MENU IV

\$130 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS shallot-sauternes broth

TUNA TARTAR 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, hoison

MAIN COURSE

WHOLE SEA BASS applewood smaoked, ginger

CHARRED FILLET OF BEEF* wonton crisp, mustard suace

KUNG PAO MONKFISH chili-szechuan sauce, peanuts

BROKEN CHILI CHICKEN chinese peppers, charred scallion

SIDES

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

WOK TOSSED NOODLES WITH PRAWNS chive blossoms, wild mushrooms

ASIAN GREEN STIR FRY pine nuts, garlic chips

DESSERT

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person YĀOQIÚ (Quest) \$90 per person

TASTING MENUS

Avaliable 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

MENU I

\$90 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS shallot-sauternes broth

CANTONESE SPRING ROLLS shrimp, chicken

TUNA TARTAR SPRING ROLL* crispy shallot, ponzu

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

SWEET & CRISPY JUMBO SHRIMP citrus salad, candied walnuts

SIDES

VEGETABLE RICE coconut foam

ASIAN GREEN STIR FRY pine nuts, garlic chips

DESSERTS

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person YĀOQIÚ (Quest) \$90 per person

MENU II

\$100 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS shallot-sauternes broth

CANTONESE SPRING ROLLS shrimp, chicken

CHILI ROCK SHRIMP toasted ginger, pineapple

PORK POTSTICKERS soy vinegar, chili

TUNA TARTAR SPRING ROLL* crispy shallot, ponzu

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, candied walnuts

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

SIDES

CHINESE SAUSAGE FRIED RICE soft poached egg

ASIAN GREEN STIR FRY pine nuts, garlic chips

DESSERT

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person YĀOQIÚ (Quest) \$90 per person

MENU III

\$110 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

TUNA TARTAR SPRING ROLL* crispy shallot, ponzu

MAIN COURSE

GLAZED ALASKAN BLACK COD black bean relish

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

BROKEN CHILI CHICKEN chinese pepper, charred scallion

SWEET & CRISPY JUMBO SHRIMP citrus salad, candied walnuts

SIZZLING SHORT RIB mushroom chow fun, asian pear

SIDES

BUDDHA STYLE GAILAN marcona almonds, truffled soy

MACAO RICE NOODLES shrimp, chicken, curry

DESSERT

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person YĀOQIÚ (Quest) \$90 per person