

Served Tue-Sun 4-9pm



Phase 2 Dinner Menu

STARTERS

POTSTICKERS (6)

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

FRESH SPRING ROLLS (2)

Lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in thin rice paper. Served with our classic garlic & chili sauce. \$10  *

CRAB WONTONS (9)

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



FIRECRACKER FRIED SPRING ROLLS (4)

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

TOASTED SESAME CHICKEN WRAPS

A mouth-watering Indochine favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil served with flaky house-made pastry flatbread. \$14



DANCING BUDDHA

Dancing columns of crispy tofu are stacked and drizzled with caramelized sweet chile sauce & vegan made hoisin sauce. Further blessed with Basil. \$12  *

COCONUT PRAWNS

Jumbo prawns in a light coconut batter are fried and paired with fresh pineapple and mint in Indian Kala masala spice. Toasty and decadent. \$12

THAI LETTUCE WRAPS CHICKEN

Make your own wraps. Lean minced chicken or tofu & diced vegetables sauteed in a savory house hoisin sauce, wrapped in fresh lettuce. \$12  *

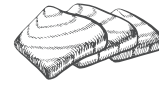
SEAFOOD SPECIALTIES

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. \$14

CRISPY FISH IN GINGER & BASIL

Delectably moist filleted fish dipped in a crisp golden batter & topped with fresh vegetables sauteed in a ginger & basil sauce. \$18





YIN & YANG AHI *

The union of opposites. Fresh ahi tuna rubbed in hot ancho chili paste is encrusted with white & black sesame and lightly seared then cooled by cucumbers in wasabi aioli dressing. Extremes harmonized. \$20 

ENTREES



PHAD THAI CHICKEN



Tamarind, wok-fried noodles, sprouts, peanuts and tangy-sweet sauce. \$12  *

DRUNKEN BEEF NOODLES



A signature late night Thai dish comes to life with wok-fired tender sliced beef, rice noodles, onions, and bell peppers. Finalized to perfection with fresh Thai Basil and generous rice wine. \$13

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MANGO FRIED RICE

Chicken or Shrimp. Jasmine rice is wok-tossed with an egg, peas & carrots, cubes of mango and succulent prawns or moist chicken breast. \$12  *



CASHEW CHICKEN

Tender strips of chicken, vegetables and whole roasted cashews sauteed in a sweet-hot garlic sauce. \$13  *

ORANGE CHICKEN

Crispy golden chicken breast pieces caramelized in a Citrus Mandarin orange sauce. \$16 *

MONGOLIAN BEEF



Beef and Shiitaki mushrooms marinated in hoisin, sauteed with vegetables and chives. \$14  *

HONEY 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 potato. An Indochine favorite. \$18

SOUP & SALAD

SUMMER BASIL SALAD

Tropical mango and pineapple in a creamy peanut sauce and sauteed chicken served with lovely Thai basil. A long time house favorite. \$12  *


CRYING TIGER BEEF SALAD

Wild and exotic. Fiercely seasoned beef seared in lime juice, garlic, habanero, and nam pla. Basil, cilantro and lemongrass balance the heat. \$14  *

SPICY PRAWN SOUP



Three flavors align in this fragrant Dtom Yum Goong; prawns and chilies, nam pla and lemongrass, crowned with kaffir lime. Spicy, salty, and sour. \$12 

SEAFOOD SALAD


Marinated in lime, basil, cilantro, and garlic, a generous array of prawns, scallops, calamari and cod fish are lightly poached and served on a bed of fresh garden greens. \$14 

CURRIES / STEW



PANANG CURRY CHICKEN

The richest of them all. Chunks of chicken sauteed in spices and simmered in a peanut-based red curry topped with aromatic kaffir lime leaves. Creamy and indulgent. \$14  *


CHICKEN TIKKA MASALA

An incredible explosion of exotic flavors. Succulent chicken is slowly simmered in a signature garlicky tomato and coconut cream sauce. \$14 


JUNGLE CURRY CHICKEN

Chicken marinated in curry powder and coconut milk, stir-fried in a creamy peanut curry of cumin, coriander and turmeric. \$14  *

FILIPINO PORK ADOBO

A Filipino favorite with deeply marinated pork shoulder which is then freshly prepared with a soy sauce and garlic stewing sauce to create an irresistible stew. Just like Auntie makes. \$14 

BASIL CURRY SEAFOOD

Prawns, sea scallops, clams, & calamari are sauteed with fresh vegetables in a delectably rich saffron colored coconut curry. \$18 

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

 GLUTEN-FREE ALWAYS



 VEGAN ALWAYS

* VEGAN WHEN MODIFIED

SIGNATURE COCKTAILS



BLUE MERMAID

Hpnotiq, Coconut Vodka, Blue Curacao, Limoncello, Lime Juice, and Pineapple Juice. \$10

BARREL AGED OLD FASHIONED

Kentucky Straight Bourbon, Simple Syrup, and Bitters barrel aged in house for 2 months. \$12

PINK ORCHID

Coconut Vodka, Alize Red Passion, Cointreau, Cranberry Juice, Lime Juice. \$10

BARTENDER'S CHOICE

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

COCONUT MARTINI

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

PURPLE HAZE

Butterfly pea flower infused gin, a hint of lavender and fresh lemon juice served up. Unique and refreshing. \$12

WINES

WHITE WINES

Mercer Chardonnay, CA \$9

Ryan Patrick Rose, WA \$8

Villa Pucchini Pinot Grigio, IT \$9

Zac Brown Sauvignon Blanc \$9

RED WINES

Zac Brown Red Blend, WA \$10

Disruption Merlot, WA \$9

Hedges Cab Sauvignon, WA \$10

Elsa Bianchi Malbec \$9

DRAFT BEER / DRAFT CIDER

Elsyan Dragonstooth Stout \$6

Mac & Jacks African Amber Ale \$6


Narrows Brewing Octo IPA \$6

Chuckanut Lager \$6

Wick'd Baked Apple Cider \$6

DESSERT

NEMESIS FLOURLESS CHOCOLATE CAKE

Irresistibly rich and decadent. \$8 

LEMON COCONUT CAKE

Light toasted and zesty. \$8

BLACK RICE PUDDING \$8

*V

HOUSEMADE GELATO

Single scoop. \$4 Ask for current flavors

- VANILLA BEAN
- CHOCOLATE
- SALTED CARAMEL
- RASPBERRY
- COCONUT *V



BEVERAGES

THAI ICED TEA or THAI ICED COFFEE

16 oz. \$4

ESPRESSO DRINKS

Espresso, Mocha, Latte, Americano

SODA

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

SPECIALTY BEVS

Kombucha, Guava Soda, Cold Brew Coffee, Ginger Beer, San Pellegrino. \$4

SIDES

Jasmine White Rice \$1

Yellow Coconut Curry Rice \$3

Wild Thai Red & Brown Rice \$2

Flat breads (2 each) \$3

indochinedowntown.com

253-272-8200

NOT ALL INGREDIENTS ARE 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, et cetera.

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

PIERCE COUNTY PHASE 2



Pierce County

Phase 2

Indochine Asian Dining

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