

Thanh long Restaurant

LARGE PLATES

STEAMED SEA BASS a buttery ten-ounce filet that is lightly grilled & then steamed in Chef Helene's favorite ginger, scallion & citrus infusion, topped with onions & ginger slivers

THANH LONG FISH red snapper pan-broiled with a dill-turmeric essence & red onions, served with garlic noodles

SIZZLING CLAYPOT 'Catch of the Day' simmered in a caramelized reduction of onions, Asian Five-spice & herbs, served with pickled bean sprouts & slivered carrots (ask for today's selection)

CATCH IN CITRUS a sea bass filet in a Grand Marnier citrus sauce of lemon & orange juices

SPICY GINGER CALAMARI sautéed with ginger, pineapple, tomatoes & chili soya

STUFFED CALAMARI filled with minced shrimp, chicken, pork & mushrooms, sautéed with tomatoes & herbs

THANH LONG SPICY EGGPLANT sautéed with jumbo prawns, chicken, fresh basil, baby corn, shitake mushrooms & fiery red chilies in a tamarind & chili-soya

CURRY LOTUS PRAWNS lotus root simmered in mildly spiced coconut milk with jumbo prawns, baby corn, green beans & water chestnuts

or chicken

VILLAGER'S FAVORITE Pacific prawns & pork medallions simmered in a caramelized reduction of soy & herbs

SHAKEN BEEF tender cubes of marinated New York steak flambéed in Chardonnay, served with potatoes, mixed greens & cherry tomatoes.

SAIGON BEEF grilled roulades of filet mignon filled with pancetta & onions, served with mixed greens

LEMONGRASS CHICKEN slices of chicken sautéed with seasonal vegetables, garlic & chili

BROILED CHICKEN sliced chicken marinated in Asian five-spice, served with lettuce & tomatoes

WOK EGG NOODLES sautéed with chicken or prawns, vegetables & chili soya

VEGETARIAN DELIGHT silken tofu sautéed with assorted vegetables & shitake mushrooms

SECRET KITCHEN DISHES

COLOSSAL ROYAL TIGER PRAWNS butterflied & grilled with secret spices, served on a bed of garlic noodles

ROAST CRAB a whole Dungeness crab roasted with An's garlic sauce & secret spices

DRUNKEN CRAB a whole Dungeness crab simmered in Chardonnay, sake & brandy, seasoned with scallions, chives & cracked black pepper

TAMARIND CRAB a whole Dungeness crab simmered in a mélange of Roma tomatoes & tamarind, seasoned with fresh dill & green onions & flambéed with cognac.

GARLIC NOODLES An's famous noodles made with our special garlic sauce & secret spices

Accompaniments

SEASONAL VEGETABLE SAUTÉ (ask for today's selection)

GARLIC RICE fragrant jasmine rice sautéed with fresh garlic & spices

FRIED RICE with shrimp or chicken

per plate

Combination

Or a *SEAFOOD COMBINATION* with scallops, prawns & Dungeness crab meat

GARLIC TOAST slices of French baguette toasted with garlic butter

STEAMED JASMINE RICE

cup

bowl

No checks please. We accept Visa, MC, Discover, Diner's Club, JCB and Amex.

We are not responsible for lost or stolen articles.

18% Gratuity for parties of six or more people. There is a cake-cutting fee of \$1 per person.