

monsoon

lunch december 2011

salads & rolls

- spicy papaya salad with dried shrimp, rau ram, grilled wagyu beef, caramelized shallots 10
- crispy vegetable rolls with taro root, tofu, carrots, wood ear mushrooms 8
- crispy imperial rolls with kurobuta pork, shrimp, glass noodles 8

soups

- curry vermicelli soup with shrimp, calamari, mussels, sweet potatoes 11
- curry vermicelli soup with grilled chicken, sweet potatoes 10
- wagyu eye of round and braised brisket oxtail broth pho 10
- hon shimeji and shiitake mushrooms oxtail broth pho 10
- (combo pho or big bowl add 2 dollars)

vermicelli bowls

(rice noodles, shredded lettuce, cucumber, bean sprouts, mixed herbs vietnamese, crispy shallots, peanuts, nuoc cham)

- grilled local chicken & crispy imperial roll (kurobuta pork, shrimp, and glass noodles) 11
- grilled shrimp & crispy vegetable roll 11
- combination with bo la lot, curry chicken, grilled shrimp & crispy imperial roll 13

lunch dishes

- crispy tofu with red peppers, shiitakes, green beans, cilantro, fried mad hatcher egg, broken rice 11
- crispy local drunken chicken, fried mad hatcher egg, yu choy, broken rice 12
- crispy banh xeo with pork belly, shrimp, cilantro, bean sprouts, green leaf lettuce 12

sides

- grilled monterey squid stuffed with duck, basil, jicama 9
- wagyu beef carpaccio, lime juice, rau ram, roasted peanut 8
- bo la lot (la lot leaves wrapped around carlton farm flank steak, jicama and grilled) 7
- wokked bok choy with garlic and caramelized shallots 7

sweets

- lychee or jackfruit ice cream 7
- banana cake with savory coconut sauce 7

beverages

- orange juice or cranberry juice 3
- victrola drip coffee (regular or decaf) 2.5
- victrola french press 5
- san pellegrino sparkling water (500 ml) 3.5
- acqua panna spring water (1 liter) 7
- boylans natural soda 3.5
- (cane cola, creme soda, root beer, diet black cherry)
- warsteiner lager germany 4.5
- 33 export lager vietnam 4.5

loose leaf teas by the pot

- green tea- yang xian mao fang organic 6
- black tea- pu erh estate 4
- herbal tea- wu wei 3.5

wines by the glass

- mimosa 5
- le jaja de jau rose 2010 france 5
- j. laurens cremant de limoux limoux NV 10
- saarstein riesling 2008 germany 9
- patient cotat sauvignon blanc 2009 loire valley 9
- felsner gruner veltliner "lossterassen" 2009 kremstal 9
- drouhin macon-villages chardonnay 2009 burgundy 9
- cooper hill pinot noir 2009 willamette valley 9
- jouanin castillon cotes de bordeaux 2009 bordeaux 9
- delas cotes du rhone "saint esprit" 2009 rhone valley 9
- thomas henry merlot 2007 napa valley 9

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
SIX CREDIT/DEBIT CARDS MAXIMUM PER TABLE PLEASE.

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615 19th avenue east, washington 206.325.2111 monsoonrestaurants.com