



## **Small Plates**

**Buddha Roll** *filled with tofu, shitake, daikon, jicama & Asian herbs, served with bean sauce*

**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*

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

**Salmon on Shrimp Crisps** *Norwegian salmon with sun dried tomatoes, capers and a garlic aioli on fresh ground shrimp chips*

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

**Seafood Cakes** *prawn, basa fish, and calamari with shallots, garlic and Vietnamese fish sauce served with Asian cured vegetables*

**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*

**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*

**Mixed Greens** *frisee, mache, watercress, pear in a lemongrass vinaigrette (w/ optional shrimp )*

**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*



## **Large Plates**

**Shaken Beef** *flambéed in Chardonnay, sautéed green beans, cherry tomatoes and red onions*

**Steamed Seabass** *with scallions, asparagus, shitake mushroom and a ginger-citrus infusion*

**Roast Salmon** *in soy ginger sauce with sautéed corn, baby spinach and fried shallots*

**Broiled "Catch of the Day"** *in a Vietnamese marinade of dill, turmeric, onions and spices, broiled and served atop thin rice noodle, sprinkled with roasted peanuts (Optional substitute garlic noodles)*

**Saigon Beef** *grilled tender roulades of beef with pancetta and onions, served with grilled Bell Peppers and mixed greens, topped with caramelized white onions*

**Miso-Glazed Beef** *shortrib in a port wine-red sauce, accompanied with Asian pesto rice patty And baby bok-choy*

**Crispy Panko Crab Cake** *dungeness crab meat with mixed green salad and grilled eggplant*

**Pan Roast Halibut** *with a toasted sesame miso vinaigrette, roasted white corn and shitake mushroom, atop white cheddar Asian basil mash potatoes*

**Roast Chicken Breast** *in a light curry broth, Asian medley vegetables over wheat pasta*

**Helene's Ravioli** *shrimp, minced garlic and fennel wrapped inside delicate rice crepes in a soy and sesame "beurre-blanc" emulsion*

**Stuffed Calamari** *with minced prawns & calamari sautéed with fresh tomatoes, chili & Asian herbs*

**Wok Egg Noodles** *stir-fried with your choice of chicken or prawns, julienne vegetables, chili-soy*

**Garden Vegetables** *tofu, shitake and seasonal mixed vegetables sautéed in a vegetable au jus*

## **Secret Kitchen Specialties**

*(these items may require additional preparation time)*

**Royal Tiger Prawns** *butterflied and charbroiled, served with An's Garlic noodles*

**The Roast Crab** *an entire dungeness crab roasted to perfection with garlic and spices*

**Drunken Crab** *an entire dungeness crab simmered in a broth of three wines, cracked black pepper and scallions*

**Tamarind Crab** *in a sweet and sour sauce of tomatoes, fresh dill, Vietnamese chili, and fresh herbs*

**Ginger Lobster with Angel Hair Pasta** *a whole Maine lobster flambéed with Brandy in a sauce of ginger-basil and fresh tomatoes (available Fridays-Sundays only)*

**An's Garlic Noodles** *egg noodles infused with An's famous garlic sauce*

## **SUGGESTED ACCOMPANIMENTS**

**Seasonal Vegetables** *stir-fried with garlic and Vietnamese fish sauce*

**Garlic Rice** *stir-fried with fresh garlic*

**Garlic Bread** *buttered bread lightly seasoned with fresh minced garlic*

**Fried Rice** *with your choice of chicken or shrimp*

**Jasmine Steamed Rice**

18% gratuity will be added for parties of 6 or more. We gladly accept all major credit cards. No personal checks; No traveler's checks, please. No separate bills. Corkage-\$20 per 750ml bottle. Cake fee-\$2 per person. Gift Certificates Available. We are not responsible for lost or stolen items. Please refrain from using cellular phones in dining room. Outside Catering & banquet Menus are now available! No MSG added. Please inform your server of any allergy.