

Small Plates

Crispy Rice Paper Roll *filled with chicken, mushrooms, carrots, mint and vermicelli, served with daikon cole-slaw*

Rice Paper Shrimp Roll *filled with poached shrimp, rice noodles, "rau ram" and green mango wrapped in soft rice paper, served with a spicy peanut sauce*

Skewered Beef or Chicken *tender slices of beef or chicken breast marinated with lemongrass, sesame and Asian herbs then grilled*

Sweet and Spicy Chicken Meatball *Basil, tofu, tempura flakes, gochujang sauce*

Salt and Pepper Calamari *red and green bell peppers, fresh onions*

Crab Puffs *minced dungeness crab meat marinated with a creamy cheese sauce wrapped in a wonton shell, served with a peanut-mustard sauce*

Crustacean Shrimp Toast *freshly minced shrimp on French baguette, lightly glazed and broiled*

Steamed Seafood Dumplings *black cod, prawn and eggplant wrapped in a wonton skin*

Grilled Calamari *marinated in a savory peanut-mustard sauce*

Seared Ahi Tuna *crusted with coriander, served with hoisin-plum sauce and arugula salad*

Tempura Style Coconut Prawns *with a tangy orange-mustard sauce*

Jumbo Prawn Wontons *wrapped with pancetta, onions, served with a tangy tamarind sauce*

New Zealand Green Lip Mussels *drizzled in our Asian pesto, broiled and served with garlic toast*

Lobster Roll *in crispy filo wrapper, accompanied with strawberry and kiwi vinaigrette*

Vietnamese Carpaccio *thinly sliced raw beef with a spicy lemon vinaigrette, Asian basil, sliced red onions and roasted peanuts*

Salmon Carpaccio *Norwegian salmon marinated with olive oil in a balsamic vinaigrette with chili-soy sauce and served with garlic toast*

Kale Salad *Brussels sprouts, dried cranberry, red onion, carrot, pistachios with a garlic lemon dressing*

Mixed Greens *frisee, mache, watercress, pear in a lemongrass vinaigrette*

Papaya Salad with Calamari *lightly marinated calamari, tossed in our spicy Vietnamese vinaigrette with green papaya, "rau ram," and fresh Asian basil*

Traditional Vietnamese Salad *of cucumbers, lotus root, carrots, prawns, dry white mushroom, jicama and roasted peanuts drizzled in our spicy house vinaigrette*

A Salad of Seafood *scallops, prawns and mussels tossed with red and green bell peppers and fresh Asian basil in a light miso dressing*

Yellow Corn Bisque *with dungeness crab meat*

Asian Bouillabaisse *of sea bass, tomatoes, pineapple, fresh dill, and tropical greens in a fragrant tamarind-lemongrass broth*

18% gratuity will be added for parties of 5 or more
****4% surcharge will be added to all checks for imposed employer mandates****
Please inform your server of any allergy

Executive Chef: Helene An