

café CHINOIS

WHERE ART MEETS FOOD

A CULINARY JOURNEY
THROUGH SOUTH-EAST ASIA



The Seed, the Flower

As I grew, so did my desire to embrace and celebrate the rich experience of Asian culture and cuisines and share that with my family and friends. I realized that Vietnamese and Thai cuisines were at a global crossroads, reflecting and blending more than a hundred cultures.

I wanted to bring these crossroads of cuisine to Wilmington. Cafe Chinois was the result of that desire to share this culture of food and art, which I took for granted as a child but have come to appreciate so deeply in my new country. Many people have welcomed Cafe Chinois and shared my vision and love for the exotic tastes and experiences we offer, and I am so grateful to them all.

Thank you for your continued patronage through the years !



PLATS DE SIGNATURE



CHAO GIO \$10

Ground chicken carrots, glass noodles, onions & mushrooms wrapped in flaky rice paper & deep-fried. Served with nuoc cham sauce & lettuce.



BAHN XEÓ \$24

Fresh Vietnamese crepes served with shrimp & pork, bean sprouts, fresh lettuce & nuoc cham.



PHO BAC \$16

Marinated beef & meatballs simmered in a traditional broth with rice noodles, onions, scallions, & cilantro. Served with side of fresh basil, bean sprouts, & lime.

HORS D'OEUVRES

THAI DUMPLINGS \$8

Steamed pastry filled with ground chicken, pork, shrimp, carrots, cilantro, onions and water chestnuts.

CRAB RANGOON \$9

Deep-fried wonton skin stuffed with cream cheese & crab.

CRISPY FRIED CALAMARI \$12

Deep fried calamari served with sweet chili sauce & wasabi cream sauce.

GOI CUON \$8

Choice of shrimp, salmon or mango with fresh flowers wrapped in delicate rice paper with cucumber, carrots, basil & rice noodles. Served with plum sauce.

MOO TODD \$9

Marinated Thai style pork that is deep fried until crispy then topped with fried garlic.

GYOZA \$8

Pan-fried beef dumpling served with scallions and a soy dipping sauce.

CHICKEN SATAY \$9

Grilled chicken served with peanut sauce & cucumber salad.

APPETIZER SAMPLER \$16

A delicious assortment of Crab Rangoons, Cha Gio, Goi Cuon & Moo Todd.
NO SUBSTITUTIONS, PLEASE

LES RIZ SAUTÉS

		THAI FRIED RICE
		Fried rice with mixed peas, carrots, onions, tomatoes, eggs, scallions & cilantro.
CHICKEN	\$17	
PORK	\$17	
TOFU	\$17	
VEGETABLES	\$17	SPICY BASIL FRIED RICE
BEEF	\$19	Fried rice with homemade chili pastes, basil leaves, onions, bell peppers & eggs, topped with scallions & cilantro.
SHRIMP	\$19	
		IMPERIAL PINEAPPLE FRIED RICE
		Fried rice with pineapple, cashew nuts, eggs, raisins & onions topped with scallions & cilantro and a hint of Thai curry.

SPÉCIALITÉS VIETNAMIENNES



BÁNH BÈO \$18

Vietnamese steamed rice cakes with fresh shrimp and ground pork served with nuoc cham.



CHA CÁ \$24

Hanoi style fried fish with turmeric, dill, chili, and scallions. Served over cold rice noodles and crushed peanuts.



BÒ NÉ \$22

Vietnamese sizzling steak with egg served with grilled tomatoes, cucumbers, and pickled carrots and daikon.

NOUILLES SAUTÉS

CHICKEN	\$17	PORK	\$17
VEGETABLES	\$17	TOFU	\$17
BEEF	\$19	SHRIMP	\$19

PAD THAI

Rice noodles sautéed with ground peanuts, eggs, scallions & bean sprouts (contains fish sauce & shrimp paste).

THAI PAD SEE EW

Flat rice noodles sautéed with broccoli, eggs, bok choy and bean sprouts in brown sauce.

PAD KEE MAO (DRUNKEN NOODLE)

Flat rice noodles sautéed with bok choy, tomatoes, carrots, bamboo shoots & broccoli in a hot chili garlic sauce.

VIETNAMESE BUN TAU XAO RAU

Sautéed glass noodles with mixed vegetables, eggs, tomatoes, & scallions.

KOREAN JAPCHAE \$18

Sweet potato noodles with tofu, green onions, snow peas, bok choy, wood ear & shiitake mushrooms sliced a lá julienne in a light vegetarian soy sauce with a hint of sesame oil.

PLAT DE CHOIX

CHICKEN	\$17	PORK	\$17
VEGETABLES	\$17	TOFU	\$17
BEEF	\$19	SHRIMP	\$19

VIETNAMESE GARLIC SAUCE

Sautéed garlic sauce and black pepper served on bed of steamed mixed vegetables.

THAI GINGER SAUCE

Sautéed ginger, onions, bell peppers, celery, carrots, scallions, mushrooms & zucchini.

THAI BASIL SAUCE

Sautéed Thai basil, onions, bell peppers, bok choy, and bamboo shoots in a hot homemade chili sauce.

THAI CASHEW NUTS

Sautéed cashew nuts, bell peppers, celery, carrots, snowpeas, zucchini and onions in Thai chili paste.

THAI MIXED VEGETABLE

Sautéed carrots, snow peas, zucchini, mushrooms, bok choy and broccoli with Thai brown sauce.

SALADE DE MAISON

THAI PAPAYA \$12

Salad made with shredded green papaya, tomatoes, carrots, garlic, chili & lime juice topped with ground peanuts with Thai dressing.

THAI LARB GAI \$12

Ground chicken tossed with roasted rice powder, red onions, scallions & cilantro in spicy lime dressing served over lettuce & cucumbers.

VIETNAMESE BANANA BLOSSOM \$17

Marinated shrimp & duck mixed with shredded banana flowers, basil, cilantro, peanuts, onions, cucumbers & daikon radish tossed in our homemade banana-blossom dressing.

SOUPE DU JOUR

THAI TOM YUM \$7

Spicy & sour soup seasoned with Thai herbs, mushrooms, tomatoes, scallions, cilantro, red onions & chili paste.

THAI TOM KHA \$7

Spicy coconut soup seasoned with Thai herbs, mushrooms, tomatoes, red onions, scallions, cilantro & chili paste.

CHICKEN WONTON NOODLE SOUP \$7

Homemade wonton soup with seasoned ground chicken & shrimp dumplings topped with bean sprouts, celery, scallions, cilantro & fried garlic.

ENTRÉE AU CHOIX

THAI SOUTHERN CHICKEN (GAIKROB) \$18

Thinly sliced battered chicken sautéed with onions, bell peppers, scallions, eggs, and ginger in a chili paste sauce.

CHOO-CHEE SALMON CURRY \$24

A succulent salmon filet in a fiery red curry and sweetened coconut sauce. Served with five treasure rice and steamed broccoli.

KOREAN BEEF BULGOGI \$21

Marinated beef served on sizzling skillet with onions & peppers, topped with sesame oil & sesame seeds.

VIETNAMESE LEMONGRASS-CHILI CHICKEN \$17

Chicken stir-fried with lemongrass, chili, turmeric, and garlic braised with fish sauce and light soy sauce.

CRISPY GROUPEL \$18

Crispy grouper in a mango-chili sauce with steamed vegetables and fried enoki mushrooms. Served with white rice.

LEMONGRASS PORK CHOP \$21

Grilled pork chops marinated in lemongrass and garlic. Served with two fried eggs, pickled vegetables, white rice and nuoc cham dipping sauce.

THAI ORANGE BEEF \$21

Beef deep fried in thin batter in a spicy orange peel sauce.

PHU QUOC PEPPER STEAK \$21

Sautéed onions & bell peppers with Thai brown sauce.

SLOW ROASTED DUCK \$26

Marinated duck in kumquat sauce served with five treasure rice.

GRILLED VIETNAMESE EGGPLANT WITH PORK \$18

Grilled eggplant with pork, chili, garlic and scallion. Served with nuoc cham.

SIGNATURE COCKTAIL



RANGOON RUBY

Ingredients:

2oz Gin

1oz hibiscus syrup

half a lime

splash of prosecco

garnish with candied hibiscus flower

This version of a Rangoon Ruby was specially created by Ms. Niki for Café Chinois. Made with gin, lemon juice, hibiscus syrup and top-up with Prosecco.

Just like the original gemstone, the perfect Rangoon Ruby has to be a pure, vibrant red to slightly purplish red color. It perfectly pairs with our Crab Rangoon's.

VIETNAMESE DINNING CULTURE

Thai and Vietnamese dishes are almost always prepared with fresh ingredients and most meals come with a huge side plate of veggies and herbs.

It's a tradition in Vietnam and Thailand to share food while eating with family and friends. A balance meal usually includes of two or more different dishes of chicken, pork, beef, shrimp, fish or tofu and some fried, deep-fried and/or steamed side dishes with noodles or vegetables or a soup. Steamed rice is considered essential in most meals.

- When dining, it is polite gesture to pass everything using both hands.
- It is a sign of disrespect to stick your chopsticks vertically in the rice bowl.
- It's customary polite to hold rice bowls close to their faces while dining.
- Avoid eating directly from the serving dish. Be patient and put the food in your bowl before eating.
- Remember to finish the food put on your plate. This shows respect for the family.
- When you are done eating, place your chopsticks on top of your rice bowl.
- It's considered rude to point the chopstick at somebody at the dining table.
- Don't flip the fish on the dish. It's an unlucky sign especially for fisherman.

Expect lots of comings and goings and lively discussion. Shared dishes are picked up with either chopsticks or forks and eaten in a small hand-size bowl. It's alright to sip or slurp from the bowl and shovel the last bits of a meal using your chopsticks.

"Solange, the most important ingredient in the meal is love for your family & friends"

LES CURRIES

CHICKEN	\$17	PORK	\$17	BEEF	\$19
VEGETABLES	\$17	TOFU	\$17	SHRIMP	\$19

YELLOW CURRY

Turmeric, cumin & cinnamon blended with creamy coconut milk, basil, cauliflower, carrots, & onions.

GREEN CURRY

Fiery green chilies, fresh coriander, shrimp paste, kaffir lime & basil mixed with coconut milk, eggplant, basil, onions, bell peppers, & zucchini.

MASSAMAN CURRY

Cardamon, cinnamon, & cumin with potatoes, carrots, onions, peanuts, & coconut milk.

PANANG CURRY

A red curry with strong flavors from cumin and coriander, carefully crafted with shrimp paste, basil, onions, green beans, sweet potatoes, and coconut milk.

DESSERT

COCONUT CAKE \$10

Niki's secret recipe - moist fluffy layers of coconut infused white cake with an airy whipped coconut cream icing.
Served with our famous coconut ice cream.

CREME BRULEE \$8

A rich vanilla bean custard topped with caramelized sugar.

CHOCOLATE MARQUISE \$8

Dark chocolate mousse topped with a chocolate ganache.

COCONUT ICE CREAM \$6

A scoop of fresh made coconut ice cream with whipped cream.

EXTRAS

SIDE SALAD	\$4	SHRIMP	\$5
SIDE OF RICE	\$2	FIVE TREASURE RICE	\$4

LET US KNOW HOW YOU LIKE YOUR DISH PREPARED



MILD



HOT



THAI HOT

Before placing your order, please let us know if a person in your party has a food allergy or a special dietary need. Our restaurant uses ingredients that contain all the major FDA allergens, including peanuts, tree nuts, egg, fish, shellfish, soy & wheat.

café CHINOIS

WHERE ART MEETS FOOD

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CAFE CHINOIS is a sister restaurant of the Indochine Restaurant group.
Visit our other locations to continue your culinary journey.

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