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Pulse Magazine

**“ Fresh Flavours, Truly fresh
flavours “**
Downtown Niagara's
Premier Magazine

“ Absolutely Outstanding “
Canada Lonely Planet

Full catering, party platter or on-premise function available.
Please ask one of our staff members for more information.

Vietnamese cuisine is at last attracting the broad audience it deserves . . .

The diverse flavors found in Vietnamese food can be attributed to the influences of various nations that have once occupied the country as well as the influences of its neighbors. The Chinese left their art of stir-frying using the famous wok; the French brought their passion for aromatic filtered coffee and crème caramel, and the exotic lemongrass was adopted from the Thai kitchen.

However, the genius of Vietnamese cooking lies in the innovative adaptation of all these foreign inspirations to create a unique and subtle cuisine. With the heavy reliance on rice, abundance of fresh herbs and vegetables, minimal use of oil, and treatment of meat as a condiment rather than a main course, Vietnamese food has to be among the healthiest on the planet.

Enjoy . . .

In The Beginning...

Spring rolls are traditional in Asian cuisine and make excellent appetizers. They are ready to be served golden crisp or naturally fresh.

- 1. Imperial spring rolls (2)** 4
Marinated pork, vermicelli, & scallions, fried golden crisp.
- 2. Imperial prawn rolls (2)** 5
Whole prawn, marinated pork, vermicelli, & scallions, fried to a golden crisp.
- ★ **3. Fresh spring rolls (2)** 5
Fresh garlic marinated shrimp, pork, vermicelli, mint leaves, and bean sprouts.
- 4. Fresh shredded pork rolls (2)** 4
Fresh shredded pork, vermicelli, mint leaves, and bean sprouts.
- ★ **5. Grilled chicken salad rolls (2)**  5
Grilled chicken, vermicelli, mint leaves, bean sprouts served with peanut sauce.
- ★ **6. Fried coconut shrimp (6)** 7
Six marinated shrimp served with house sweet sauce.
- ★ **7. Cold mango rolls (2)**  6
Mango, deep fried shrimp, fresh herbs rolled in rice paper wrap.
- ★ **8. Spring rolls platter** 9
Spring roll, shrimp roll, grilled chicken roll, served w/ mango salad.
- ★ **9. Crispy wonton w / sweet & sour sauce**  6
Chicken / shrimp filled served w / sweet & sour sauce.
- 10. Shrimp on sugar cane (2)** 6
Minced shrimp laced with a light egg batter, wrapped over sugar cane, grilled to perfection.
- ★ **12. Pan-steamed mussels with Vietnamese herbs**  8
Steamed mussels marinated with lemon grass, shallots, lime leaves, chili peppers, lime juice, garnished with chopped spring onions, & coriander leaves.

Greens

- ★ **13. Grilled lemon grass chicken**  8
Served a mixed greens and house sesame oil & ginger vinaigrette.
- 14. Grilled lemon grass beef**  8
Served a mixed greens and house sesame oil & ginger vinaigrette.
- 15. Chicken salad** 7
A melody of shredded cabbage, mint leaves, and caramelized scallions served with our house vinaigrette dressing topped with chicken and peanuts.
- 16. Shrimp salad** 8
A bed of shredded cabbage, mint leaves, and caramelized scallions served with our house vinaigrette dressing, topped with shrimp and peanuts.
- ★ **17. Fresh mango salad** 8
Fresh mango, mint leaves, green and red peppers, served in with house vinaigrette dressing, topped with sautéed shrimp, chicken, crispy onions and peanuts.
- 18. Grilled scallops salad** 9
A skewer of sea scallops with toasted coriander seeds; served over a bed of watercress, carrots, & red onions and a hoisin-orange dressing.



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Please inform your server of any food allergies

Soups...

19. **Crab meat soup** 5
Minced crab meat, white asparagus, and egg white deliciously simmered to perfection.
- ★ 20. **Mai Vi spicy & sour shrimp soup**  (S) 5 (L) 9
A subtle combination of sweet & sour ingredients: shrimp, pineapple, lemon grass, lime leaves, mushrooms, chili, & tamarind juice in a tangy hot broth.
- ★ 21. **Spicy coconut soup with chicken**   5
This aromatic soup is rich with coconut milk and flavors of lemon grass and kaffir lime leaves
22. **Rice and chicken soup** 7
Rice grains simmered until tender, sautéed garlic & lemongrass, topped with chicken, coriander, & scallions. Make it a meal.
23. **Rice and seafood soup** 8
Rice grains simmered until tender, sautéed garlic & lemon grass, topped with shrimp, scallops, crab meat, coriander, & scallions. Make it a meal.
24. **Shrimp wonton soup** 5
Shrimp & mushroom stuffed wontons with bamboo shoots, onions, and sesame oil, in a chicken broth.

Beef Noodle Soup

Pho is the famous Vietnamese beef noodle soup, known for its precise and delicate preparation, resulting in a delicious and unique taste, accented with a tantalizing aroma. Fresh and soft thin rice noodles are topped with onions, basil, bean sprouts, and assorted cuts of beef, served in a hot broth slowed cooked with various spices only the chef knows.

- ★ 25. **Beef noodle with...** 6
Eye round steak
26. **Beef noodle with...** 6
Eye round steak and brisket
- ★ 27. **Beef noodle with...** 6
Brisket and beef balls
28. **Beef noodle with...** 6
Eye round steak and back tripe
29. **Beef noodle with...** 6
Eye round steak, soft tendon, and back tripe
- ★ 30. **Beef noodle with...** 7
Eye round steak, well-done flank, soft tendon, back tripe and beef balls
31. **Seafood noodle soup** 8
- ★ 32. **Chicken noodle soup** 6
- ★ 33. **Clear noodle soup with shrimp, pork, and squid** 8
34. **Barbequed pork egg noodle soup** 8



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Traditional Vietnamese...

Rice Dishes

- ★ 35. **Mai vi special fried rice** 11
Shrimp, chicken, peas, carrots, and chopped green onions garnished with fried onions.
- 36. **Charbroiled grilled lemongrass chicken** 9
Two skewers of chicken seasoned with lemongrass, and a dash of lime juice.
- ★ 37. **Grilled pork chop and jumbo shrimp** 10
Grilled jumbo shrimp & tender pork chop marinated with garlic, cinnamon and peppercorn.
- 38. **Grilled pork chop, mushroom quiche & shredded garlic pork** 9
Tender pork chop marinated with garlic, cinnamon, and peppercorn served with mushroom quiche and shredded garlic pork.
- 39. **Grilled lemongrass beef** 9
Two skewers of tender beef seasoned with lemongrass, garlic, chili peppers, peppercorn, and five spices.

Vermicelli

The following vermicelli dishes are served with fresh bean sprouts, shredded lettuce, cucumber, mint leaves, and an exotic house dressing.

- ★ 40. **Vermicelli with...** 9
Sesame seasoned pork skewer, garlic meatballs & imperial spring roll
- 41. **Vermicelli with...** 10
Sesame seasoned pork skewer, garlic meatballs & shrimp on sugar cane
- 42. **Vermicelli with...** 10
Grilled jumbo shrimp, garlic meatballs, and shrimp on sugar cane
- 43. **Vermicelli with...** 9
Grilled lemon grass beef
- ★ 44. **Vermicelli with...** 9
Two skewers of satay chicken
- 45. **Vermicelli with...** 10
Two skewers of satay shrimp
- ★ 46. **Vietnamese style crepe**  10
Coconut milk rice batter crepe filled with shrimp & chicken served w/ a variety of mixed vegetables for your wrapping enjoyment.

Angel Hair Vermicelli

The following dishes are served with rice paper, a variety of vegetables, and angel hair vermicelli lightly brushed with scallions in flavoured oil and topped with ground peanuts for your wrapping enjoyment.

- ★ 47. **Crispy roast duck with angel hair vermicelli.** 17
- 48. **Shrimp on sugar cane and baked garlic meatballs with angel hair vermicelli.** 12
- ★ 49. **Satay shrimp, chicken & beef with lemon grass and angel hair vermicelli.** 13



SPICY

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House Specialty

Crispy Roast Chicken & Duck

Marinated with the family's secret herbs and spices, then slow roasted in a oven to a golden crisp. The bones are removed to serve you only succulent bite size pieces. All crispy roast chicken and duck dishes are served with a side of steamed rice.

Crispy Roast Chicken

14

50. Crispy roast chicken with orange sauce

Half-roasted chicken served over a bed of carrots, sprouts, bamboo shoots and scallions with an orange sauce

★ **51. Crispy roast chicken with spicy curry sauce** 

Half-roasted chicken with red and green peppers, mushrooms, and bamboo shoots with a spicy curry sauce.

★ **52. Crispy roast chicken with spicy peanut sauce**

Half-roasted chicken with carrots, bamboo shoots, and sprouts with a spicy peanut sauce.

53. Crispy roast chicken with a sweet & sour sauce

Half-roasted chicken with carrots, bamboo shoots, and sprouts with a sweet & sour sauce.

Crispy Roast Duck

18

★ **54. Crispy roast duck in orange sauce**

Half-roasted duck with sprouts and scallions in an orange sauce.

55. Crispy roast duck in spicy curry sauce 

Half-roasted duck with red and green peppers, mushrooms, and bamboo shoots in a spicy curry sauce.

★ **56. Crispy roast duck in spicy peanut sauce**

Half-roasted duck over a bed of fresh mixed vegetables with a spicy peanut sauce.

★ **57. Crispy roast duck in special ginger soya sauce**

Half-roasted duck over a bed of fresh mixed vegetables with a ginger soya sauce.



58. Crispy roast duck in a sweet & sour sauce

Half-roasted duck with carrots, bamboo shoots, and sprouts with a sweet & sour sauce.

Wok this way...

The following dishes are served with a side of steamed rice





Beef

59. **Beef stir fry** 11
A stir-fry melody of green and red peppers, fresh mushrooms, sprouts, and scallions.
60. **Beef with fresh mushrooms and bamboo shoots** 11
Bamboo shoots and fresh mushrooms in a spicy tomato sauce.
61. **Beef with pineapples and bamboo shoots** 11
Beef, pineapple, bamboo shoots, scallions, and all the right spices.
- ★ 62. **Sizzling beef with onions**  12
Tender slices of beef with sweet Spanish onions and vegetables in a Char Siu sauce.
63. **Beef with Tau-Si sauce**  11
Bamboo shoots, green and red peppers in a garlic black bean sauce.

Chicken

64. **Chicken stir fry** 11
A stir-fry melody of green and red peppers, fresh mushrooms, sprouts, and simmering scallions.
- ★ 65. **Chicken with cashew nuts**  12
Morsels of chicken breast with mixed vegetables in a light ginger soya sauce & cashew nuts.
- ★ 66. **Chicken with fresh mushrooms and almonds** 12
Morsels of chicken breast with fresh mushrooms and almonds in a light ginger soya sauce.
- ★ 67. **Chicken with Tau-Si sauce**  11
Morsels of chicken breast braised in a garlic black bean sauce with bamboo shoots, and green and red peppers.

Seafood

68. **Shrimp with Tau-Si sauce**  12
Tiger shrimps with bamboo shoots, green and red peppers in a black bean sauce.
- ★ 69. **Fresh basil chili tamarind seafood**   14
Tiger shrimp, calamari, scallops fresh basil and vegetables in chili tamarind sauce.
- ★ 70. **Shrimp, calamari, & scallop with fresh vegetables** 14
Seafood stir-fried in a light ginger soya sauce with fresh mixed vegetables.
71. **Marinated Vietnamese jumbo prawns (3 pieces)** 13
Caramelized prawn, garlic, and onions stewed in a hot pot.
- ★ 72. **Deep fried sole fillet in a sweet & sour sauce** 12
A sole fillet batter, crisp-fried until firm and delicately browned, served with a sweet & sour sauce.
73. **Cashew-crusted salmon with a spicy pepper sauce** 14
A salmon fillet brushed with a light egg batter, crusted with cashews, parsley, lemon peel, salt, & pepper, and grilled to perfection.
74. **Pan fried chilean sea bass**  14
Lightly breaded pan fried sea bass in five spices and a light curry sauce




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Curry Galore

- ★ 75. **Chicken curry** 🌶️ 11
Slices of chicken breasts and mixed vegetables cooked in our chef's special curry sauce.
- ★ 76. **Beef curry** 🌶️ 11
Tender beef, green and red peppers cooked in a lemon grass spiced curry sauce.
- ★ 77. **Shrimp curry** 🌶️ 13
Tiger shrimp and mixed vegetables cooked in our chef's curry sauce.
- ★ 78. **Shrimp, calamari, and scallops in curry** 🌶️ 14
Shrimp, scallops, and calamari cooked in our lemon grass spiced curry sauce with mixed vegetables.

Noodles Forever

- ★ 79. **Crispy egg noodles in a garlic & oyster sauce with fresh mixed vegetables and a choice of ...**  15
Tiger shrimp, beef, chicken & calamari
Beef or chicken 11
Tiger shrimps 13
- ★ 80. **Pan fried egg noodle in soya garlic sauce with fresh mixed vegetables and a choice of ...** 14
Seafood 14
Shrimp 13
Beef 11
Chicken 11
- ★ 81. **Pan fried rice noodle in soya garlic sauce with fresh mixed vegetables and a choice of ...** 14
Seafood 14
Shrimp 13
Beef 11
Chicken 11

Vegetarian Alternatives...

- ★ **82. *Vegetable spring rolls (2)*** 4
Vermicelli, cabbage, carrots, onions & green beans, fried golden crisp, & served with a side of sweet and sour sauce
- ★ **83. *Vegetable fresh spring rolls (2)*** 4
Fresh vermicelli, mint leaves, bean sprouts & lettuce & served with a side of peanut sauce.
- ★ **84. *Fresh mango salad*** 6
Fresh mango, mint leaves, green & red peppers, and carrots, served in our house vinaigrette dressing, and topped with fried onions & peanuts.
- 85. *Vegetarian stir-fried rice noodles*** 10
Stir-fried rice noodles with chili, garlic shallots, and bean sprouts.
- ★ **86. *Vegetarian stir-fried egg noodles*** 10
Stir-fried egg noodles with bok choy, red & green peppers, and bean sprouts.
- 87. *Vermicelli with vegetarian spring roll*** 8
Vermicelli, vegetarian spring roll, fresh bean sprouts, shredded lettuce, cucumber, mint leaves, and a side dish of fish sauce to complete the flavour.
- 88. *Steamed Chinese Bok Choy in an oyster sauce*** 8
- ★ **89. *Stir-fried purple egg plant, sweet pepper and tofu in Hoisin sauce*** 10 
- ★ **90. *Mixed vegetables & tofu in a ginger soya sauce*** 10
A stir-fry melody of green & red peppers, fresh mushrooms, sprouts, scallions, bamboo shoots, carrot, onions, and leek.
- 91. *Vegetable fried rice*** 8
Peas, carrots, and leek, topped with fried onions.
- ★ **92. *Stir-fried watercress with garlic*** 8