

# PRIX-FIXE

LUNCH \$30

served 11:30am - 2pm

## FIRST COURSE

---

CHOICE OF ONE

### **Cha Gio | CRISPY SHRIMP & PORK ROLL**

Jumbo Shrimp, True Story Pork, Wood Ear Mushrooms,  
Mint, Cilantro, Chili Lime Sauce  
*Vegetarian Option Available*

### **Goi Cuon | CHILLED SHRIMP ROLL**

Jumbo Shrimp, Rice Noodles, Lettuce, Bean Sprouts,  
Aromatic Herbs, Peanuts, Peanut Sauce  
*Vegetarian Option Available*

### **Le Colonial Salat**

Georgia Grown Greens, Watermelon Radish,  
Pomegranate Seeds, Heirloom Tomato, Georgia Pecans,  
Yuzu Grapefruit Dressing

## SECOND COURSE

---

CHOICE OF ONE

### **Ga Xao Xa Ot | SPICY CHICKEN STIR-FRY**

Cage Free Prestige Farm Chicken, Turmeric, Lemongrass,  
Jalapeño, G&R Farms Vidalia Onions, Mushrooms,  
Thai Basil

### **Tau Hu Cari | YELLOW TOFU CURRY**

Organic Vegan Tofu, Mango, Yams, Japanese Eggplant,  
Green Beans, Yellow Coconut Curry Sauce,  
Toasted Cashews

### **Ca Hoi Nuong | ROASTED SALMON**

Miso Glazed Faroe Island Salmon, Baby Bok Choy,  
Organic Shiitake Mushrooms, Coconut Lobster Broth,  
Annato Oil

*\*Jasmine Rice included with second course*

Includes Le Colonial Iced Tea

Tax & gratuity are not included.

Price listed is per person, not valid for sharing.

Valid Monday - Friday

No Substitutions

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.