

Oven Baked Crab with beer \$25.95
Dungeness crab steamed with egg, beer, garlic and scallion.

Michelia King Crab Legs \$27.95
A pound of Alaskan King crab legs wok - fried in a piquant sauce of scallions, garlic, shallots, black pepper and chili. (substituted crab legs with prawns \$19.95.)

From The Land

Basil Chicken \$13.95
Slices of chicken breast stir-fried with basil, bell peppers, onion and chili.

Sweet Chili Chicken \$15.95
Lightly breaded and fried chicken breast, served in a sweet chili sauce with onion and bell pepper. Garnished with crushed walnuts and sesame seeds.

Stuffed Chicken \$15.95
Oven baked stuffed chicken breast with apple and cheese, served with onion sauce

Pepper Mignon \$19.95
Cubed filet mignon in a peppercorn sauce, served over onion and mixed greens.

Aroma Steak \$19.95
Succulent slices of filet mignon, seasoned in the chef's aromatic soy marinade and garlic. Served over mashed taro.

Lamb Chop \$20.95
Grilled lamb chop served with house special curry sauce.

Side order Vegetable \$3.95

Split add \$2.00

All Entrée come with brown or jasmine rice



Pho

Pho Bo \$ 8.95
Sliced beef, beef ball, onion, bean spout, basil and chili, served with rice noodles in Vietnamese traditional beef broth.

Pho Gā \$ 8.95
Chicken breast, onion, bean spouts, basil and chili, served with rice noodles in chicken broth.

Pho Ca´ \$12.95
Slice tuna, onion, bean spouts, basil and chili, served with rice noodles in chicken broth.

Pho Chay \$ 8.95
Tofu, straw mushroom, onion, baby corn, bok-choy, bean spouts, basil and rice noodles served with vegetable broth.

Spicy N'Sour Soup \$ 8.95
Shrimp, sole, straw mushrooms, pineapple, baby corn, bok choy and rice noodles served in broth of lemongrass, chili and tamarind veggie broth.

Also available

Low Carb High Protein (less noodles more meat)	\$ 2.50		
Tendon	\$ 2.50	Fish Ball	\$ 2.50
Broccoli	\$ 1.00	Bok choy	\$ 1.00
Mix Veggie	\$ 2.50		

Appetizers

A scrumptious selection of traditional Vietnamese, Chinese & Japanese appetizers have been accented vibrantly with ingredients from classic Italian and French cuisine to offer a unique fusion of flavors native to California.

Michelia Spring Rolls \$ 5.95
Crab meat, shrimp, chicken, taro, shallots and tree ear mushrooms, wrapped in a wonton shell and deep-fried to a golden crisp.

Vegan Spring Rolls \$ 5.95
Soy ham, tree ear mushrooms, taro, jicama, shredded carrots, noodles and onion wrapped in wonton shells, deep-fried to golden crisp

Fresh Rolls \$ 6.95
A pair of rice wraps filled with shrimp sautéed in lime leaves, chili peppers & ginger, rolled with jicama, cucumber & mixed greens. Or with charcoal pork, steamed chicken or tofu.

Steamed Shrimp Dumplings \$ 7.95

Steamed shrimp paste in clear rice wrappers served with a spicy light soy dressing

Potstickers \$ 7.95

Traditional dumplings stuffed with chicken & minced bok-choy, lightly pan-fried in olive oil, served with a spicy soy vinaigrette.

Crispy Mock Chicken \$7.95

Deep-fried soy chicken stir-fried with green onions and black pepper.

Vegan Potstickers \$7.95

Puréeed yucca with black mushrooms and carrots in a flour wrap, lightly pan-fried and served with the house light soy sauce.

Shumai \$8.95

Innovative steamed dumplings stuffed with shrimp, chicken and crab, topped with masago.

Grilled beef wrapped in vine leaf \$7.95

Beef wrapped in vine leaf served on bed of mix green served with Vietnamese vinaigrette.

Crab Cakes \$8.95

Deep-fried crab meat, taro and water chestnuts dressed with the house basil sauce.

Lamb Dumplings \$8.95

Untraditional steamed and lightly pan fried lamb dumplings, served with the chef's spicy soy dressing.

Honey Pecan Prawns \$10.95

Prawns lightly dressed in a sweet mayonnaise sauce and topped with crispy honey roasted pecan.

Scallop Grand Marnier \$12.95

Lightly breaded jumbo scallop served on top of shrimp chip and mix green, served with special Grand Marnier sauce.

Charcoal Pork Salad \$12.95

Tender slices of marinated charcoal pork served on top of rice vermicelli, mixed greens, carrots, bean sprouts and cucumber.

Tamarind Toss Salad \$12.95

Shredded jicama, cucumber, carrot, mix organic green and sesame seed. Tossed in tangy tamarind dressing, served with pan-fried tofu.

Sesame Citrus Tofu Salad \$12.95

Warm sesame tofu tossed with mix green, scallion, mint and cilantro with citrus dressing.

Vietnamese Noodles \$12.95

House special stir-fried noodles with chicken, egg, shredded carrot, cabbage, scallions and peanuts.

Mei-Nam Noodle \$13.95

Pan-fried rice noodle in curry flavor with chicken, shrimp, onion, scallions & bean sprouts.

Chao Fun \$13.95

Stir fried fat rice noodles with beef, onion, bean spouts and scallions, with our special brown sauce.

Rainbow Fried Rice \$12.95

Rice, chicken breast, tomato, peas, celery, onion, eggs and corn.

Basil Fried Rice \$12.95

Stir fried spicy jalapeno, bell pepper, onion, basil and chicken breast with jasmine rice.

Veggie Rice \$12.95

Snap pea, carrot, tofu, mushroom, ginkgo nut and garlic stir-fried with brown rice.

Vietnamese Grilled Meat over Rice \$13.95

Choice of Grilled beef, port or chicken served over jasmine rice with lettuce, fried shallots, peanuts, scallions and Vietnamese vinaigrette.

Salad, Pasta & Rice

The Western concept of salad has been adopted using Eastern Culinary techniques, spice and flavors to create a truly original dish

Papaya Prawn Salad \$13.95

Grilled prawns served on a bed of shredded green papaya and carrot, dressed with peanuts, fried shallot & our special vinaigrette.

Seared Steak Salad \$16.95

Sliced filet mignon on baby greens tossed with cucumber, mint leaf, onion & basil in ponzu dressing.

Seafood

Star Anise Salmon \$16.95

Lightly pan-fried salmon marinated in star - anise, lemongrass, honey and lime juice. Served with steamed vegetables.

Crispy Sole \$17.95

Golden fried sole filet breaded with panko and topped with the chef's original French spicy aioli.

Cilantro Prawns \$19.95

Prawns stir-fried in a flavorful blend of cilantro, garlic and sherry vinegar. Served over grilled tomatoes.

Bonfire Shrimp \$19.95

Golden-fried shrimp breaded with panko. Topped with a sweet chili sauce and served over grilled tomatoes.

Soy Ginger Sea-bass **\$21.95**

Oven baked Chilean Sea-bass with ginger and soy sauce served with Asian green.

Vegan Gourmet

For the plant-based palate.....

Soup

Vegan Soup **Bowl** **\$ 6.95**

Peas, straw mushroom, baby corn and carrot in vegetable broth.

Spicy n' Sour Soup **\$ 8.95**

Soy shrimp, straw mushrooms, baby corn, carrots and pineapple in a vegetable broth accented with lemongrass, chili and tamarind.

Entrée:

Baby Bok-Choy & Mushroom **\$ 13.95**

Baby bok-choy and Chinese black mushrooms glazed with house sauce.

Garlic Eggplant **\$ 12.95**

Grilled eggplant with pan-fried garlic, shallots, and peanuts, dressed with a Vietnamese vinaigrette.

Michelia Fettuccine **\$ 14.95**

Stir-fried fettuccine with soy ham, ginger, lime leaf, chili and arugula.

Steamed Eggplant salad **New** **\$ 12.95**

Steamed Asian eggplant served with pine-nut pickled shredded carrot, cilantro and miso dressing

Basil Tofu **\$ 14.95**

Tofu stir-fried with basil, bell pepper, onion and chili.

Steamed Soy-Bass **\$ 16.95**

Steamed soy-bass topped with mushrooms and carrots in a white ginger sauce, served over bok choy.

Sweet Chili Tuna Steak **\$ 16.95**

Vegetarian tuna steak topped with sweet chili sauce and served with sweet peas.

Cilantro Tofu **\$16.95**

Tofu wok-fried with garlic and cilantro served over grilled tomatoes.

Buddha Curry **\$ 16.95**

Vegan chicken, peas, yam and onion in a Vietnamese curry sauce.

Mekong Tofu **\$ 16.95**

Tofu stir-fried with celery, cucumber, bell pepper, and chili, in lemongrass and tamarind sauce.

Savory Shrimp **\$ 16.95**

Wok fried soy shrimp with black pepper, garlic, scallion and chili.

