

Le Colonial

RESTAURANT • BAR • VIETNAMESE



Step into Le Colonial and experience a time and place—French-colonial Southeast Asia in the 1920s and '30s—far from the modern-day hustle of 57th Street.

New York is full of Vietnamese restaurants, but Le Colonial is unique in its upscale tranquility—a haven for shoppers, business people and a young, attractive after-hours crowd. It's easy to understand. Designed by Greg Jordan, the large, cool dining room has the exotic feel of a shaded veranda, complete with tile floor, white stucco walls, green shutters, rattan seats and vibrant green potted palms. Overhead ceiling fans and old black and white photographs of Vietnam complete the experience.



Cha Gio



Cha Chien Saigon

Le Colonial's upstairs lounge is lush and cozily romantic, filled with velvet couches, antique oriental rugs, low wooden tables and jazz suitable for the most sophisticated crowd. The food is equally so, particularly for in-the-know diners looking for authentic Vietnamese cuisine. The big surprise is the restaurant's moderate prices, with most entrées priced under \$20.

House specialties such as Vit Quay—a ginger-marinated roast duck with tamarind dipping sauce—are accompanied by a wine list that complements Le Colonial's extensive menu. The kitchen turns out light and healthy food, short on deep-frying and long on flavor. Executive Chef Hoc Van Tran's emphasis on fresh vegetables, seafood, meats and an artful use of herbs and spices translates into distinctive dishes that run the gustatory gamut from subtly aromatic to hot. Says Tran, who left Vietnam in 1981: "Capturing the flavors of my homeland is both a challenge and a joy."

On this measure, Le Colonial succeeds handsomely.



SELECTIONS FROM OUR DINNER MENU

APPETIZERS

PHO

Hearty oxtail soup with rice noodles 6.50

CHA GIO

Vietnamese spring rolls made with shrimp, pork and mushrooms 7.50

BANH CUON

Steamed Vietnamese ravioli with chicken and mushrooms 8.00

BO LUC LAC

Warm seared filet mignon over watercress and pickled onion salad 10.00

SPECIALTIES

CHA CHIEN SAIGON

Vietnamese crisp-seared whole red snapper with a light, spicy and sour sauce M.P.

CARI TOM

Sautéed jumbo shrimp with eggplant in a curried coconut sauce 19.00

VIT QUAY

Ginger-marinated roast duck with a tamarind dipping sauce 17.50

BO SATE

Sautéed filet mignon with saté spice, yams and string beans 21.50

Le Colonial

149 East 57th Street
New York, New York 10022

(212) 752-0808

(212) 752-7534 fax

Founded 1993
Moderately priced Authentic
Vietnamese Cuisine

Reservations accepted
by telephone
Available for private parties
Off-site catering available
Take-out available
Delivery available through
Dial-a-Dinner (212-643-1222)

Gift certificates available
Wheelchair accessible

Lunch:
Monday–Friday Noon–2:30 PM
Dinner:
Sunday–Monday 5:30 PM–10:30 PM
Tuesday–Thursday 5:30 PM–11:00 PM
Friday–Saturday 5:30 PM–11:30 PM
Lounge:
Monday–Friday 4:30 PM–close
Saturday–Sunday 5:30 PM–close

Le Colonial is located at 149 East 57th
Street between Third and Lexington
Avenues