



Vanessa's Bistro

Vietnamese Tapas with a French Twist

Soup Du Jour

Sweet & sour prawns Saigon style soup \$6

French Onion soup with mozzarella ~ parmesan cheese & puff pastry \$6

Small Plates

Salads and Openers

Roasted beet & organic green salad with feta cheese & mango vinaigrette \$7

Fuji Apple & organic green salad with roasted walnuts, cherry wine & cranberry vinaigrette \$7

Spicy Vietnamese green papaya salad with poached prawns ~ roasted peanuts ~ mint \$9

Saigon style noodle salad ~ honey lemongrass marinated grilled filet mignon with

~ vermicelli noodle ~ bean sprouts ~ lettuce ~ cucumber ~ pickles ~ roasted peanuts \$9

Salt & pepper fried tender calamari ~ spicy lime dipping sauce \$8

Salt & pepper fried prawns ~ spicy lime dipping sauce \$8

Tuna & salmon poke with ginger ~ avocado ~ mango ~ English cucumber & tomato salsa \$9

Five spices honey marinated crispy quail ~ peppercorn dipping sauce \$7

Maple Leaf Duck confit lettuce wrap with fresh basil and roasted peanuts

~ chipotle & black bean sauce \$9

Shredded Maple Leaf Duck Strudel with wild mushrooms ~ basil risotto ~ mozzarella cheese

& Maui Pineapple ~ Gewurtztraminer beurre blanc \$11

Thin sliced filet mignon carpaccio ~ fried shallots ~ Asian herbs ~ roasted peanuts \$8

Ahi Tuna carpaccio ~ ginger soy ~ onion ~ cilantro ~ tomatoes \$8

Crispy Saigon chicken rolls ~ lettuce ~ mint ~ pickles ~ spicy lime dipping sauce \$7

Chicken and vegetable potstickers ~ ginger ponzu dipping sauce \$7

Entrée

Seafood

Lemongrass calamari & prawns with roasted peanuts \$12

*Sautéed prawns & scallops with vegetables in Thai basil ~ coconut curry \$16

Miso Glazed Atlantic Salmon with vegetable pad thai & Thai Basil \$18

Meats

Shaking filet mignon salad in garlic brandy butter sauce \$11

Spicy lemongrass chicken Saigon style (white meat) with roasted peanuts \$10

*Vietnamese chicken (white meat) coconut curry with carrots, potatoes & mushrooms \$10
Five spices Maple Leaf Duck confit with garlic bok choy & duck beurre rouge \$17
Claypot rice with chicken & prawns ~ fresh shiitake mushrooms ~ baby bok choy \$10

Small Plates

Tofu and Vegetables

Lemongrass tofu sautéed in curry beurre blanc with roasted peanuts \$8

Crispy garlic salt & pepper tofu with sautéed scallions ~ bell peppers \$8

*Sautéed tofu & vegetables in coconut curry & Thai basil \$8

Wok fried garlic green beans & tofu \$8

Wok fried garlic eggplant \$8

Wok fried garlic bok choy \$8

Side Dishes

Sticky rice & wild mushrooms steamed in banana leaf \$6

Shrimp fried rice \$6 • Jasmine rice \$2

Garlic butter egg noodles \$6 • *Vegetable pad thai \$8

** Please let us know of any specific food allergies*

We bring you the finest elements of Asian Cuisine with a French twist, exotic ingredients and spices.

*An %18 service charge will be added to parties of 5 or more, \$20 minimum credit card charge, **No substitutions***