

## Lunch Menu

Α	Chicken Rice Thai-style steamed chicken over rice with salad, soup, miso-ginger sauce.	\$18
В	Spicy Tofu Noodles / Shibire Ramen Spicy noodles soup with tofu, ground pork topped with cilantro.	\$18
С	Beef Pho Vietnamese rice noodles soup with beef, with a side of bean sprouts, jalapeno, lime, and Thai basil.	\$18
D	Beef Pho / Regular Set Served with house -made egg roll and glass noodles salad.	\$23
Ε	Beef Pho /Small Set Served with house -made egg roll and glass noodles salad.	\$21
F	Spicy Chicken Salad Set  Poached chicken in chili-sesame sauce topped with cucumber, cilantro, and roasted sesame seeds.  Served withhouse -made egg roll, rice, and glass noodles salad.	\$18

# **Appetizer**



Shrimp Fresh Spring Rolls \$10 Rice paper roll filled with green leaf lettuce, carrot, cucumber, and shrimp.

Served with peanut dipping sauce.



Veggie Fresh Spring Rolls \$8 Rice paper rolls filled with green leaf lettuce, carrot, and cucumber. Served with peanut dipping sauce.



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House-made Egg Rolls (3pcs) \$12 Crisp rolls filled with chicken, carrot, and green onion. Served with shoyu-vinaigrette sauce

Salad

Spicy Chicken Salad

\$12

Poached chicken in chili-sesame sauce topped with cucumber, cilantro, and roasted sesame seeds.



Glass Noodles Salad

\$10

Glass noodles, ham, cucumber, carrot, bean sprouts salad in sesame dressing.

\$2.50 Additional Steamed Rice

Additional Extra Noodles \$3.00

104 S El Camino Real, San Mateo

Asian Fusion

Open Wednesday - Sunday

Lunch: 11AM - 3PM Dinner: 5PM - 8PM



## Dinner Menu

## Appetizer



## Shrimp Fresh Spring Rolls

\$10



Rin-Tei Salad

Salad

\$15

Rice paper roll filled with green leaf lettuce,

carrot, cucumber, and shrimp. Served with peanut dipping sauce. Seasonal veggies and fruits mixed salad with Rin-Tei house-made dressing.



Veggie Fresh Spring Rolls

Rice paper rolls filled with green leaf lettuce,

Chicken white cream sauce croquettes with ceviche sauce.

\$8



Spicy Chicken Salad

\$12

carrot, and cucumber. Served with peanut dipping sauce.

Steamed chicken in chili-sesame sauce topped with cucumber cilantro and roasted sesame seeds



Croquette

\$12

\$10 Glass Noodles Salad

Glass noodles, ham, cucumber, carrot, and bean sprouts salad in sesame dressing.



Calamari

\$18



Thai Fried Chicken

\$12

\$12

Garlic-fish sauce marinated deep fried chicken.

Dessert \$8.50

Lemon Ricotta Cheesecake



House-made Egg Rolls (3pcs)

Fried Calamari served with cilantro dipping sauce.

Crisp rolls filled with chicken, carrot, and

green onion.

Served with shoyu-vinaigrette sauce.

## Entrees



### Glass Noodles with shrimp Clay Pot \$23

Shrimp with bacon, glass noodles and ginger in soy-oyster sauce. Finished with cilantro.



### Coconut Milk Soup with Chicken \$21

Thai coconut soup with chicken, shimeji mushroom, & bell pepper.



### **Green Curry**

\$23

### Tom Yum with Shrimp

\$23

Thai green curry with chicken, bamboo shoot, eggplant, and bell pepper.

Served with steamed jasmine rice.



\$18

**Shaking Beef** 

\$28

Vietnamese rice noodles soup with beef, with a side of bean sprouts, jalapeno, lime, and Thai basil.

Spicy and sour soup infused with lemongrass,

galangal, and kaffir lime leaves with shrimp and



Cubed NY beef steak seared with garlic-oyster sauce, stir-fried with onion and bell peppers. Served with arugula and red cabbage.



# Chicken Rice

shimeji mushroom.

**Beef Pho** 

\$18

Thai-style steamed chicken over rice with salad, soup, and miso-ginger sauce.

\$2.50 Additional Jasmine Rice Additional Rice Noodles \$3.00



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