

STARTERS

TEMPURA STYLE COCONUT PRAWNS with a tangy orange-mustard sauce

SALMON CARPACCIO lemon-cured Atlantic salmon, thinly sliced & marinated with a touch of extra-virgin olive oil, aged balsamic vinegar & chili-soya

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

GRILLED CALAMARI lightly marinated with Asian basil & a mustard-peanut sauce

THANH LONG MUSSELS New Zealand green-lip mussels broiled with Asian pesto, served with seasoned crostini

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

JUMBO PRAWN WONTONS wrapped with pancetta & scallions in a wonton shell, served with a tamarind dipping sauce

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

RICE PAPER ROLL filled with poached shrimp & green mango, served with a bean purée

LEMONGRASS BEEF OR CHICKEN SATAY skewers of marinated beef or chicken, charbroiled & garnished with Asian pickles

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

SEAFOOD DUMPLINGS filled with minced crab, prawns & cod, gently steamed & served with a tamarind-ginger sauce

BUDDHA ROLL a delicious blend of tofu, daikon, black mushrooms, carrots & sweet basil wrapped in thin rice paper, served with a peanut dipping sauce

CRISPY RICE PAPER ROLL filled with chicken, button mushrooms, daikon & vermicelli, served with nuoc mam, a traditional Vietnamese dipping sauce

Salads

TRADITIONAL VIETNAMESE SALAD of cucumbers, cabbage, carrots, shrimp & chicken in a Vietnamese vinaigrette, topped with roasted peanuts

MANGO SALAD sautéed with bell peppers, seared scallops & shrimp over mixed greens in a raspberry vinaigrette

Soups

ASIAN BOUILLABAISSE of lemongrass, prawns, tomatoes, pineapple & vegetables in a fragrant tamarind broth

ASPARAGUS SOUP consommé with chicken or crab

VERMICELLI NOODLE CONSOMMÉ of chicken, green onions & cilantro

*VEGETABLE SOUP with broccoli, button mushrooms, cauliflower & green onions
with seafood dumplings*

*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

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

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

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)

CATCH IN CITRUS a sea bass filet in a Grand Marnier citrus sauce of lemon & orange juices

SPICY GINGER CALAMARI sautéed with ginger, pineapple, tomatoes & chili soya

STUFFED CALAMARI filled with minced shrimp, chicken, pork & mushrooms, sautéed with tomatoes & herbs

THANH LONG SPICY EGGPLANT sautéed with jumbo prawns, chicken, fresh basil, baby corn, shitake mushrooms & fiery red chilies in a tamarind & chili-soya

CURRY LOTUS PRAWNS lotus root simmered in mildly spiced coconut milk with jumbo prawns, baby corn, green beans & water chestnuts
or chicken

VILLAGER'S FAVORITE Pacific prawns & pork medallions simmered in a caramelized reduction of soy & herbs

SHAKEN BEEF tender cubes of marinated New York steak flambéed in Chardonnay, served with potatoes, mixed greens & cherry tomatoes.

SAIGON BEEF grilled roulades of filet mignon filled with pancetta & onions, served with mixed greens

LEMONGRASS CHICKEN slices of chicken sautéed with seasonal vegetables, garlic & chili

BROILED CHICKEN sliced chicken marinated in Asian five-spice, served with lettuce & tomatoes

WOK EGG NOODLES sautéed with chicken or prawns, vegetables & chili soya
combination

VEGETARIAN DELIGHT silken tofu sautéed with assorted vegetables & shitake mushrooms

SECRET KITCHEN DISHES

COLOSSAL ROYAL TIGER PRAWNS butterflied & grilled with secret spices, served on a bed of garlic noodles

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

DRUNKEN CRAB a whole Dungeness crab simmered in Chardonnay, sake & brandy, seasoned with scallions, chives & cracked black pepper

TAMARIND CRAB a whole Dungeness crab simmered in a mélange of Roma tomatoes & tamarind, seasoned with fresh dill & green onions & flambéed with cognac.

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

Accompaniments

SEASONAL VEGETABLE SAUTÉ (ask for today's selection)

GARLIC RICE fragrant jasmine rice sautéed with fresh garlic & spices

FRIED RICE with shrimp or chicken

Or a *SEAFOOD COMBINATION* with scallops, prawns & Dungeness crab meat

GARLIC TOAST slices of French baguette toasted with garlic butter

STEAMED JASMINE RICE

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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