

Appetizers

FIVE SPICE EDAMAME

Sweet, buttery soybeans served warm with our five spice mix

VEGGIE SPRING ROLLS

Crispy traditional spring rolls served with our tangy sweet and sour dipping sauce (2 pc)/(4 pc)

GREEN ONION ROTI

Indian flat bread with a side of creamy curry

CRISPY CHICKEN POTSTICKERS

Light and crunchy, served with a spicy soy sauce (4 pc)/(8 pc)

SAY CHEESE! WONTONS

Cream cheese and "faux" crab wontons served with Singaporean dipping sauce (4 pc)

CHICKEN SATAYS

Grilled marinated dark meat chicken skewers with peanut dipping sauce and pickled vegetables (3 pc)/(6 pc)

FIRE FLAPPIN' CHICKEN WINGS

Served with Chef Cory's hot tangy sweet sauce (8 pc)

TOFU BITES

Crispy tofu tossed in garlic and Asian herbs

TONIGHT ASSORTED APPETIZER PLATTER

Veggie spring rolls (2 pc), chicken potstickers (4 pc), chicken satay (4 pc)

Salads

YAN'S CHINESE CHICKEN SALAD

This is how Chinese chicken salad tastes best. Crisp lettuce, red cabbage, oranges, peanuts and cilantro tossed in our original peanut dressing, garnished with wonton chips half/full

GINGER LIME CHICKEN SALAD

Refreshing, tangy, ginger vinaigrette mixed with tomatoes, cucumbers and mint half/full

MALAYSIAN SHRIMP SALAD

Served on a bed of spinach, mango, tomato, cucumber and cashews in a creamy honey dressing half/full

Small Plates

CHICKEN LETTUCE WRAP

Roll some fun into your meal! Minced chicken stir-fried with chopped vegetables, on a bed of crunchy rice sticks and served with our special sauce Chicken/Tofu

FIRECRACKER FRIED CHICKEN

Festive red Szechuan chillies wokked with spicy chicken

SALT & PEPPER CALAMARI

Crispy morsels seasoned with jalapenos and garlic, served with sambal aioli

ASIAN RIBS

Tender mouthwatering pork ribs glazed on the grill and served with Korean cabbage slaw (4 pc)

🔥 = A Bit of Spice 🔥🔥 = Medium Spicy 🔥🔥🔥 = Spicy

Want it Spicy?

Add our House Made Thai Fire Sauce for \$1.00

Please tell your server if you have any dietary restrictions you may have including vegetarian, vegan and gluten free options.

Rice and Noodles

THAI PINEAPPLE FRIED RICE

Turmeric and Pandan rice with shrimp, Chinese sausage, peppers and a Thai sauce topped with pork sung

MARTIN'S HOUSE FRIED RICE

With chopped broccoli, carrots, green beans and mushrooms

Vegetable

Chicken

Beef

Combination/Shrimp

BEEF CHOW FUN

Marinated beef with rice noodles, onions, bean sprouts and a touch of Wok Hey! Chef Yan's pick

WOK STOCK 'N BARREL

We put everything in this soup: shrimp, chicken, beef, vegetables and noodles, Asian comfort food in a bowl

SPICY BEEF NOODLE SOUP

Hot and spicy noodles in a spicy broth, topped with wok tossed marinated beef, bean sprouts, green onion and chili peppers

Vegetable

Chicken

Beef

Combination/Shrimp

PAD THAI

Our twist on a favorite dish from Thailand with rice noodles, bean sprouts and peanuts, fresh Thai basil and fresh lime to really bring out the flavor

SINGAPORE NOODLES

Stir-fried noodles tossed in a blend of Malaysian and Indian spices, finished with fresh Thai basil

LO MEIN

Fresh noodles tossed with mushrooms, celery, bean sprouts and green onions

HONG KONG STYLE CRISPY NOODLES

Stir-fried vegetables with your choice of protein wok tossed with a traditional oyster sauce

GARLIC BASIL NOODLES

A collaboration of the Chefs: aromatic egg noodle and fresh basil topped with fried garlic

Soups

HOT AND SOUR SOUP

Tofu and mixed vegetables swirl in this famous Szechuan soup garnished with flowered egg cup/bowl

PORK WONTON SOUP

Flavorful wontons swimming in broth with mushrooms, carrots and green onions cup/bowl

Small Plates (Veggies)

SPICY GREEN BEANS

Twice cooked green beans with onions and chili oil
ADD minced chicken

EGGPLANT À LA YAN CAN

Eggplant sautéed in chef's special sauce
ADD minced chicken

LIGHT GARLIC VEGETABLES

Fresh vegetables, water chestnuts, baby corn all tossed in a light sauce

BRAISED BOK CHOY WITH OYSTER SAUCE

Tender sweet greens in a savory sauce

GARLIC SPINACH WITH NAPA CABBAGE

Simply tossed with garlic and broth



Master Chef
Martin Yan

Master Chef Martin Yan
Executive Chef Cory Chen

Chicken

CHICKEN TERIYAKI

Grilled chicken breast served with Martin's take on a Japanese-style sauce, with stir-fried green beans and onions

With wasabi mashed potatoes

MALAYSIAN GRILLED CHICKEN

Chicken breast with an aromatic coriander, curry, and cumin spice rub. Served with mango cucumber salsa and five flavor rice

SWEET AND SOUR

The perfect balance of tangy sweet and sour with onions, bell peppers and pineapple served with cucumber and mint to make it extra refreshing

KUNG PAO CHICKEN

Spicy Szechuan sauce with roasted peanuts. A Yan Can favorite

GENERAL YAN'S CHICKEN

Our version of the famous General Tso's chicken, dark meat with a tangy spiced up sauce

THAI BASIL CHICKEN

Fresh basil, with tomatoes, sweet & hot chilies, in a savory Thai sauce

BROCCOLI STIR-FRY

A soy, oyster, ginger sauce with broccoli, carrots and onions. A longtime Yan family favorite

ORANGE ORANGE

Crispy chicken, dark meat with a hint of sweet orange

CASHEW CHICKEN

Light and delicious Cantonese stir-fry with celery, mushrooms, baby corn, carrots, green beans

Beef and Pork

BEEF AND BROCCOLI

An oyster ginger sauce with broccoli, carrots and onions. A longtime Yan family favorite

KOREAN BBQ BEEF

Tender beef in a spicy, sweet sauce, grilled to perfection with tomatoes and cucumbers

SINGAPORE TOMATO BEEF

Fresh tomatoes, onions, Asian herbs, and mild curry spices make this unique aromatic sauce that you'll only find here

MONGOLIAN BEEF

Bold Hoisin sauce with a touch of chili, green beans, mushrooms and onions served atop crunchy rice sticks

SIZZLING SZECHUAN BEEF

Marinated beef, chilies, onions, carrots, celery and mushrooms in Martin's spicy sauce with just the right amount of Szechuan peppers served on a sizzling platter

SHANGRILA BEEF

Red bell pepper brightens up this signature dish from the mountains of Yunnan

MARTIN'S SWEET BEEF

Tender beef is stir-fried with onions in a sweet Korean inspired sauce, served on a bed of greens

MARTIN'S ASIAN RIBS

Mouthwatering pork ribs braised in authentic Asian seasonings Served with wasabi mashed potatoes (6 pc)

MANGO BEEF

Sweet and tangy mango stir-fried with beef, red bell pepper and white onions in an oyster and soy sauce blend

Tasty Sides

WASABI MASHED POTATOES

STEAMED WHITE RICE

WONTON CHIPS

Seafood

THAI BASIL CATFISH

Fresh basil, with tomatoes, sweet & hot chilies, in a savory Thai sauce

SPICY SWEET N SOUR CATFISH

Our house blend of spicy, sweet and savory breaded catfish served with red bell peppers, onions and carrots

MALAYSIAN SALMON

Prepared with an aromatic coriander, curry and cumin spice rub. Served with mango cucumber salsa and five flavor rice

TERIYAKI SALMON

Fresh salmon fillet in a savory Japanese-style sauce, grilled and served with wasabi mashed potatoes

WALNUT SHRIMP

Plump shrimp lightly coated in a sweet, creamy honey sauce topped with glazed walnuts

SINGAPORE TOMATO SHRIMP

Fresh tomatoes, onions, Asian herbs, and mild curry spices make this unique aromatic sauce that you'll only find here

GARLIC CASHEW STIR-FRY SHRIMP

Light and delicious Cantonese stir-fry with celery, mushrooms, baby corn, carrots and green beans

KUNG PAO SHRIMP

Shrimp in a spicy Szechuan sauce with roasted peanuts

SWEET AND SOUR SHRIMP

The perfect balance of tangy sweet and sour with lightly battered shrimp, onions, bell peppers and pineapple, served with cucumber and mint to make it extra refreshing

SIZZLING SZECHUAN SHRIMP

Marinated shrimp, onions, carrots, celery and mushroom in Martin's spicy sauce with just the right amount of Szechuan peppers served on a sizzling platter

Vegetables and Tofu

SIZZLING SZECHUAN VEGETABLES

Tofu and fresh vegetables in Martin's spicy sauce with just the right amount of Szechuan peppers served on a sizzling platter

GARLIC CASHEW STIR-FRY VEGETABLES

Light and delicious Cantonese stir-fry with tofu, broccoli, celery, carrots, mushrooms, and green beans

KUNG PAO

Our most popular tofu vegetable stir-fry with spicy Szechuan sauce with roasted peanuts

Curries

Vegetable	Chicken
Beef	Shrimp

MELAKA CURRY

A rich yellow "Portuguese" style curry with vegetables, with origins from Macau, China

FOREST GREEN CURRY

A spicy green curry with fresh herbs, eggplant, green beans, baby bamboo shoots and tomatoes

THAI RED CURRY

Spicy curry joins a fresh vegetable medley and a hint of coconut to make this an exotic Thai feast

CABBAGE GRILL SLAW

CARROT BROWN RICE



Master Chef
Martin Yan

Large order or Party? Grab a catering menu, we also take reservations for large parties

Master Chef Martin Yan
Executive Chef Cory Chen