



Vanessa's Bistro

Vietnamese Tapas with a French Twist

Soup Du Jour

Sweet & Sour Prawns Saigon style soup \$8

French Onion soup with mozzarella ~ Parmesan cheese & garlic croutons \$8

Salads and Openers

Roasted Beet & organic green salad with feta cheese & mango vinaigrette \$10

Vietnamese Green Papaya Salad with poached prawns, fried shallots ~ roasted peanuts ~ Asian mint \$11

Saigon Style Vermicelli Noodle Salad, bean sprouts, lettuce, cucumber, pickles, and roasted peanuts with
grilled Filet Mignon \$13

Shaking filet mignon salad in garlic brandy butter sauce \$13

Coriander & sea salt crusted Ahi Tuna with Napa cabbage, carrots, bell peppers & Japanese noodle salad with
ginger soy vinaigrette \$14

Small Plates

Starters

Salt & pepper fried tender calamari ~ spicy lime dipping sauce \$9

Salt & pepper fried prawns ~ spicy lime dipping sauce \$9

Tuna & salmon poke with ginger ~ avocado ~ mango ~ English cucumber & tomato salsa \$10

Five spices honey marinated crispy quail ~ peppercorn dipping sauce \$8

Maple Leaf Duck confit lettuce wraps, mushrooms, basil, roasted peanuts
~ chipotle & black bean sauce \$9

Shredded Maple Leaf Duck Strudel with wild mushrooms ~ basil risotto ~ mozzarella cheese
& Maui Pineapple ~ Gewurztraminer beurre blanc \$13

Black Peppercorn Cured Filet Carpaccio with tomato salsa, roasted peanuts, fried shallots & Asian mint \$8

Ahi Tuna carpaccio with tomato salsa & giner soy vinaigrette \$8

Crispy Saigon chicken rolls ~ lettuce ~ mint ~ pickles ~ spicy lime dipping sauce (3) \$9

Fresh Shrimp Spring Rolls with chipotle & black bean sauce (4) \$9

Oven Baked Chicken & Vegetable Potstickers with Ponzu Dipping Sauce (3) \$9

Crispy Petrale Sole Tacos with avacado (seasonal), tomato salsa and spicy cilantro cream sauce (2) \$9

Slow Oven Roasted Pork with spicy chipotle sauce & crispy tortillas \$10

Entrée

Seafood

- Spicy Lemongrass Calamari & Prawns with roasted peanuts \$13
- Grilled Jumbo Prawns with garlic butter egg noodles topped with spicy mango salsa \$18
- Tamarind Glazed Prawns with wild mushroom sticky rice, garnished with cilantro & green onions \$18
- Sautéed Jumbo Prawns & Scallops with vegetables in Thai basil ~ spicy coconut curry \$19
- Oven Baked Petrale Sole stuffed with Dungeness Crab, mozzarella, tomato salsa with potato croquette & lemon caper beurre blanc \$18
- Atlantic Salmon stewed in a claypot with peppercorn and tomato concassé, shallot & cinlantro \$13
- Miso Glazed Atlantic Salmon with vegetable pad Thai & Thai Basil \$18

Meats

- Spicy Lemongrass Chicken Saigon Style (white meat) with roasted peanuts \$12
- Spicy Vietnamese chicken coconut curry with bell peppers, carrots, potatoes & mushrooms \$13
- Claypot rice with chicken & prawns ~ fresh seasonal mushrooms ~ baby bok choy \$13
- Dijon mustard marinated pork loin with roasted Kabocha Squash & cranberry chutney \$17
- Five spices Maple Leaf Duck confit with garlic bok choy & duck beurre rouge \$17
- Pan Seared Filet Mignon with roasted potatoes, steamed vegetables & Cabernet Sauvignon sauce \$20
- Surf & Turf \$25

Tofu, Vegetables & Sides

(Each selection \$11)

- Sautéed tofu & vegetables in spicy coconut curry & Thai basil
- Wok fried garlic green beans & tofu
- Spicy lemongrass tofu with roasted peanuts
- Crispy garlic salt & pepper tofu with onions, bell peppers & jalapenos
- Wok fried garlic eggplant
- Wok fried garlic bok choy
- Garlic butter egg noodles

Wild Mushroom Sticky Rice \$9

Vegetable Pad Thai \$9

Jasmine rice \$2

** 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 20% service charge will be added to parties of 5 or more. **No substitutions***