TASTING MENUS

Available to parties of 4 or more
Prices are per person

All items on the menu are served
to the center of the table for sharing

DUCK SUPPLEMENT

WHOLE PEKING DUCK
cucumber, scallion, hoisin
$65

Served with the Main Course,
recommended for every four guests

TASTING MENU I

$75 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS
shallot-sauternes broth

CANTONESE SPRING ROLLS
shrimp, chicken

CRISPY SMOKED SALMON DUMPLING
yuzu aioli

GENERAL TSO'S DUMPLING
chicken, hot & sour broth

PEKING DUCK SALAD
poached egg, sherry vinaigrette

MAIN COURSE

BROKEN CHILI CHICKEN
chinese pepper, charred scallion

BLACK PEPPER BEEF
wok tossed rib eye, crispy bird's nest

GLAZED ALASKAN BLACK COD
black bean relish

SWEET & CRISPY JUMBO SHRIMP
citrus salad, radish

SIDES

VEGETABLE RICE
coconut foam

ASIAN GREEN STIR FRY
pine nuts, garlic chips

DESSERT

Dessert tasting selection

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

TASTING MENU II

$85 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS
shallot-sauternes broth

CANTONESE SPRING ROLLS
shrimp, chicken

CHILI ROCK SHRIMP
toasted ginger, pineapple

PORK POTSTICKERS
soy vinegar, chili

CRISPY SMOKED SALMON DUMPLING
yuzu aioli

PEKING DUCK SALAD
poached egg, sherry vinaigrette

MAIN COURSE

BROKEN CHILI CHICKEN
chinese pepper, charred scallion

GLAZED ALASKAN BLACK COD
black bean relish

SWEET & CRISPY JUMBO SHRIMP
citrus salad, radish

SIZZLING SHORT RIB
mushroom chow fun, asian pear

SIDES

LOBSTER FRIED RICE
saffron, thai basil

ASIAN GREEN STIR FRY
pine nuts, garlic chips

DESSERT

Dessert tasting selection

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

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TASTING MENU III

$95 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS
shallot-sauternes broth

LOBSTER EGG ROLLS
shrimp, thai basil, sweet chili

PEKING DUCK SALAD*
poached egg, sherry vinaigrette

SHORT RIB AND SCALLION PANCAKE
asian pear, ginger

GENERAL TSO'S DUMPLING
chicken, hot & sour broth

CRISPY SMOKED SALMON DUMPLING
yuzu aioli

MAIN COURSE

GLAZED ALASKAN BLACK COD
black bean relish

CHARRED FILET OF BEEF
wonton crisps, mustard sauce

BROKEN CHILI CHICKEN
chinese pepper, charred scallion

SWEET & CRISPY JUMBO SHRIMP
citrus salad, radish

SIZZLING SHORT RIB
mushroom chow fun, asian pear

SIDES

BUDDHA STYLE GAI LAN
marcona almonds, truffled soy

DUNGENESS CRAB STICKY RICE
x.o. sauce, chinese broccoli

DESSERT

Dessert tasting selection

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

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TASTING MENU IV

$125 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS
shallot-sauternes broth

TUNA TARTARE SPRING ROLL
crispy shallot, ponzu

SHORT RIB AND SCALLION PANCAKE
asian pear, ginger

OXTAIL DUMPLINGS
sweet soy, green apple, jalapeño

CHILI ROCK SHRIMP
toasted ginger, pineapple

MID COURSE

PEKING DUCK SALAD*
poached egg, sherry vinaigrette

PEKING DUCK
cucumber, scallion, hoisin

MAIN COURSE

WHOLE SEA BASS
applewood smoked, ginger

CHARRED FILET OF BEEF
wonton crisps, mustard sauce

KUNG PAO MONKFISH
chili-szechuan sauce, peanuts

BROKEN CHILI CHICKEN
chinese pepper, charred scallion

SIDES

LOBSTER FRIED RICE
saffron, cilantro

WOK TOSSED NOODLES WITH PRAWNS
chive blossoms, wild mushrooms

ASIAN GREEN STIR FRY
pine nuts, garlic chips

DESSERT

Dessert tasting selection

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.