

SUMMER ROLLS



APPETIZERS



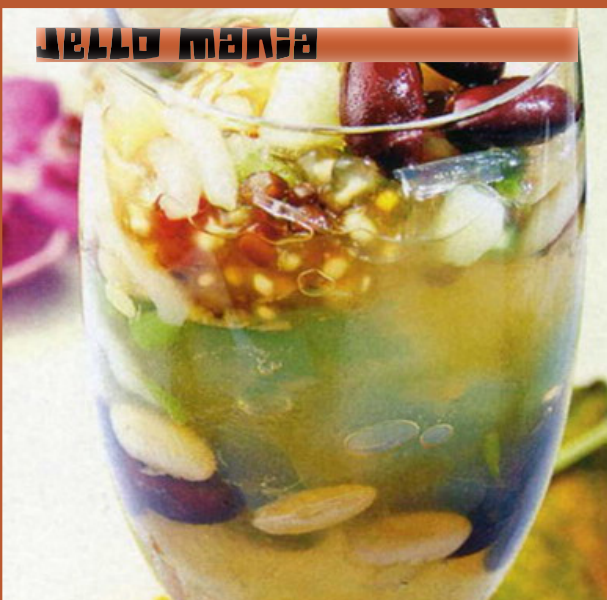
- SUMMER ROLLS** 5.99
Lettuce, pork, shrimp, cucumber, pepper, and bean sprouts wrapped in sticky rice paper served with peanut sauce
- SPRING ROLLS** 4.99
Rice noodles, sliced pork, onions, chives, and spices wrapped in fried dumpling wrap
- WONTON DUMPLINGS** 5.65
Dumplings filled with spiced lettuce, sliced shrimp, onions, garlic, and chives
- CRISP NOODLE CUISINE** 4.55
Yellow crisp noodles with vegetables and white sauce
- MUSHROOM VERMI** 4.56
Mushroom, cheese, and green onion filled rice wraps
- CREAM SHRIMP** 6.00
Grilled Shrimp covered with creamy, rich sauce
- VERMI SALAD** 5.44
A combination of cilantro, pork with black sauce, chicken wings, and spicy beef tender tossed in many vegetables

DESSERTS



- JELLO MANIA** 3.99
Tropical, asian type jello with red beans, granola, ice, fruit, and bubble jellies served in a glass cup
- RICE CAKES** 4.00
Sticky rice cakes in multiple colors with red bean paste filling and granola mixed honey
- ICE-CREAM DELUX** 4.85
Coffee flavored ice-cream with chocolate and vanilla swirls topped with tropical coconut sprinkles
- COCONUT MANIA** 5.55
Coconut sliced smoothe with a twist of mango
- BANANA SPLIT** 4.99
Sliced banana with caramel apple syrup and vanilla ice-cream
- CARAMEL CRISP FUDGE** 4.56
Dark chocolate chips dipped with whipped cream and caramel syrup
- CHEESE CAKE** 4.23
Thai style cheese cake topped with strawberries, blueberries, kiwi, and whipped cream

JELLO MANIA



FOUR SISTERS
VIETNAMESE RESTAURANT



Merrifield Town Center
8190 Strawberry Lane, Suite 1
Falls Church, Virginia 22042
-703.539.8566-



Hours of Operation:
Open Daily 11am to 10pm
(last order at 9:45pm)

BEEF VERMICELLI



VIETNAMESE DISHES

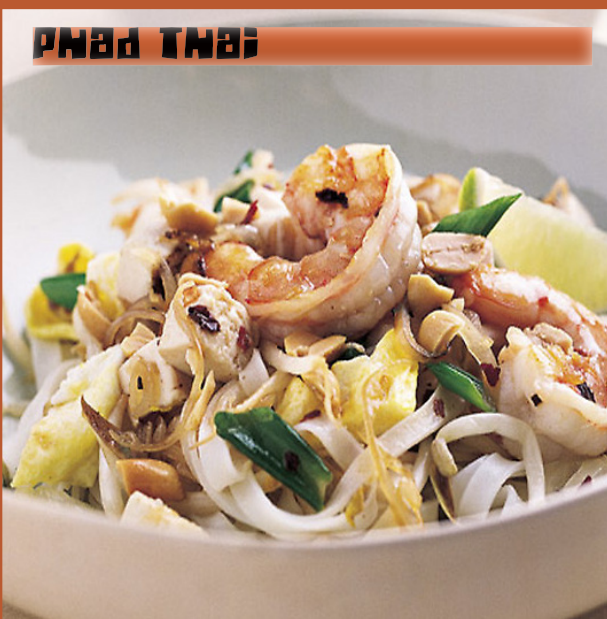
1. **BEEF VERMICELLI** 9.99
Grilled lemongrass beef with rice vermicelli, bean sprouts, cucumber, and carrots
2. **SCALLOP VERMICELLI** 7.99
Grilled scallop and shrimp along with peppers and onions served with rice vermicelli with fish sauce
3. **PORK VERMICELLI** 8.72
Grilled Pork with Rice vermicelli served with fish sauce, bean sprouts, cucumbers, and carrots
4. **ROLL VERMICELLI** 6.55
Crispy pork with spring rolls served on rice vermicelli
5. **GRILLED SCALLOP VERMICELLI** 10.01
Grilled scallop and shrimp seasoned with cilantro on rice vermicelli
6. **CHICKEN VERMICELLI** 8.99
Grilled chicken served with rice vermicelli and rolls of vegetables
7. **SEASONED VERMICELLI** 9.65
A combination of lemongrass beef and pork rolls served seasoned with cilantro and served with stir-fried vegetables

SIDE DISHES



8. **STIR-FRIED CHICKEN** 9.85
Chicken and mixed vegetables stir-fried served with black sauce
9. **CHICKEN DELIGHT** 6.25
Chicken curry made with coconut milk and special spicy sauce
10. **PORK PATTY** 9.99
Crispy chicken and pork served in rice patties with steamed vegetables
11. **BEEF RICE PAPER PATTIES** 8.99
Five-spiced beef with rice noodles and thin rice paper patties
12. **STIR-FRY COMBINATION** 7.25
A Combination of beef, chicken, and seafood stir-fried with mixed vegetables flavored with brown sauce
13. **PHAD-THAI** 10.00
Combination of shrimp, scallop, bean sprouts, red beans, and fish sauce stir-fried together to make an enchanting delight
14. **QUAIL CUISINE** 9.22
Roasted quail on steamed jasmine rice served with brown sauce along with mixed vegetables on the side

PHAD THAI



NAM CAHN



NOODLES AND SOUP



15. **NAM CAHN** 6.99
Vietnamese noodle soup with beef tender and rice noodles served with cilantro, green onions, and bean sprouts
16. **NAM CHO** 7.99
White rice noodles with chicken broth based soup served with pork and shrimp
17. **FISH CAHN** 8.85
White rice noodles with out beef or pork served with fish fillet only
18. **WONTON**
Yellow egg noodles with fish wontons, dumplings, shrimp, squid, bean sprouts and onions
19. **BEEF CAHN** 7.98
Grilled ground beef wrapped in grape leaves served with hot soup
20. **PORK CAHN** 6.99
Pork based soup with rice noodles served with cilantro and onions
21. **PHAD CAHN** 7.99
A combination of Phad-thai styled noodles with stir-fried shrimp and vegetables added with hot beef-based soup