



Restaurant Week

Lunch Menu

\$25 Per Person

Choice of APPETIZER

OR

Choice of DRINK

Coconut Ceviche

Shrimps, scallops, salmon, coconut milk, lime juice, basil oil, chili oil, house chips, pico de gallo

Egg Rolls

Wonton skin, pork, carrot, mushroom, glass noodle. Choice of sauce: **Fish Sauce** or **Sweet n Sour Sauce**

Crab Ragoon

Imitation crab meat, cream cheese, wonton skin, sweet and sour sauce

Guacamole

Creamy avocado, lime, cilantro, diced tomatoes, cotija, chili oil, house chips. Add crab +\$5

Ube Coffee

Matcha Coffee

Egg Coffee

Peach Green Iced Tea

Pineapple Tamarindo

Peach Tamarindo

Pandan Horchata

Choice of Entree

Choice of Protein:

Filet Mignon (+\$3) | Salmon (+\$5) | Shrimp | Seafood Mix | Chicken | Tofu | Mushroom

'Saltado' Shaken

Tomato, red onion, green sauce, garlic butter, mushroom, bell peppers, fries, jasmine rice

Garlic Noodles

Saute spaghetti noodles, garlic butter, cotija, parsley flake, house green sauce

Phở/Ramen Add-on:

add bean sprouts | basil | jalapeños | lime | tortilla (+\$1) egg (+\$2) | bok choy (+\$3) | rib-bone (+\$5)

Beef Phở

12 hours simmered beef broth, ribeye, ribbone, rice noodle, green onion mix

Birria Phở/Ramen

Slow cooked chuck roast, rice noodles, red cabbage, green onion