

## 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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