



A FRENCH- VIETNAMESE GRILL

**BUSINESS HOURS**

**Monday-Saturday**  
**Lunch: 11:30-3:00**  
**Dinner: 5:00-9:30**

**Friday-Saturday**  
**Lunch: 11:30-3:00**  
**Dinner: 5:00-10:00**

**CLOSED ON SUNDAY**

**TEL: 770-512-7410**

**CATERING**

AVAILABLE FOR PRIVATE PARTIES, CORPORATE  
 EVENTS, BUSINESS LUNCHEONS,  
 SPECIAL EVENT CATERING AND OTHER  
 OCCASIONS TO ENJOY *COM* DUNWOODY.

**5486 CHAMBLEE-DUNWOODY ROAD**  
**DUNWOODY, GA 30338**

**TEL: 770-512-7410**

**FAX: 404-393-9969**

**www.comgrill.com**  
**info@comgrill.com**

**KHAI Vj- APPETIZERS**

<b>CARPACCIO BEEF*</b>	<b>9.75</b>
Thin-sliced beef tenderloin, flash-seared with sesame citrus chili sauce & shaved red onion garnish	
<b>CHICKEN SATAY</b>	<b>5.25</b>
Char-grilled with Vietnamese-style lemongrass & ginger marinade	
<b>SHRIMP SATAY</b>	<b>5.50</b>
Char-grilled jumbo shrimp skewers with orange citrus, lemongrass & light chili marinade	
<b>CHA GIO – PORK &amp; SHRIMP EGG ROLL</b>	<b>5.50</b>
Two golden-fried egg rolls with pork, Chinese mushrooms, slivered carrots, onions & a jumbo shrimp wrapped in a wheat flour shell	
<b>CHA GIO – CHICKEN EGG ROLL</b>	<b>5.25</b>
Two golden-fried egg rolls with shredded chicken breast, Chinese mushrooms, slivered carrots & onions wrapped in a wheat flour shell	
<b>SAIGON WONTON</b>	<b>6</b>
Pan-fried lamb, cream cheese & chestnut dumplings served with a sweet chili sauce	
<b>TOFU TEMPURA</b>	<b>5.50</b>
Silky tofu lightly fried served with Soy-chili sauce for dipping	
<b>COLONIAL SHORTRIBS</b>	<b>7.50</b>
Indochinese-style grilled beef shortribs with COM'S Asian Honey-Barbeque glaze	
<b>CRAB RANGOON</b>	<b>6.50</b>
Crispy Dumplings stuffed with lump crab meat, cream cheese, chestnuts & scallions & sweet chili sauce	
<b>CRISPY CRAB CAKE</b>	<b>9</b>
Served with a spicy coconut emulsion topped with mango chutney	
<b>COM Sampler</b>	<b>18</b>
A taste of COM with 1 Colonial Shortrib, 4 Crab Rangoon, 3 Saigon Wonton, 2 chicken satay, 2 shrimp satay & 1 chicken eggroll	
<b>GOI CUON – SPRING ROLLS</b>	<b>4.25</b>
Rice paper rolls with Asian slaw, served cool & crispy, with roasted peanuts & crispy onions	

add tilapia .50	add lamb .75	add chicken .50
add salmon .75	add beef .50	add tofu .35
add flounder .50	add pork .50	
add shrimp .75		

**LA LOT – COLONIAL GRAPE LEAVES ROLLS** 8  
 La Lot, a favorite Vietnamese snack of wild Betel (Grape) leaves wrapped with savory grilled ingredients, with COM'S dipping sauce, crispy onions, roasted peanuts & traditionally enjoyed with cold beer or white wine

**COM'S GOI SALAD** 7  
 A fresh crisp medley of Indochine flavors papaya, green mango, Fuji apple, cucumber, pickled daikon & carrots, Thai basil, cilantro, mint. Dressed with crispy onions, roasted peanuts & COM'S House dressing

add lamb .75      add Tilapia .50      add chicken .50  
 add beef .50      add salmon .75      add tofu .35  
 add pork .50      add flounder .50      add shrimp .75

**COM'S SEARED RARE TUNA SALAD\*** 11.75  
 Ahi tuna steak, seared & sliced, served over fresh spinach, cucumbers, shredded Fuji apple, papaya, green mango, pickled carrots & daikon & dressed with soy-chili vinaigrette

### CANH - SOUPS

**SOUP MANG CUA / CRAB & ASPARAGUS SOUP** 7.25  
 Traditional Vietnamese soup with lump crab meat, asparagus tips, carrots & garnished with cilantro

**DUMPLING SOUP** 3.50  
 Mama's homemade chicken broth with asparagus tips, carrots & fresh cilantro

add chicken dumplings 2.00  
 add pork/shrimp dumplings 2.25

**SPICY SEAFOOD SOUP** 7  
 Shrimp & Squid simmered in an exotic blend of lemongrass, ginger & basil

**CREAMY COCONUT SOUP** 4.25  
 Creamy coconut base with a hint of spice & lime zest served with diced shiitake mushrooms & cilantro

add chicken 1.50  
 add jumbo shrimp 1.75

**CHICKEN & PINEAPPLE SOUP** 6.75  
 With bean sprouts, lemongrass, tomatoes, chicken breast, pineapples, shiitake mushrooms & Asian herbs

### MON NUONG – GRILLED ENTRÉES

**COM – PANDAN FRAGRANCE RICE** 10  
 Jasmine rice infused with a tropical pandan leaf for a unique aromatic lively green color & flavor, garnished with crispy onions & roasted peanuts

add beef 3.25      add tofu 3.00      add shrimp 5.00  
 add pork 2.75      add chicken eggroll 5.00      add flounder 3.00  
 add lamb 5.50      add pork & shrimp eggroll 6.00      add tilapia 3.00  
 add chicken 2.75      add la lot 6.00      add salmon 5.50

### MON NUONG – GRILLED ENTRÉES

**BUN – RICE VERMICELLI** 10.50  
 Thin rice noodles over a fresh Vietnamese salad with roasted peanuts & crispy onions

add beef 3.25      add shrimp 5.00      add tofu 3.00  
 add pork 2.75      add flounder 3.00      add chicken eggroll 5.00  
 add lamb 5.50      add tilapia 3.00      add pork/shrimp eggroll 6.00  
 add chicken 2.75      add salmon 5.50      add la lot 6.00

**BANH HOI – FLAT RICE VERMICELLI** 11.25  
 Bamboo-steamed flat rice noodles to be wrapped with fresh lettuce, cucumber, green papaya, pickled daikon & carrots, Thai basil, mint & cilantro

add beef 3.25      add shrimp 5.00      add tofu 3.00  
 add pork 2.75      add flounder 3.00      add chicken eggroll 5.00  
 add lamb 5.50      add tilapia 3.00      add pork/shrimp eggroll 6.00  
 add la lot 6.00

### DAT BIET - INDOCHINE SPECIALS

**COLONIAL SALMON\*** 16.75  
 Scottish salmon filet, pan-seared medium-rare with a soy-chili glaze, served over fresh spinach & a medley of bell peppers, carrots & onions

**FRENCH INDOCHINE TUNA\*** 18.50  
 Ahi tuna steak, served rare with a soy-chili reduction, served over fresh spinach, wheat noodles & topped with seared asparagus

**CURRIED FLOUNDER** 14.75  
 Seared flounder seasoned with curries & lemongrass served with jasmine rice & Indochine cucumber & tomato salad

**SAIGON TILAPIA** 15.50  
 Tilapia filet with ginger-honey-orange marinade, pan-seared with soy-chili sauce, served with rice macaroni, steamed broccoli & seared asparagus

**FIVE SPICES LAMB** 23.50  
 New Zealand lamb loin, grilled on-the-bone with Indochine spice rub, served with rice macaroni, sautéed bell peppers, carrots, onions & seared asparagus

**BO LUC LAC – “SHAKING BEEF”** 19.25  
 Prime beef filet tenderloin, cubed & quickly seared by “shaking” the wok with onions & COM'S special sauce. Served with steamed broccoli, green beans & jasmine rice

### DAT BIET - INDOCHINE SPECIALS

**INDOCHINE LAMB BOURGUIGNON** 22  
 COM'S classic French stew of lamb & carrots with Vietnamese influences served over egg noodles. Mild or Spicy at your request

**VIETNAMESE CHICKEN CURRY** 15  
 Slow-cooked in lemongrass-coconut broth with carrot & potato, served over egg noodles. Mild or Spicy at your request

**BO KHO - INDOCHINE BEEF STEW** 16.75  
 Slow-simmered with carrots, potatoes, peas, Vietnamese flavorings & served over egg noodles. Mild or Spicy at your request.

**COM'S CARAMELIZED SALMON** 18.75  
 Atlantic salmon filet, slow-poached in soy-ginger sauce, with a tapanade of sautéed bell pepper, onions & orange zest. Served with jasmine rice, steamed broccoli, green beans, Indochine tomato & cucumber salad

**GRILLED CHICKEN & SHRIMP SATAY** 13.75  
 Grilled, marinated skewers with Indochine flavors of citrus, chili & ginger, served with soy-chili dipping sauce, rice macaroni & steamed broccoli

**BANH XEO – VIETNAMESE CREPE** 10.50  
 Pan-seared rice flour pancake with scallions, asparagus, shaved carrots & red onions with a side plate of fresh green leaf lettuce, cucumber, green papaya, pickled daikon & carrots, mint, Thai basil & cilantro

add beef 3.25      add chicken 2.75      add shrimp 5.25  
 add pork 2.75      add tofu 3.00      add flounder 3.00  
 add lamb 5.50      add vegetables 2.50      add tilapia 3.00  
 add salmon 5.00

**CÁ KHO TO - BRAISED FLOUNDER CLAYPOT** 17  
 Simmered flounder caramelized in a sweet-savory sauce with mixture of onions & bell pepper garnish. Served with jasmine rice, green beans, broccoli & Indochine tomato & cucumber salad

**GA XA - GINGER CHICKEN CLAYPOT** 16.25  
 Slowly marinated chicken breast with ginger infused lemongrass broth. Served with jasmine rice, green beans, broccoli & Indochine tomato & cucumber salad

### Sides

Green beans 2.25      Jasmine rice 2.00  
 Indochine tomato & cucumber 3.25      Pandan rice 2.25  
 Seared asparagus 4.00      Rice noodles 2.50  
 Sautéed broccoli 3.00      Rice papers 2.00  
 Lettuce plate 4.25      Wheat noodles 3.00  
 Salad 1.50      Egg noodles 2.75  
 Vietnamese baguette 2.00