



STARTERS

TEMPURA STYLE COCONUT PRAWNS 14.95
with a tangy orange-mustard sauce

THANH LONG MUSSELS 15.95
New Zealand green-lip mussels broiled with Asian pesto

SALT & PEPPER CALAMARI 16.25
in a light salt & pepper batter, seasoned with scallions & Red peppers

JUMBO PRAWN WONTONS 14.50
wrapped with pancetta & scallions in a wonton shell

SEAFOOD DUMPLINGS 12.50
filled with minced prawns & cod, gently steamed & served with a Tamarind ginger sauce

SHRIMP TOAST 14.50
broiled shrimp pâté on a French baguette, lightly glazed & broiled

LEMONGRASS CHICKEN SATAY 12.50
skewers of marinated chicken, charbroiled & garnished with mix greens

DUNGENESS CRAB PUFFS 13.95
minced Dungeness crab, peanuts & herb cheese wrapped in a Light & crispy wonton shell, served with a peanut-mustard dipping sauce

CRISPY RICE PAPER ROLL 12.50
filled with minced chicken, mushrooms, daikon & vermicelli, Served with nuoc mam, a traditional Vietnamese dipping sauce

MANGO SALAD 16.50
sautéed with diced bell peppers, onions, seared scallops & shrimp over mixed greens in a Raspberry vinaigrette

LARGE PLATES

STEAMED SEA BASS 39.95
a buttery filet that is lightly grilled & then steamed. Served with Chef Helene's ginger, scallion & citrus infusion, topped with onions & ginger slivers

THANH LONG SPICY EGGPLANT 21.95
sautéed with prawns, chicken, fresh basil mushrooms & red chilies in a tamarind & chili-soya

LEMONGRASS CHICKEN 24.95
slices of chicken sautéed with green beans, garlic, onions & chili

THANH LONG FISH 30.95
pan-broiled Basa with a dill-turmeric essence & red onions, served With garlic noodles

SHAKEN BEEF 35.95
tender cubes of marinated Filet Mignon wok with red wine , served with potatoes on mixed greens

WOK EGG NOODLES 16.95 Combo **18.95**
sautéed with chicken or prawns, vegetables & chili Soya Combination

SPECIALITIES

COLOSSAL ROYAL TIGER PRAWNS 42.00
grilled with secret spices, served on a bed of An's garlic noodles

ROAST CRAB 80.00
a whole Dungeness crab roasted with An's garlic sauce & secret spices

DRUNKEN CRAB 80.00
simmered in Chardonnay, sake, brandy, with scallions, cracked black pepper

TAMARIND CRAB 80.00
simmered in a mélange of Roma tomatoes & tamarind

GARLIC NOODLES 14.50
An's famous noodles made with our special garlic sauce & secret spices

SIDES

SEASONAL VEGETABLE SAUTÉ 13.95
green bean, mushroom, onions, cherry tomato

GARLIC RICE 11.50
fragrant jasmine rice sautéed with fresh garlic & spices

FRIED RICE 12.95 Combo **14.95**
with shrimp or chicken

SEAFOOD FRIED RICE 16.95
with scallops, shrimp & crab meat

GARLIC TOAST 4.25
slices of French baguette toasted with garlic butter

STEAMED JASMINE RICE Cup **3.50** Bowl **4.95**

No Separate Checks.

We are not responsible for lost or stolen articles.

Please inform your server of any allergy.

Corkage fee \$25 per 750ml.

Cake Fee \$2 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

5% surcharge will be added to all checks for imposed employer mandates

**20% Service added on the bill to assist with living wages for all staff

SPECIALITY COCKTAILS \$14

GREEN DRAGON
Midori, Vodka, Triple Sec & sweet-n-sour

LYCHEE MARTINI
Vodka, lychee liquor, lychee juice

FLEUR DE MANGO
Malibu Coconut Rum, Crème de Banana liqueur,
Orange juice & mango fruit,
served on the rocks with a sugar-rimmed flute

OHIO PUNCH
Dark rum, Midori, Amaretto,
pineapple and orange juice

PASSION TEA
a refreshing blend of Alize Passion Fruit Cognac,
vodka & iced tea

HANOI SUNSET
Peach Schnapps, Tequila, orange juice & a drop of
Chambord

PEAR MARTINI
Absolut Pear, Triple Sec, and a splash of bubble

CHAMBORD LEMON DROP
Stoli Raz , sweet-n-sour, and a dash of Chambord

WINE BY THE GLASS

WHITE		RED		SPARKLING	
Conumdrum White	12.00	Trystic Cab Franc/Syrah	14.00	Cleto Brut Rose NV	12.50
Riff Pinot Grigio	12.00	Goldeneye Rose'	12.50	Mumm Brut NV	13.50
Honig Sauvignon Blanc	13.50	Decoy Cabernet	14.00		
Dr L Riesling	12.50	Alexander Valley Merlot	13.00		
Decoy Chardonnay	13.50	Sean Minor Pinot Noir	14.00		

BEER

Amstel Light	6.95		
Heinken Zero (non-alcoholic)	6.95	Lagunitas IPA Draft 16oz	9.00
Heineken	6.95	Sapporo Draft 16oz	9.00
Racer 5 IPA	6.95	Blue Moon Draft 16oz	9.00
Wyders Pear Cider	6.95		
Chimay Red, Belgium Ale	13.50		

WINE BY THE BOTTLE

CHARDONNAY		MEDIUM-BODIED RED	
Franciscan, California, 2022	36	Kings Ridge Pinot Noir, Oregon, 2022	40
Sterling, Napa Valley, 2018	40	Sean Minor Pinot Noir, Sonoma, 2022	46
Decoy, Sonoma, 2022	45	Davis Bynum Pinot Noir, Russian River, 2021	54
La Crema, Sonoma Coast 2019	46	Robert Mondavi Pinot Noir, Carneros, 2019	60
Sonoma Cutrer, Russian River Ranches 2021	48	Failla Pinot Noir, Sonoma Coast, 2021	64
Ferrari-Carano, Sonoma, 2020	50	Freeman Pinot Noir, Carneros, 2020	86
Jean Marc Chablis St Claire, France 2021	52	Alain Graillot Crozes-Hermitage, France, 2013	48
Sanford, Santa Rita Hills, 2015	56	BV Merlot Napa Valley, 2013	38
Jordan, Russian River, 2020	60	Alexander Valley Merlot, Sonoma, 2020	40
Ramey, Russian River Valley, 2021	68	Markham Merlot, Napa Valley, 2020	56
Rombauer, Carneros, 2022	72	Whitehall Lane Merlot, Napa Valley, 2018	60
Flowers, Sonoma, 2019	80	Duckhorn Merlot, Napa Valley, 2017	98
Roland Lavantureux, Chablis, France 2021	90		
Far Niente, Napa Valley, 2022	135		
SAUVIGNON BLANC		FULL-BODIED RED	
Matanzas Creek, Sonoma, 2022	40	Ravenswood Zinfandel, Sonoma County, 2016	34
Honig, Napa Valley, 2023	42	Penfolds "Koonunga Hill" South Australia, 2018	34
Rombauer, Napa Valley, 2022	52	R Collection by Raymond Cabernet Sauvignon, 2021	36
Duckhorn, North Coast 2022	60	Chateau Argadens, Bordeaux France, 2018	42
Cloudy Bay, New Zealand, 2022	64	Decoy, Cabernet, Sonoma, 2021	48
Twomey, Napa/Sonoma 2022	75	Beaulieu Vineyards Cabernet, Napa Valley, 2018	50
Peter Michael L Apres-Midi, 2022	155	Trystic Cab Franc/Syrah 2014	52
		Turley Zinfandel, Juvenile CA 2020	54
		Turley Petite Syrah, Napa Valley, 2016	70
		Honig Cabernet Sauvignon, Napa Valley, 2019	80
		Stags Leap Cabernet Sauvignon, Napa Valley, 2019	92
		BV Tapestry, Napa Valley, 2014	100
		Caymus, Napa Valley, 2020	145
		Silver Oak, Alexander Valley, 2018	165
		Mascot, Napa Valley, 2018	200
		Overture by Opus One, Napa Valley	205
		Peter Michael, Knights Valley 2009	270
		Opus One, Cabernet Blend, Napa Valley, 2016	395
WHITES FOR SPICY DISHES		CHAMPAGNES AND SPARKLING WINE	
Pine Ridge Chenin Blanc California, 2021	32	Bele Casel Prosecco, Italy, NV	40
Dr. Loosen Riesling, Germany, 2022	38	Cleto Rose, Italy, NV	42
Conumdrum, California, 2021	40	Mumm Brut, Napa Valley, NV	45
Kuentz Bas, Riesling, Germany, 2020	45	Scharffenberger Brut, Mendocino	50
Navarro Gewurztraminer, Mendocino, 2021	48	Roederer Estate Brut, Anderson Valley, Mendocino	58
Ste Michelle Riesling Eroica, Washington 2014	50	J Brut, Sonoma Valley, NV	70
Hugel Gewurztraminer, Alsace, France, 2018	52	J Brut Rose, Sonoma Valley, NV	75
Robert Weil Kabinett Riesling, Germany, 2021	68	Veuve Cliquot Yellow Label, Brut, France, NV	130
		Moet & Chandon, Nectar Imperial, France, NV	155
		Billecart Salmon Rose, France, NV	185
		Moet et Chandon Dom Perignon, Brut, France 2012	495
CRISP AND DRY WHITES			
Riff Pinot Grigio, Italy 2022	36		
Pighin Grave del Fruili Pinot Grigio, Italy, 2020	40		
Pio Cesare Cortese di Gavi, Alba, Italy, 2021	36		
Santa Margherita Pinot Grigio, Italy, 2021	50		
A to Z Pinot Gris, Oregon, 2020	38		