

JUICES AND BEVERAGES

Coffee 2.

Fresh Carrot Juice 3.5

Vietnamese Coffee 3.5

Tropical Iced Tea 3.

Hot Green or Jasmine Tea 3.

Juice-Orange, Apple, Guava Passion Fruit, V-8 3.

Soda-Pepsi/Diet, Sierra Mist, Strawberry, Raspberry Tea,

Lemonade, Root Beer, Orange Twister 3.

Pelligrino 4.

Espresso/Hot Chocolate/Cappuccino/Café Latte/Mocha 3.5

Milk/Chocolate 2/3.

APPETIZER

Crispy Lobster and Shrimp Roll 5.

Portuguese Hawaiian Sausage 5.

Pate Mousse and Pickled Egg

Pistachio Butter and Bread 11.

Hog's Trotters

Kimchi Vegetable 6.

SAVORY

Mac and Cheese

Sicilian Sausage and Short Rib, Bacon Fried Eggs, Smoked Gouda-Tomato Carbonara 13.

Lamb Sausage

Scrambled with Sun-Dried Tomato, Spinach, Peanut and Vietnamese Mint,

Onyx Sticky Rice 15.

Foodie

Stew of Beef Tongue, Tripe, Gizzard, Turnip, Potato, Carrot and Hominy 12.

Smoked Salmon

Coriander Cured, Oatmeal Galette, Herb Poached Egg, Fennel Seed-Tomato,

Preserved Kumquat 12.

Kabocha Squash

Creamy Soup, Crispy Lobster and Shrimp Rolls 11.

Beef Short Rib

Merlot Poached Eggs, Mushroom Ragu, Prickly Ash Pepper Jus 17.

Duck

Braised Leg, Scallion Omelet and Toast, Butternut-Creamed Corn,

Goji Berry Gastrique 14.5

Seafood Seasonal

Jambalaya Style, Rice, Pineapple, Creole-Shellfish Sauce 15.

Chicken Stew

Lightly Curried, Carrot and Edamame, Lemongrass Broth 11.

BBQ Pork

Pulled Pork, Jalapeno Corn Cake, Tropical Slaw, Egg Tempura, Essence of Five Spices 11.

TRADITIONAL

Oatmeal 7.

Choice of Blueberry, Guava-Coconut, Banana, Chocolate Chips, Pecan or Almond (add 2.)

Fruit Plate

Seasonal Picks, Coffee-Nut Muffin 11.

Skillet

Roasted New Potato, Bacon, Cheddar Poached Eggs, Guacamole, Chipotle Sour Cream 11.

Sausage and Rice

Portuguese-Hawaiian Sausage, Green Papaya and Sesame Salad, Scallion Puree,
Two Fried Eggs 10.5

Omelet

Three Fresh Eggs with Your Choice of Three Items: Onion, Tomato, Spinach, Mushroom,
Scallion, Ham, Chicken, Bacon, Sausage, Cheddar, Mozzarella or Feta Cheese 11.

Each Additional Item (add 1.)

Egg White Substitute (add 2.)

Fresh Fruit Substitute (add 2.)

Mi Ranchero

Chorizo-Queso Fresco Scrambled Eggs, Baked Black Bean and Zesty Guacamole,
Sauce Epazote 11.

Corned Beef

Sweet Potato Hash, Poached Eggs, Tarragon Cabbage, Mustard Sauce 12.

Casserole

Kaffir Lime-Tomato Braised Eggs, New Potato, Tofu and Winter Vegetable,
Swiss Cheese 11.

Meatloaf

Vietnamese Style Meatloaf, Buttermilk-Cheddar Biscuit, Two Fried Eggs,
Espresso Gravy 10.5

Benedict

Two Soft-Poached Eggs, Grilled Potato Bread, Tender Smoked Ham,
Asian Pesto Hollandaise 11.

White Corn Pancake 10.

Served with Your Choice of Two Eggs

Choice of Blueberry, Guava-Coconut, Banana, Chocolate Chips, Pecan or Almond (add 2.)

SWEET

Mini Coconut-Chocolate Crème Brulee 3.

Cinnamon Bun

Baked in Cast Iron Pan, Coffee and Almond Glaze, Whipped Cream 7.5

French Toast Crème Brulee

Mexican Chocolate and Coconut Custard, Raisin and Cinnamon Brioche,
Caramel-Chocolate Sauce 12.

Three-Course Menu 17.

First-Kabocha Squash Soup

Second(Choice of Entrée)

Sausage and Rice

Chicken Stew

Casserole

BBQ Pork

Or

Meatloaf

Third-Chocolate Crème Brulee

FISHES AND SALADS

Caesar

Heart of Romaine, Parmesan Crostini,

Tijuana-Cilantro Dressing 7.

Mahi 15.

Salmon 15.

Organic Baby Green

Hawaiian Heart of Palm, Cucumber,

Tomato, Ginger-Lime Vinaigrette 10.

Mahi 15.

Salmon 15.

SANDWICHES

(Sandwiches are prepared using Baguette Roll,

House Dressing, Jalapeno, Tomato,

Pickled Onion, Cabbage and Carrot)

Meatloaf 7.

Club

Marinated Chicken Thigh, Smoked Bacon and

Romaine Lettuce 7.5

FOR OUR CHILDREN (adult add 2.)

Bacon and Cheese Panini

Mozzarella and Cheddar Cheese on White Toast,

Seasonal Fruit 6.

Nutella and Peanut Butter

Two Fluffy Pancakes, Chocolate Sauce,

Whipped Cream 6.

*18% Gratuity for party of 8 or more
2.00 extra plate charge for sharing entrée

COCKTAILS 7.

(Drinks are made with Soju)

Mimosa

Mary-Bloody or Asian

Kumquat Champagne

Passion Fruit Mai Tai

Blood Orange Mojito

Beer 5.

WINE BY THE GLASS

SPARKLING

Standford, Yulupa 6.

Domaine Ste Michelle, Napa Valley 8

White

Mouton Cadet, Sauvignon Blanc 6.

Valley of the Moon, Chardonnay 8.

Red

Mouton Cadet, Merlot 6.

Ravenswood, Zinfandel 8.

SIDE DISHES

Fruit Cup 4.

Two Eggs 3.

Two Eggs Tempura 4.5

Butternut Squash Soup 4.

Portuguese-Hawaiian Sausage 5.

Smoked Bacon 5.

Roasted Potato 4.

Crispy Lobster-Shrimp Rolls 5.

Short Stack 5.

Mini Chocolate Crème Brulee 3.

Buttered Toast 2.

Our Homemade Hot Sauce

Vietnamese Dragon Chili

1.5 oz bottle 5.

10 oz bottle 20.