

# Ốc Cây Dừa

Bàn ăn từ 6 người trở lên sẽ tính thêm

phí phục vụ 18% trên hoá đơn

Parties of 6 or more are subject to an 18% gratuity

1924 ABORN RD.  
SAN JOSE, CA 95121  
(848) 999 - 9999

TOGO CHARGE  
\$0.50 / regular plate  
\$1.20 / small hotpot  
\$1.50 / large hotpot

## BUSINESS HOURS

Monday	3PM - 9PM
Tuesday	3PM - 9PM
Wednesday	3PM - 9PM
Thursday	3PM - 9PM
Friday	11AM - 10PM
Saturday	11AM - 10PM
Sunday	11AM - 9:30PM

## KHAI VỊ – APPETIZER

- A1. **Hột vịt lộn (2 trứng) – \$9.00**  
*Balut eggs (2 ea.)*
- A2. **Hột vịt lộn rang me (2 trứng) – \$12.00**  
*Stir-fried Balut eggs with tamarind (2 ea.)*
- A3. **Tôm nướng muối ớt – \$16.50**  
*Grilled shrimps with sauteed salt*
- A4. **Tôm càng nướng mọi – \$16.50**  
*Grilled jumbo water prawns with special spicy sauce*
- A5. **Ốc bằm xúc bánh tráng – \$15.50**  
*Stir-fried escargot chopped and served with grilled rice paper*
- A6. **Nghêu bằm xúc bánh tráng – \$15.50**  
*Stir-fried clams chopped and served with grilled rice paper*
- A7. **Bò nướng lá lốt – \$16.50**  
*Grilled beef rolled in lolot leaves*
- A8. **Cánh gà chiên nước mắm – \$16.50**  
*Fried chicken wings with fish sauce*
- A9. **Cánh gà chiên bơ – \$16.50**  
*Fried chicken wings with butter*
- A10. **Chân gà chiên giòn – \$16.50**  
*Deep-fried chicken feet*
- A11. **Chim cút rô ti (3 con) – \$16.50**  
*Rotisserie quails (3 ea.)*
- A12. **Chim cút nướng muối ớt (3 con) – \$16.50**  
*Grilled quails with sauteed salt (3 ea.)*
- A13. **Ruột heo chiên giòn – \$16.50**  
*Deep-fried pork intestine*
- A14. **Cua lột chiên giòn – \$16.50**  
*Deep-fried soft shell crabs*
- A15. **Cá trứng chiên giòn mắm me – \$16.50**  
*Deep-fried capelin fish served with special tamarind sauce*
- A16. **Khoai tây chiên – \$8.50**  
*French fries*
- A17. **Chả giò chiên (6 cái) – \$12.00**  
*Egg rolls (6 ea.)*

A2. Hột vịt lộn rang me (2 ea.)

Stir-fried balut eggs  
with tamarind



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A3. Tôm nướng muối ớt

Grilled shrimps with sauteed salt



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A10. Chân gà chiên giòn

Deep-fried chicken feet



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A13. Ruột heo chiên giòn

Deep-fried pork  
intestine



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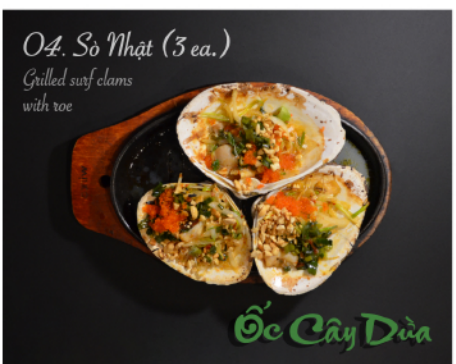
- A18. Bắp xào tôm bơ – \$10.00**  
*Stir-fried corn with small shrimps and butter*
- A19. Mì bơ tỏi – \$13.50**  
*Garlic noodles*
- A20. Chém chép xào mì bơ tỏi – \$16.50**  
*Garlic noodles with mussels*

### GỎI – SALAD

- G1. Gỏi ốc rau muống – \$16.90**  
*Escargot and ong choy salad*
- G2. Gỏi ốc trộn hành – \$16.90**  
*Escargot mixed with onion salad*
- G3. Gỏi ốc bắp chuối – \$16.90**  
*Escargot with banana blossom salad*
- G4. Gỏi gà bắp chuối – \$16.50**  
*Chicken with banana blossom salad*
- G5. Gỏi tôm mực – \$16.50**  
*Shrimps and squid salad*
- G6. Gỏi ngó sen tôm thịt – \$16.00**  
*Lotus root, shrimps and pork salad*
- G7. Gỏi bò tái chanh – \$16.50**  
*Rare beef salad*
- G8. Bê thui – \$16.50**  
*Vietnamese-style rare veal salad*
- G9. Gỏi bao tử và lưỡi heo – \$16.00**  
*Pig maw and tongue salad*
- G10. Rau muống xào tỏi – \$16.90**  
*Stir-fried ong choy with garlic*

### ỐC / SÒ / NGHÊU – SNAILS / CLAMS / OYSTERS

- O1. Ốc len xào dừa – \$15.90**  
*Coconut snails*
- O2. Sò lông nướng mỡ hành – \$17.50**  
*Grilled cockles with onion*
- O3. Sò huyết nướng mỡ hành – \$17.50**  
*Grilled blood clams with onion*
- O4. Sò Nhật (3 con) – \$17.50**  
*Grilled surf clams with roe (3 ea.)*
- O5. Sò điệp nướng mỡ hành (2 con) – \$19.50**  
*Grilled scallops with onion (2 ea.)*
- O6. Sò điệp nướng phô mai (2 con) – \$20.50**  
*Grilled scallops with  
The Laughing Cow cheese (2 ea.)*
- O7. Chém chép nướng mỡ hành – \$15.50**  
*Grilled mussels with onion*
- O8. Ốc kèn – \$18.50**  
*Conch*
- 8C. Xào bơ tỏi**  
*Stir-fried with butter and garlic*



- 08. Ốc kèn – \$18.50**  
*Conch*
- 8D. Xào me**  
*Stir-fried with tamarind*
- 8E. Xào sả ớt**  
*Stir-fried with lemongrass and chili*
- 8F. Xào sate**  
*Stir-fried with sauteed chili*
- 8R. Xào rau muống – \$7.00 extra charge**  
*Stir-fried with ong choy*
- 09. Ốc hương – \$16.50**  
*Babylon snails*
- 9A. Nướng mỡ hành**  
*Grilled with onion*
- 9B. Nướng tiêu**  
*Grilled with black pepper*
- 9C. Xào bơ tỏi**  
*Stir-fried with butter and garlic*
- 9D. Xào me**  
*Stir-fried with tamarind*
- 9E. Xào sả ớt**  
*Stir-fried with lemongrass and chili*
- 9F. Xào sate**  
*Stir-fried with sauteed chili*
- 9H. Hấp sả / lá chanh / lá quế / Thái**  
*Steamed with lemongrass / lemon leaves / basil leaves / Thai-style*
- 9K. Ốc hương hoàng kim – \$16.99**  
*Babylon snails with salted egg yolk sauce*
- 10. Ốc móng tay – seasonal**  
*Razor clams*
- 10A. Nướng mỡ hành**  
*Grilled with onion*
- 10C. Xào bơ tỏi**  
*Stir-fried with butter and garlic*
- 10D. Xào me**  
*Stir-fried with tamarind*
- 10E. Xào sả ớt**  
*Stir-fried with lemongrass and chili*
- 10F. Xào sate**  
*Stir-fried with sauteed chili*
- 10R. Xào rau muống – \$7.00 extra charge**  
*Stir-fried with ong choy*
- 11. Nghêu – \$16.00**  
*Manila clams*
- 11H. Hấp sả / lá chanh / lá quế / Thái**  
*Steamed with lemongrass / lemon leaves / basil leaves / Thai-style*

8D. Ốc kèn xào me  
*Stir-fried conch  
with tamarind*



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9A. Ốc hương nướng mỡ hành  
*Grilled babylon snails  
with onion*



Ốc Cây Dừa

9E. Ốc hương xào sả ớt  
*Stir-fried babylon snails with  
lemongrass and chili*



Ốc Cây Dừa

9K. Ốc hương hoàng kim  
*Babylon snails with salted  
egg yolk sauce*



Ốc Cây Dừa

10A. Ốc móng tay nướng mỡ hành  
*Grilled razor clams  
with onion*

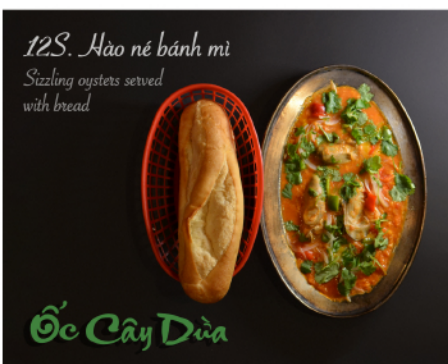


Ốc Cây Dừa

- 11. Nghêu – \$16.00**  
*Manila clams*
- 11D. Xào me**  
*Stir-fried with tamarind*
- 11E. Xào sả ớt**  
*Stir-fried with lemongrass and chill*
- 11G. Xào gừng hành**  
*Stir-fried with ginger and onion*
- 11G. Xào tàu xì**  
*Stir-fried with black bean sauce*
- 12. Hào – \$16.99**  
*Oysters*
- 12A. Nướng mỡ hành**  
*Grilled with onion*
- 12J. Hấp gừng hành**  
*Steamed with ginger and onion*
- 12P. Nướng phô mai (4 con)**  
*Grilled with*  
*The Laughing Cow Cheese (4 ea.)*
- 12S. Hào né bánh mì**  
*Sizzling oysters served with bread*
- 13. Tu hời – seasonal**  
*Vietnamese geoduck clams*
- 13A. Nướng mỡ hành**  
*Grilled with onion*
- 13C. Xào bơ tỏi**  
*Stir-fried with butter and garlic*
- 13D. Xào me**  
*Stir-fried with tamarind*
- 13E. Xào sả ớt**  
*Stir-fried with lemongrass and chill*
- 13F. Xào sate**  
*Stir-fried with sauteed chili*
- 13R. Xào rau muống – \$7.00 extra charge**  
*Stir-fried with ong choy*
- 14. Nghêu anh đào – \$15.99**  
*Cherrystone clams*
- 14A. Nướng mỡ hành**  
*Grilled with onion*
- 14J. Hấp gừng hành**  
*Steamed with ginger and onion*

### CƠM – RICE

- C1. Cơm thịt nướng – \$15.50**  
*Rice dish served with BBQ pork and vegetables*
- C2. Cơm tôm thịt nướng – \$16.50**  
*Rice dish served with*  
*BBQ shrimps, pork and vegetables*



- C3. Cơm bò lúc lắc – \$17.90**  
*Rice dish served with shaken beef cubes and vegetables*
- C4. Cơm chiên cá mặn – \$15.99**  
*Salted fish fried rice*
- C5. Cơm chiên Dương Châu – \$15.99**  
*Combination fried rice*
- C6. Cơm chiên hải sản – \$16.50**  
*Seafood fried rice*
- C7. Cơm chiên Thái – \$16.99**  
*Thai-style crab fried rice*
- C8. Cơm chiên crawfish – \$17.50**  
*Crawfish fried rice*

### CHÁO – CONGEE

- C9. Cháo bò hột vịt bắc thảo – \$14.99**  
*Beef congee with preserved duck eggs*
- C10. Cháo gà – \$13.99**  
*Chicken congee*
- C11. Cháo cá – \$13.99**  
*Fish congee*
- C12. Cháo bào ngư – \$15.50**  
*Abalone congee*
- C13. Cháo hến – \$13.99**  
*Baby clams congee*
- C14. Cháo trắng – \$7.99**  
*Plain congee*

### ĐỒ BIỂN – SEAFOOD

- S1. Cua rang me – seasonal**  
*Stir-fried crab with tamarind*
- S2. Cua rang muối – seasonal**  
*Salted fried crab*
- S3. Tôm hùm xào gừng hành – seasonal**  
*Stir-fried lobster with ginger and onion*
- S4. Tôm hùm xào mì – seasonal**  
*Stir-fried lobster with egg noodles*
- S5. Tôm rang me – \$16.99**  
*Stir-fried shrimps with tamarind*
- S6. Tôm rang muối – \$16.99**  
*Salted fried shrimps*
- S7. Tôm rang tỏi – \$16.99**  
*Salted fried shrimps with garlic*
- S8. Mực nướng sate – \$16.50**  
*Grilled squid with sauteed chili*
- S9. Mực chiên giòn – \$16.50**  
*Deep-fried squid*
- S10. Mực rang muối – \$16.99**  
*Salted fried squid*

**C5. Cơm chiên Dương Châu**  
*Combination fried rice*



Ốc Cây Dừa

**S4. Tôm hùm xào mì**  
*Stir-fried lobster with egg noodles*



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**S5. Tôm rang me**  
*Stir-fried shrimps with tamarind*



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**S7. Tôm rang tỏi**  
*Stir-fried shrimps with garlic*



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**S8. Mực nướng sate**  
*Grilled squid with sauteed chili*



Ốc Cây Dừa

- S11. Bạch tuộc nướng sate – \$16.50**  
*Grilled baby octopus with sauteed chili*
- S12. Chả cá Lã Vọng – \$32.00**  
*Grilled catfish with tumeric and dill*
- S13. Cá bông lau kho tộ – \$17.50**  
*Catfish with pork in a claypot*
- S14. Canh chua cá bông lau – \$23.99**  
*Sweet and sour catfish soup*

### BÚN – RICE VERMICELLI

- B1. Bún riêu ốc – \$14.99**  
*Rice vermicelli soup with snail and crab paste*
- B2. Bún thịt nướng – \$14.99**  
*Rice vermicelli with BBQ pork*
- B3. Bún tôm thịt nướng – \$15.99**  
*Rice vermicelli with BBQ shrimps and pork*

### MÌ / HỦ TIẾU – EGG / RICE NOODLES

- M1. Mì xào bò (mềm / giòn) – \$15.99**  
*Stir-fried egg noodles with beef (soft / crispy)*
- M2. Mì xào hải sản (mềm / giòn) – \$15.99**  
*Stir-fried egg noodles with seafood (soft / crispy)*
- M3. Hủ tiếu xào bò – \$15.99**  
*Stir-fried rice noodles with beef*
- M4. Hủ tiếu xào hải sản – \$15.99**  
*Stir-fried rice noodles with seafood*
- M5. Phở áp chảo bò – \$15.99**  
*Pan-fried rice noodles with beef*
- M6. Phở áp chảo hải sản – \$15.99**  
*Pan-fried rice noodles with seafood*

### THỊT / ĐẬU HŨ – MEAT / TOFU

- T1. Bò lúc lắc – \$16.50**  
*Shaken beef cubes*
- T2. Éch chiên bơ – \$16.50**  
*Fried frog legs with butter*
- T3. Éch chiên nước mắm – \$16.50**  
*Fried frog legs with fish sauce*
- T4. Éch xào lăn – \$17.50**  
*Stir-fried frog legs with glass vermicelli*
- T5. Đậu hũ chiên giòn – \$12.99**  
*Deep-fried tofu*
- T6. Đậu hũ rang sả ớt – \$13.99**  
*Fried tofu with lemongrass and chili*
- T7. Đậu hũ xào rau – \$14.99**  
*Stir-fried tofu with vegetables*

### LÀU – HOTPOT

(Small \$38.00 / Large \$46.00)

- L1. Lẩu sa té đồ biển**  
*Seafood combo hotpot*
- L2. Lẩu dê**  
*Goat hotpot*
- L3. Lẩu đuôi bò**  
*Oxtail hotpot*
- L4. Lẩu cá Sturgeon – seasonal**  
*Sturgeon hotpot*
- L5. Lẩu tôm hùm – seasonal**  
*Lobster hotpot*
- L6. Lẩu cá bông lau (1 size) – \$44.00**  
*Catfish hotpot*
- L7. Lẩu đầu cá diêu hồng khoai môn (1 size) – \$44.00**  
*Red tilapia's head with fried taro root hotpot*
- L8. Lẩu sate nhúng (1 size) – \$48.00**  
*Filet mignon saute hotpot*

### MÓN THÊM – SIDE ORDER

- E1. Cơm chén – \$3.00**  
*Rice bowl*
- E2. Bún / Mì / Rau – \$8.00**  
*Rice vermicelli / Egg noodles / Vegetables*
- E3. Cá viên – \$10.00**  
*Fish balls*
- E4. Nước lẩu – \$6.99**  
*Hotpot soup*
- E5. Bánh đa – \$3.99**  
*Grilled rice paper*
- E6. Bánh phồng tôm (8 cái) – \$3.99**  
*Shrimp crackers (8 pcs.)*

## TRÁNG MIỆNG – DESSERT

- D1. Kem chuối – \$3.00**  
*Banana ice-cream with coconut milk and peanut*

## NƯỚC – BEVERAGE

- N1. Trà nóng – \$1.50**  
*Hot tea*
- N2. Trà đá – \$1.50**  
*Iced tea*
- N3. Trà Thái – \$5.25**  
*Thai tea*
- N4. Soda – \$2.99**  
*(Coke / Sprite / Root beer)*
- N5. Nước chanh – \$5.00**  
*Lemonade*
- N6. Chanh muối – \$5.00**  
*Pickled lime lemonade*
- N7. Soda chanh – \$5.50**  
*Lime soda*
- N8. Soda chanh muối – \$5.50**  
*Pickled lime soda*
- N9. Soda chanh mật ong – \$5.50**  
*Lime soda with honey*
- N10. Chanh dây – \$5.50**  
*Passion fruit juice*
- N11. Cam vắt – \$5.50**  
*Fresh squeezed orange juice*
- N12. Đá me – \$5.50**  
*Tamarind with shaved ice*
- N13. Beer – \$5.00**  
*(Heineken / Corona / Modelo)*
- N14. Rượu đỏ – \$10.00 / \$32.00**  
*Red wine (glass / bottle)*
- Corkage fee – \$30.00 / bottle**  
*(Red / White wine)*