



107 E. Valley Boulevard
San Gabriel, CA 91776
626.307.8868

www.phongdinh.com



Cá Đút Lò Phong Dinh 特別焗鯰魚

Phong Dinh Baked Catfish
In 1993, we invented the "Cá nướng" craze!

Phong Dinh Baked Catfish is our famous signature dish coveted for its complex but flavorful taste and texture. It's a fresh whole catfish, oven-baked to a crisp golden-brown. Make your own spring rolls to complement with our unique phong dinh tamarind sauce, and voilà!

Condiments include:

Fresh lettuce leaves and variety of herbs, bean sprout, cucumber slices, julienned pickled carrot and daikon, thin rice vermicelli, and rice paper.

* **Giá tiền bắt đầu từ \$35 mỗi con; cho 2-3 người**

* **Price starting at \$35 each; serves 2-3 ppl.**

* **Baked to Order, approx. 30-40 min. Pre-orders are suggested.**



KHAI VỊ 頭盆 Appetizer

Chả Giò (5) 炸春捲 \$ 5.95
Crispy fried pork spring rolls.
Served with a plate of fresh greens and Vietnamese fish sauce.

Cơm Nếp Chiên 炸糯米飯 5.95
Crispy glutinous rice glazed with scallion oil dressing.
Serve with Vietnamese fish sauce.

GỎI 沙律 Salad

Gỏi Gà Đi Bộ 走地雞沙律 \$15.95
"Free-range" Chicken Salad with julienned banana blossom, fresh herbs and sprinkled with sesame seeds. Serve with Vietnamese fish sauce.

Gỏi Gà Xé Phay 手撕雞沙律 15.95
Shredded chicken salad with coriander, Thai basil, chopped onions and fried shallots. Serve with Vietnamese fish sauce.

Gỏi Đu Đủ Tôm Thịt 蝦, 豬肉, 木瓜沙律 15.95
Shrimp, sliced pork and papaya salad sprinkled with crush peanuts.
Serve with Vietnamese fish sauce.

Gỏi Sứa Tôm Thịt Ngó Sen 海蜇, 蝦, 豬肉, 蓮藕沙律 15.95
Jellyfish, shrimp, sliced pork tossed with coriander, carrot, basil, mint and julienne lotus stem salad. Serve with Vietnamese fish sauce.

Gỏi Xoài Tôm Thịt 蝦, 豬肉, 芒果沙律 Seasonal
Shrimp, pork and julienned mango salad. Serve with Vietnamese fish sauce.

SÚP 湯 Chowder

Súp Bông Bóng Cá Cua 魚肚蟹肉湯 (S)12.95 (L)25.95
Fish maw and crab chowder.

LẨU 火鍋 Hot Pot

Lẩu Mắm Và Rau (2 Người) 咸魚醬和菜火鍋 (兩個人) \$ 21.95
Salty fish hot pot with squid, shrimp, pork, catfish, and eggplant.
Served with vermicelli and fresh greens.

Lẩu Canh Chua Cá Bông Lau 酸鯰魚火鍋 (S)15.95 (L)25.95
Sweet and sour hot pot with Basa catfish, elephant ear stalk, tomato, okra, tamarind and beansprout.

Lẩu Chua Thái Lan 泰式火鍋 (S)22.95 (L)39.95
Beef and seafood medley in spicy Thai style hot pot.
Served with rice vermicelli.

Lẩu Lươn 鰻魚火鍋 (S)24.95 (L)46.95
Spicy eel hot pot with shredded banana blossom, taro stems, okra and mixed vegetables. Served with vermicelli.

Lẩu Sate Hải Vị 海鮮沙爹火鍋 (S)24.95 (L)46.95
Spicy sa-te hot pot with abalone, beef, shrimp, crab, fish balls, Napa cabbage, Enoki mushroom and baby corn.

Lẩu Dê Nấu Chao 腐乳羊肉火鍋 (S)25.95 (L)46.95
Tender goat meat in bean curd hot pot with tofu and fried taro.
Served with kai choy and egg noodles.

Lẩu Dê Bát Bửu 八寶羊肉火鍋 (S)25.95 (L)46.95
Tender goat with eight spices hot pot.
Served with kai choy and egg noodles.

Lẩu Nghêu Hấp Sả 香茅蒸蜆火鍋 14.95
Manila clam in fragrant lemongrass hot pot.

NƯỚNG VỊ 鐵板燒 Table Top Grilling

Another Phong Dinh specialty. Grill and make your own spring rolls from our deliciously seasoned and thinly-sliced raw meats, balanced with fresh greens and our flavorful phong dinh anchovy dipping sauce.

Condiments include:

Fresh lettuce leaves and variety of herbs, bean sprout, cucumber slices, julienned pickled carrot and daikon, thin rice vermicelli, and rice paper.

Đại Thử 鐵板燒袋鼠 Kangaroo \$ 22.95

Bò 鐵板燒牛 Beef 15.95

Nai 鐵板燒鹿 Venison 17.95

NHÚNG DẮM, SATE 浸醋, 沙爹 Do-It-Yourself Fondue

Bò Nhúng Dấm hoặc Sate 牛肉浸醋 \$ 14.95
Rare sliced beef dipped with sweet and sour vinegar fondue.
Served with salad, vermicelli, rice paper, and phong dinh anchovy sauce.
Sate fondue is also available. (👉)

RAU CẢI 蔬菜 Vegetables

Rau Muống Xào Tỏi 蒜炒通菜 \$ 8.95
Water spinach stir-fried with garlic.

Rau Muống Xào Chao 腐乳炒通菜 8.95
Water spinach stir-fried with fermented bean curd.

Rau Muống Xào Mắm Ruốc 蝦醬炒通菜 8.95
Water spinach stir-fried with fermented shrimp paste.

Cải Đà Loan Xào Tỏi 蒜炒清功菜 8.95
Bok choy stir-fried with garlic.

ỐC 田螺 Sea Snail

Ốc Hương Rang Lá Quế 香草田螺 \$12.95
Spotted Babylon sea snails stir-fried with Thai basil leaves.

Ốc Len Xào Dừa 椰汁炒田螺 \$12.95
Telescope mud creeper sea snails sautéed in a sweet, savory rich coconut sauce. Another signature Phong Dinh dish.

SÒ HUYẾT 血拾貝 Blood Cockle

Sò Huyết Rang Muối 椒鹽血拾貝 \$13.95
Blood ark shells stir-fried with salt and pepper seasoning.

NGHÊU 蜆 Clam

Nghêu Xào Lá Quế 香草炒蜆 \$12.95
Manila clams sautéed with Thai basil leaves.

Nghêu Xào Tương Đen 豉汁炒蜆 \$12.95
Manila clams sautéed with salted brown bean sauce.

CUA 蟹 Dungeness Crab

Cua Rang Muối 椒鹽蟹 Market Price
Crunchy dungeness crab stir-fried with salt and pepper seasoning.

Cua Rang Me 酸子蟹 Market Price
Dungeness crab sautéed with tamarind sauce.

Cua Lột Chiên Bơ (2) 軟殼蟹(兩隻) 牛油 Market Price
Crispy fried soft shell crab. Served with lime, salt and pepper.

TÔM 蝦 Shrimp

Tôm Rang Muối 椒鹽蝦 \$12.95
Shrimp stir-fried with salt and pepper seasoning.

Tôm Rang Me 酸子蝦 \$12.95
Shrimp sautéed with tamarind sauce.

Tôm Rang Bơ 牛油蝦 \$12.95
Shrimp stir-fried with butter sauce.

Tôm Xù Nướng Bánh Hời (4) 米絲粉烤蝦 \$15.95
Grilled Tiger prawns on a bed of fine rice vermicelli noodle.

TÔM CÀNG 大頭蝦 Prawn

Tôm Càng Kho Tàu (2) 煲子大頭蝦 Market Price
Jumbo prawns in salted caramelized thick sauce.

TÔM HÙM 龍蝦 Lobster

Tôm Hùm Xào Đặc Biệt 招牌龍蝦 Market Price
Lobster sautéed with special seasoning.

Tôm Hùm Rang Me 酸子龍蝦 Market Price
Lobster sautéed with tamarind sauce.

Tôm Hùm Rang Bơ 牛油龍蝦 Market Price
Lobster stir-fried with butter sauce.

CƠM PHẦN GIA ĐÌNH 家庭和菜 Family Dinner Deals

Cơm 50¢ mỗi người, Steamed rice is additional - 50¢ per person

Nếu đổi món, thì bù thêm tiền, Item substitutions subject to additional charge

2 Người A 二人 For 2 \$20.95

Canh Chua Cá 酸魚湯
Vietnamese sweet & sour hot pot with catfish

Cá (Thịt) Kho Tộ 煲子魚或豬肉
Catfish or pork in caramelized sauce.

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Cải Chua 泡菜
Kim chi Sides

4 Người A 四人 For 4 \$59.95

Canh Chua Cá (Tôm) 酸魚或蝦湯
Vietnamese sweet & sour hot pot with catfish or shrimp.

Cá (Thịt) Kho Tộ 煲子魚或豬肉
Catfish or Pork in caramelized sauce.

Cá Chiên Sốt Chua Ngọt 酸甜汁炒羅非魚
Crispy tilapia with sweet and sour sauce.

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Gỏi Tôm Ngô Sen 蝦, 蓮藕沙律
Shrimp, pork and julienned lotus stem salad.

6 Người A 六人 For 6 \$79.95

Canh Chua Cá(Tôm) 酸魚或蝦湯
Vietnamese sweet & sour hot pot with catfish or shrimp

Cá (Thịt) Kho Tộ 煲子魚或豬肉
Catfish or Pork in caramelized sauce

Cá Chiên Sốt Chua Ngọt 酸甜汁炒羅非魚
Crispy tilapia with sweet and sour sauce

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Gỏi Tôm Ngô Sen 蝦, 蓮藕沙律
Shrimp, pork and julienned lotus stem salad.

Gà Xào gừng (SảỚt) 香茅辣椒或薑炒雞
Chicken sautéed with ginger or chili lemongrass

Rau Muống Xào Tỏi 蒜炒通菜
Water spinach stir-fried with garlic sauce

2 Người B 二人 For 2 \$22.95

Lẩu Thập Cẩm 什錦湯
Seafood, meat and vegetable hot pot.

Cá (Thịt) Kho Tộ 煲子魚或豬肉
Catfish or pork in caramelized sauce.

Tôm Rang Me 酸子蝦
Crispy shrimp with tamarind sauce

Gà Xào SảỚt 香茅辣椒炒雞
Lemongrass chicken sautéed with pepper

4 Người B 四人 For 4 \$69.95

Lẩu Thập Cẩm 什錦湯
Seafood, meat and vegetable hot pot.

Cá (Thịt) Kho Tộ 煲子魚或豬肉
Catfish or pork in caramelized sauce.

Nghêu Xào Lá Quế 香草炒蜆
Manila clam sautéed with basil, garlic and onion sauce

Tôm Rang Me 酸子蝦
Crispy shrimp with tamarind sauce

Mực Xào Ruốc 咸蝦醬炒魷魚
Squid sautéed with fermented shrimp paste.

6 Người B 六人 For 6 \$89.95

Lẩu Thập Cẩm 什錦湯
Combination meat seafood and vegetable hot pot

Cá(Thịt) Kho Tộ 煲子魚或豬肉
Catfish or pork in caramelized sauce

Nghêu Xào Lá Quế 香草炒蜆
Manila clam sautéed with basil, garlic and onion sauce

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Bò Lức Lắc 牛肉切粒
Sautéed cubed beef over a bed of watercress

Cá Hấp gừng Hành 薑蔥蒸羅非魚
Tilapia steamed with ginger and scallion

Rau Muống Xào Tỏi 蒜炒通菜
Water spinach stir-fried with garlic sauce

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Shrimp stir-fried with butter sauce.

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Lobster sautéed with special seasoning.

Tôm Hùm Rang Me 酸子龍蝦 Market Price
Lobster sautéed with tamarind sauce.

Tôm Hùm Rang Bơ 牛油龍蝦 Market Price
Lobster stir-fried with butter sauce.

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2 Người A 二人 For 2 \$20.95

Canh Chua Cá 酸魚湯
Vietnamese sweet & sour hot pot with catfish

Cá (Thịt) Kho Tô 煲子魚或豬肉
Catfish or pork in caramelized sauce.

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Cải Chua 泡菜
Kim chi Sides

4 Người A 四人 For 4 \$59.95

Canh Chua Cá (Tôm) 酸魚或蝦湯
Vietnamese sweet & sour hot pot with catfish or shrimp.

Cá (Thịt) Kho Tô 煲子魚或豬肉
Catfish or Pork in caramelized sauce.

Cá Chiên Sốt Chua Ngọt 酸甜汁炒羅非魚
Crispy tilapia with sweet and sour sauce.

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Gỏi Tôm Ngô Sen 蝦, 蓮藕沙律
Shrimp, pork and julienned lotus stem salad.

6 Người A 六人 For 6 \$79.95

Canh Chua Cá (Tôm) 酸魚或蝦湯
Vietnamese sweet & sour hot pot with catfish or shrimp

Cá (Thịt) Kho Tô 煲子魚或豬肉
Catfish or Pork in caramelized sauce

Cá Chiên Sốt Chua Ngọt 酸甜汁炒羅非魚
Crispy tilapia with sweet and sour sauce

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

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Shrimp, pork and julienned lotus stem salad.

Gà Xào gừng (Sả Ớt) 香茅辣椒或薑炒雞
Chicken sautéed with ginger or chili lemongrass

Rau Muống Xào Tỏi 蒜炒通菜
Water spinach stir-fried with garlic sauce

2 Người B 二人 For 2 \$22.95

Lẩu Thập Cẩm 什錦湯
Seafood, meat and vegetable hot pot.

Cá (Thịt) Kho Tô 煲子魚或豬肉
Catfish or pork in caramelized sauce.

Tôm Rang Me 酸子蝦
Crispy shrimp with tamarind sauce

Gà Xào Sả Ớt 香茅辣椒炒雞
Lemongrass chicken sautéed with pepper

4 Người B 四人 For 4 \$69.95

Lẩu Thập Cẩm 什錦湯
Seafood, meat and vegetable hot pot.

Cá (Thịt) Kho Tô 煲子魚或豬肉
Catfish or pork in caramelized sauce.

Nghêu Xào Lá Quế 香草炒蜆
Manila clam sautéed with basil, garlic and onion sauce

Tôm Rang Me 酸子蝦
Crispy shrimp with tamarind sauce

Mực Xào Ruốc 咸蝦醬炒魷魚
Squid sautéed with fermented shrimp paste.

6 Người B 六人 For 6 \$89.95

Lẩu Thập Cẩm 什錦湯
Combination meat seafood and vegetable hot pot

Cá (Thịt) Kho Tô 煲子魚或豬肉
Catfish or pork in caramelized sauce

Nghêu Xào Lá Quế 香草炒蜆
Manila clam sautéed with basil, garlic and onion sauce

Tôm Rang Muối 椒鹽蝦
Crispy stir-fried shrimp w/salt and pepper.

Bò Lức Lắc 牛肉切粒
Sautéed cubed beef over a bed of watercress

Cá Hấp gừng Hành 薑蔥蒸羅非魚
Tilapia steamed with ginger and scallion

Rau Muống Xào Tỏi 蒜炒通菜
Water spinach stir-fried with garlic sauce

THỰC ĐƠN BUỔI TRƯA 午餐菜单 Lunch Menu
Available all day.

BÚN 檬 Cold Vermicelli

- L1. **Bún Bò (Thịt) Xào** 炒牛(豬)肉檬 \$6.50
Sautéed beef or pork over cold rice vermicelli with fresh chopped herbs, crisp bean sprouts and topped with crush peanuts.
- L2. **Bún Thịt Nướng Chả Giò**
炸春捲燒豬肉檬 6.95
Grilled pork tenderloin and crispy egg rolls over cold rice vermicelli with fresh chopped herbs and and crush peanuts.
- L3. **Bún Bò Nướng** 炸春捲燒牛肉檬 6.50
Grilled beef tenderloin over cold rice vermicelli with fresh chopped herbs and and crush peanuts.

BÚN NƯỚC 湯檬 Vermicelli Soup

- L4. **Bún Bò Huế** 順化牛肉檬 6.95
Huế region style spicy beef soup with thick rice vermicelli, sliced beef brisket and congealed pork blood. Served with fresh herbs.
- L5. **Bún Nước Lèo** 咸魚湯檬 6.95
Salty fish soup with thick rice vermicelli, shrimp, squid, pork and topped with chopped onion. Served with fresh herbs.
- L6. **Bún Riêu Ốc** 蕃茄蝦蛋螺檬 6.95
Tomato soup with rice vermicelli, sea snail, minced crab meat, fried tofu and congealed pork blood. Served with fresh herbs.

PHỞ 牛肉粉 Vietnamese Rice Noodle Soup

- L7. **Phở Xe Lửa** 特別牛肉粉 (S)6.50 (L)7.50
Beef broth with rice noodle, rare beef, beef brisket, and beef tendon.
- L8. **Phở Filet Mignon** 牛柳肉粉 6.50
Beef broth with rice noodle and rare filet mignon.
- L9. **Phở Gà** 雞絲粉 6.50
Light chicken broth with rice noodle and shredded chicken.

- L8. **New York Steak và Cơm Đỏ** 紐約牛排 \$10.95
NY steak served with fried egg, red rice, steamed vegetables and salad.

CƠM DĨA 飯碟 Rice Platters

- L13. **Cơm Gà Rô-Ti** 童子雞飯 6.95
Roasted chicken thigh over steam rice.
- L14. **Cơm Gà Xào Sả Ớt** 香茅辣椒炒雞飯 7.95
Sautéed chicken with lemongrass and chilli. Served with steam rice.
- L15. **Cơm Gà Xào Gừng** 姜汁炒雞飯 7.95
Sautéed chicken with ginger. Served with steam rice.
- L16. **Cơm Đỏ Bò Lúc Lắc** 牛柳粒紅飯 9.95
Sautéed cubed filet mignon over a bed of watercress. Served with red rice.
- L17. **Cơm Cá Kho Tộ** 煲仔魚飯 8.95
Braised caramelized catfish. Served with steam rice.
- L18. **Cơm Chiên Dương Châu** 楊州炒飯 6.95
Yang Chow region fried rice with shrimp, pork, chicken, eggs, Chinese sausage and mixed vegetable.
- L19. **Cơm Chiên Tôm** 鮮蝦炒飯 7.95
Fried rice with shrimp and mixed vegetable.

MÌ/HỦ TIỂU XÀO 炒麵/粿條 Egg/Rice Noodle Stir-Fry

- L9. **Phở Ấp Chảo Đặc Biệt** 特別煎脆粿條 7.95
House special crispy pan-fried rice noodle cake with assorted meat, seafood, and mixed vegetable medley
- L10. **Mì/Hủ Tiểu Xào Hải Vị** 海鮮炒粿條 6.95
Shrimp, crab meat, squid, fish balls and mixed vegetable combination over rice noodle or egg noodle stir-fry
- L11. **Mì/Hủ Tiểu Xào Thập Cẩm Đặc Biệt** 什錦炒粿條 6.95
Beef, pork, chicken and mixed vegetable combination over rice noodle or egg noodle stir-fry
- L12. **Mì Xào Dòn Đặc Biệt** 什錦炒麵 7.95
Crispy fried egg noodle with a mixture of seafood and vegetables

THỨC UỐNG 飲品 Beverages

\$2.00

Sô Đa Lon 苏打 Can sodas - Coke, Sprite, Rootbeer or Orange Soda

\$2.25

Sữa Đậu Nành 豆漿 Fresh soybean milk drink over ice or enjoy hot.
Cơm Rượu 米酒 Sweet glutinous rice ball soaked in rice wine dessert drink. Topped with shaved ice.

\$2.50

Cà Phê Đen Đá 法國冰咖啡 Vietnamese aromatic dark roast coffee, individually brewed; enjoy it hot or with ice
Rau Má 崩大碗 Raw pennywort extract juice. A sweet and rejuvenating drink.
Sô Đa Chanh 蘇打檸檬 Thirst quenching lemonade with carbonated soda.
Sô Đa Chanh Muối 蘇打咸檸檬 Cold refreshing preserved lemon drink with carbonated soda for a fragrantly sweet and salty taste.
Sô Đa Xí Muội 蘇打酸梅 Cold refreshing preserved plum drink with carbonated soda for a uniquely sweet and sour taste.
Da Ua Sữa Đá 酸奶冰 Vietnamese yogurt dessert topped with sweetened condensed milk and shaved ice.

\$2.75

Cà Phê Sữa Đá 法國冰咖啡奶 Vietnamese aromatic dark roast coffee with sweet condensed milk, individually brewed Serve with ice or enjoy hot
Trà Thái 泰式奶茶 Thai iced tea, topped with whipped cream
Trà Lipton Chanh Đường 檸檬冰茶 Refreshing lemon Lipton ice tea
Cam Tươi 新鮮橙汁 Freshly squeezed orange juice
Chè Sâm Bổ Lượng 清補涼 Refreshing sweet herbal drink with lotus seed, dried longans, jujube dates, ginko nuts, pearl barley and sliced seaweed. Topped with shaved ice
Chè Sương Sa Hột Lựu 石榴果凍冰 "Kaleidoscopic" dessert drink with mung bean, agar, red and white tapioca jelly mixed with coconut milk. Topped with shaved ice
Chè Ba Màu 三色冰 Vietnamese "Rainbow" dessert drink with red bean, mung bean, green tapioca jelly and coconut milk. Topped with shaved ice.
Chè Đậu Đỏ Bánh Lọt 紅豆針粉冰 Red bean, green tapioca jelly, simple syrup and coconut milk. Topped with shaved ice
Chè Sương Sáo Đậu Xanh 涼粉綠豆冰 Grass jelly and pressed mung bean dessert drink. Topped with shaved ice
Hột É với Mù Chôm 茗粒杏仁榨冰 Healthy and refreshing basil seed and wild almond extract drink. Topped with shaved ice

\$3.25

Sô Đa Sữa Hột Gà 蘇打雞蛋奶 Delicious raw egg yolk carbonated soda drink with sweetened condense milk. Can you say protein power?
Sinh Tố Sầu Riêng 榴蓮冰沙 Fresh sweet durian fruit smoothie. Exotic!
Những loại sinh tố khác 其他 Other fruit choices for smoothie:
Bơ 牛油果 Fresh creamy avocado
Dâu 草莓 Fresh tangy strawberry
Mít 菠蘿蜜 Exotic fragrant jackfruit

\$4.00

Dừa Tươi 椰子 Fresh and invigorating whole coconut from the Tropics.