

STARTERS

<i>TEMPURA STYLE COCONUT PRAWNS with a tangy orange-mustard sauce</i>	10.25
<i>SALMON CARPACCIO lemon-cured Atlantic salmon, thinly sliced & marinated with a touch of extra-virgin olive oil, aged balsamic vinegar & chili-soya</i>	11.50
<i>SOFT SHELL CRAB in a light salt & pepper batter, flash-fried & served on a bed of our Traditional Vietnamese Salad with a tamarind-chili sauce</i>	11.75
<i>GRILLED CALAMARI lightly marinated with Asian basil & a mustard-peanut sauce</i>	9.75
<i>THANH LONG MUSSELS New Zealand green-lip mussels broiled with Asian pesto, served with seasoned crostini</i>	10.95
<i>SALT & PEPPER CALAMARI in a light salt & pepper batter, seasoned with scallions & red peppers</i>	10.50
<i>JUMBO PRAWN WONTONS wrapped with pancetta & scallions in a wonton shell, served with a tamarind dipping sauce</i>	10.50
<i>SHRIMP TOAST broiled bay shrimp pâté on a French baguette, lightly glazed & broiled</i>	11.25
<i>RICE PAPER ROLL filled with poached shrimp & green mango, served with a bean purée</i>	7.50
<i>LEMONGRASS BEEF OR CHICKEN SATAY skewers of marinated beef or chicken, charbroiled & garnished with Asian pickles</i>	8.95
<i>DUNGENESS CRAB PUFFS minced Dungeness crab, peanuts & herb cheese wrapped in a light & crispy wonton shell, served with a peanut-mustard dipping sauce</i>	10.50
<i>SEAFOOD DUMPLINGS filled with minced crab, prawns & cod, gently steamed & served with a tamarind-ginger sauce</i>	9.95
<i>BUDDHA ROLL a delicious blend of tofu, daikon, black mushrooms, carrots & sweet basil wrapped in thin rice paper, served with a peanut dipping sauce</i>	7.50
<i>CRISPY RICE PAPER ROLL filled with chicken, button mushrooms, daikon & vermicelli, served with nuoc mam, a traditional Vietnamese dipping sauce</i>	7.50

Salads

<i>TRADITIONAL VIETNAMESE SALAD of cucumbers, cabbage, carrots, shrimp & chicken in a Vietnamese vinaigrette, topped with roasted peanuts</i>	10.50
<i>MANGO SALAD sautéed with bell peppers, seared scallops & shrimp over mixed greens in a raspberry vinaigrette</i>	11.25

Soups

<i>ASIAN BOUILLABAISSSE of lemongrass, prawns, tomatoes, pineapple & vegetables in a fragrant tamarind broth</i>	7.95
<i>ASPARAGUS SOUP consommé with chicken or crab</i>	7.50
<i>VERMICELLI NOODLE CONSOMMÉ of chicken, green onions & cilantro</i>	5.25
<i>VEGETABLE SOUP with broccoli, button mushrooms, cauliflower & green onions</i>	4.25
<i>with seafood dumplings</i>	7.75

*All dishes are served à la carte. Substitutions are available.
Please ask the server for suggestions.*

18% Gratuity for parties of six or more people. There is a cake-cutting fee of \$1 per person.

LARGE PLATES

<i>STEAMED SEA BASS a buttery ten-ounce filet that is lightly grilled & then steamed in Chef Helene's favorite ginger, scallion & citrus infusion, topped with onions & ginger slivers</i>	24.95	
<i>THANH LONG FISH red snapper pan-broiled with a dill-turmeric essence & red onions, served with garlic noodles</i>	19.50	
<i>SIZZLING CLAYPOT 'Catch of the Day' simmered in a caramelized reduction of onions, Asian Five-spice & herbs, served with pickled bean sprouts & sliced carrots (ask for today's selection)</i>	20.95	
<i>CATCH IN CITRUS a sea bass filet in a Grand Marnier citrus sauce of lemon & orange juices</i>	21.95	
<i>SPICY GINGER CALAMARI sautéed with ginger, pineapple, tomatoes & chili soya</i>	13.95	
<i>STUFFED CALAMARI filled with minced shrimp, chicken, pork & mushrooms, sautéed with tomatoes & herbs</i>	15.95	
<i>THANH LONG SPICY EGGPLANT sautéed with jumbo prawns, chicken, fresh basil, baby corn, shitake mushrooms & fiery red chilies in a tamarind & chili-soya</i>	16.95	
<i>CURRY LOTUS PRAWNS lotus root simmered in mildly spiced coconut milk with jumbo prawns, baby corn, green beans & water chestnuts</i>	15.50	
	<i>or chicken</i>	13.95
<i>VILLAGER'S FAVORITE Pacific prawns & pork medallions simmered in a caramelized reduction of soy & herbs</i>	17.95	
<i>SHAKEN BEEF tender cubes of marinated New York steak flambéed in Chardonnay, served with potatoes, mixed greens & cherry tomatoes.</i>	20.95	
<i>SAIGON BEEF grilled roulades of filet mignon filled with pancetta & onions, served with mixed greens</i>	20.95	
<i>LEMONGRASS CHICKEN slices of chicken sautéed with seasonal vegetables, garlic & chili</i>	17.95	
<i>BROILED CHICKEN sliced chicken marinated in Asian five-spice, served with lettuce & tomatoes</i>	14.95	
<i>WOK EGG NOODLES sautéed with chicken or prawns, vegetables & chili soya</i>	13.95	
	<i>combination</i>	15.95
<i>VEGETARIAN DELIGHT silken tofu sautéed with assorted vegetables & shitake mushrooms</i>	12.50	

SECRET KITCHEN DISHES

<i>COLOSSAL ROYAL TIGER PRAWNS butterflied & grilled with secret spices, served on a bed of garlic noodles</i>	Market Price
<i>ROAST CRAB a whole Dungeness crab roasted with An's garlic sauce & secret spices</i>	Market Price
<i>DRUNKEN CRAB a whole Dungeness crab simmered in Chardonnay, sake & brandy, seasoned with scallions, chives & cracked black pepper</i>	Market Price
<i>TAMARIND CRAB a whole Dungeness crab simmered in a mélange of Roma tomatoes & tamarind, seasoned with fresh dill & green onions & flambéed with cognac.</i>	Market Price
<i>GARLIC NOODLES An's famous noodles made with our special garlic sauce & secret spices</i>	9.50

Accompaniments

<i>SEASONAL VEGETABLE SAUTÉ (ask for today's selection)</i>	10.50			
<i>GARLIC RICE fragrant jasmine rice sautéed with fresh garlic & spices</i>	7.25			
<i>FRIED RICE with shrimp or chicken</i>	per plate	7.50	<i>Combination</i>	10.95
<i>Or a SEAFOOD COMBINATION with scallops, prawns & Dungeness crab meat</i>				13.95
<i>GARLIC TOAST slices of French baguette toasted with garlic butter</i>				3.50
<i>STEAMED JASMINE RICE</i>	cup	1.50	<i>bowl</i>	3.50

*No checks please. We accept Visa, MC, Discover, Diner's Club, JCB and Amex.
We are not responsible for lost or stolen articles.*

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