

Duc's Bistro

1188 Maunakea St 96817-5134 · +18085316325 · Updated: Jan 14, 2026

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APPETIZERS 11

Green Papaya Salad **\$12.00**

shredded green papaya tossed with tofu, fresh herbs and mildly piquant dressing

goi Cuon Rice Paper Rolls **\$10.00**

light, fresh, non-fried rolls of tofu, rice vermicelli, fresh herbs and hydroponically grown baby romaine lettuce. served with homemade three-bean sauce

ca Tim Nuong Fire Roasted Eggplant **\$10.00**

fire-roasted japanese eggplant garnished with fresh herbs, drizzled w/vietnamese style sauce

cha Gio Crispy Vietnamese Spring Rolls **\$12.00**

delicate rolls filled with ground veal, shiitake mushrooms and white jicama, lightly fried in olive oil. served with hydroponically grown baby romaine, fresh herbs and dipping sauce

bo La Lot Rollups **\$10.00**

minced veal wrapped in vietnamese la lot leaves, then broiled and served with mildly spiced pineapple-anchovy dipping sauce

Crab Cakes **\$10.00**

lemon-scented blue crab cakes with thermidor sauce

Foie Gras **\$15.00**

seared duck liver splashed with cognac and served with toast

Mousse Of Black Truffle Duck Pate **\$8.00**

served with fresh baked sourdough rolls

Escargots a La Chablisienne **\$13.00**

classic preparation with button mushrooms and herb butter, served with warm bread

Beef Tartar **\$18.00**

hand-cut wague beef, served with toast points

banh Xeo Crispy Vietnamese Crepe **AVAILABLE OPTIONS**

this crunchy non-dairy treat is a popular street snack in vietnam. rice flour crepe with turmeric, mung beans, shiitake mushrooms and bean sprouts.

Seafood - With Rock Shrimp: \$14.00
Vegetarian - With Mushrooms And Tofu: \$14.00

SOUP AND SALADS 3

Tomato Lobster Bisque **\$5.00**

fresh made in house

Hydroponically Grown Baby Romaine	\$5.00
tender leaves dressed with lilikoi-olive vinaigrette and garnished with vine-ripened tomato, red onion and shaved parmesan cheese and shaved parmesan cheese	

Ceasar Salad	\$5.00
hydroponically grown baby romaine tossed with house made dressing and asiago cheese	

VEGETABLES 8

Ong Choy With Garlic	\$10.00
market fresh water morning glory greens sauteed with garlic and olive oil	

Choi Sum With Garlic	\$10.00
market fresh flowering chinese cabbage sauteed with garlic and olive oil	

Asparagus With Garlic	\$10.00
market fresh asparagus spears sauteed with garlic and olive oil	

Long Green Beans With Garlic	\$10.00
market fresh long beans sauteed with garlic and olive oil	

Beans Sprouts And Chives With Garlic	\$10.00
market fresh bean sprouts and chives sauteed with garlic and olive oil	

dau Hu Sot Ca Tofu With Tomato Dill Sauce	\$12.00
fried tofu simmered in fresh tomato sauce with fresh dill	

dau Hu Xa Ot Tofu With Lemongrass	\$12.00
fried tofu sauteed with spicy lemongrass	

cari Chay Vegetable Curry	\$14.00
mixed vegetables and fried tofu simmered in mildly spiced curry cream sauce	

SEAFOOD 7

tom Rang Muoi Peppercorn Prawns	\$15.00
large black tiger prawns sauteed with red sea salt and roasted black peppercorns	

ca Chien Xoai Pan-fried Fish With Green Mango	\$15.00
crispy basa fillet with julienned green mango and mildly spiced crushed ginger sauce	

ca Kho Vietnamese Braised Fish	\$15.00
basa simmered with shallots and fish sauce in traditional vietnamese home style	

Fillet Of Basa Nonpareil	\$15.00
vietnamese basa sauteed and served with lemony caper-dill beurre blanc sauce	

Fillet Of Basa With Shiitake Mushrooms	\$16.00
vietnamese basa basa sauteed with shiitake mushrooms and crayfish sauce	

cari Ca Fish Curry	\$16.00
vietnamese basa simmered with mixed vegetables in mildly spiced curry cream sauce	

cari Tom Shrimp Curry	\$18.00
wild caught rock shrimp simmered in mildly spiced curry cream sauce	

POULTRY 6

ga Xa Ot Lemongrass Chicken	\$15.00
boneless organic chicken thigh strips sauteed with lemongrass mildly spicy	
ga Kho Braised Chicken	\$15.00
boneless organic chicken thigh strips simmered with shallots and fish sauce in traditional vietnamese home style	
ga La Chanh Chicken With Kaffir Lime	\$15.00
boneless organic chicken thigh strips sauteed with kaffir lime leaf	
cari Ga Chicken Curry	\$15.00
boneless organic chicken thigh strips simmered in mildly spiced curry cream sauce	
Breast Of Duck Saigon	\$16.00
roasted duck breast, sliced and served with crushed ginger nuoc cham mildly spicy	
Breast Of Duck Grand Marnier	\$16.00
roasted duck breast, sliced and served with grand marnier and brandied orange zest	

MEAT 6

Lamb Tenderlo In With La Lot	\$22.00
colorado lamb flavored with turmeric, sauteed with garlic and fresh la lot leaf, garnished with roasted water melon seeds	
New Zeland Lamb Chops	\$21.00
half rack of spring lamb served with red wine reduction and demi-glaze	
Beef Curry	\$22.00
cubes of tender beef steak simmered in mildly-spiced curry cream sauce	
Lamb Curry	\$22.00
cubes of colorado lamb tenderloin simmered in mildly-spiced curry cream sauce	
Steak Saigon	\$24.00
cubes of wagyu new york steak flambeed and flavored with garlic and maggi french shoyu	
Beef Tenderloin	\$22.00
cubes of beef tenderloin flambeed with cognac and draped with pink and black peppercorn sauce	

STARCHES 2

Sourdough Rolls	\$3.00
with virgin olive oil or butter	
Jasmine Rice, Saffron Rice Or Aromatic Red Rice	\$2.00

FROZEN TREATS 4

Ginger Fantastic	\$7.00
vanilla ice cream topped with candied ginger and homemade ginger syrup	
Affogato	\$7.00
vanilla ice cream drowned in hot espresso	
Ice Cream	\$5.00
vanilla or chocolate	
Sorbet	\$5.00
mango, pomegranate, or zesty lemon	

DESSERTS 6

Fresh Seasonal Fruit	\$7.00
ripe kahuku papaya, chilled and served with fresh lime	
Tapioca	\$7.00
with twice cooked hawaiian apple banana and fresh coconut cream	
Creme Brulee	\$7.00
rich custard flavored with vanilla bean	
Chocolate Ganache Cake	\$7.00
for chocolate lovers flourless semi-sweet chocolate cake	
Ginger Cheesecake	\$7.00
flavored with fresh hawaiian ginger root	
Ginger Walnut Tart	\$7.00
one of our most popular deserts	