

INDOCHINE

A FAR EAST CAFE

THAI  VIETNAMESE

APPETIZERS

APPETIZER SAMPLER 19

A delicious assortment of two cha gio, one mango goi cuon, two crab rangoons, two pork potstickers, two gold bags, two coconut shrimp, and two chicken satay. No substitutions, please.

PATPONG CHICKEN SATAY (3) 12

Grilled chicken skewers served with peanut sauce and pickled vegetables.

CHA GIO (6) 10

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

GOI CUON (2) 9

Vietnamese summer rolls with shrimp wrapped in a delicate rice paper with shredded cucumber, carrots, basil, and rice noodles. Served with peanut sauce.

SAIGON PORK EGG ROLL (4) 10

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

GOLD BAGS (6) 10

Thai version of fried wontons with pork and chicken filling. Served with soy ginger sauce.

DUMPLING SAMPLER (5) 10

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

CRAB RANGOON (4) 9

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

PORK POTSTICKERS (6) 9

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

COCONUT SHRIMP (6) 9

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

SWEET & SOUR CHICKEN 12

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

VEGETARIAN EGG ROLL (4) 8

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

VEGETARIAN MUSHROOM DUMPLING (6) 9

Chopped mushrooms with onions and carrots in a thin wrapper. Steamed or fried. Served with a soy ginger sauce.

FRIED RICE & NOODLES

CRISPY BIRD NEST NOODLES 25

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

PAD THAI 19

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, shrimp +5.

PAD SEE U 19

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, shrimp +5.

HOKKIEN NOODLES 22

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

BUN-THIT NUONG 19

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

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

IMPERIAL PINEAPPLE RICE 24

A medley of shrimp, chicken, pork, and Chinese sausage stir-fried in rice with eggs, red bell peppers, carrots, peas, onions, edamame beans, pineapple, peanuts, and scallions.

PAD KI MAO 23

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.

THAI FRIED RICE 17

Fried rice stir-fried with eggs, onions, garlic, carrots, and green peas. Choice of chicken, pork, or tofu. Beef +4, shrimp +5.

TERIYAKI CHICKEN NOODLES 19

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

BUDDHA'S FEAST IN A NEST 19

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.

BUN TAU XAO RAU 19

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

INDOCHINE CREATIONS

YUM YUM CHICKEN 22

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.

PAD KRA PAO 22

Minced chicken with Thai basil, mushrooms, green beans, onions, water chestnut, scallions, garlic & a touch of fish sauce. Served with white rice.

CASHEW CHICKEN 21

Sliced chicken sautéed in brown sauce with onions, mushroom, broccoli, zucchini, carrots, cauliflower and cashews. Served with white rice.

PEPPER STEAK 24

Pepper steak marinated in a brown sauce with onions, garlic, mushrooms, green beans, bamboo shoots, basil, & bell peppers. Served with white rice.

GINGER CHICKEN 21

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

HAPPY ASIAN MEDLEY 32

A medley 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.

BEEF & ASIAN VEGETABLES 24

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.

AYUDHYA EGGPLANT 19

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.

QUAN YIN DELIGHT 19

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

SOUPS & SALAD

All soups are topped with cilantro & green onions.

THAI SALAD 14

Grilled chicken with chopped romaine lettuce, cucumbers, tomatoes, carrots, red onions, and basil. Topped with cilantro and scallion tossed in nuoc cham sauce. Beef +4.

PAPAYA SALAD 13

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

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

TOM KHA GAI 8

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

CHICKEN WONTON NOODLE SOUP 10

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

CURRY

Choice of chicken, pork, or tofu. Beef +4, shrimp +5.  All curry dishes are made with coconut milk and served with a side of white rice.

ROASTED DUCK CURRY 29

Roasted duck served in a red curry sauce blended with coconut milk, lime leaves, pineapple, lychee, shrimp paste, tomatoes, and onions.

MASSAMAN CURRY 24

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

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 21

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

GREEN CURRY 21

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

RED CURRY 21

Spicy red Thai chilies are the primary ingredient in this flavorful curry dish. Creamy coconut milk wok-tossed with basil, bamboo shoots, shrimp paste, bell peppers, zucchini, tomatoes, onions, and lime.

YELLOW CURRY AUBERGINE & TOFU 22

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

SHRIMP & PINEAPPLE YELLOW CURRY 26

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

DESSERTS

COCONUT CAKE 10

Niki's secret recipe; moist fluffy layers of coconut infused white cake with an airy whipped coconut icing. Add ice cream +3.

MANGO STICKY RICE 10

Traditional sweetened sticky rice flaked with shredded coconut and topped with a warm and sweetened coconut sauce.

BANANA EGG ROLL 9

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

CHOCOLATE FIVE SPICE CAKE 10

A slice of chocolate cake with a five spice caramel sauce. Add ice cream +3.

ICE CREAM 6

Choice of Coconut, Vanilla, Thai peanut, or Mango. Made locally right here in Wilmington by Coastal Creamery.

SIDES

VIETNAMESE SALAD 5

WHITE RICE 2

STICKY RICE 4

FRIED RICE 3

CAULIFLOWER RICE 3

STEAMED BROCCOLI 5

VERMICELLI RICE NOODLES 4

 MILD  HOT  THAI HOT
 VEGETARIAN  GLUTEN FREE

A 20% gratuity will be added to all parties of 8 guests or more. A maximum of 8 split checks is possible 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.