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## **TASTING MENUS**

*Available to parties of 6 or more*

*Prices are per person*

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

## **DUCK SUPPLEMENT**

PEKING DUCK FOR TWO

*cucumber, scallion, hoisin*

*\$65*

*Served with the Main Course,  
recommended for every four guests*

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## **TASTING MENU I**

**\$75 PER PERSON**

### **APPETIZERS**

EDAMAME DUMPLINGS

*shallot-sauernes broth*

CANTONESE SPRING ROLLS

*shrimp, chicken*

CHILLED UDON NOODLES

*lime sorbet, peanut sauce*

GENERAL TSO'S DUMPLING

*chicken, hot & sour broth*

PEKING DUCK SALAD

*poached egg, sherry vinaigrette*

### **MAIN COURSE**

BROKEN CHILI CHICKEN

*chinese pepper, charred scallion*

SIZZLING SHORT RIB

*mushroom chow fun, asian pear*

GLAZED ALASKAN BLACK COD

*black bean relish*

HONG KONG SHRIMP & SCALLOP

*sub gum vegetables, lobster sauce*

### **SIDES**

VEGETABLE RICE

*coconut foam*

ASIAN GREEN STIR FRY

*pine nuts, garlic chips*

### **DESSERT**

*Dessert tasting selection from our Pastry Chef*

*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 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*

CHILLED UDON NOODLES

*lime sorbet, peanut sauce*

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*

BLACK PEPPER BEEF

*wok tossed rib eye, crispy bird's nest*

### **SIDES**

LOBSTER FRIED RICE

*saffron, thai basil*

ASIAN GREEN STIR FRY

*pine nuts, garlic chips*

### **DESSERT**

*Dessert tasting selection from our Pastry Chef*

EXECUTIVE CHEF BRIAN RAY

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## TASTING MENU III

**\$95 PER PERSON**

### APPETIZERS

EDAMAME DUMPLINGS

*shallot-sauternes broth*

SHORT RIB AND SCALLION PANCAKE

*asian pear, ginger*

GENERAL TSO'S CHICKEN DUMPLINGS

*chicken, hot & sour broth*

TUNA TARTARE SPRING ROLL

*crispy shallot, ponzu*

PEKING DUCK SALAD

*poached egg, sherry vinaigrette*

CRISPY SMOKED SALMON DUMPLING

*yuzu aioli*

CHILLED UDON NOODLES

*lime sorbet, peanut sauce*

### MAIN COURSE

GLAZED ALASKAN BLACK COD

*black bean relish*

BROKEN CHILI CHICKEN

*chinese pepper, charred scallion*

CHARRED FILET OF BEEF

*wonton crisps, mustard sauce*

SWEET & CRISPY JUMBO SHRIMP

*citrus salad, radish*

SIZZLING SHORT RIB

*mushroom chow fun, asian pear*

### SIDES

DUNGENESS CRAB STICKY RICE

*x.o. sauce, chinese broccoli*

BUDDHA STYLE GAI LAN

*almonds, beech mushrooms, truffle*

### DESSERT

*Dessert tasting selection from our Pastry Chef*

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## **TASTING MENU IV**

**\$125 PER PERSON**

### **APPETIZERS**

EDAMAME DUMPLINGS

*shallot-sauternes broth*

TUNA & YELLOWTAIL

*tuna spring rolls, spicy yellowtail yu sheng*

OXTAIL DUMPLING

*sweet soy, green apple, jalapeno*

CANTONESE SPRING ROLL

*shrimp, chicken*

PEKING DUCK SALAD

*poached egg, sherry vinaigrette*

### **MAIN COURSE**

PEKING DUCK

*cucumber, scallion, hoisin*

WHOLE SEA BASS

*applewood smoked, fennel, myoga ginger*

CHARRED FILET OF BEEF

*wonton crisps, mustard sauce*

KUNG PAO MONK FISH

*chili-szechuan sauce, peanuts*

BROKEN CHILI CHICKEN

*chinese pepper, charred scallion*

### **SIDES**

LOBSTER RICE

*saffron, thai basil*

WOK TOSSED NOODLE WITH PRAWNS

*chive blossoms, wild mushroom*

ASIAN GREEN STIR FRY

*pine nuts, garlic chips*

### **DESSERT**

*Dessert tasting selection from our Pastry Chef*