERIAL PINEAPPLE RICE \$ 22.00

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

INDOCHINE CREATIONS

YUM YUM CHICKEN \$ 22.00

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.

QUAN YIN DELIGHT \$ 17.00

Fried tofu tossed in a traditional Quan Yin sauce with lotus root, snow peas, broccoli, cauliflower, zucchini, bamboo shoots, mushrooms, edamame beans, tomatoes, & onions. Served with white rice.

PEPPER STEAK \$ 22.00

Pepper steak marinated in a brown sauce with onions, garlic, mushrooms, & bell peppers. Served with white rice.

SCALLOPS WITH GINGER \$ 26.00

Marinated scallops wok-tossed in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, and mushrooms. Served with white rice.

BUN-THIT NUONG \$ 19.00

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

SHRIMP & SCALLOPS IN A NEST \$ 28.00

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

HAPPY ASIAN MELODY \$ 28.00

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

PAD KRA PAO \$ 22.00

Beef with basil and 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. Beef +\$ 4.00

BEEF & ASIAN VEGETABLES \$ 24.00

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.

CASHEW CHICKEN \$ 19.00

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

AYUDHYA EGGPLANT \$ 19.00

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

GINGER CHICKEN \$ 19.00

Sautéed chicken in an aromatic ginger sauce with garlic, carrots, onions, zucchini, scallions, and mushrooms. Served with white rice.

SOUPS & SALAD

All soups are topped with cilantro & green onions.

THAI SALAD \$ 14.00

Shredded chicken with chopped romaine lettuce, cucumbers, tomatoes, carrots, red onions, and basil topped with cilantro and scallion tossed in nuoc cham sauce. Beef +\$ 4.00

PAPAYA SALAD \$ 13.00

Authentic Thai green papaya shredded and tossed in spicy nuoc cham sauce, tomatoes, hot peppers, red onions, carrots, cucumbers, and green beans. Served with a side of sticky rice, topped with ground peanuts.

TOM YUM \$ 8.00

Choice of shrimp or chicken served in a spicy hot & sour soup with tomato, mushrooms, galangal, and lime leaves.

TOM KHA GAI \$ 8.00

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

CHICKEN WONTON NOODLE SOUP \$ 10.00

Chicken wontons, cabbage, green onions, fried, shallots and yellow egg noodles in a chicken broth.

CURRY

Choice of chicken, pork, or tofu / beef +\$ 4.00, shrimp +\$ 5.00
All curry dishes are made with coconut milk and served with a side of white rice.

YELLOW CURRY \$ 21.00

Our mildest curry seasoned with turmeric, cumin & cinnamon blended with creamy coconut milk, basil, cauliflower, carrots, onions, and topped with avocado.

GREEN CURRY \$ 21.00

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

RED CURRY \$ 21.00

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 lime.

ROASTED DUCK CURRY \$ 29.00

Roasted duck, de-boned & marinated overnight; served in a red curry sauce blended with coconut milk, lime leaves, shrimp paste, pineapple, lychee, tomatoes, and onions.

SHRIMP & PINEAPPLE YELLOW CURRY \$ 26.00

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

MASSAMAN CURRY \$ 24.00

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

PANANG CURRY \$ 24.00

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

YELLOW CURRY AUBERGINE & TOFU \$ 22.00

Vegan yellow curry sauce with turmeric, tossed with fried tofu, coconut milk, onions, cauliflower, eggplant, zucchini, carrots, and basil.

DESSERTS

COCONUT CAKE \$ 10.00

Niki's secret recipe; moist fluffy layers of coconut infused white cake with an airy whipped coconut icing.

MANGO STICKY RICE \$ 8.00

The most popular dessert in Thailand! Traditional sweetened sticky rice flaked with shredded coconut and topped with a warm and sweetened coconut sauce.

BANANA EGG ROLL \$ 9.00

Deep-fried with cinnamon and brown sugar. Paired with a scoop of vanilla bean ice cream and whipped cream.

ORANGE PHYLLO CAKE \$ 10.00

A slice of shredded phyllo cake with syrup-soaked oranges.

ICE CREAM \$ 7.00

Choice of COCONUT-MACAROON, VANILLA, or MANGO. Made locally right here in Wilmington.

 MILD  HOT  THAI HOT
 VEGETARIAN  GLUTEN FREE

A 20% gratuity will be added to all parties of 8 or more.

A maximum of 8 split checks is allowed per party.

Before placing your order, please let us know if a person in your party has food allergies. Our restaurant uses ingredients that contain all the major FDA allergens, incl. peanuts, tree nuts, egg, fish, shellfish, soy & wheat.

SIDES

VIETNAMESE SALAD \$ 5.00

RICE \$ 2.00

STICKY RICE \$ 4.00

CAULIFLOWER RICE \$ 3.00

FRIED RICE \$ 5.00

STEAMED BROCCOLI \$ 5.00

VERMICELLI RICE NOODLES \$ 4.00