

# CASUAL DINING BY ANNO ASIA

Enjoy a relaxed dining experience with a selection of Asian-inspired dishes, perfect for sharing. Discover a variety of flavors, try something new, and create your own table full of favorites.

## SNACKS

Edamame with Maldon Sea Salt	5
Spicy Edamame	5
Cassava crisps	4
krupuk with Furikake	4

## GOI CUON 2pc

*Until 20:00*

<b>Goi Cuon Chicken</b>   atjar, crispy onion, wasabi yuzu	6
<b>Goi Cuon Beef</b>   chili beans, Gochujang-apple dip	8
<b>Goi Cuon Shrimp</b>   Avocado, lime-chili dip	8
<b>Goi Cuon Tofu</b>   mushrooms, miso-citrus dip	6



## RAW BAR

<b>Oysters</b>   shallots, red wine vinegar	3.5 /1pc
<b>Beef Tataki</b>   Asian salad, miso caramel	15
<b>Steak tartare</b>   lettuce leaves, pickled onion, gochujang	14
<b>Hamachi</b>   mango, wakame, jalapeno, yuzu-ponzu	16
<b>Tuna Tartare</b>   lettuce, egg, nori crisp, kimchi dressing	16
<b>Crusted Tuna Tataki</b>   wakame-potato puree, wasabi-yuzu	16

## SALADS

<b>Caesar "Anno Style"</b> Egg, nori crisps, Parmesan cheese, crispy bacon, spicy mayo	14
<b>Niçoise "Anno Style"</b> Grilled tuna, chili beans, egg, potato, anchovies, olives, wasabi-yuzu dressing	16
<b>Prawn &amp; Avocado</b> Black tiger prawns, avocado, crispy potato puffs, sun dried tomato salsa, Gochujang dressing	15
<b>Beef &amp; Unagi</b> Beef tataki, chili beans, egg, potato, unagi-garlic dressing	15
<b>Tofu &amp; creamy chili</b> Fried tofu, crispy chili oil, avocado, potato, nori crisps, wakame, sesame dressing	14



## GRILLED SKEWERS 3pcs

**Beef Skewers** |crispy chili 8

**Lamb Skewers** |wakame, crispy potato, unagi glaze 9

**Chicken Yakatori** |ginger, wasabi mayo 7

**Black Tiger Prawns** | mango, gochujang mayo 9

**Tofu Skewers** | fried mushroom, miso glaze 7

## CRISPY & FRIED

AFC, Anno Fried Chicken: Spicy|Soy|Garlic|Honey (3 pcs) 8

Chicken Gyoza |pickled ginger, unagi mayo(5 pcs)8

Karaage | mango-chili salsa, wasabi mayo (5 pcs) 9

Peking Duck Spring Rolls|cucumber, sambal, hoisin (3 pcs) 12

Ebi Tempura |sundried tomato salsa, sour cream (3 pcs) 7

Soft Shell Crab Tempura |mango, coriander, mint (2 pcs) 9

Calamari's |sour cream, capers, honey 7

Mini Okonomiyaki |mango, ginger mayo (2 pcs) 7

Veg Gyoza | shiso purple, teriyaki (5 pcs) 8

Spicy Cauliflower |capers, pomegranate 8



## MEAT, FISH & VEGETABLE DISHES TO SHARE

### MEAT

**Crispy Skin Roasted Chicken Thighs** | apple-potato puree, Thai basil, mango-chili salsa 16

**Grilled Beef Steak** | beans, caramelized onion, smoked garlic-potato, kimchi jus 18

**Tender Roasted Lamb** | eggplant-miso puree, edamame, sour cream, black garlic jus 18

### FISH

**Crispy Skin Salmon** | yuzu-potato mousseline, asparagus, pickled onion, teriyaki glaze 18

**Black Tiger Prawns XL** | crispy Asian style salad, French fries gochujang dip 22

**Miso Black Cod** | kimchi rice, mandarin, edamame, wasabi-yuzu dressing 19

### VEGETABLES

**Fried Spicy Cauliflower** | creamy rice cakes, pomegranate, Nasturtium leaves, tzatziki 15

**Miso Glazed Eggplant** | kimchi rice, marinated enoki, Asian salad, spicy crème fraîche 15



## SIDES

Kimchi	4
Pickled Cucumber	4
Radish Kimchi	4
Cheesy rice cakes	6
Parmesan Fries	6
Sweet potato	6
Kimchi Fried Rice	6

