

dinner @ RESTAURANT BT

appetizers

Fresh Rolls	<i>steamed prawns, noodles, lettuce, mixed herbs and peanut sauce</i>	7.95
Crispy Spring Rolls	<i>pork, chicken, tree ear mushrooms, glass noodles and chili garlic dipping sauce</i>	7.95
Vegetarian Crispy Spring Rolls	<i>mushroom, taro root, jicama, tofu, glass noodles and soy sauce</i>	7.95
Tuna Martini	<i>fresh tuna sashimi tossed with ginger, chili, sesame oil, garlic and roasted shallots</i>	10.95
Scottish Smoked Salmon	<i>sweet onions, capers, crème fraiche and herb toast</i>	12.95
Roasted Sea Eel	<i>ponzu, rice wine, sesame seeds on chilled cucumber salad</i>	9.95
Escargots Crêpe	<i>garlic butter, cream, thyme and sherry sauce</i>	9.95
Shrimp Crêpe	<i>garlic butter, cream, chives, white wine sauce</i>	9.95
Paté du Jour	<i>cornichons, pickled radishes, Dijon mustard and herb toast</i>	13.95
Chili Chicken Salad	<i>ginger, chili, garlic, organic herbs, peanuts and roasted shallots</i>	8.95
Bo Tai Chanh	<i>very rare Filet Mignon finely diced and tossed in fresh lime juice with chili, ginger, fresh herbs, crushed peanuts & roasted shallots</i>	10.95
Baby Lamb Spare Ribs	<i>braised in rice wine, garlic, star anise and tamarind sauce</i>	11.95

soups

Vegetarian Pumpkin Soup	<i>coconut milk, vegetable broth, galangal, peanuts and onions</i>	7.95
Crème D'Asperges	<i>puree of fresh asparagus with herbs, white wine and cream</i>	8.95
Soup Aux Legumes	<i>chicken, diced carrots, potatoes, celery, onion, leeks with cilantro</i>	7.95

salads

Fresh Herb Salad	<i>organic baby greens, mixed herbs with sesame vinaigrette</i>	7.95
Vietnamese Cabbage Salad	<i>carrots, onions, mixed herbs, peanuts, shallots, ginger vinaigrette</i>	7.95
Green Papaya Salad	<i>carrots, onions, peanuts and rao ram in chili lime vinaigrette</i>	8.50
Salade de Cresson	<i>micro baby watercress, sweet onions, imported French blue cheese with fresh strawberry and Champagne vinaigrette</i>	9.95
Salade Mélange	<i>organic baby greens, mango, grape tomatoes, French goat cheese, blood orange, Dijon and Champagne vinaigrette</i>	10.95

Ask your server about customized 8 course chef's tasting menu: \$100 per guest

RESTAURANT BT dedicated to and inspired by BT's children Trina Nguyen & James Van Batley

BT Nguyen – Chef/Proprietor
www.restaurantbt.com

restaurant • BT

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entrées - salads

Ginger Prawns on Herb Salad 20.95

Seared Salmon on Herb Salad 19.95

Chili Chicken on Herb Salad 17.95

Herb Salad – organic mixed greens, micro arugula, Swiss chard, watercress, mixed herbs, bean sprouts, sesame vinaigrette with roasted shallots and sesame seeds

entrées - land

Shaken Beef *cubed Filet Mignon, seared in Cognac on watercress and tomatoes with jasmine rice* 24.95

Filet Mignon *wild mushrooms, veal reduction, red wine sauce, organic seasonal vegetables, pommes frites* 28.95

Bo Tai Chanh *very rare Filet Mignon finely diced and tossed in fresh limejuice with chili, ginger, fresh herbs, crushed peanuts & roasted shallots* 20.95

Pork Tenderloin *port wine sauce, organic seasonal vegetables and pommes frites* 20.95

Lamb Stew *potato, carrots, onions, five spice, red wine, cardamom seeds, French baguette* 19.95

Spicy Chicken *hoisin, chili, ginger & garlic sauce with cucumber slices and jasmine white rice* 18.95

Lemongrass Chicken *lemongrass, bay leaves, turmeric, onions, bok choy & jasmine white rice* 18.95

Duck in Orange Sauce *half semi de-boned duck with organic seasonal vegetables and lemongrass infused rice* 24.95

entrées - sea

Langoustines a la BT *jumbo marinated crustaceans grilled on sugar cane, seasonal vegetables and lemongrass rice* 23.95

Seared Salmon *dill and white wine sauce, organic seasonal vegetables, lemongrass infused rice* 23.95

Baked Sea Bass *tomato, pineapple, fresh herbs, ginger, rice wine, seasonal vegetables, lemongrass infused rice* 25.95

Ginger Prawns *ginger, garlic, soy sauce, palm sugar, seasonal organic vegetables and lemongrass rice* 21.95

Spicy Prawns *hoisin, chili, ginger & garlic sauce with cucumber slices and jasmine white rice* 21.95

Sea Scallops *lobster & ginger sauce with fresh thyme, asparagus bouquet, baby carrots and lemongrass infused rice* 26.95

Tuna Sashimi *Big Eyed tuna with a pungent sauce of ginger & fresh herbs with cucumber salad & jasmine rice* 23.95

entrées - vegetarian

Stuffed Tofu *organic tofu pouches filled with tree ear mushrooms, lily buds, taro root, tomatoes and glass noodles with pineapple tomato and ginger sauce, steamed jasmine white rice* 18.95

Monk's Ragout *tofu, bamboo shoots, black mushrooms, baby corn, carrots, snap peas, jasmine rice* 18.95

Vegetarian Curry *organic tofu, bok choy, bamboo shoots, carrots, green onions in coconut broth, jasmine rice* 16.95

*please advise your server of any dietary considerations
for your convenience a service charge of 18% will be added to parties of six or more (inclusive of tax)
\$5.00 supplement for split entrées*