



Weekend Brunch Menu

11:30am - 3pm

Signature AN SUM

Crustacean's Twist on Dim Sum Bites

2 pieces for \$10

- **CRISPY JIDORI CHICKEN ROLLS**  | 10 (2 pieces)

Rice Paper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili

- **WILD MUSHROOM WONTONS**  | 10 (2 pieces)

Ginger & Lemongrass Coulis

- **SIGNATURE CRAB PUFFS** | 10 (2 pieces)

Dungeness Crab With Peanut-Mustard Dipping Sauce

- **COCONUT PRAWNS** | 10 (2 pieces)

Orange Peel, Orange Agrodolce

- **SHRIMP TOASTS** | 10 (2 pieces)

Farce Of Langoustine, Scallion, Baguette

- **FILET MIGNON SATAYS** | 10 (2 pieces)

Grilled Over Binchotan Charcoal, House Pickles

- **JIDORI CHICKEN SATAYS** | 10 (2 pieces)

Grilled Over Binchotan Charcoal, House Pickles

- **STEAMED SHRIMP & LOBSTER DUMPLINGS**

Spicy Tamarind Ginger Emulsion | 10 (2 pieces)

- **TASTING OF KUNG PAO EGGPLANT FRIES**  | 10

Thai Basil, Thai Red Chili Gastrique

- **QUAIL EGGS AVOCADO CRISPY RICE**  | 10 (2 pieces)

Smashed Avocado, Quail Eggs, Zeroe Vegan Caviar

- **MAPLE LEAF FARMS DUCK POTSTICKERS** | 10

Luzardo Cherry Agrodolce

- **VEGETARIAN CRAB RANGOON**  | 10

Whipped Palmetto, Green Onion Confit, Cream Cheese

Brunchy Dishes

“SHAKEN STEAK” AND EGGS | *Prime Filet Shaken Beef, Wok Flamed Heirloom Tomatoes Petite Watercress* | 42

UBE SOUFFLÉ PANCAKE | *Ube Yam, Coconut Milk, Matcha Whipped Cream, Grand Marnier Maple Syrup* | 16

WARM BEIGNETS | *Vietnamese Coffee Crème Anglaise* | 16


SIGNATURE BRIOCHE FRENCH TOAST STICKS | *Green Tea Chantilly, Grand Marnier Maple Syrup* | 18

WAGYU “CRISPY RICE” BENEDICT | *A-5 Wagyu, Crispy Rice Cake, Rau Ram Meyer Lemon Hollandaise, 63 Degree Egg* | 34

LANGOUSTINE “CRISPY RICE” BENEDICT | *Jumbo Langoustine, Crispy Rice Cake, Rau Ram Meyer Lemon Hollandaise, 63 Degree Egg* | 34

 HEARTS OF PALM “CRAB CAKE” BENEDICT | *Hearts of Palm, 63 Degree Egg, Light Hollandaise* | 27

 CLASSIC BEEF PHO | *Beef Brisket, Meatball, Holy Basil, Bean Sprouts* | 20

 XO GARLIC BREAKFAST FRIED RICE | *63 Degree Egg, Pork Belly XO, Vietnamese Sausage* | 29

HO FUN “BANH CUON” RAVIOLI | *Steamed Rice Flour, Caramelized Diced Prawns, Fennel, Garlic Lime Beurre Blanc Foam* | 29

AS PART OF OUR COMMITMENT TO LOWERING OUR CARBON FOOTPRINT, WE KINDLY DO NOT BOX FOOD TO GO
UNLESS IT IS SPECIFICALLY REQUESTED BY OUR PATRONS.

Please inform us of any food allergies. |  Vegan  Gluten-Free upon request *New Dishes

“Must Haves” Favorites

- KOHLRABI CAESAR | *Furikake, Vietnamese Black Pepper, Parmesan Snow* | 26
TUNA CIGARS | *Instant Smoke, Feuille de Brick, Avocado Silk, Vidalia Onion, Tobiko Caviar* | 20
SALT & PEPPER CALAMARI | *Charred Scallion, Sweet Red Chili, Thai Basil Aioli* | 22
TRUFFLE CHICKEN PAN SEARED DUMPLINGS | *Chili Oil Ponzu* | 22
DUNGENESS CRAB FRIED RICE | *Garlic Roasted Dungeness Crab Meat, Haricot Vert, Garlic, Organic Egg* | 32
🍴 OFO BUDDHA FRIED RICE | *Chayote Squash, Haricot Vert, Carrots, Broccoli, Jasmine Rice* | 22
OFO GLUTEN-FREE NOODLES | *Steeped Garlic Butter, Flat Leaf Parsley* | 24
🍴 OFO LITTLE GEM SALAD | *Eight-Herb Green Goddess, Furikake Rice Crackers, Hydro Watercress, Cabbage, Roma Tomato, Vegan Bacon* | 24
**add Grilled Salmon +17*
OFO LEMON CHICKEN | *Angel Vermicelli, Fresh Kale* | 36
OFO ORA KING SALMON | *Market Vegetables, Saffron Nage* | 42
MONGOLIAN LAMB | *Char-Grilled, Market Vegetables, Twice Cooked Potatoes* | 48

FROM THE SECRET KITCHEN™

We kindly decline any modifications, and cannot provide extra Secret Kitchen™ sauces.

- GRILLED SCAMPI | *With AN's Famous Garlic Noodles™* | 29
*COLOSSAL TIGER PRAWNS WITH GARLIC NOODLES™ | *Blistered Tomatoes, Coconut Air* | 56
WHOLE ROASTED MAINE LOBSTER WITH AN'S FAMOUS GARLIC NOODLES™ | *1lb of Lobster* | MP
OFO AN'S FAMOUS GARLIC ROASTED DUNGENESS CRAB™ | *Cracked In the Shell or Out of the Shell* | MP
AN'S FAMOUS GARLIC NOODLES™ | *Roasted Garlic & AN's Secret Sauce* | 22
🍴 *AN'S FAMOUS VEGAN GARLIC NOODLES™ | 22 **Or With Vegetable Medley +4*
OFO AN'S FAMOUS GARLIC RICE™ | *Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices* | 14

Special Brunch Cocktails & Spirit Free

COCKTAILS

- POP-LINI | **Exclusively Served at Brunch*
Prosecco, Wakamono Peaches, White Peach Sorbet | 26
PINK ME UP | *Stoneleigh Sauv. Blanc, Aperol, Grapefruit* | 16
TURMERIC MULE | *Tanqueray 10, Turmeric, Ginger* | 18

SPIRIT FREE

- COUNTESS OF HANOI | *Lyre's Italian Spritz, Ginger, Pineapple* | 16
TIATO GARDEN | *Seedlip Garden, Tiato, Kalamansi* | 16
LYCHEE CLOUD | *Coconut, Lychee, Yuzu* | 14

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UNLESS IT IS SPECIFICALLY REQUESTED BY OUR PATRONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

CORKAGE FEE - \$75 FOR REGULAR | \$125 FOR MAGNUM (MAXIMUM OF 2 BOTTLES PER TABLE)

WE KINDLY SUGGEST A GRATUITY OF 20% FOR OUR SERVICE STAFF.

ADDITIONALLY, A 3% FEE IS AUTOMATICALLY ADDED TO YOUR BILL TO SUPPORT OUR KITCHEN STAFF. (THIS IS NOT A GRATUITY.)

