

# *Thanh long Restaurant*

## *Starters*

*TEMPURA STYLE COCONUT PRAWNS with a tangy orange-mustard sauce*

*THANH LONG MUSSELS New Zealand green-lip mussels broiled with Asian pesto,*

*SALT & PEPPER CALAMARI in a light salt & pepper batter, seasoned with scallions  
& Red peppers*

*JUMBO PRAWN WONTONS wrapped with pancetta & scallions in a wonton shell*

*SHRIMP TOAST broiled bay shrimp pâté on a French baguette, lightly glazed & broiled*

*SEAFOOD DUMPLINGS filled with minced prawns & cod, gently steamed & served with a  
Tamarind ginger sauce*

*LEMONGRASS BEEF OR CHICKEN SATAY skewers of marinated beef or chicken, charbroiled  
& Garnished with Asian pickles*

*DUNGENESS CRAB PUFFS minced Dungeness crab, peanuts & herb cheese wrapped in a  
light & crispy wonton shell, served with a peanut-mustard dipping sauce*

*CRISPY RICE PAPER ROLL filled with chicken, button mushrooms, daikon & vermicelli,  
served with nuoc mam, a traditional Vietnamese dipping sauce*

*SOFT SHELL CRAB in a light salt & pepper batter, flash-fried & served on a bed of our  
Traditional Vietnamese Salad with a tamarind-chili sauce*

*MANGO SALAD sautéed with bell peppers, seared scallops & shrimp over mixed greens in a  
raspberry vinaigrette*

*TRADITIONAL VIETNAMESE SALAD of cucumbers, cabbage, carrots, shrimp & chicken  
in a Vietnamese vinaigrette, topped with roasted peanuts*

*ASPARAGUS SOUP consommé with chicken or crab*