

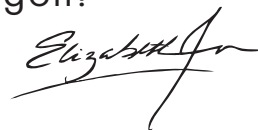
# Culinary Philosophy

At AnQi, we practice the art of “Yin and Yang Cooking” – a signature approach of Helene An, founder and Master Chef of House of An. Her culinary philosophy is based on the eastern medicine doctrine of healthy balanced cooking with the use of specific herbs, spices and immune enhancing ingredients. Chef An believes that food should not only taste good, but also be good for you.

With this culinary philosophy in mind, our culinary team at AnQi, spearheaded by Chef Ron Lee, creates a unique twist on California-Asian cuisine with a strong emphasis on Vietnamese culinary roots.

Utilizing modern techniques and flavors with only the freshest of ingredients, our Culinary Team creates an elevated Bistronomy dining experience for you to enjoy!

Ăn ngon!



## COFFEE

<i>-Signature AnQi Vietnamese Coffee</i>	6
<i>Custom blend dark roast coffee, sweetened condensed milk</i>	
<i>-Featuring Caffe-Luxe: An Artisanal Expression</i>	
<b>Hand-crafted Gourmet Tessa Rossa Blend</b>	
<i>Latte</i>	6
<i>Cappuccino</i>	5
<i>Americano</i>	4
<i>Espresso</i>	6

## ARTISANAL TEA

<b>White Coconut Creme - White Tea -</b>	5
<i>Low Caffeine / Sweet, Creamy</i>	
<b>Green Pomegranate - Green Tea -</b>	
<i>Medium Low Caffeine / Fresh, Tangy</i>	
<b>Jasmine Pearls - Green Tea -</b>	
<i>Medium Caffeine / Light, Floral</i>	
<b>Earl Grey Creme - Black Tea -</b>	
<i>Medium Bold Caffeine / Robust, Full Body</i>	
<b>Caramelized Pear - Tisane -</b>	
<i>Caffeine Free / Fruity, Round</i>	
<b>Lemon Ginger - Tisane -</b>	
<i>Caffeine Free / Spicy, Grassy, Refreshing</i>	
<b>Chocolate Monkey - Tisane -</b>	
<i>Caffeine Free / Sweet, Rich, Fruity</i>	
<b>Egyptian Chamomille - Botanicals -</b>	
<i>Caffeine Free / Sweet, Calming</i>	

## PORT

### *By the Glass selections*

Fonseca Bin No. 27	3 oz	13
Niepport Colheita 1979	3 oz	50
Ramos Pinto, 'Quinta du Bom Retito,' 20 yr	3 oz	20
Taylor Fladgate 20 Yr	3 oz	16
Taylor Fladgate LBV 2010	3 oz	14
Churchill's Dry White Port	3 oz	12

## COGNAC

Courvoiser XO	30
Hennessy VS	14
Hennessy VSOP	16
Hennessy XO	40
Martell 'Cordon Bleu'	40
Remy Martin V	15
Remy Martin VSOP	16
Remy Martin XO	38

## DESSERT WINES

### *By the Glass selections*

Inniskillin, Cabernet Franc, Icewine	45
Inniskillin, Riesling, Icewine	38
Royal Tokaji 5 Puttonyos	13
Sauternes, Chateau Laribotte, Bordeaux 2010	22

## DESSERTS

### CHOCOLATE SOUFFLE 14

*\*please allow 20 minutes*  
Green tea creme anglaise,  
Tahitian vanilla bean ice cream  
*Nicolas Feuillatte, Brut, Epernay NV* 22

### VIETNAMESE BANANA FRITTER 10

Banana Caramel, Tahitian vanilla bean ice cream  
*Moscato d'Asti, Michele Chiarlo, 'Nivole,'*  
*Piedmont, Italy 2014* 33

### FLOURLESS CHOCOLATE CAKE 12

Blackberry sauce, hazelnut brittle, port reduction,  
Bailey's ice cream  
*Prosecco, Mionetto, Prosecco di Valdobbiadene Superiore,*  
*Veneto, Italy* 13

### BEIGNETS 10

Vietnamese Coffee Condensed Milk  
*Taylor Fladgate 20 Year*  
*Finely balanced, rich, tawny, spiced* 16

### ANQI TABLE-SIDE ICE CREAM 16

Giant Chocolate Chip Cookie, Tahitian vanilla bean  
ice cream made before your eyes  
*Sauternes, Chateau Laribotte, Bordeaux, 2010*  
*Aromas of citrus, grass and hay* 22

## AnQi ARTISAN ICE CREAM BAR

### SIGNATURE FLAVORS 10

Choice of Three Scoops:

TAHITIAN VANILLA BEAN

CHOCOLATE HAZELNUT

BAILEY'S

BUTTER PECAN POPCORN

COCONUT SORBET

JASMINE SORBET

LYCHEE SORBET

FLAVOR OF THE MONTH

### MAKE IT A SUNDAE 0.50 per topping

Caramel Sauce, Hot Chocolate, Sprinkles,  
Cherries, Nut Brittle

### BRING YOUR FAVORITE ANQI ICE CREAM HOME

Pint 10 / Quart 15

## Executive Lunch

AN - *The* - Go

**\$25** pp<sup>++</sup>

FROM 11:30 AM TO 3:00 PM

– 1ST –

Choose one of the following:

**AnQi's SIGNATURE CROSTINI**  
Garlic-lime, tomato, hazelnut, burrata,  
balsamic, apricot

**SWEET CORN DUMPLINGS**  
Caramelized onion, Spanish saffron nage

**CRISPY PASTRAMI EGG ROLL**  
Short rib, Russian-truffle dressing

– 2ND –

Choose one of the following:

**TRADITIONAL VIETNAMESE PHO**  
Rice noodles, bean sprouts,  
thai basil, chili plum sauce  
Chicken / Beef

**VIETNAMESE STEAK NOODLE SALAD**  
Lemongrass Filet Mignon, peanuts,  
pickled vegetables, herb salad, chicken roll

**SRIRACHA KALE CAESAR**  
Grilled shrimp, caramelized onion,  
olive oil croutons, manchego cheese

**AN'S FAMOUS GARLIC NOODLES®**  
with AnQi beef satay (\$8 Supplement)

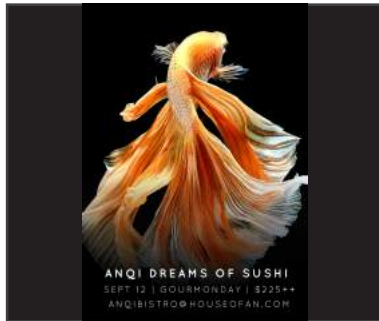
– FINALE –

**CHEF'S HANDCRAFTED SORBET OF THE SEASON**

# GOURMONDAY

BY HOUSE OF AN

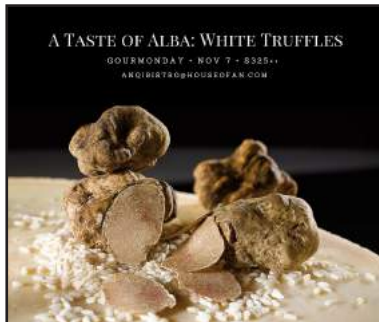
One Monday a month, we bring together an exclusive group of fellow food connoisseurs. Our Executive Chef and acclaimed Sommelier will be present to walk you through a gastronomic, multi-course food and wine social adventure! Each course is unique to that "event" and not available anywhere on our menu. Here is a list of our future GourMondays. To book: AnQiBistro@HouseOfAn.com or inquire with your server.



AnQi DREAMS OF SUSHI  
SEPTEMBER 12 2016  
PER PERSON: \$225++



DESDE UN PUEBLO  
OCTOBER 3 2016  
PER PERSON: \$170++



A TASTE OF ALBA: WHITE TRUFFLES  
NOVEMBER 7 2016  
PER PERSON: \$325++



BREAK BREAD  
DECEMBER 5 2016  
PER PERSON: \$170++



24 HOURS: IN NEW DELHI  
JANUARY 9 2017  
PER PERSON: \$200++



ITALIA  
FEBRUARY 6 2017  
COUPLES: \$350++

## PERFECT FOR SHARING

**WHITE CHEDDAR POTATO PUREE** 10

Shaved Spanish manchego  
Amber Ale, Lost Coast Brewing, 'Alleycat Amber', Humboldt, California 8

**GARLIC PEPPER VEGETABLES** 13

Snow peas, shitake, enoki, hanshimeji, haricot vert, gai lan  
Murai Family Daiginjo  
Clean and slightly creamy on the front palate 16

**KIMCHI FRIED RICE** 14

Shrimp, applewood smoked bacon, english peas, hen egg  
Sakura  
Luxardo Cherries, Brookers Gin, Luxardo Liqueur, Green Chartreuse, Fresh Lemon Juice, Honey 12

**BUDDHA FRIED RICE** 12

Green beans, egg whites, bean sprouts, honshimeji mushrooms  
Indochine  
Broker's Gin, St. Germain, Tyku Citrus Liqueur, Fresh Cucumber & Lime 12

**TRUFFLE FRIES** 14

Trio of dipping sauces, parmesan  
Gekkeikan, 'Horin,' Junmai Daiginjo  
Delicate notes of over-ripe canteloupe, honeydew, and honeysuckle 12

**CHARRED BROCCOLINI** 10

Shallots, garlic, chili  
Shimizu No Mai 'Pure Dusk'  
Pure flavor on lush velvety flow with currents of pear, sweet rice, cooked apple and banana 14



# LARGE PLATES

## \*PEKING ROASTED CHICKEN 29

Balsamic maple brussel sprouts, white cheddar potato puree, almonds  
*India Pale Ale, Shipyard Brewing, 'Monkey Fist IPA, 'Portland', Maine 8*

## WILD ISLE CRISPY SKIN SALMON 29

Toasted brown rice, asparagus, Asian pear, charred scallion pesto  
*Sauvignon Blanc, Davis Bynum, 'Jane's Vineyard,' Russian River Valley 2014*  
*Citrus, tropical fruit, peach, tart lemon, grapefruit 16*

## CRUSTACEAN SHAKEN BEEF 34

Chef AN's Secret Sauce™, sauteed Chinese broccoli, baby heirloom tomatoes  
*Pinot Noir, Davis Bynum, Russian River Valley 2013*  
*Ruby red hue, cherry, cranberry, tea leaves, dusty oak 15*

## \*MONGOLIAN LAMB CHOP 34

New potato, roasted pepper, shiitake mushroom, golden curry sauce  
*Cabernet Sauvignon, Faust, Napa Valley 2013*  
*Lush, smooth, black cherry, red plum, sandalwood 20*

## PAN SEARED BRANZINO 29

Greek yogurt, fuji apple, Japanese mushrooms, French beans, sesame  
*Chikurin Karoyaka, 'Bamboo Forest'*  
*Gentle aroma with hints of plum, yellow bell pepper, sunflower 21*

## \*MEYER'S NATURAL RIB EYE 58 SIZZLING SALT BLOCK STEAK (limited availability)

White cheddar potato puree, grilled broccolini  
 \*Sizzling Salt Block only available after 5 PM \*  
*Cabernet Sauvignon, Justin, Paso Robles 2014*  
*Moderate, blackcurrant, cherry, baking spice 17*

## MISOYAKI BUTTERFISH 35

Aromatic red cargo rice, Thai herbs, broccolini, dijon- misoyaki glaze  
*Sancerre, Comte LaFond, 'Grande Cuvee,' Loire, France 2013*  
*White floral highlights, soft, lemon, green apple, grass, melon 20*

## AN'S FAMOUS GARLIC NOODLES™ 12

Roasted garlic, AN's secret sauce with AnQi Satay Chicken / Beef / Shrimp +13  
*Pilsner, Coedo, 'Ruri,' Japan*  
*Mild, citrus 12*

# From AN's Legendary Secret Kitchen™

## PAN ROASTED MAINE LOBSTER

With AN's Famous Garlic Noodles™  
 Half 31 | Whole 55  
*Ginga Shizuku 'Divine Droplets' Junmai Daiginjo*  
*Deep, fruity, elegant 17*

## AN'S FAMOUS GARLIC RICE™ 10

Roasted garlic, AN's secret sauce  
*Lager, Tiger, Singapore 8*

# GOURMONDAY

BY HOUSE OF AN

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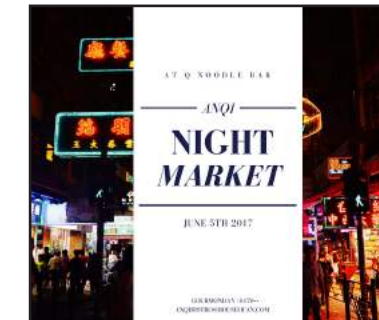
100 POINTS  
 MARCH 6 2017 | PER PERSON: \$1,500  
 \*RESTRICTED TO HOA SOCIETY, PLEASE SEE A MANAGER IF YOU ARE INTERESTED IN ATTENDING



CHILDHOOD DREAMS  
 APRIL 3 2017  
 PER PERSON: \$185++



24 HOURS: IN HAVANA  
 MAY 1 2017  
 PER PERSON: \$185++



ANQI NIGHT MARKET  
 JUNE 5 2017  
 PER PERSON: \$170++



BACON!  
 JULY 3 2017 | GOURMONDAY | \$185++  
 ANQIBISTRO@HOUSEOFAN.COM



LET THE LIGHTS DIM SUM  
 AUGUST 7 2017  
 PER PERSON: \$225++

## HOT TAPAS

**ROASTED PORK BAO BUN** 15  
Kurobuta pork belly, pickled cucumbers, Mongolian BBQ  
*Chardonnay, Flowers, Sonoma Coast 2014*  
Fresh flavors of Asian pear, honey crisp apple 20


**ROCK SHRIMP TEMPURA** 16  
Bean sprout salad, pickled vegetables, bibb lettuce kochujang  
*Belgian-style White Ale, Allagash Brewing, Portland, Maine*  
Belgian style white ale, creamy and strong 9

**AnQi SATAY CHICKEN / BEEF / SHRIMP** 13  
Sunomono salad, coconut sauce  
*Sin-U-Rita*  
Espolon Blanco Tequila, Fresh Watermelon, Jalapeno, Fresh Mint 12

**\*SRIRACHA POPCORN CHICKEN** 12  
Homemade biscuits, Chinese sausage gravy  
*Sake-To-Me*  
Grapefruit, Lemongrass, Pure Snow Sake, Grapefruit Juice 12

**CHICKEN "LETTUCE WRAP"** 16  
Quinoa, water chestnut, cauliflower, haricot vert salad, cranberries, almonds  
*Moonstone Asian Pear Junmai*  
Bright, fresh pear and fruit flavorsh 8

**TOGARASHI MAC & CHEESE** 12  
Bacon, green onion, Chef's signature 3 cheese blend, cavatappi  
*Huchu Homare Watari Bune, 'Ferri Boat,' Jummai Ginjo 55*  
Rich and deep notes of honeydew and pineapple offset by nutty and earthy flavors 25

**SWEET CORN DUMPLINGS** 16   
Caramalized onion, Spanish saffron nage  
*Beautiful Lily, Yuri, Masamune Honjozo Akita Sake*  
Light, nutty, earthy, melon 12

**SALT & PEPPER CALAMARI** 15  
Red jalapeño, scallion, Thai basil aioli  
Chef AN's Secret Seasoning™  
*Pear Fusion*  
Asian Pear, Spa Girl Pear Vodka, Svdeka Vodka, St. Germain 12

**CHICKEN POTSTICKERS** 9  
Scallion, balsamic-fig sauce  
*Sauvignon Blanc, Craggy Range, Martinborough, New Zealand 2015*  
Dry, lime and white peaches 14

**FILET MIGNON POTSTICKERS** 15  
Sesame soy dressing, ginger-hoisin sauce  
*Chikurin Koroyaka Bamboo Forest*  
Gentle, plum, yellow bell pepper 21

**\*CRISPY PASTRAMI EGG ROLL** 12  
Short rib, Russian-truffle dressing  
*Pink Lotus*  
Cotton Candy, Vodka, Fresh Orange, Fresh Pink Grapefruit Juice, & Blackberry 12

**SPICED CAULIFLOWER** 10  
Romesco, crispy Thai Basil, Madras Seasoning  
*Chimay, 'Grande Reserve Blue,' Belgium*  
Strong dark ale 15

## COLD TAPAS

**SASHIMI SENTAKU** 16  
Yuzu kosho granita, yuzu soy, kaffir lime ponzu  
*Strong Golden Ale, Duvel, Belgium*  
Strong golden ale with citrus notes 12

**JUMBO LUMP CRAB CONES** 16  
Lemongrass dressing, citrus zest, avocado crema  
*Prosecco, Mionetto, Veneto, Italy NV* 13


**\*AnQi's SIGNATURE CROSTINI** 16   
Garlic-lime, tomato, hazelnut, burrata, balsamic, apricot  
*Chardonnay, Ferrari Carano, Alexander Valley 2014*  
Light, Oaky, Buttery 14

**\*TOMBO TUNA TACO** 14  
Award Winning: Yuzu-kosho, haas avocado, macadamia nut, white truffle, black tobiko caviar  
*Lager, Saigon Export, Vietnam* 7

## SOUPS, SALADS & SLIDERS

**TRADITIONAL VIETNAMESE PHO** 9  
(Available until 5:00pm)  
Rice noodles, bean sprouts, thai basil, chili plum sauce Chicken / Beef  
*Singha, Lager, Thailand* 8

**SRIRACHA KALE CAESAR** 18  
Grilled shrimp, caramalized onion, olive oil croutons, Manchego cheese  
*Geisha*  
Cruzan Rum, Chambord, Soho Lychee, Lemon 12

**FARMER'S MARKET SALAD** 14   
Sesame vinaigrette, manchego cheese, olive oil croutons, avocado, grilled corn

**Add 6oz: Grilled Chicken Breast 10**  
**Filet of Wild Isle Salmon 12 | Meyer's Flat Iron Steak 14**

*Pinot Grigio, Livio Felluga, Collio, Italy 2014*  
Well-balanced, dry apricot, Asian pear, white 15

**AnQi SIGNATURE SLIDERS** 16  
House made pickles, ginger, sesame bun, Asian secret sauce, served with truffle fries  
*Rickshaw*  
Makers Mark, Orange Liqueur, Fresh Citrus, Brown Sugar Rim 12

**VIETNAMESE STEAK NOODLE SALAD** 19  
Lemongrass Filet Mignon, peanuts, pickled vegetables, herb salad, chicken roll  
*Plum Crazy*  
Fresh Plum Slices, Svdeka Vodka, Fresh Lime Juice, Honey Ginger 12

\* AnQi Signature Creations