



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

SF Chefs 2010 Restaurant Week  
3 Course Dinner Menu: \$ 35.00

FIRST COURSE  
( SAMPLER )

**Lobster Ravioli**

coconut – mango sauce

**Vegetarian Bo Bia**

julienne vegetables, tofu wrapped fresh rolls

**Vietnamese Crispy Rolls**

crabmeat, shrimp, shiitake mushrooms

SECOND COURSE  
( CHOICE OF )

**Seared Mekong Basa**

snow pea sprouts, frisee, lemon sauce

**Grilled BBQ Pork Chop**

chinese long beans, au jus, jasmine broken rice

**Spicy Garlic Prawns**

simmered in house made rice wine sauce, brown rice

THIRD COURSE  
( CHOICE OF )

**Roasted Banana Boat**

caramelized walnut sauce, vanilla bean ice cream

**Selection of House Made Ice Creams and Sorbets**



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