

# DINE OUT 2018 - 3 Course \$30

Also available à la carte

## TO START

### SOM TUM SALAD - 10

GREEN PAPAYA SALAD WITH ROASTED PEANUTS, FRESH HERBS, CHERRY TOMATOES,  
GREEN BEANS, LIME CHILI DRESSING (GF)

- ADD SMOKED TUNA OR SAUTÉED PRAWNS \$6

### HOT AND SOUR SOUP - 8

TOFU, CHOPSTICK VEGETABLES, DAIKON SPROUTS, CILANTRO (V)

- ADD SAUTÉED PRAWNS \$6

## TO FOLLOW

### ROGHAN JOSH LAMB CURRY - 23

LAMB SHANK BRAISED IN A FRAGRANT SPICED ALMOND & TOMATO YOGURT GRAVY,  
GARAM MASALA ROASTED CAULIFLOWER, JASMINE RICE (GF)

### LAKSA LEMAK - 21

MALAYSIAN CURRY OF PRAWNS, COD, MUSSELS, TOFU PUFFS, BOK CHOY, EGG, RAU RAM,  
FRIED SHALLOTS, RICE NOODLES, COCONUT BROTH

### INDIAN THALI - 17

SWEET & SOUR EGGPLANT, ONION BHAJIS, CORIANDER ROASTED POTATOES,  
CURRY CAULIFLOWER, CHICKPEA MASALA, JASMINE RICE, NAAN, KACHUMBER (V)(GF)

- ADD SAUTEED PRAWNS OR SPICY GLAZED TOFU \$6

## TO FINISH

### FLOURLESS CHOCOLATE CAKE - 9

COCONUT GELATO, DARK CHOCOLATE CHILI CRUMB (V)(GF)

### HO CHI MINH COFFEE - 9

VIETNAMESE COFFEE, CARDAMOM CACHAÇA, VANILLA SYRUP, SWEETENED CONDENSED MILK

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## VQA WINE PAIRING

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### STONEBOAT PINOT NOIR BLEND

30Z. - 5 | 50Z. - 9 | 80Z. - 13 | BTL - 40

### STONEBOAT PINOT BLANC BLEND

30Z. - 5 | 50Z. - 9 | 80Z. - 13 | BTL - 40

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## COCKTAIL PAIRING

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### MANJU MASALA - 12

CHAI BOURBON, SPICED COCONUT MILK, HONEY,  
LEMON, BLACK PEPPER SYRUP, ANGOSTURA BITTERS,  
VEGAN FOAMER, GRATED NUTMEG

**THE UNION**

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