

CRUSTACEAN RESTAURANT LUNCH MENU

ASIAN TAPAS

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| <i>Chicken Satay lightly marinated with lemongrass and Asian basil</i> | 9.00 |
| <i>Rice paper roll, filled with prawn, rau ram & green mango, spicy bean puree</i> | 9.00 |
| <i>Chicken dumpling steamed with lotus leaf, tamarind-ginger fûmet</i> | 9.00 |
| <i>Crispy rice paper roll, filled with Chicken, black mushrooms & vermicelli, carrots lemon-chili oil liaison</i> | 9.00 |
| <i>Dungeness crab puffs filled with comte français, peanut mustard emulsion</i> | 9.75 |
| <i>Coconut prawns with special ginger orange sauce</i> | 10.95 |

SOUPS

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| <i>Seafood Wonton Soup with shiitake mushrooms and vegetables</i> | 8.75 |
| <i>Traditional Vietnamese Soup "Pho Noodle" with chicken or beef</i> | 8.75 |

SALAD ENTREES

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| <i>Bosc Pear salad and caramelized walnuts with orange & sherry wine vinaigrette</i> | 13.00 |
| <i>Traditional Vietnamese salad of prawns, or chicken, with cucumbers, hearts of palm, carrots & vinegar salsify</i> | 14.50 |
| <i>Warm chicken salad with mixed greens and cherry tomatoes, raspberry vinaigrette</i> | 14.50 |
| <i>Grilled salmon served with spinach, frisee salad, lemon & mustard dressing</i> | 14.50 |
| <i>Crustacean roast chicken salad, cucumber, carrot, jicama and crisp rice noodle</i> | 14.95 |
| <i>Yuzu Chopped Salad with chicken, roast sweet corn, avocado, tomatoes, caramelized walnuts, crisp rice noodle, pancetta and fresh parsley in a yuzu dressing</i> | 15.50 |
| <i>Salad of scallop, prawns, and calamari in light miso dressing</i> | 15.95 |



FROM THE AN FAMILY'S SECRET KITCHEN

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| <i>Colossal Royal Tiger prawns, charbroiled with secret spices, An's garlic noodles</i> | 35.95 |
| <i>Whole roasted Dungeness Crab, An's garlic sauce, secret spices</i> | 37.95 |
| <i>Cracked whole roasted Dungeness Crab, An's garlic sauce, secret spices</i> | 39.95 |



CRUSTACEAN LIGHT VEGETARIAN SERIES

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| <i>Pacific Rim style dumplings of minced mushrooms, carrots & water chestnut</i> | 9.45 |
| <i>Moist rice paper roll filled with black mushrooms, tender cabbage, baby carrots, water chestnuts & bean cake</i> | 9.45 |
| <i>Organic udon with baked tofu, shiitake mushrooms, carrots, squash, green beans and sun dried tomato sauce</i> | 14.95 |
| <i>Ragout-style farm fresh eggplant, Italian pear tomato with tofu, tossed with Vietnamese herb "Tia-To"</i> | 15.95 |

LARGE PLATES

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| <i>Fried rice with chicken, green peas, carrots, shallots and scallions</i> | 13.95 |
| <i>Vietnamese crepe filled with shrimp, chicken, wild mushrooms, squash & a tangy bean sauce</i> | 14.50 |
| <i>Wok egg noodles with chicken and Asian vegetables</i> | 14.50 |
| <i>An's famous garlic noodles with sautéed vegetable delight</i> | 14.50 |
| <i>Ginger beef with rice noodles, lettuce, cucumber, Asian herb salad topped with roasted peanut</i> | 14.95 |
| <i>Sautéed White Clams in a Thai basil and white wine sauce tossed with Asian angel hair noodles</i> | 14.95 |
| <i>Kung Pao Chicken with dry roasted cashews, red bell pepper and onion</i> | 15.50 |
| <i>Dragon fried rice, scallops with scallion and egg white</i> | 15.95 |
| <i>Chicken sautéed with lemon grass, ginger, onion, basil and bell pepper</i> | 15.95 |
| <i>Steak Frites, pounded rib eye with garlic Asian herbs drizzled with lemongrass vinaigrette with crispy paved potatoes</i> | 16.95 |
| <i>Pan seared filet of Sole with fried leaks and a cucumber, onion and carrot salad</i> | 17.50 |
| <i>An's famous garlic noodles with sautéed prawns</i> | 17.50 |
| <i>Filet of Sole sautéed with toasted sesame miso vinaigrette, shiitake mushroom roasted corn with herbed rice cake and baby bock choy</i> | 17.50 |

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