



## Small Plates

### **Crispy Rice Paper Roll 12.50**

filled with chicken, mushrooms, carrots, mint and vermicelli

### **Rice Paper Shrimp Roll 10.50**

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 12.75**

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

### **Crab Puffs 13.95**

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

### **Jumbo Prawn Wontons 14.50**

wrapped with pancetta, onions, and a tangy tamarind sauce

### **Seafood Dumpling 14.00**

with a soy vinaigrette dip

### **Tempura Style Coconut Prawns 14.50**

with a tangy orange-mustard sauce

### **Salmon Carpaccio 15.75**

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

### **Crustacean Shrimp Toast 14.50**

freshly minced shrimp on French baguette, lightly glazed and broiled

### **New Zealand Green Lip Mussels 15.50**

drizzled in our Asian pesto, broiled, with garlic toast

### **Salt & Pepper Calamari 16.25**

in a light salt and pepper batter, tossed with scallions and red pepper

### **Garlic Chicken Wings 14.00**

chili, ginger, Thai basil, honey glaze

### **Mixed Greens 11.50**

green apple, cherry tomato, arugula with a raspberry vinaigrette

### **Mango Salad 16.50**

Mangos, shrimp, scallops, red onion sauté on a bed of mix green

We gladly accept M/C, Visa, Amex, Discover, JCB. No separate bills.

We are not responsible for lost or stolen items.

Please refrain from using cellular phones in dining room.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

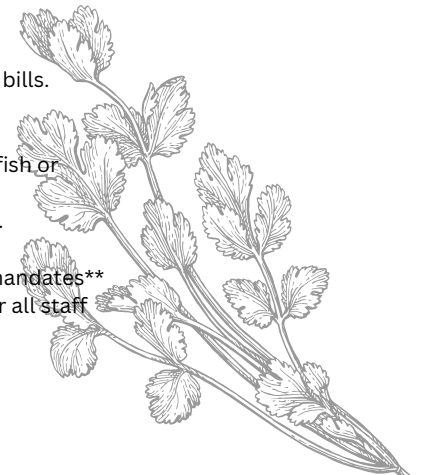
Corkage fee \$25 per 750ml bottle. Cake fee \$2 per person.

Please inform your server of any food allergies.

\*\*5% surcharge will be added to all checks for imposed employer mandates\*\*

\*\*A 20% service will be applied to assist with living wages in SF for all staff

\*\* \*\*Thank you for joining us.





## Large Plates

- Spicy Eggplant 20.95**  
with shrimp, chicken, red and green bell pepper, chili
- Crispy Panko Crab Cake 30.95**  
Dungeness crab cake with mixed green salad and grilled eggplant, lemongrass and aioli sauce
- Steamed Sea bass 39.95**  
with scallions, baby bok choy, shiitake mushroom, ginger-citrus infusion
- Shaken Beef 36.95**  
Tender cubes of marinated Filet Mignon flambéed in red wine, with green beans and red onions
- Lemongrass Chicken 26.95**  
marinated with lemongrass, ginger, shallot, garlic with green beans
- Miso-Glazed Boneless Short Rib 38.95**  
in a port wine-red sauce, accompanied with Asian pesto rice patty  
And baby bok-choy
- Cellophane Noodles 43.95**  
with Dungeness crab, green onion, garlic
- Roast Salmon 30.95**  
in soy ginger sauce with sautéed corn, baby spinach, and fried shallots

## Secret Kitchen Specialties

- Royal Tiger Prawns 42.00**  
butterflied and charbroiled, served with AN's Garlic Noodles
- The Roast Crab Market**  
an entire Dungeness crab roasted to perfection with garlic, butter and spices
- Drunken Crab Market**  
an entire Dungeness crab simmered in a broth of three wines, cracked black pepper and scallions
- Tamarind Crab Market**  
an entire Dungeness crab in a sweet and sour sauce of tomatoes, fresh dill
- AN's Garlic Noodles 14.50**  
egg noodles infused with AN's Famous Garlic Sauce

## Sides

- Seasonal Vegetables 11.95**  
stir-fried with garlic and Vietnamese fish sauce
- Garlic Rice 11.75**  
jasmine rice infused in with garlic
- Garlic Bread 3.95**  
buttered bread lightly seasoned with fresh minced garlic
- Fried Rice 12.95**  
with your choice of chicken or shrimp
- Seafood Fried Rice 15.95**  
with shrimp, scallop, crab meat, egg, green onion
- Steamed Jasmine Rice Small 3.50 Large 4.95**

