SPECIALTY COCKTAILS $18

TRANQUILITY
beledere vodka, lemongrass-infused oolong tea, kalamansi-lemon juice

FATE
st. germain elderflower liqueur, pineapple, prosecco

JADE
sipsmith gin, nigori sake, lemon, celery

ROYAL
grey goose vodka, lejay cassis, prosecco, blackberry

ZEPHYR
starr rum, goji liqueur, passionfruit, kaffir lime, yuzu

SMOKE
chipotle infused milagro silver, montelobos mezcal joven, pineapple, applewood smoked sea salt

SOLID
maker’s mark bourbon, lillet, orange, ginger

BEER

BROOKLYN BREWERY SORCHI ACE $8
Belgian Saison, Brooklyn, New York, 7.2% ABV

DUVEL $11
Golden Ale, Belgium, 8.5% ABV

TSING TAO $8
Lager, China, 4.8% ABV

ITHACA BEER CO., FLOWER POWER IPA $9
India Pale Ale, Finger Lakes, New York, 7.5% ABV

NON ALCOHOLIC $10

PURITY
cucumber, mint, lemongrass

BLUSH
lychee, pink grapefruit, concord grape, coconut

REFLECTION
pomegranate, cranberry, kalamansi, rose water

WINES BY THE GLASS

PROSECCO Ca’Furlan,
‘Cuvée Beatrice’, Veneto, Italy NV $15

CHAMPAGNE Veuve Clicqut
‘Reserve Cuvée’, Brut, Reims, France NV $29

RIBOLLA GIALLA Gradis ciutta
Collio, Friuli, Italy 2017 $14

SANCERRE Henri Bourgeois
‘La Côte des Mont Dames’, Loire Valley, France 2018 $23

ROSE Château Puech-Haut
‘Prestige’, Languedoc, France 2018 $14

CABERNET SAUVIGNON Raymond
‘Sommelier Selection’, North Coast, California 2016 $16

PINOT NOIR Domaine Daniel Rion & Fils
Burgundy, France 2017 $19
DIM SUM

CANTONESE SPRING ROLLS $18
shrimp, chicken

EDAMAME DUMPLINGS $17
shallot-sauternes broth

LOBSTER EGG ROLLS $22
shrimp, thai basil, sweet chili

JADE SHRIMP DUMPLINGS $16
pea shoots, water chestnuts

PORK POTSTICKERS $16
soy vinegar, chili

OXTAIL DUMPLINGS $18
sweet soy, green apple, jalapeño

CRISPY CAULIFLOWER LOLLIPOPS $16
truffle, sweet rice, cheese

CRISPY SMOKED SALMON DUMPLING $17
yuzu aioli

SHRIMP TOAST $17
crispy rice pearls, chili-garlic sauce

GENERAL TSO’S DUMPLINGS $17
chicken, hot & sour broth

CARROT DUMPLINGS $17
carrots, shiitake mushrooms, scallion

PORK BUNS $18
charred pork belly, spicy shallots, napa cabbage

CHILI ROCK SHRIMP $24
toasted ginger, pineapple

TEA SMOKED SPARE RIBS $19
hoisin barbeque, sesame

WHOLE Peking DUCK $67
cucumber, scallion, hoisin

NOODLES

MINCED PORK LO MEIN $17
pickled cucumbers, thai chili

CHILLED UDON NOODLES $16
lime sorbet, peanut sauce

WOK TOSSED NOODLES WITH PRAWNS $22
chive blossoms, wild mushrooms

RICE

CHINESE SAUSAGE FRIED RICE* $18
soft poached egg

VEGETABLE FRIED RICE $17
coconut-curry, pineapple

LOBSTER FRIED RICE $26
saffron, thai basil
VEGETABLES

TAI SHAN CAULIFLOWER $15
sweet chili sauce, medjool dates, cashews

WOK CHARRED BROCCOLI $14
garlic, black bean

BUDDHA STYLE GAI LAN $14
almonds, beech mushrooms, truffle

SPICED EGGPLANT & TOFU $15
oven-dried pineapple, cashews

SWEET $15

CRYING CHOCOLATE
malted ganache, vietnamese coffee ice cream

MOCHI DOUGHNUTS
matcha, raspberry, vanilla crème

COCONUT FLAN
roasted pineapple sorbet, ginger-spiced cake

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