



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

## LUNCH MENU

### STARTERS

CRISPY ROLLS WITH CRABMEAT, SHRIMP, & SHIITAKE MUSHROOMS	7
VIETNAMESE IMPERIAL ROLLS WITH SHRIMP & HOI SIN SAUCE	6
CRISPY LOBSTER RAVIOLI WITH MANGO & COCONUT SAUCE	7
CRISPY BACON-WRAPPED SHRIMP WITH TAMARIND SAUCE	8
VIETNAMESE STEAMED CREPE WITH CHICKEN & SHRIMP	6
VEGETARIAN BO BIA, RICE PAPER WRAPPED WITH JULIENNE VEGETABLES & TOFU	5

### SOUP

SWEET DUNGENESS CRAB SOUP WITH HAND-CUT NOODLES	6
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### SALADS

ORGANIC BABY GREENS, GINGER VINAIGRETTE	4
BANANA BLOSSOM SALAD WITH CHICKEN AND GRAPEFRUIT	6
GREEN PAPAYA SALAD WITH POACHED SHRIMP, JELLY FISH	6

### MAIN

SEARED SALMON WITH FRESH MANGO, TAMARIND SAUCE	14
VEGETARIAN "HAPPY PANCAKE"	12
CLAY POT BRAISED VEGETABLES WITH SHOYU AND GINGER	11
"HAPPY PANCAKE" WITH SEA SCALLOPS AND PRAWNS	15
DUNGENESS CRAB & SCALLOPS W/ CELLOPHANE NOODLES, JULIENNE VEGETABLES	17
SEARED MEKONG BASA, SCALLION FLOWERS, SPICY LEMON SAUCE	16
WOKKED TOURNEDOS OF BEEF TENDERLOIN, SWEET ONIONS & PEPPERY CRESS	20
SPICY GARLIC PRAWNS WITH CORN CAKE & HOUSE-MADE RICE WINE SAUCE	17
TRADITIONAL SPICY CARAMELIZED CHICKEN WITH LEMONGRASS & GINGER	15
SAUTEED BEEF ON VERMICELLI RICE NOODLE, PEANUTS, FRIED SHALLOTS	16

### THREE COURSE PRIX FIXE - \$21.95

CRISPY SHRIMP WITH BACON & BASIL  
RICE PAPER WRAPPED VEGETARIAN BO BIA  
VIETNAMESE STEAMED CREPE WITH CHICKEN & SHRIMP

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LEMONGRASS CURRY CHICKEN WITH GLASS NOODLES

OR

SEARED MEKONG BASA, SCALLION FLOWERS, SPICY LEMON SAUCE

OR

SAUTEED SHRIMP WITH TOMATO-RICE WINE SAUCE & ASIAN NOODLES

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VALRHONA DARK CHOCOLATE SEMIFREDDO

OR

HOUSE MADE ICE CREAM OR SORBET