

## SPECIALTY COCKTAILS

\$18

### FROZEN

*hendrick's gin, lychee, lemon*

### TRANQUILITY

*belvedere vodka, lemongrass-infused oolong tea, lemon*

### ANSWER

*cazadores blanco tequila, habanero agave, watermelon*

### RESTRAINT

*bulleit rye, tumeric, cinnamon, blood orange*

### SOLID

*maker's mark bourbon, orange, ginger*

### ROYAL

*ketel one vodka, st germain, yuzu, lavender, elderflower tonic*

### SERENITY

*starr rum, curry leaf, coconut cream*

### VIGOR

*montelobos meszal, milagro silver, coconut, campari, pineapple*

## NON ALCOHOLIC

\$10

### PURITY

*cucumber, mint, lemongrass*

### REFLECTION

*pomegranate, cranberry, kalamansi, rose water*

## WINES BY THE GLASS

### SPARKLING

#### HENRI CHAMPLIAU

\$17

*'Petroné', Blanc de Blancs, Brut, Vin Mousseux, France NV*

#### TRENTO DOC, Ferrari

\$23

*Brut Rosé, Trento, Italy NV*

#### CHAMPAGNE, Veuve Clicquot

\$32

*'Yellow Label', Brut, Reims NV*

### WHITE

#### CHENIN BLANC, Domaine Vodanis

\$18

*Vouvray, Loire Valley, France 2020*

#### POUILLY-FUISSÉ, JJ Vincent

\$22

*'Marie-Antoinette', Burgundy, France 2018*

#### SAUVIGNON BLANC, Craggy Range

\$17

*Te Muna Road Vineyard,  
Martinborough, New Zealand 2021*

#### TREBBIANO, Tiberio

\$19

*Abruzzo, Italy 2020*

#### RIESLING, August Kessler 'R' Kabinette

\$18

*Rheingau, Germany 2020*

### ROSÉ

#### CÔTES DE PROVENCE, Château Peyrassol

\$16

*'Réserve Des Templiers', Provence, France 2021*

### RED

#### BOURGOGNE, Domaine Dominique Guyon

\$21

*'Les Dame de Vergy', Haute - Côtes de Nuits,  
Burgundy, France 2019*

#### CABERNET FRANC, Domaine De La Mariniere

\$17

*Chinon, Loire Valley, France 2020*

#### CABERNET SAUVIGNON, Sean Minor

\$19

*North Coast, California 2018*

## **DIM SUM**

EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$18
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$19
LOBSTER EGG ROLLS <i>shrimp, thai basil, sweet chili</i>	\$23
JADE SHRIMP DUMPLING <i>bamboo shoot, pea shoots</i>	\$18
CRISPY SMOKED SALMON DUMPLING <i>yuzu aioli</i>	\$18
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$17
CRISPY CAULIFLOWER LOLLIPOPS <i>truffle, sweet rice, cheese</i>	\$16
GENERAL TSO'S DUMPLINGS <i>chicken, hot &amp; sour broth</i>	\$18
CARROT DUMPLINGS <i>carrots, shiitake mushrooms, scallion</i>	\$17
SHRIMP TOAST <i>sweet and sour</i>	\$18
OXTAIL DUMPLINGS <i>sweet soy, green apple, jalapeño</i>	\$21
DIM SUM TASTING FOR TWO/THREE <i>edamame dumplings, cantonese spring rolls, shrimp toast, pork potstickers, general tso's dumplings, carrot dumplings.*</i> <i>*1 piece per person.</i>	\$45/\$65

## **APPETIZERS**

### **COLD**

TUNA TARTARE SPRING ROLLS* <i>crispy shallot, ponzu</i>	\$19
PEKING DUCK SALAD* <i>poached egg, sherry vinaigrette</i>	\$20
PEA SHOOT SALAD <i>sesame dressing, crispy shallot</i>	\$17
SPICY YELLOWTAIL YU SHENG* <i>smoked chili, pineapple</i>	\$18

### **HOT**

CHILI ROCK SHRIMP <i>toasted ginger, pineapple</i>	\$25
PORK BUNS <i>charred pork belly, spicy shallots, napa cabbage</i>	\$19
SHORT RIB AND SCALLION PANCAKE <i>asian pear, ginger</i>	\$18
TEA SMOKED SPARE RIBS <i>hoisin barbeque, sesame</i>	\$21

## MEAT

SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$40
BLACK PEPPER BEEF <i>wok tossed rib eye, crispy bird's nest</i>	\$38
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$47
TANGERINE BEEF <i>hanger steak, sweet tangerine soy</i>	\$37
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$45

## FISH

GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$39
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, radish</i>	\$37
CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$34
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$34
WHOLE SEA BASS <i>applewood smoked, ginger</i>	\$48
CRISPY SOFT SHELL CRAB <i>malaysian chili, pea leaves</i>	\$36

## POULTRY

MA LA CHICKEN <i>szechuan peppercorns, chili, peanuts</i>	\$32
BROKEN CHILI CHICKEN <i>chinese pepper, charred scallion</i>	\$33
ROAST CHICKEN CONGEE <i>maitake mushrooms, chinese cruller</i>	\$33
PEKING DUCK FOR TWO <i>cucumber, scallion, hoisin</i>	\$75

EXECUTIVE CHEFS

ZACHARY TAYLOR & YANG HUANG

## NOODLES

WOK TOSSED NOODLES WITH PRAWNS	\$25
<i>chive blossoms, wild mushrooms</i>	
MINCED PORK LO MEIN	\$18
<i>pickled cucumbers, thai chili</i>	
MACAO RICE NOODLES	\$28
<i>shrimp, chicken, curry</i>	
WILD MUSHROOM CHOW FUN	\$17
<i>garlic chives</i>	

## RICE

LOBSTER FRIED RICE	\$31
<i>saffron, cilantro</i>	
CHINESE SAUSAGE FRIED RICE*	\$19
<i>soft poached egg</i>	
VEGETABLE FRIED RICE	\$18
<i>coconut-curry, pineapple</i>	
DUNGENESS CRAB STICKY RICE	\$29
<i>x.o. sauce, chinese broccoli</i>	

*\*all rice dishes prepared with egg. can be removed.*

## VEGETABLES

ASIAN GREEN STIR FRY	\$14
<i>pine nuts, garlic chips</i>	
WOK CHARRED BROCCOLI	\$15
<i>garlic, black bean</i>	
TAI SHAN CAULIFLOWER	\$15
<i>sweet chili sauce, medjool dates, cashew</i>	
BUDDHA STYLE GAI LAN	\$15
<i>marcona almonds, truffled soy</i>	

## TOFU

SPICED EGGPLANT & TOFU	\$15
<i>oven-dried pineapple, cashews</i>	
MA PO TOFU	\$19
<i>chili bean sauce, soft tofu</i>	
CRISPY TOFU	\$17
<i>thai basil, sweet soy glaze</i>	

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*