# **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**

CHILLED PEANUT NOODLES szechuan dressing, cucumber

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

# 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

CHILLED PEANUT NOODLES szechuan dressing, cucumber

### **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, candied walnuts

# SIDES

VEGETABLE RICE coconut foam

ASIAN GREEN STIR FRY pine nuts, garlic chips

# DESSERTS

Dessert tasting selection

# **MENU II**

\$100 PER PERSON

### APPETIZERS

EDAMAME DUMPLINGS shallot-sauternes broth

CANTONESE SPRING ROLLS shrimp, chicken

CHILI ROCK SHRIMP to asted ginger, pineapple

PORK POTSTICKERS soy vinegar, chili

TUNA TARTAR SPRING ROLL\* crispy shallot, ponzu

CHILLED PEANUT NOODLES szechuan dressing, cucumber

### **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

# DESSERT

pine nuts, garlic chips

Dessert tasting selection

# MENU III

\$110 PER PERSON

### APPETIZERS

EDAMAME DUMPLINGS shallot-sauternes broth

LOBSTER EGG ROLLS shrimp, thai basil, sweet chili

CHILLED PEANUT NOODLES szechuan dressing, cucumber

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