

LUNCH MENU

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|----------|---|---|------|
| A |  | Chicken Rice
Thai-style steamed chicken with rice served with miso-ginger sauce, chicken soup, veggies | \$18 |
| B |  | Spicy Tofu Noodles / Shibire Ramen
Ramen noodles with tofu, ground pork in spicy thick soup topped with cilantro | \$18 |
| C |  | Beef Pho
Vietnamese rice noodles soup with beef oxtails and Wagyu slice served with a side of bean sprouts, jalapeno, lime, basil | \$18 |
| D |  | Green Curry
Thai green curry with chicken, bamboo shoot, egg plant, bell peppers
Served with steamed rice | \$23 |
| E |  | Coconut Milk Soup
Coconut milk soup with chicken infused with lemongrass, galangal, kaffir lime leaves with shimeji, bell peppers
Served with steamed white rice | \$21 |
| F |  | Creamy Soy Milk Pho with Poached Chicken
Rice noodles with chicken broth based soy milk soup with side of lotus root pickles, lime, cilantro and watercress | \$25 |
| G | | Kra Pao with braised oxtails or shrimp 
Spicy stir-fried oriental spices braised oxtails or shrimp with basil, garlic, chili, onion and bell peppers
Served with steamed white rice & fried egg | \$23 |

Appetizers



Shrimp Fresh Spring Rolls \$10
Rice paper rolls filled with green leaf, carrot, red cabbage, cucumber, rice noodles. Served with peanut sauce



Thai Fried Chicken \$12
Garlic-fish sauce marinated fried chicken



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



Calamari \$18
Fried calamari tossed with garlic oil
Served with cilantro sauce



Cheese Egg Rolls \$12
Deep fried egg rolls with mozzarella cheese

Additional Steamed Rice \$2.50
Additional Rice Noodles \$3.00

Salad



Vietnamese Papaya Salad \$12
Green papaya salad with beef jerky


 Asian Fusion
Dinner Menu

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.



Braised Beef Spring Rolls \$12
 Sweet & spicy braised sliced beef with burdock root, cilantro, carrot and lime in rice paper rolls served with sansho olive oil.



Cheese Egg Roll (4pc) \$12
 Deep fried egg rolls with mozzarella Cheese



Calamari \$18
 Fried calamari served with cilantro sauce.



Thai Fried Chicken \$12
 Garlic-fish sauce marinated deep fried chicken.



Garlic Shrimp \$22
 Crispy shrimps tossed with garlic-butter sauce



Croquette with garlic tomato sauce
 Chicken Croquette served with garlic tomato, cumin and coriander sauce. \$15



Tuna TarTare with Wasabi-Soy Sauce \$23
 Fresh tuna tossed with cucumber, avocado, white celery, lime, wasabi and soy sauce.



Octopus Carpaccio \$25
 Sashimi grade Octopus with salt, pepper, garlic and olive oil.



Octopus Aglio E Olio \$12
 Octopus wok-tossed with garlic, chili pepper and olive oil on top of fried rice noodle.

Rin-Tei Plate \$28
 Papaya Salad
 Grilled Calamari Steak with Garlic Butter
 Beef Spring Roll (1 roll, cut in half)
 Croquette 3 pcs

Additional Steamed Rice \$2.50
 Additional Rice Noodles \$3.00

Salad



Rin-Tei Salad \$15
 Vegetable & fruit mixed salad with house-made dressing



Vietnamese Papaya Salada \$12
 Green papaya salad with house-made beef jerky.



Asian Fusion

Dinner Menu

Entrees

Glass Noodles with shrimp Clay Pot



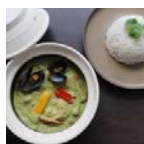
Shrimp, bacon, glass noodles, ginger in soy-oyster sauce, topped with cilantro \$23



Chicken Rice

\$18

Thai-style steamed chicken with rice Served with miso-ginger sauce, soup



Green Curry

\$23

Thai green curry with chicken, bamboo shoot, bell peppers, egg plant. Served with steamed japanese rice.



Shaking Beef

\$28

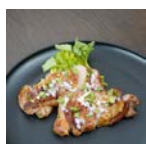
Cubed NY beef steak seared with garlic-oyster sauce. Served with arugula, tomatoes, red onion.



Tom Yum with Shrimp

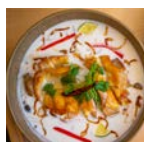
\$23

Spicy & sour soup infused with Thai herbs with shrimps and shimeji mushroom.



Thai Style Grilled Chicken (Gai Yaang)

Grilled chicken thigh marinated with Rin-Tei original sauce and tossed with lime-based refreshing dressing (lime, fish sauce and sugar) \$28



Coconut Milk Soup with Chicken

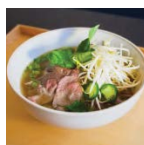
Thai coconut soup with chicken, shimeji mushroom, bell peppers. \$21



Spiced Lamb Chops

\$35

Sous vide juicy & tender spiced lamb chops



Beef Pho

\$18

Vietnamese rice noodles soup with beef oxtails & Wagyu slices. Served with a side of bean sprouts, jalapeno, lime, basil.

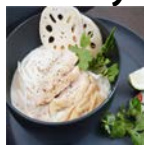


Basil Tofu

\$18

Crisp tofu wok-tossed with garlic, chili pepper & basil in seasoned soy sauce, finished with crisp basil

Creamy Soy Milk Pho with poached Chicken



Rice Noodle with chicken broth based soymilk soup with side of lotus root pickles, lime, cilantro and watercress \$25



Clay Pot caramelized cod

\$28

Cod caramelized in onion, garlic, chili pepper and rock sugar

Kra Pao with Shrimp

\$23

Spicy stir-fried shrimp with basil, garlic, chili, onion and bell peppers

Kra Pao with braised oxtails

\$23

Spicy stir-fried oriental spices braised oxtails with basil, garlic, chili, onion and bell peppers

Dessert

Lemon Ricotta Chesseecake \$8.50

Vanilla Ice-Cream \$6