

New Patio Specials

TRIO OF CEVICHE ^{GF}	15	BULGOGI WONTON NACHOS	19
Tuna, Yellow Tail, Cilantro, lime, avocado		Sesame Seeds, Kimchi, White Cheddar Cheese	
GRILLED OCTOPUS & PAPAYA SALAD ^{GF}	22	CHEF RON'S FAMOUS GARLIC CHICKEN WINGS	18
Cherry Tomato, Peanut, Long Bean		Thai Chili, Ginger, Thai Basil	
AN the GARDEN SALAD WITH GRILLED PRAWNS	28	SURF & TURF BLUE CORN TACOS	22
Warm Assorted Greens, Ponzu Beurre Blanc, Enoki Mushroom		Shrimp Tempura & Pork Belly, Pineapple & Mango Salsa	
GRILLED HONEY-LIME SWEET POTATO APPLE SALAD ^{GF}	16	GOCHUJANG PORK BBQ RIBS ^{GF}	22
Charred Frisée, Sunflower Seed, Avocado Dressing + With Protein Add		Gochujang Spices Half rack	
Jidori Chicken + 12 Grilled Prawns + 16		GRILLED WATER PRAWN (6) ^{GF}	48
		Chili, Scallion, garlic	

SMALL PLATES

TRUFFLE SASHIMI	21	JIDORI CHICKEN POTSTICKERS	15
Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko		Scallion, Balsamic-Fig Sauce	
* AWARD-WINNING TOMBO TUNA TACOS	17	* ANQI SATAY SKEWERS	
Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho		JIDORI CHICKEN 12 ANGUS BEEF[®] 14 PRAWNS 16	
* LOBSTER DUMPLINGS	18	* SALT & PEPPER CALAMARI	17
Lemongrass Saffron Nage, Crème Fraiche		Red Jalapeño, Scallion, Thai Basil Aioli	
* CHIVE & LEEKS DUMPLING 	13	* CRISPY PASTRAMI EGG ROLLS	15
Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil		Beef Brisket, Russian-Truffle Dressing	
FILET MIGNON POTSTICKERS	18	WILD MUSHROOM STUFFED PHYLLO	15
Cabernet Dijon Mustard Sauce		Shiitake, Cremini, Goat Cheese, Chives	
		ROASTED PORK BAO BUN	18
		Kurobuta Pork Belly, Pickled Cucumbers, Mongolian BBQ	

SOUPS, NOODLES

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

Only Available Until 5PM

VIETNAMESE PHO 15
Rice Noodles, Bean Sprouts, Thai Basil

Choice of

JIDORI CHICKEN | ANGUS® BEEF

VEGETARIAN PHO 15
Rice Noodles, Baby Bok Choy, Baked Tofu

GINGER PRAWNS RICE NOODLES 24
Pan Fried Rice Noodles, Sauté Asparagus,
Shiitake Mushrooms, AnQi's Signature Sauce

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

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

CHEF RON'S WOK-TOSSED PAD THAI
Shiitake Mushrooms, Bean Sprouts, Peanuts,
Tamarind Chili Sauce
PRAWNS 24 | TOFU 19

FROM THE SECRET KITCHEN™

AN'S FAMOUS ROASTED CRAB 73
Dungeness crab out of shell - *We did all the work for you!*

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

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

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

AN'S FAMOUS GARLIC RICE™ 12
Steamed Jasmine Rice,
Wok Steeped Garlic, Hidden Spices

LARGE PLATES

ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE 16oz ^{GF} White Cheddar Potato Purée, Furikake	65	MISOYAKI BUTTERFISH ^{GF} Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	39
CRUSTACEAN SHAKEN BEEF Chef AN's Secret Sauce, Sautéed Green Bean, Sherry Tomatoes	38	KUNG PAO CHICKEN Thai Chili, Bell Pepper, Peanuts, Jasmine Rice	22
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29	WOK TOSSED GREEN BEAN ^{GF} Red Onion, Shiitake Mushrooms, Jasmine Rice	
PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE ^{GF} Truffle Ginger Scallion sauce	38	ANGUS® FILET MIGNON 24 JIDORI CHICKEN 22 TOFU 19	
		MONGOLIAN LAMB CHOP Pouched Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42

RICE & VEGGIES

ROASTED CAULIFLOWER & BRUSSELS SPROUTS Turmeric, Garlic Lime ^{GF}	14	BUDDHA FRIED RICE ^{GF} Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	15
KUNG PAO EGGPLANT ^{GF} Thai Basil & Thai Red Chili Gastrique	15	*ANQI'S PINEAPPLE FRIED RICE ^{GF} Crispy Pork Belly, Melted Scallions, Frizzled Sunny-Side Eggs, Jasmine & Cargo Rice	22
WHITE CHEDDAR POTATO PURÉE ^{GF} Shaved Spanish Manchego Cheese	13	HAINAN RICE ^{GF} Fragrant Rice Steamed with Chicken Broth & Ginger	10
KIMCHI FRIED RICE ^{GF} Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	20	MAMA AN'S GARLIC CRAB FRIED RICE ^{GF} Garlic Roasted Dungeness Crab, Haricot Vert,	26

FROM OUR KITCHEN TO THE PATIO...

Our Patio menu has been specifically curated with dishes, perfect for you to enjoy AN the Garden.