



THE  
**triple**  
dinner &  
show  
**door**

## handcrafted cocktails

**stone's throw** 15.

woodinville rye, noilly rouge, giffard apricot, angostura

**chamber music** 14.

tanqueray ten, lillet, il tramanto limoncello, lavender

**cracked coconut martini** 11.

bacardi pineapple rum, lime juice, pineapple juice, coconut cream

## bottles & cans

**elysian immortal ipa** 7.

**tsing tao** 5.

**coors light** 5.5.

**corona** 6.

**samuel smith organic cider** 7.

**guinness stout** 6.

## non-alcoholic

**bundaberg ginger beer** 6.

**aqua panna and san pelligrino water** 1L 8.

**juices** orange, grapefruit, cranberry, lemonade 4.

**boylan bottle works** 5.

black cherry soda or birch beer

**sodas** pepsi, diet pepsi, sierra mist, ginger ale 4.5

**red bull** (regular or sugar free) 5.

## coffee & tea

**keemun • oolong • jasmine • orange ginger mint**

**starbucks verona drip** (regular or decaf)

## dessert wine

**broadbent** rainwater madeira 11.

**royal tokaji company**

tokaji aszú 5 puttonyos red label 2013 16.

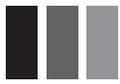
**domaine escaravailles** rasteau vin doux naturel 2003 9.

## madeira, port & fortified

**henriques & henriques** madeira 10 years old 11.

**williams & humbert** sherry dos cortado palo cortado 9.

**taylor's** tawny porto 20 year old 15.



## starters

### **chicken potstickers** 4 for 10.

House-made potstickers filled with chicken and mushroom are pan-seared and served with a black vinegar dipping sauce.

### **satay**

skewered and grilled and comes with a rice cake and pickled cucumbers

### **malay chicken** 6 for 9.

Marinated in lemongrass, ginger, shallots and spices. Served with a peanut dipping sauce.

### **wagyu beef** 6 for 18.

Marinated in turmeric, cumin, coriander and garlic. Served with a peanut dipping sauce.

### **thai mushroom** 4 for 12. V GF

Fresh local shiitake mushrooms marinated in coriander, garlic and ginger. Served with a chili vinegar dipping sauce.

## salads

### **chieu cabbage salad** 8. V GF

#### **with chicken** 12. GF

Thinly sliced cabbage, red onion, carrot, peanuts and aromatic herbs in a slightly spicy Vietnamese dressing.

### **sri lanka carrot salad** 8. V GF

Julienne carrot, fresh coconut, lime juice and chili.

## sides

### **sichuan green beans** 8. V

Dry fried in chili flakes, pickled Sichuan root vegetable, soy and black vinegar.

### **sri lanka dahl** 8. V GF

Yellow lentils are slow cooked with onion, garlic, ginger, fenugreek, cumin and turmeric. Finished with fresh curry leaves and dried chili.

### **seasonal vegetable** MP

## entrees served with brown rice

### **indonesian braised wagyu beef** 24.

Slow cooked with shallots, soy sauce, bay leaves and orange peel.

### **seven flavor beef** 22.

Wagyu beef fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger. A Vietnamese specialty.

### **chinese bbq ribs** 22.

Tender, sweet and savory sustainably farmed pork ribs are slow roasted and finished on the grill.

### **green curry chicken** 18.

A classic Thai coconut curry with green chili, galangal, lemongrass and lime peel.

### **sea bass** 32.

Pan-fried and topped with aromatic herbs and crushed peanuts.

### **hanoi tuna\*** 33.

Fresh sashimi grade ahi tuna, seared rare and topped with scallion oil, crushed almonds and fresh dill.

### **vegan pad thai** 16. V

Mung bean noodles, fried tofu, red onion, bean sprouts, garlic chives and peanuts in a vegan sweet/hot/sour tamarind sauce.

### **traditional pad thai** 17.

Rice noodles, chicken, fried tofu, egg, red onion, bean sprouts, garlic chives, and peanuts in a traditional sweet/hot/sour tamarind sauce.

## dessert

### **flourless chocolate torte** 8.

Rich with dark chocolate. Served with whipped cream.

### **coconut sago** 5.

Light and refreshing tapioca pearls topped with a fennel pandan syrup.

### **gelatiamo** 4.

Small batch gelato and sorbet. Ask about our current flavors.

\*A note from the Washington State Health Department:  
"Items can be ordered undercooked. Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness"

**vegan** = V

**gluten free** = GF