



# CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 26–FEBRUARY 3, 2024

## 83 Vietnamese Cuisine

2502 Village Green Pl., Champaign

Hours: Monday–Saturday 11:00 a.m.–7:45 p.m.

### DINING OPTIONS

In-Person

### NO SUBSTITUTIONS OR MODIFICATIONS

#### APPETIZERS

##### Shumai—\$8 (4pcs.)

Open faced steam pork dumplings. Served with a sweet soy dipping sauce.

##### Steamed Pork Belly Bun —\$8 (2pcs.)

Steamed flour bun stuffed with caramelized pork belly and pickled carrot/daikon slaw. Topped with crushed peanuts and fresh cilantro.

##### Fried Spring Rolls—\$10 (6pcs.)

Shrimp filled mini spring rolls flash fried. Like a traditional egg roll, but rolled with rice paper instead of an egg roll wrapper.

Served with lettuce to wrap and dip into our house Asian vinaigrette.

##### Asian Calamari—\$12

Lightly battered squid flash fried on top of a bed of lettuce. Served with a sweet vinaigrette for dipping.

#### SOUPS

##### Crab/Pork Tomato Soup—\$20

*Bun Rieu*: A complex tomato, egg, minced crab and shrimp broth base. Served with minced pork, sliced pork roll and round rice noodles. Topped with green onion, white onion, mint, basil, and cilantro. An undiscovered traditional Vietnamese dish that you will not find in most restaurants.

##### Pho—\$18

Our house coveted soup. Sliced beef, brisket, meatballs with rice noodles in a delicious curated beef bone broth. Topped with sliced white onions, green onions, mint, cilantro, basil, and jalapeno.

##### Chicken Rice Soup—\$15

A rice porridge soup topped with shredded chicken, green onions, fried scallions and cilantro. Comes with chopped crunchy Asian breadsticks over the top of the soup. A traditional Asian comfort soup.

#### RICE

##### Hainan Chicken and Rice—\$25

Poached chicken with seasoned rice. Served with a salad, cucumbers and a ginger dipping sauce.

##### Pork Belly Bowl—\$18

Caramelize stewed pork belly, fried tofu, and hard boiled eggs. Served with pickled veggies and salad on top of white rice.

##### Hot Braised Beef —\$20

Slices of tender beef that is battered, flash fried, and topped with a sweet brown sauce. Served with pickled veggies and salad.

#### SANDWICH

##### Pork Belly Banh Mi—\$14

Tender caramelized pork belly in a light and crunchy French/Vietnamese baguette. Topped with pickled carrot/daikon slaw, mayonnaise, fresh cucumbers, cilantro and sliced jalapeño. Served with Asian shrimp chips.

#### DESSERTS

##### Mixed Asian sweet treats —\$8

A mix of Asian sweet treats. Reminiscent of going to the Asian markets as a child.

##### Steamed sweet custard buns —\$6 (3pcs.)

Sweet bean custard filled flour buns steamed to order.