

Dinner

STARTERS

FIRECRACKER FRIED SPRING ROLLS

Golden-fried spring rolls of ground seasoned chicken, sweet shallots, and garlic, stoked with chipotle and habanero. Calmed by chile aioli. ¹²

COCONUT PRAWNS *with* PINEAPPLE CHUTNEY

Jumbo prawns in a light coconut batter are fried and paired with fresh pineapple and mint in Indian Kala masala spice. Toasty and decadent. ¹⁴

POTSTICKERS

Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy sesame and soy ginger vinaigrette. ¹²



DUNGENESS CRAB WONTONS

Dungeness crab and cream cheese blended with cilantro and garlic, wrapped in wonton paper and deep fried into crisp golden pagodas. Served with sweet chile sauce. ¹²

SOUPS & SALADS



GALANGAL CHICKEN & COCONUT SOUP

Tangy-sour Dtom Ka Chicken. Cubes of Gai in delicately spiced blue ginger and coconut, garnished with green onions. Available with Tofu. ¹²

SPICY LEMONGRASS SEAFOOD SOUP

Three flavors align in this fragrant Dtom Yum Talay; served teeming with prawns, scallops, clams, calamari, and cod. Cooked with chiles, nam pla, lemongrass, and kaffir lime. Spicy, salty, sour. ¹⁵

CRYING TIGER BEEF SALAD

Not for the timid. Fiercely seasoned beef seared in lime juice, nam pla, garlic and habanero. We add organic basil, cilantro and lemongrass to balance the heat. May induce tears, but our kitchen can adjust the heat level to your liking. ¹⁶

LEMON PEPPER CHICKEN SALAD

Tender chicken breast marinated in exotic spices, on a bed of fresh organic leafy greens, cabbage, carrots and thinly sliced onions, tomatoes & jicama. Tossed in Indochine's house made dressing. ¹⁵

INDOCHINE HOUSE SALAD

Fresh seasonal greens tossed in a lemony yuzu infused black pepper vinaigrette. A bracing and nutritious side salad to complement any meal. ⁸

THAI LETTUCE WRAPS

Lean minced chicken or tofu & diced vegetables sautéed in a savory hoisin sauce, wrapped in fresh, organic, crunchy, iceberg lettuce segments. ¹⁷

Most items can be modified to your choice of vegan, chicken, tofu, beef or seafood (add \$3).

High in quality fat and excellent protein, these low sugar dishes fit nicely into your Keto diet.

FROM THE WOK

CASHEW CHICKEN

Tender strips of chicken breast, seasonal vegetables and whole roasted cashews are sautéed in a sweet-hot garlic sauce. Kung Pao-style, mildly spiced. ¹⁶

PEPPER GARLIC PRAWNS

Wok-seared prawns in golden brown garlic sauce. Served over sizzling cabbage, broccoli and carrots. ¹⁸

ORANGE CHICKEN

Crispy golden chicken breast nuggets caramelized in a Citrus Mandarin orange sauce. ¹⁸

TOASTED SESAME CHICKEN WRAPS

A mouth-watering favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil served with flaky house-made pastry flatbread. ¹⁸

MONGOLIAN BEEF

Beef and Shiitake mushrooms marinated in hoisin are sautéed with seasonal vegetables and tossed with chives. ¹⁸

PIQUANT PEPPER CALAMARI

Deep Fried Calamari! Tender calamari is battered & fried crisp then wok-tossed with onions, bell peppers, and a sprinkle of piquant pepper. ¹⁹

GLUTEN-FREE ALWAYS GLUTEN-FREE WHEN MODIFIED VEGAN ALWAYS VEGAN WHEN MODIFIED KETO-FRIENDLY

NOODLES & RICE DISHES

DRUNKEN BEEF NOODLES

Tender marinated beef, rice noodles, onions, and bell peppers all sautéed with Thai basil and dressed in sweet soy sauce and rice wine. ¹⁶

MANGO FRIED RICE *with* PRAWNS OR CHICKEN

Fragrant Jasmine Rice is wok-tossed with an egg, peas, carrots, cubes of mango, and succulent prawns or moist chicken breast. Tasty throughout. ¹⁴

PHAD THAI CHICKEN

We honor the perennial Thai favorite with authentic ingredients and preparation, from hand-extracted tamarind, wok-fried noodles, to bean sprouts, roasted peanuts and tangy-sweet sauce. ¹⁴



SPICY SAUSAGE & SHRIMP FRIED RICE

Enjoy flavorsome, hand crafted, artisan slices of exotically seasoned sausage from Seattle's *Uli's Famous Sausage* stir fried with succulent wild shrimp, Jasmine rice, chopped vegetables, and an egg. ¹⁶

**Noodle & Rice dishes contain egg.*

Most items can be modified to your choice of vegan, chicken, tofu, beef or seafood (add \$3).

HOUSE SPECIALTIES



THE BLACK SEA

A veritable sea of Black Thai Rice and coconut milk with fresh fish, shrimp, calamari, and scallops. Tossed with sweet shallots in kala masala, and topped with Dungeness Crab Meat. Nutty, textured, teeming with flavor. ²⁸



YIN YANG AHI

The union of opposites. Fresh ahi tuna rubbed in hot ancho chili paste is encrusted with white & black sesame then cooled by cucumbers in wasabi aioli dressing. Extremes harmonized. ^{28*}



FISH ON FIRE

A whole crispy fish deep fried served with wok-seared vegetables done in a mouthwatering blend of exotic South East Asian spices. ²⁸

High in quality fat and excellent protein, these low sugar dishes can fit nicely into your Keto diet.



THREE FLAVOR WILD SALMON STEAK

Wild sockeye salmon pan fried in ginger & basil rain over wok-seared vegetables. Trinity of spicy, sour, and sweet. ²⁷



HONEY GLAZED WALNUT PRAWNS

Lightly battered jumbo prawns are dressed with glazed walnuts pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potatoes. An Indochine favorite. ²²

RICE

Jasmine White Rice ²
Saffron Coconut Curry ^{3,50}

FLAT BREAD

Flat Breads (2 each) ^{3,50}



Gluten Intolerant?

We take your concern seriously and designed our menu with you in mind. Most dishes can be modified to meet your needs. Please ask your server if you have any specific questions. Thanks.

** Most items can be modified to your choice of vegan, chicken, tofu, beef or seafood (add \$3).*

GLUTEN-FREE ALWAYS GLUTEN-FREE WHEN MODIFIED VEGAN ALWAYS VEGAN WHEN MODIFIED KETO-FRIENDLY

SPICE LEVEL: 0-5



0
NONE

1
MILD

2
STANDARD

3
MEDIUM

4
HOT

5
EXTRA HOT



DESSERT & EXTRAS

HOUSEMADE DESSERTS

NEMESIS FLOURLESS CHOCOLATE CAKE

Irresistibly rich and decadent. ⁸

LEMON COCONUT CAKE

Light & zesty. Served toasted. ⁹

CREME BRULEE

Classic, velvety-smooth - with crispy crunch ⁸

SWEET STICKY RICE WITH FRESH MANGO ⁹

BLACK RICE PUDDING

Serves 3-4 ⁹

ESPRESSO

Serving Tacoma's *Valhalla Coffee*.

AMERICANO ⁴

CAPPUCCINO ⁵

LATTE ⁵

MOCHA ⁵

ESPRESSO ³

AFFOGATO

Fresh espresso poured over your choice of creamy gelato. ^{6,00}



AFTER DINNER DRINKS

PB CHOCOLATE MARTINI

Indochine's 'creamiest of all'. House-made Peanut Butter & Chocolate Gelato shaken with rum, Crème de Cacao, Kahlua, and a dash of Aztec chocolate bitters. Served in a snifter on ice and topped with whipped cream. ¹²

TOASTED ALMOND COCKTAIL

Toast up with Indochine's house-brewed Thai Coffee, Amaretto, Kahlua, Disaronno, and Walnut Bitters. ¹⁰

ESPRESSO OLD FASHIONED

The best of all worlds: Locally roasted Valhalla Espresso shaken with Knob Creek Bourbon, Cruzan Dark Rum, Simple Syrup, and Orange Bitters. ¹²



From ours to yours—

With cuisine inspired by such an eclectic blend of flavors from Thailand, China, India, Japan, and Vietnam, it's no surprise that the husband and wife team behind Indochine have a history that is just as diverse and steeped in rich ethnic heritage. Russel and Ly's

journeys brought them together in 1999, and their distinct histories are reflective of the very spirit of Indochine, that being a compelling fusion of decidedly unique cultures.

Ly and her family survived the Cambodian Civil War in the late 1970s, and came to the United States in 1980; Russel and his family emigrated from Post-Colonial Trinidad in 1985. Ly and Russel's personal philosophies surrounding the Indochine experience center around

connecting personally with guests, providing attentive service, and consistently serving exemplary cuisine.

Indochine Asian Dining Lounge opened its doors in 2005, and as the latest iteration of a thriving family business, has become a Downtown Tacoma mainstay. Indochine's roots extend to Federal Way, where Ly and her family originally opened Cafe Indochine in 1995 and Indochine Seafood & Satay Bar in 2000.

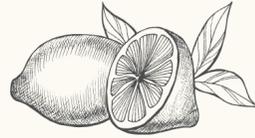


BROWN SUGAR BOURBON RASPBERRY SPARKLE

Proudly using local Heritage Distillery Brown Sugar Brown with Raspberry Syrup, lime juice, and Cava, served up. ¹⁰

Let's start off with something really special.

Indochine's bar provides a world class selection in every category it offers. Our Signature and Craft Cocktails feature in house recipes that are finely tuned to provide unique and distinct experiences. Our draft beers feature long time local favorites and new upcoming brews that demonstrate their excellence sip after sip. Indochine's wine selection offers diners wines selected from the world premier growing regions for their full aromas and flavors.



DRINKS & COCKTAILS

CRAFT COCKTAILS

CEA PEUXN LEUXD *'Cao Poon Lou-wit'*

Thai-Style Bloody Mary: Infused with cilantro, ginger, thai chiles, sesame oil, garlic, fresh lime and a spiced rim. \$12

PALOMA Tequila, House-made Grapefruit syrup, lime served on the rocks with Club Soda; refreshing & lightly salted. \$11

BARREL-AGED OLD FASHIONED Kentucky Straight Bourbon, Simple Syrup, and Bitters barrel aged in house for 2 months. \$13

CLASSIC CIROC MARTINI The coldest, classiest martini served up with Gorgonzola stuffed olives. \$12

CAMELLIA BLOOD ORANGE COCKTAIL House-infused Black Tea Vodka served on the rocks with Bundaberg Blood Orange. \$12

BARTENDER'S CHOICE

The Bartender's favorite – a great drink at a great price. \$8



THAI ICED TEA *or* THAI ICED COFFEE

16 oz. \$5

SPECIALTY SODA

Ginger Beer, Blood Orange
Guava, Pineapple \$4

SODA

Coke, Diet Coke, Sprite,
Lemonade, Iced Tea. \$3

SAN PELLEGRINO

Sparkling Mineral Water. \$4

KOMBUCHA

Ask server for current
brand and list of flavors.
16 oz. \$5

HOT TEA

Jasmine, Green,
Black, or Herbal. \$4

SIGNATURE COCKTAILS

DRUNKEN BUDDHA Coconut
Vodka, RumHaven Coconut Rum,
Lime Juice, Pineapple Juice.
Delicious & Effective. \$11

COCONUT MARTINI Vanilla
Vodka, Coconut Rum, Coconut
Milk, Pineapple Juice. Creamy and
Refreshing. \$12

MANGO RITA House-infused Mango
Tequila, Lime juice, Cinnamon
Syrup, Mango Juice, and a dash of
Thai Chile. \$12

PINK ORCHID Coconut Vodka, Alizé
Red Passion, Cointreau, Cranberry
Juice, Lime Juice. \$12

INDO MOJITO Rum, Lime Juice, Fresh
Mint, Limoncello, Sugar Rim. \$12

BLUE MERMAID Hpnotiq, Coconut
Vodka, Blue Curacao, Limoncello, Lime
Juice, and Pineapple Juice. \$12

SAKE, WINE & BEER

RED WINES *6 oz / 9 oz / bottle*

JJ Pinot Noir, Washington
\$12 / \$15 / \$44

Milbrandt Cabernet Sauvignon,
California \$13 / \$16 / \$46

Drumheller Merlot,
Washington \$11 / \$14 / \$40

Elsa Bianchi Malbec,
Argentina \$10 / \$13 / \$36

Zac Alexander Brown Red Blend,
Washington \$12 / \$15 / \$44

WHITE WINES *6 oz / 9 oz / bottle*

**Château St. Michelle Canoe Ridge
Chardonnay**, Washington \$11 / \$14 / \$40

Fantinel Pinot Grigio,
Italy \$10 / \$13 / \$36

Arona Sauvignon Blanc,
New Zealand \$10 / \$13 / \$36

Santola Vinho Rosé,
Portugal \$9 / \$12 / \$32

Cupcake Prosecco, Italy \$10 / na / na
Codorniu Cava Brut, Spain \$10 / na / \$36

WINES BY THE BOTTLE

Townshend Cellars T3, Colbert, WA \$44

Amavi Cellars Cabernet, Walla Walla,
Washington \$64

Dunham Cellars 'Lewis Cellars' Syrah,
Washington \$74

Sokol Blosser Evolution White Blend,
Oregon \$40

Alexandria Nicole Viognier,
Woodinville, WA \$38

A2Z Chardonnay, Oregon \$38

BOTTLED BEER

Guinness Draught, Ireland \$6

Heineken, Holland \$5

Corona, Mexico \$5

Singha, Thailand \$5

Tiger, Singapore \$5

Bud Light, USA \$5

Kaliber, Ireland \$5
Non-Alcoholic

PLUM WINE & SAKE

Hakutsuru Plum Wine - 6oz \$9

Yaegaki, House Sake - 8oz Carafe -
Warmed \$8

Nama Sake (Unpasteurized) - 300ml \$9

Kizakura Nigori (Unfiltered) - 300ml \$9

Hana Lychee Flavored Sake - 6oz \$9

Momokawa Silver - 750ml \$35

BEER ON DRAFT

Mac & Jack's African Amber
Redmond WA \$6

Alpine Hefeweizen
Oroville, WA \$6

Ballz Deep IPA
7 Seas Brewing, Tacoma \$6

Chuckanut Brewery Lager
Bellingham WA \$6

Rotating Beer Tap
Ask server for details \$5

Rotating Cider Tap
Ask server for details \$5



INDOCHINE

1924 Pacific Avenue, Tacoma, WA 98402

253-272-8200 / IndochineDowntown.com

Available on



HOURS

WEEKDAYS

Monday: Closed
Tuesday: 11am to 9pm
Wednesday: 11am to 9pm
Thursday: 11am to 9pm
Friday: 11am to 10pm

WEEKEND

Saturday: 12pm to 10pm
Sunday: 12pm to 9pm

Lunch Hours:

Daily until 3:30pm

CLOSED
MONDAYS



Booking an event?

We have four banquet rooms to choose from.

Indochine is really great for groups. Our rooms can accommodate a wide range of group sizes and event types. Casual and fun Birthday parties will feel as comfortable in our large round Pavilion table as will corporate board meetings will feel in our large Banquet Room. Ask your server for a tour.

1 BANQUET ROOM - *Private*

Larger parties, seats up to 55.

Adorned with Victorian chandeliers, sculptured metal artwork, and a large archway entry steel door with lighted glass columns. A unique and stunning place to hold a large company meeting or wedding reception.

2 THAI HOUSE - *Not private*

Medium to larger parties,
25 people maximum

Although not private, this room provides an atmosphere of beautiful cherry columns, rafters, brick, and cast iron fittings.

3 TATAMI ROOM - *Private*

Private, small parties, 12 -14 max.

You'll enjoy a lush environment of Japanese style panels, cherry rafters, and a long table lit by an exquisite French lamp. Our Tatami Room books with a \$25 Room Charge and a food & beverage minimum spending of \$300.

4 PAVILION - *Semi-private*

Small parties, 12-14 maximum,

Birthday or anniversary celebration. You will sit Thai style in a round pavilion surrounded by ornate drapes and sheers and lit by a famous theatre lamp.

The Pavilion books with a \$25 Room Charge and a food & beverage minimum spending of \$300.

NOT ALL INGREDIENTS LISTED

Inform your server or a manager of any food allergies or specific dislikes. We will try to accommodate your needs. Please be advised, however, that not all ingredients are listed and some are produced with equipment which may contain trace amounts of wheat, peanuts, dairy, shellfish, soy, etc.

** Specific items on the menu are cooked to order. Consuming raw, undercooked, and unpasteurized food items may increase your chance of foodborne illness.*

GROUPS OF 8 OR MORE

For groups of 8 or more there may be a Service Charge added. Half of the Service Charge is paid directly to those serving you while the other half is distributed entirely to the staff.

INDOCHINE

DINNER MENU