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Make yourself comfortable.

## Fresh and Flavourful Vietnamese Menu

Appetizer: : Rice Paper-Wrapped Salad Rolls

Main Dish: Pan-Seared Alaskan Black Cod with Ginger-Lime Sauce

Side Dish: Vietnamese Shrimp and Cucumber Salad

### Rice Paper-Wrapped Salad Rolls

Bun (rice vermicelli or rice sticks)  
Salt  
10 ounces (275 g) pork shoulder,  
untrimmed  
12 unpeeled shrimp  
Dried rice paper rounds  
Bean sprouts  
Mint leaves  
1 small head red leaf lettuce

### Hoisin Peanut Sauce

Vegetable oil  
Garlic  
Yellow onions  
Hoisin sauce  
Rice vinegar  
Ground chilli paste  
Peanuts (roasted and chopped)

### Vietnamese Shrimp and Cucumber Salad

2 cucumbers  
Carrots  
1 pound (450 g) shrimp  
Fresh mint leaves  
Peanuts (roasted and chopped)  
Fish sauce  
Sugar  
Lime juice  
Thai bird Chiles (optional)

### Ginger-Lime Dipping Sauce

Garlic  
2 Thai bird Chiles or 1 serrano Chile  
Ginger  
Sugar  
Fish sauce  
Lime juice

### Pan-Seared Alaskan Black Cod with Ginger-Lime Sauce

Cucumber  
Vegetable oil  
Four 6-ounce (170-g) pieces black cod,  
skinless and boneless  
Garlic