

RESTAURANT WEEK

PRIX FIXE MENU | \$55 PER PERSON | CHOOSE ONE FROM EACH COURSE

FIRST COURSE

DIM SUM SAMPLER

Pork and Shrimp Siu Mai,
Xiao Long Bao, Shrimp
Har Gow

BAO & DUMPLING FLIGHT

Steamed Pork Potsticker,
Sichuan Pork Dumpling,
Coconut Shrimp

CHICKEN LETTUCE WRAP

Minced Chicken, Celery,
Water Chestnut, Green Pea,
Mushroom, Onion, Bamboo
Shoot; Served on Lettuce
Cups with Hoisin-Soy Glaze
and Puffed Rice Vermicelli

TOFU LETTUCE WRAP

Tofu, Celery, Water
Chestnut, Green Pea,
Mushroom, Onion, Bamboo
Shoot; Served on Lettuce
Cups with Hoisin-Soy
Glaze and Puffed Rice
Vermicelli

SECOND COURSE

ASIAN CEVICHE 🔥

Cooked Shrimp, Avocado, Cucumber,
Cherry Tomatoes, Red Onion, Cilantro,
Lightly Sweet Citrus-Chili Vinaigrette;
Served with Crispy Shrimp Chip

ASIAN CAESAR SALAD

Romaine Lettuce, Rice Paper Croutons,
Bonito, Creamy Miso-Sesame Dressing

CUCUMBER SALAD & WOOD EAR MUSHROOM MELODY

Cucumber and Earthy Wood Ear
Mushroom; Tossed in Soy, Vinegar,
Garlic and Sesame

THIRD COURSE

HOT SOUR SOUP

Rich and Tangy Broth with Silken Tofu,
Bamboo Shoot, Blackwood Mushroom,
Scallion, Whisked Egg Ribbon

EGG DROP SOUP

Classic Velvety Broth with Gently
Swirled Egg Ribbons

SEAFOOD SOUP

Crab, Shrimp, Shiitake Mushroom, Pea,
Egg Ribbon, Cilantro, Tofu

FOURTH COURSE (OPTIONAL +\$10)

LU ROU FAN

Braised Minced Pork
Simmered in Soy Sauce
and Asian Spices,
Japanese Daikon Radish,
Pickled Mustard Greens

MAPO TOFU

Spicy Ginger-Garlic Soy,
Silken Tofu, Scallion

SALT PEPPER SHRIMP

Lightly Dusted Shrimp,
Garlic, Onion, Scallion,
Ginger, Sweet and Spicy
Aromatics

TAIWANESE BEEF NOODLE

Tender Noodles, Slow-
Braised Beef, Bok Choy,
Cilantro, Scallion

FIFTH COURSE

HUNAN SEABASS

Chilean Sea Bass, Carrot,
Scallion, Spinach,
Mushroom, Garlic-Chili
Soy Glaze

BLACK PEPPER FILET MIGNON

Filet Mignon, Rich Black
Peppercorn Sauce, Onion,
Mushroom, Carrot, Bell
Pepper

YELLOW CURRY TOFU 🔥

Yellow Curry, Beancurd
Tofu, Coconut, Onion, Bell
Pepper, Carrot, Pineapple

KUNG PAO CHICKEN 🔥

Tender Chicken, Mild
Sweet Mandarin Sauce,
Scallion, Peanut

SIXTH COURSE

ASIAN CHURRO

Crispy Asian-Style Churro with Soft,
Milky Center, Dusted in Cinnamon
Sugar, Finished with Condensed Milk

MILLE CREPE CAKE

Layers of Delicate Crepes Filled with
Light Milk Cream

CRISPY COCONUT BITES

Crunchy Shell with Chewy Center and
Warm Coconut Filling; Creamy Ube
Dipping Sauce