

A N A M A N D A R A  
M O D E R N V I E T N A M E S E C U I S I N E

## THE LOVE STORY

**The ancient story behind Ana Mandara, or “beautiful refuge,” is one of love and loss, courage and honor, romantic rage and sacrifice. Look around you at the intricate carvings, ancient pottery, and delicate bamboo, and be transported to a special time in Vietnam... A time when life was as fragile as the lotus flower, but also powerfully rich with passion and culture.**

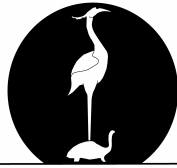
**The story tells of lovely Princess Huyen-Tran, who lived with her father, King Tran-Nhan-Ton, in North Vietnam 700 years ago. Her captivating beauty and endless grace caught the attention of a visiting king from the neighboring Cham kingdom. The king, Che-Man, asked for her hand in marriage, and the princess’ father agreed that she would marry in exchange for land. But the princess was already in love with a general named Tran-Khac-Chung, a remarkable man of strength and courage. She reluctantly married the king, but was not welcome in her new home. The king’s first wife, Tapari, was bitterly jealous and even tried to poison her! Tapari eventually ordered her husband killed - a selfish, gruesome request, for tradition required the death of all his wives.**

**The princess’ family, fearing her fate, sent the courageous general to rescue her, and the princess and her lover reunited in supreme joy! The two traveled among the lush islands of South Vietnam and thrived in pure delight, enjoying the ocean’s splendor and feasting on delectable island foods - seafood, bamboo, and sweet mangoes. But in this joy, they both knew that they had broken the law by not returning. After a romantic year, they chose the honorable road home and left their tropical sanctuary.**

**The story ends tragically, with the execution of the general, eternally dousing the passionate flame of the two lovers. The heartbroken princess lived the rest of her life in sadness at a Buddhist convent, comforted only by the vibrant and sensual dream of their “Ana Mandara.”**

## THE CRANE AND THE TURTLE

**You may notice the symbols of the crane and turtle around you. In Vietnamese culture, the turtle and crane each symbolize enduring power and longevity. The two, standing together, represent a healthy long life of happiness. This is our wish for you as you visit us at Ana Mandara, our “beautiful refuge.”**



ANA MANDARA  
MODERN VIETNAMESE CUISINE

## S T A R T E R S

VIETNAMESE CRISPY ROLLS, CRABMEAT, SHRIMP, & SHIITAKE MUSHROOMS	10
SEARED FOIE GRAS WITH TRUFFLE OIL & FRESH MANGO	18
VEGETARIAN BO BIA, JULIENNE VEGETABLES & TOFU WRAPPED WITH RICE PAPER	7
MESQUITE GRILLED BABY SPARE RIBS WITH FIVE-SPICE HONEY BARBEQUE SAUCE	10
STUFFED BABY CALAMARI WITH CHICKEN, CELLOPHANE NOODLES, & TOMATO-RICE-WINE SAUCE	12
SONOMA DUCK SAUSAGE WITH FOIE GRAS, PINENUTS, & SPICY GINGER SAUCE	12
VIETNAMESE STEAMED DUMPLINGS WITH SHRIMP & CHICKEN	8
SEARED RARE BEEF WITH FRESH GREEN PLANTAIN, TAMARIND SAUCE	14
CEVICHE OF STRIPED BASS, CUCUMBER, SHALLOTS & RED CHILI OIL	16
CRISPY LOBSTER RAVIOLI WITH MANGO & COCONUT SAUCE	12
GRILLED FRESH DUNGENESS CRABMEAT SAUSAGE, LEMON SALT & PEPPER SAUCE	12
VEGETARIAN VIETNAMESE STEAMED DUMPLINGS WITH PORCINI MUSHROOM	8

AN NAM PRIVATE DINING ROOM AVAILABLE

EXECUTIVE CHEF ~ KHAI H DUONG



ANA MANDARA  
MODERN VIETNAMESE CUISINE

## S O U P S

SWEET DUNGENESS CRAB SOUP, HOUSE-MADE HAND-CUT NOODLES	7
KAFFIR LIME-LEMONGRASS BEEF BROTH, FILET MIGNON SLICES, TOMATOES, ENOKI MUSHROOMS, & RAU RAM	7

## S A L A D S

ORGANIC BABY GREENS WITH GINGER VINAIGRETTE	6
BANANA BLOSSOM SALAD, CHICKEN AND GRAPEFRUIT	8
CRUNCHY GREEN PAPAYA SALAD, PRAWNS, JELLY FISH & CHILI VINAIGRETTE	8

## S I D E S

ANA MANDARA RICE WITH SHRIMP, CHICKEN, & VIETNAMESE SAUSAGE WRAPPED IN LOTUS LEAF	8
GARLIC NOODLES WITH SPECIAL HOUSE SAUCE	7
STIR-FRIED SNOW PEA SPROUTS WITH GARLIC AND OYSTER SAUCE	5
SAUTÉED FRENCH BEANS WITH SHALLOTS	5
GRILLED JAPANESE EGGPLANT WITH SCALLION OIL	6
STICKY BLACK RICE	4
JASMINE RICE STEAMED WITH PANDANUS LEAF	3



## M A I N S

SEARED MEKONG BASA, SCALLION FLOWERS & SPICY LEMON SAUCE	23
SEARED RARE AHI TUNA, HEARTS OF PALM & JICAMA SALSA, ORANGE VINAIGRETTE	24
SEARED MAHI-MAHI, PICKLED VEGETABLES, CRISPY LEEK RINGS, CARAMEL & COCONUT SAUCE	25
WHOLE FRIED NEW ZEALAND SNAPPER, GREEN MANGO SAUCE	29
TRADITIONAL SPICY CARAMELIZED CLAYPOT FISH, SUGAR PEAS	21
MISO-HONEY GLAZED ROASTED BUTTERFISH, CRISPY BROWN RICE RISOTTO	27
TURBINADO-CHILI GLAZED JUMBO PRAWNS, SWEET CORN CAKE	26
MEKONG DELTA PRAWNS SAUTEED WITH OYSTER MUSHROOMS, GINGKO NUTS, LIGHT CARAMEL TOMATO SAUCE, SERVE IN CLAYPOT	26
SEARED DAY BOAT SCALLOPS, SWEET BLACK RICE, LIGHT KUMQUAT MARMALADE SAUCE, ASPARAGUS	26
MAINE LOBSTER, SWEET & SOUR LOBSTER ROE SAUCE, STICKY BLACK RICE & PEA SHOOTS	AQ
CHAR-GRILLED QUAIL, BLACK RICE & MUSHROOM, EDIMAME, PLUM SAUCE	24
CRISPY SKIN FIVE-SPICED POUSSIN, LIGHT TAMARIND BROTH, SUGAR SNAP PEAS, WHITE CORN RISOTTO	22
WOKKED TOURNEDOS OF BEEF TENDERLOIN, SWEET ONIONS & PEPPERCRESS	27
ROASTED DUCK BREAST, DAIKON CAKE, POACHED BANANA BLOSSOM & TAMARIND SAUCE	26
VIETNAMESE BRAISED KOROBUTA PORK BELLY, PICKLED ASIAN GREENS, KABOCHA PUREE (CHEF'S FAMILY RECIPE)	21
GRILLED RACK OF LAMB, VIETNAMESE CINNAMON-STAR ANISE RUB, SPICY TAMARIND SAUCE	30
TEMPLE'S DELIGHT, GRILLED TOFU, VEGETABLES & YUCCA CAKE	19
CRISPY NOODLES WITH LEMONGRASS TOFU & MIXED VEGETABLES	20