



OYSTERS ON THE HALF SHELL

with champagne mignonette and cocktail sauce ...

\$3 EACH (ORDER BY HALF DOZEN OR DOZEN)

Miyagi (Marin) - *Sweet, mellow flavor*

Blue Point (East Coast) - *High brininess & mild flavor*

Kumamoto (Humbolt) - *Rich, buttery and sweet*

Shigoku (Washington) - *Sweet with a hint of brine*

STARTERS

Fresh Spring Rolls *Shrimp, pork, mint, rice vermicelli and peanut sauce* 11

Vegetarian Spring Rolls *Tofu, mushroom, mint, rice vermicelli & peanut sauce* 11

Duck Spring Rolls *Roasted duck with cucumber, onion, mint, rice vermicelli and hoisin sauce* 13

Crab & Avocado Spring Rolls *Dungeness crab, fresh avocado, mango, mint, rice vermicelli and soy spicy vinaigrette* 13

Imperial Rolls *Crisp rolls with chicken, shrimp, dungeness crab, jicama, ear tree mushroom, cellophane noodle, carrots and spicy vinaigrette* 12

Vegetarian Imperial Rolls *Crisp rolls with taro root, tofu, carrots, mushroom, cellophane noodle & spicy soy vinaigrette* 12

Chicken Satay *Grilled boneless chicken breast seasoned with satay marinade* 10

Crab Puffs *A mixture of dungeness crab, shrimp, fresh herbs and cream cheese stuffed in a crisp wonton shell* 11

Grilled Eggplant *Locally grown eggplant, grilled then topped with scallion oil, roasted peanut & spicy vinaigrette* 12

Calamari Crunch *Crisp calamari with fresh chili pepper and garlic* 11

Salt & Pepper Soft Shelled Crab *with fresh chili pepper and onion* 16

Grilled Beef Onion Rolls *Grilled beef rolled with onion & spicy dipping sauce* 10

Korean BBQ Short Ribs *Grilled beef short ribs marinated in sesame soy sauce* 15

Pork Belly Buns *Slow-roasted pork belly caramelized with BBQ sauce sandwiched between steamed buns* 15

Vegetarian Pot Stickers *Taro, tofu, water chestnut, basil, carrot, ear tree mushroom, cilantro in a spinach wrap & soy vinaigrette* 12

Seafood Pot Stickers *Medley of shrimp, scallop, fish, water chestnut, basil, cilantro and soy vinaigrette* 13

Vietnamese Tacos *Everyone's absolute favorite! BBQ Pork, shredded cabbage & spicy sauce* 13

SALADS/SOUPS

Green Papaya & Mango Salad *Shredded green papaya and mango with poached shrimp, basil, roasted peanuts, crispy shallots & sweet chili vinaigrette* 13
(vegetarian also available)

Vietnamese Chicken Salad *with shredded chicken, green & red cabbage, carrot, basil, roasted peanuts, crispy shallots & sweet chili vinaigrette* 12
(vegetarian also available)

Roasted Beet Salad *with baby greens, mandarin orange, toasted almond, duck bacon and orange dijon vinaigrette* 15

Spicy Lemongrass Prawn Soup *with prawns, pineapple, mushroom, baby corn, lemongrass* 10

Wonton Soup *with pork & shrimp wonton, prawns, baby bok choy and shiitake mushroom* 12

PHO

*The iconic dish of Vietnamese cuisine.
Serve with a condiment dish of beansprout, basil,
jalapeno and lime.*

WE NOW OFFER

*Gluten-Free Brown Rice Noodles
Delicious, healthy and sure to satisfy those who
wish to take their PHO to the next level.
(please add \$2.00)*

Beef Pho

*Sliced filet mignon, braised brisket, and
rice noodles in a savory beef broth* 15

Chicken Pho

*Sliced chicken breast with rice noodles
in a savory chicken broth* 14

*Upgrade your PHO with a freshly steamed
medley of mixed vegetables:
baby bokchoy, squash, cauliflower, mushroom,
carrot & celery
(please add \$2.50)*



HANNA'S FAVORITES

Hanoi BBQ Pork Vermicelli "Bun Cha Ha Noi"

Eat what Obama & Bourdain ate!

Grilled pork patties and strips of grilled pork shoulder steeped in caramelized fish sauce. Served with rice vermicelli lettuce platter. 16

"Mi Quang" Central Vietnam's Must-Eat Noodle Dish

Part soup, part salad! Spicy chicken broth and turmeric rice noodles, freshened up with crunchy beansprout, peanuts, mint and topped with prawns, calamari & crispy shallot. 17

"PHO AP CHAO" Crispy Edge Rice Noodle with Asian greens & tomatoes 21
(choice of chicken, beef tenderloin, shrimp or vegetarian)

ENTREES

Lemongrass Chicken sautéed with bell peppers, shiitake mushroom and lemongrass 15

Curry Chicken with potatoes, carrots, shiitake mushroom & green onion in yellow curry sauce 15

Mango Chicken Sautéed with ripe mango, bell peppers and mushroom in a sweet & sour sauce 16

Pork Baby Back Ribs Glazed with honey BBQ sauce and spices, then slow-roasted to perfection 16

Saigon Steak & Fries Stir-fried slices of beef tenderloin with potatoes, sweet peppers, garlic & green onion 19

Shaking Beef Cubed filet mignon wok tossed with red onion & garlic. Served on a bed of watercress & cherry tomatoes 24

Teriyaki Duck Grilled Maple Leaf Farm boneless duck breast glazed with teriyaki sauce and steamed bok choy 23

Grilled Lemongrass Lamb Chops with seasoned potatoes 23

Steamed Lemongrass Chilean Seabass wrapped in banana leaf & mango salsa with a soy vinaigrette 32
(traceable and sustainable by Kendell Platinum Seafood)

Grilled Salmon with sautéed green beans & shiitake mushroom 20

Tamarind Prawns Tiger prawns sautéed with pineapple, sweet peppers, candied walnut, shiitake mushroom and tamarind sauce 20

Curry Prawns with potatoes, carrots, shiitake mushroom & green onion in yellow curry sauce 17

Catfish in Clay Pot Filet of fish simmered with scallion, chili and caramelized fish sauce in clay pot 16

NOODLES/FRIED RICE

Ha Long Bay Fried Rice Tiger prawns, Chinese sausage, pineapple, mushroom, egg and bell peppers 14

Vegetarian Curry Noodle Assorted Asian greens with tofu and noodles in a savory yellow curry sauce 16

Stir-fried Shanghai Noodle with Asian greens 18
(choice of chicken, beef tenderloin, shrimp or vegetarian)

Tiger Prawns Grilled jumbo prawns seasoned with herbs and spices served with garlic noodle 26

TOFU/VEGETABLE/SIDES

Lemongrass Tofu Crisp tofu sautéed with bell pepper, scallion & lemongrass 10

Mango Tofu Crisp tofu sautéed with ripe mango, bell peppers & mushroom in a sweet & sour sauce 11

Green Power A dynamic blend of tender baby kale, chard, & spinach sautéed with shiitake mushroom 10

Blue Lake Green Beans Sautéed with shiitake mushroom and fresh garlic 10

Eggplant & Tofu Curry Eggplant sautéed with tofu, bell peppers, mushrooms & yellow curry sauce 11

Steamed Baby Bok Choy with oyster-garlic sauce 9

Garlic Noodles Lo mein noodles sautéed with butter garlic sauce and crispy shallot 10

Steamed Jasmine Rice 1.5

Steamed Jasmine Brown Rice 2.5

Pickles Platter 5



Corkage fee: \$20 per 750ml bottle.

Cake cutting fee: \$2 per person. Split plate fee: \$2 per plate
For parties of 6 or more, a service charge of 20% will be added.

VISA, Mastercard, Discover & American Express are accepted.

We are not responsible for lost or stolen articles.

We reserve the right to refuse service.

Prices and menu items are subject to change without notice.

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