

SMALL PLATES

<u>Crispy Rice Paper Roll</u> <i>filled with chicken, mushrooms, carrots, mint and vermicelli</i>	10.95
<u>Skewered Beef or Chicken</u> <i>tender slices of beef or chicken breast marinated with lemongrass, sesame and Asian herbs then grilled</i>	11.50
<u>Crab Puffs</u> <i>minced dungeness crab meat marinated with a creamy cheese sauce wrapped in a wonton shell, served with a peanut-mustard sauce</i>	12.95
<u>Jumbo Prawn Wontons</u> <i>wrapped with pancetta, onions, and a tangy tamarind sauce</i>	12.95
<u>Tempura Style Coconut Prawns</u> <i>with a tangy orange-mustard sauce</i>	12.95
<u>Crustacean Shrimp Toast</u> <i>freshly minced shrimp on French baguette, lightly glazed and broiled</i>	12.95
<u>New Zealand Green Lip Mussels</u> <i>drizzled in our Asian pesto, broiled, with garlic toast</i>	13.95
<u>Mango Salad</u> <i>Mangos, shrimp, scallops, red onion sautee on a bed of mix green</i>	14.95
<u>Mixed Greens</u> <i>green apple, cherry tomato, arugula with a raspberry vinaigrette</i>	11.50
<u>Salt & Pepper Calamari</u> <i>in a light salt and pepper batter, tossed with scallions and red pepper</i>	14.50

LARGE PLATES

<u>Spicy Eggplant</u> <i>with shrimp, chicken, red and green bell pepper, chilli</i>	19.95
<u>Crispy Panko Crab Cake</u> <i>Dungeness crab cake with mixed green salad and grilled eggplant, spicy lemongrass and aioli sauce</i>	29.95
<u>Shaken Beef</u> <i>rib eye flambéed in Chardonnay, served with green bean and red onions</i>	30.95
<u>Lemongrass Chicken Breast</u> <i>marinated with lemongrass, ginger, shallot, garlic with green beans, Zucchini and yellow squash</i>	24.95
<u>Miso-Glazed Beef Shortrib</u> <i>in a port wine-red sauce, accompanied with Asian pesto rice patty And baby bok-choy</i>	32.95
<u>Roast Salmon</u> <i>in soy ginger sauce with sautéed corn, baby spinach, and fried shallots</i>	29.95

SECRET KITCHEN SPECIALTIES

<u>Royal Tiger Prawns</u> <i>butterflied and charbroiled, served with An's Garlic Noodles</i>	40.95
<u>The Roast Crab</u> <i>an entire dungeness crab roasted to perfection with garlic, butter and spices</i>	65.95
<u>Drunken Crab</u> <i>an entire dungeness crab simmered in a broth of three wines, cracked black pepper and scallions</i>	65.95
<u>Tamarind Crab</u> <i>an entire dungeness crab in a sweet and sour sauce of tomatoes, fresh dill, Vietnamese chile and fresh herbs</i>	65.95
<u>An's Garlic Noodles</u> <i>egg noodles infused with An's Famous Garlic Sauce</i>	12.95

SIDES

<u>Seasonal Vegetables</u> <i>stir-fried with garlic and Vietnamese fish sauce</i>	10.95
<u>Garlic Rice</u> <i>jasmine rice infused in with garlic</i>	9.50
<u>Garlic Bread</u> <i>buttered bread lightly seasoned with fresh minced garlic</i>	3.50
<u>Fried Rice</u> <i>with your choice of chicken or shrimp</i>	10.95
<u>Seafood Fried Rice</u> <i>shrimp, scallop, crab meat, egg, green onion</i>	13.95
<u>Jasmine Steamed Rice</u>	small 3.50 large 4.95

