Appetizers ———

1. FAMOUS VIETNAMESO Wrap-up, the crispy Vietnan Top with cilantro and dip wi	nese Eggrolls	with a lettuce	leaf.	7.95
2. CRAB RANGOON (4) Crisp Rangoon filled with crigreen onion, served with a t				5.95
3. SPRING-ROLLS (4) Fresh rice-wrapper roll with lecture, beansprouts and set				7.95
4. TOFU ROLLS (4) Fresh rice-wrapper roll with beansprouts and served wit				7.95
5. HOME-MADE GYOZA (Fresh hand made dumplings pan-fried with light ginger s	s served steal	med or		7.95
6. IMPERIAL SHRIMP (8) Crispy shrimp wrapped by v		ossed in a zest	y sauce.	8.95
7. CHICKEN SATE	east with a s	picy sate sauce		7.95
8. (DAMAM) Steamed to order and serve	d with light s	prinkle of Mort	on salt.	4.95
9. PAN ASIAN TERRACE Famous signature lettuce wr vegetables, green onion, wat over crispy vermicelli with ch	aps, wok-sear er chestnuts	red chicken/shri and bamboo sh		
CHICKEN 8.95	SHRIMP	10.95	VEGETABLES	8.95
10. GREEN MUSSELS (7) Half shell green mussel wok		n lemon grass, o	onion, and jalapeno.	8.95
11. PAN ASIAN TERRACE Wok stir-fried deep-fried lig and red pepper with chef's s	nt-breaded c		rith onion,	7.95

Soups ———

Enjoy a cup or a large bowl of rich & marvelous soup. CUP: 3.50 LARGE BOWL: 7.50

12. CORN EGG DROP SOUP

Chicken broth with carrots, corn and green onions.

13. WONTON SOUP

Savory broth with home made pork wonton and green onion.

14. HOT AND SOUR SOUP

Tangy & rich broth with pork, bamboo shoots, mushrooms and egg.

Entree Salads ———

A bed of crispy iceberg lettuce with cucumber, tomato, cilantro; top with peanuts, crispy crunchy noodle and house's sweet vinaigrette dressing.

15. GRILLED MARINATED CHICKEN 16. ASSORTED TENDER BEEF 17. FRESH JUMBO SHRIMP	10.95 12.95 14.95
Light Fare ———	
18. ST€AM€D V€G€TABL€S IN BAMBOO ("Sake" or brown sauce)	12.95
19. MIXED VEGETABLES with Hot Garlic Sauce	12.95
20.∨€G€T≿BL€ D€LUX€	12.95
21. MA PO TOFU (SZECHUAN STYLE) 🍼	12.95
22. SAUTÉED STRING BEANS	12.95
Drinks ———	
VIETNAMESE'S BLACK COFFEE AUXLLAIT WITH ICE	4.00
VIETNAMESE'S MILK COFFEE WITH ICE THAI ICE TEA	4.00 2.75
PEPSI PRODUCTS	2.75
HOT TEAS (Jasmine/Green) per serving	2.00
Bubble Tea ———	
COCONUT, STRAWBERRY, MANGO, PAPAYA, TARO	5.00
Dessert ———	
CRISPY BANANA WITH ICE CREAM	7.95
FLAN CAKE	4.50

Pan Asian Terrace Specialties ———	
23. SNOW WHITE PLATTER Jumbo shrimp, sliced chicken breast, mock-crab meat, broccoli, water chestnuts, baby corn and snow peas with chef's sake sauce.	14.95
24. COMBINATION DELIGHTS Jumbo shrimp, sliced chicken breast, beef, carrots, mushrooms, broccoli and bamboo shoots with delicious brown sauce.	14.95
25. AMAZING TERRACE CHICKEN JUMBO SHRIMP Choice of Jumbo shrimp or chicken sautéed with snow peas, baby corn, broccoli, water chestnuts and mushrooms in a savory "amazing	12.95 14.95 sauce".
26. TRIPLE DELIGHTS WITH HOT GARLIC SAUCE Jumbo shrimp, sliced chicken breast and scallops sautéed with snow peas, bamboo shoots, water chestnuts and broccoli in hot garlic sauce	16.95 ce.
27. SESAME DELIGHT Jumbo shrimp and sliced chicken breast sautéed with snow peas, mushrooms, red bell pepper and baby corn in delicious "sesame sauce".	14.95
28. DOUBLE HAPPINESS Jumbo shrimp and sliced chicken breast sautéed with snow peas, broccoli, baby corn, water chestnuts, carrot in chef's sake sauce.	14.95
29. GENERAL TSO'S CHICKEN Chunks of chicken lightly breaded sautéed with scorched chili peppers, carrots, celery and garnished with steamed broccoli.	12.95
30. SESAME CHICKEN Lightly breaded chicken breast sautéed with celery, green pepper in delicious "sesame sauce".	12.95
31. PEANUT BUTTER CHICKEN House special "peanut butter sauce" with pieces of chicken breast dipped in lotus flour and lightly fried.	14.95
32. CRISPY HONEY CHICKEN Lightly battered in a tangy honey sauce with carrot and water chestnuts.	14.95

Pan Asian Terrace Specialty ————

33. GOLDEN CRISPY DUCK Fried Crispy boneless duck topped with broccoli, mushroom, bamboo shoots and cabbages.	16.95
34. ORCHID DUCK Marinated boneless duck in our superb plum sauce.	16.95
35. HAPPY FAMILY REUNION Jumbo Shrimp, scallops, chicken breast, mock crab meat sautéed with mixed vegetable in "sake" white sauce.	16.95
36. SEAFOOD DELIGHT A combination of Jumbo shrimp, scallops, mussels, fish, calamari and mock crab meat with snow peas, mushrooms, water chestnuts in tomato sau	16.95 uce.
37. GOLDEN CRISPY FLOUNDER Crispy fish filet sautéed with mixed vegetables in brown sauce.	15.95
38. GOLDEN CRISPY SHRIMP Crispy jumbo shrimp with snow peas, red peppers, water chestnuts in spicy chili sauce.	15.95
39. HAWAIIAN HONEY WALNUT SHRIMP Jumbo Crispy Shrimp with creamy sauce, pineapple and honey walnuts garnished with steamed broccoli. 40. CHINESE BLACK BEAN FLOUNDER Flounder filet in black bean sauce garnished with	16.95 15.95
steamed asparagus or snow peas.	
41. SALT AND PEPPER SHRIMP Lightly battered jumbo shrimp tossed with minced red and green bell pepper, green onion, salt and black pepper.	15.95
42. CHILI BRAISED SHRIMP Lightly battered jumbo shrimp with chef's chili braised sauces garnished with steamed broccoli.	16.95
43. STEAMED JUMBO SHRIMP IN BAMBOO Steamed jumbo shrimp with vegetables served with chef's "sake" sauce or brown sauce on the side.	15.95
44. HOT PEPPER COMBINATION DELIGHT Jumbo shrimp, chicken breast and beef sautéed with Jalapeno, red bell pepper, basil, mushrooms and onions.	15.95

Pan Asian Terrace Noodles-45. PAD THAI Pan fried rice noodles with tofu, green onions, bean sprouts, egg topped with crushed peanuts. CHICKEN/BEEF/TOFU 13.95 JUMBO SHRIMP/COMBINATION 15.95 46. LO MEIN Pan fried soft egg noodles with carrots, mushroom and cabbages. CHICKEN/BEEF/PORK/TOFU 10.95 JUMBO SHRIMP/COMBINATION 12.95 47. PAN FRIED NOODLES Pan fried soft egg noodles served with mixed vegetables in savory brown sauce. CHICKEN/BEEF/PORK/VEGETABLES 11.95 JUMBO SHRIMP/COMBINATION 13.95 Pan Asian Terrace Fried Rice -Wok in savory soy sauce with egg, peas, carrots and green onion 48. CHICKEN/BEEF/PORK/VEGETABLES 9.95 JUMBO SHRIMP/COMBINATION 11.95 Moo Shu -Wok in shredded cabbages green onions, egg with moo shu wraps. 49. CHICKEN/BEEF/PORK/VEGETABLES 11.95 JUMBO SHRIMP/COMBINATION 13.95 Egg Foo Young — Three Patties of egg foo young served with mixed vegetables in a chef's savory brown sauce.

13.95

15.95

50. CHICKEN/BEEF/PORK/VEGETABLES

JUMBO SHRIMP/COMBINATION

Entree ———

CHICKEN 9.95	BEEF (Flank Steak) 12.95	
51. SWEET AND SOUR CHICKEN	71. MONGOLIAN BEEF	
52. ALMOND CHICKEN	72. HUNAN BEEF 🥒	
53. CASHEW CHICKEN	73. PEPPER BEEF 🍼	
54. KUNG PAO CHICKEN	74. KUNG PAO BEEF	
55. BROCCOLI CHICKEN	75. BROCCOLI BEEF	
56. MIX∨€Ç with Chicken	76. MIX€D V€G with Beef	
57. HUNAN CHICKEN 🌌	77. SNOW PEAS with Beef	
58. CHICKEN w/Hot Garlic Sauce	78. B€€F w/Hot Garlic Sauce	
59. MONGOLIAN CHICKEN	79. SICHUAN BEEF 🍼	
60. LEMON GRASS CHICKEN	💆 80. LEMON GRASS BEEF 🌌	
PORK 9.95	τοϝυ	
61. SWEET AND SOUR PORK	81. PEANUT BUTTER TOFU 12	95
62. SICHUAN PORK 🌌	82. HOT POT TOFU 10	.95
63. HUNAN PORK 🍼	83. MIXVEG with Tofu 10	.95
64. MONGOLIAN PORK	84. HUNAN TOFU 🥒 10).95
65. PORK w/Hot Garlic Sauce 🥒	85. TOFU w/Hot Garlic Sauce 🥣 10	1.95
S€AF00D		
66. SHRIMP w/Broccoli 1	13.95 86. CASHEW SHRIMP 13	.95
67. SHRIMP w/Lobster Sauce 1	13.95 87. KUNG PAO SHRIMP 13	.95
68. SHRIMP w/Mixed Veg 1	13.95 88. HUNAN SHRIMP 🌌 13	.95
69. SHRIMP w/Hot Garlic Sauce 1	13.95 89. SICHUAN SCALLOPS 🍑 16	5.95
70. SHRIMP w/Black Bean Sauce 1	13.95 90. KUNG PAO SCALLOPS 16	5.95

Noodle Soups ————

PHO NOODLES SOUP

Chef's home-made beef knuckle bone soup that cooks for 12 hrs with ginger, onion and herbs served with lime, bean sprouts, basil and jalapeno. (EXTREMELY HEALTHY)

91. PHO SEAFOOD (shrimp, calamari, mussel, imitation crab meat, scal	llop) 12.95
92. PHO SPECIAL COMBO (Rare beef, brisket, meat ball, tripe)	10.95
93. PHO RARE BEEF AND BRISKET (Pho tai'nam)	10.95
94. PHO RARE BEEF AND MEATBALLS (Pho tai' bo' vien)	10.95
95. PHO BEEF BRISKET (Pho nam)	9.95
96. PHO RARE BEEF (Pho tai)	9.95
97. PHO BEEF MEAT BALLS (pho bo` vien)	9.95
98. PHO CHICK(N (Pho ga`)	9.95
99. PHO V€G€TABL€∫ with Tofu (Pho rau cai)	9.95
100. HU€ HOT SOUP (Bun bo Hue) 🥒	9.95

HUTIEU_ CLEAR NOODLE

Chef home-made chicken broth with ginger, onion served with bean spouts, line cilantro and jalapeno.

101. CL€AR NOODL€∫ with B.B.Q Pork & Jumbo Shrimp (hu tieu tom thit)	10.95
102. CLEAR NOODLES with meat ball (hu tieu bo`vien)	10.95
103. CLEAR NOODLES with seafood (hu tieu do bien)	12.95

MI'_ EGGNOODLE SOUP

104. EGG NOODLES with B.B.Q Pork & Jumbo Shrimp (mi` tom thit)	10.95
105. (GG NOODL() with beef meat ball (mi`bo` vien)	10.95
106. EGG NOODLES WITH SEAFOOD (mi' do bien)	12.95

Noodle Soups —

BUN' THIT NUONG _ VERMICELLI NOODLE

Vermicelli bowls with bean spouts, lettuce, cucumber and pickled carrot & daikon herbs roasted peanuts served with home-made savory sauce.

107. V€RMIC€LLI B.B.Q PORK & €GG ROLL (bun thit nuong cha gio)	9.95
108. V€RMIC€LLI with shrimp (bun thit nuong)	10.95
109. V€RMIC€LLI with beef (bun' bo` xao)	9.95
110. V€RMIC€LL1 with chicken (bun' ga nuong)	8.95
111. VERMICELLI B.B.Q PORK (bun thit nuong)	8.95
COM DIA _ RICE PLATE	
Rice Plate garnished with tomatoes and cucumber.	
112. GRILLED B.B.Q PORK with pan cake (Com xuong cha)	10.95
113. GRILLED CHICKEN with egg (Com ga nuong)	10.95
114. GRILLED SHRIMP with egg (Com tom nuong)	10.95
115. FIVE SPICES CHICKEN with egg (Com ga nuong)	10.95
117. The street enterent with egg (configurations)	10.77
KHO TO _ CLAY POT	
Try our traditional clay pot cooking that give a typical aroma.	
116. CATFISH CLAY POT (Ca' kho to)	11.95
117. COMBO CLAY POT (shrimp, beef, chicken)	11.95
118. SHRIMP CLAY POT (tom kho to)	11.95
119. BEEF CLAY POT (bo' kho to)	10.95
120. CHICKEN CLAY POT (ga kho to)	10.95
BUN' CARI_VERMICELLI CURRY SOUP	
Yellow curry with coconut milk, onion, carrots, green peppers.	
(Choice of rice or vermicelli)	
121. SEAFOOD CURRY (cari do bien) 🍼	12.95
122. COMBO CURRY (shrimp, beef, chicken)	12.95
123. SHRIMP CURRY (cari tom)	11.95
124. BEEF CURRY (cari bo')	10.95
125. CHICK(N CURRY (cari ga`)	10.95
126. VEGETABLE TOFU CURRY 🌌	12.95