

## GLAMOROUS

### 37 / SINGAPORE SATAY STIR FRY <sup>GF V</sup> 23.50

**CHICKEN, BEEF OR PORK.** Roasted peanut sauce, fresh seasonal vegetables.  
Rich, sweet and satisfying

### 38 / CANTONESE WOH FRIED NOODLES WITH BASIL \*V 21.50

**CHICKEN, BEEF OR PORK.** Flat rice noodles stir-fried with egg, seasonal vegetables, fresh basil, chilli and spicy paste

### 39 / NASI GORENG \*V 21.50

**CHICKEN, BEEF OR PORK.** A classic Jasmine rice stir-fried with egg, peas, onions, and fresh seasonal vegetables

### 40 / BUDDHA FEAST \*V 20.50

Silken tofu deep-fried, Sautéed fresh broccoli, carrot, cabbage, mushroom, baby corn and bell pepper, stir-fried in garlic sauce

### 41 / SUNBATHE TOFU \*V 20.50

Silken tofu deep-fried, then stir-fried in crisp lemongrass sauce and onion

## EXTRAS

Rice	3.50
Roti Bread	4.50
Chicken, Beef, Pork	4.00
Prawns	5.00

- GF** Gluten free  
**\*** Can be made gluten free  
**V** Can be made vegan

PLEASE LET US KNOW IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. THANK YOU!

Prices are subject to change

## OPENING HOURS

Monday to Sunday, 5-9.30pm  
See website for lunch hours

Phone (03) 326 4352  
Email [lexom.sumner@agh.co.nz](mailto:lexom.sumner@agh.co.nz)  
6 Wakefield Ave, Sumner, Christchurch



asian garden  
cooking school

Love OUR food?  
Learn to cook it at home!

BOOK ONLINE NOW! [ASIANCOOKSCHOOL.CO.NZ](http://ASIANCOOKSCHOOL.CO.NZ)

# Le Xom

Indochina vietnamese  
street cuisine

# Le Xom

[WWW.LEXOM.CO.NZ](http://WWW.LEXOM.CO.NZ)



## TAKEAWAY MENU

## STREET VENDOR FARE

- 1 / SUMMER ROLLS GF** 12.50  
Freshly made rice paper rolls, pork and prawns, carrot, cucumber, mint, lettuce, vermicelli noodles with Le Xo'm dipping sauce
- 2 / SATAY CHICKEN SHEWERS GF V** 12.00  
Tender cuts of chicken marinated in Thai spices, grilled to perfection and served with house peanut sauce
- 3 / COCONUT PRAWNS** 12.90  
King prawns coated with shredded coconut, served with honey mustard sauce
- 4 / POPCORN CHICKEN** 12.00  
Diced chicken, five spices and wasabi mayo
- 5 / MONGOLIAN FISH ROTI V** 12.50  
Battered fish, wrapped with toasted roti, red onion and coriander, served with delicious sauces
- 6 / VIETNAMESE CRISPY SPRING ROLLS GF V** 10.50  
Vietnamese rice paper, wrapped tasty sautéed vegetables with vermicelli noodles, served with dipping sauce
- 8 / SHANGHAI DUMPLING WITH PANANG CURRY SAUCE** 10.50  
Steamed pork dumpling topped with thick Panang curry sauce and kaffir lime leaves
- 9 / CHIANG MAI PORK RIBS GF** 13.90  
Signature barbecue style pork ribs, marinated with Asian herbs and served with ginger soy sauce
- 11 / COMBINATION** 22.90  
Combination of pork ribs, dumplings, crispy spring rolls, popcorn chicken, served with Asian dipping sauce
- 12 / ROTI SERVED WITH PEANUT SAUCE** 7.50

## GLAMOROUS

- 20 / 'BÚN' HA NOI GF V** 21.90  
Vermicelli noodles, lettuce, mint, coriander, peanuts, crispy spring roll, and grilled pork served with special house made sauce
- 21 / SPICY THAI BEEF SALAD GF** 22.90  
Grilled beef slices, mixed with roasted rice powder, fresh coriander, mint, shallot, lemongrass with hot and sour dressing
- 22 / SALMON GREEN CURRY GF V** 26.50  
The flavourful salmon curry simmered with coconut milk, bamboo shoots, bell pepper, green peas, capers and sweet basil leaves
- 23 / SLOW COOKED PORK WITH STAR ANISE** 22.50  
Aromatic slow-cooked pork in a dark rich sauce, half boiled egg, Chinese mushroom and bok choy - very popular in Indochina
- 24 / HUNGPAO CHICKEN \*V** 22.90  
Spicy, sweet and delicious chicken thighs Szechuan peppercorn, garlic, ginger, spring onions, and dried red chillies, and peanuts
- 25 / LAMB SHANK IN MASSAMAN CURRY GF** one 25.00 two 32.00  
Slow-cooked lamb shank in Massaman curry paste, creamy coconut, chunky potatoes, pickled onions and peanuts
- 26 / LEMONGRASS CHICKEN GF** 22.50  
Mouth watering chicken stir-fried with fresh chilli, garlic, lemongrass, onion and turmeric powder
- 27 / DENG DENG BALADD [HOUSE SPECIALTY]** 26.00  
Caramelised short rib beef with kaffir lime chilli, lemon and basil

- 28 / CASHEWNUT AND TEMPURA CHICKEN V** 23.50  
Sweet chilli jam sauce, crispy slices of deep fried chicken, carrot, red capsicum
- 29 / SHAKING BEEF HOT PLATE \*V** 23.50  
Wok tossed Angus beef, potato, red capsicum, onion, cracked pepper and watercress
- 30 / HONEY CRISPY CHICKEN** 22.50  
Lightly battered chicken, fried to a crisp and stir-fried with homemade tangy honey sauce, served with prawn crackers, fresh salad and dressings
- 31 / SIZZLING FISH STEAK** 25.50  
Fish fillets, lightly battered and deep-fried, served with stir-fried tomato, red onions, mushrooms, garlic, chilli and black pepper sauce
- 32 / CAMBODIAN PEPPERCORN PRAWNS \*V** 25.50  
Prawns, lemongrass, fresh basil, garlic, green pepper, baby corn, fresh vegetables and bamboo shoots
- 33 / INDONESIAN BEEF RENDANG GF** 22.90  
Beef cheek simmering in coconut milk and spices, reduced and caramelised by frying into a rich and tender coconut beef stew
- 34 / MEKONG SALAD** 22.50  
Lightly battered fish, roasted rice powder, spring onions, coriander, shallots, coriander, chilli powder and lime juice
- 35 / PAD THAI GF V** 22.50  
**CHICKEN, BEEF OR PORK.** Thai classic rice noodle dish, egg, bean sprouts, spring onion, served with crushed peanuts, and a lemon wedge
- 36 / FRESH BASIL AND HERB \*V** 22.50  
**CHICKEN, BEEF OR PORK.** Wok fried meat with fresh basil, hot chilli, and fresh vegetables