

New Specials

BULGOGI WONTON NACHOS 19
Sesame Seeds, Kimchi, White Cheddar Cheese

CHEF RON'S FAMOUS GARLIC CHICKEN WINGS 16
Thai Chili, Ginger, Thai Basil

AN the GARDEN SALAD WITH PRAWNS 18
Warm Assorted Greens, Ponzu
Beurre Blanc, Enoki Mushroom

GRILLED OCTOPUS & PAPAYA SALAD ^{GF} 22
Cherry Tomato, Peanut, Long Bean

GOCHUJANG PORK BBQ RIBS 22
Gochujang Spices | Half rack

LARGE PLATES

PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE 38
Truffle Ginger Scallion sauce

CRISPY PORK BELLY KUNG PAO 29
Thai Chili, Bell Pepper, Peanuts

GRILLED JUMBO FRESH WATER PRAWNS 48
Chili, Scallion, garlic ^{GF}

LARGE PLATES

ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE 16oz ^{GF} 65
White Cheddar Potato Purée, Furikake

CRUSTACEAN SHAKEN BEEF 38
Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes

CRISPY ORANGE PEEL CHICKEN 29
Chinese Celery, Sesame, Cilantro Yogurt

MISOYAKI BUTTERFISH ^{GF} 39
Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy

MONGOLIAN LAMB CHOP 42
Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce

COCONUT CURRY NOODLES 26
Light Curry, Lentil, Eggplant, Chickpea

FILET MIGNON CHOW FUN 22
Marinated Angus® Steak, Black Bean Sauce

RICE & VEGGIES

SEASONAL WOK VEGETABLES ^{GF} 18
Chef's Daily Fresh Picks

ROASTED CAULIFLOWER & BRUSSELS SPROUTS ^{GF} 14
Turmeric, Garlic Lime

WHITE CHEDDAR POTATO PURÉE ^{GF} 14
Shaved Spanish Manchego Cheese

SMALL PLATES

TRUFFLE SASHIMI 21
Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko

***AWARD-WINNING TOMBO TUNA TACOS** 17
Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho

***LOBSTER DUMPLINGS** 18
Lemongrass Saffron Nage, Crème Fraiche

***CHIVE & LEEKS DUMPLINGS** ^{GF} 13
Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil

FILET MIGNON POTSTICKERS 18
Cabernet Dijon Mustard Sauce

CHICKEN EDAMAME SHUMAI 16
Wasabi Dijon Sauce

ANQI SATAY SKEWERS
JIDORI CHICKEN 12 | ANGUS BEEF® 14 | PRAWNS 16

***SALT & PEPPER CALAMARI** 17
Red Jalapeño, Scallion, Thai Basil Aioli

***CRISPY PASTRAMI EGG ROLLS** 15
Beef Brisket, Russian-Truffle Dressing

***WILD MUSHROOM STUFFED PHYLLO** ^{GF} 15
Shiitake, Cremini, Goat Cheese, Chives

ROASTED PORK BAO BUN 18
Kurobuta Pork Belly, Pickled Cucumbers, Mongolian BBQ

SHRIMP & LOBSTER WONTON SOUP 18
Bok Choy, Chicken Ginger Broth

FROM THE SECRET KITCHEN

AN'S FAMOUS ROASTED CRAB 75
Dungeness crab out of shell - *We did all the work for you!*

GRILLED JUMBO FRESH WATER PRAWNS WITH AN'S Famous Garlic Noodles™ 48

WHOLE PAN ROASTED MAINE LOBSTER 68
AN'S Famous Garlic Noodles™

AN'S FAMOUS GARLIC NOODLES ^{GF} 20
Roasted garlic, AN's secret sauce™
ADD JIDORI CHICKEN +12 | ANGUS BEEF® +14 | PRAWNS +16

AN'S FAMOUS GARLIC RICE™ ^{GF} 14
Steamed Jasmine Rice,
Wok Steeped Garlic, Hidden Spices

KIMCHI FRIED RICE 20
Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg

BUDDHA FRIED RICE 18
Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms

TRUFFLE HAINAN RICE 14
Truffles, Chicken Broth, Ginger Scallions
With Poached Egg + \$2

@anqibistro

CORKAGE FEE: \$30pb (max. two 750ml bottles per table) | \$60pb (max. one magnum bottle per table) | CAKE CUTTING FEE: \$3pp