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**CHINESE
NEW YEAR**

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SPECIALTY COCKTAILS \$18

TRANQUILITY

belvedere 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,* \$15

'Cuvée Beatrice', Veneto, Italy NV

CHAMPAGNE *Veuve Clicquot* \$29

'Reserve Cuvée', Brut, Reims, France NV

RIBOLLA GIALLA *Gradis'ciutta* \$14

Collio, Friuli, Italy 2017

SANCERRE *Henri Bourgeois* \$23

'La Côte des Mont Damés', Loire Valley, France 2018

ROSÉ *Château Puech-Haut* \$14

'Prestige', Languedoc, France 2018

CABERNET SAUVIGNON *Raymond* \$16

'Sommelier Selection', North Coast, California 2016

PINOT NOIR *Domaine Daniel Rion & Fils* \$19

Burgundy, France 2017

DIM SUM

CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$18
EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$17
LOBSTER EGG ROLLS <i>shrimp, thai basil, sweet chili</i>	\$22
JADE SHRIMP DUMPLINGS <i>pea shoots, water chestnuts</i>	\$16
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$16
OXTAIL DUMPLINGS <i>sweet soy, green apple, jalapeño</i>	\$18
CRISPY CAULIFLOWER LOLLIPOPS <i>truffle, sweet rice, cheese</i>	\$16
CRISPY SMOKED SALMON DUMPLING <i>yuzu aioli</i>	\$17
SHRIMP TOAST <i>crispy rice pearls, chili-garlic sauce</i>	\$17
GENERAL TSO'S DUMPLINGS <i>chicken, hot & sour broth</i>	\$17
CARROT DUMPLINGS <i>carrots, shiitake mushrooms, scallion</i>	\$17
PORK BUNS <i>charred pork belly, spicy shallots, napa cabbage</i>	\$18
CHILI ROCK SHRIMP <i>toasted ginger, pineapple</i>	\$24
TEA SMOKED SPARE RIBS <i>hoisin barbeque, sesame</i>	\$19

WHOLE PEKING DUCK \$67

cucumber, scallion, hoisin

NOODLES

MINCED PORK LO MEIN <i>pickled cucumbers, thai chili</i>	\$17
CHILLED UDON NOODLES <i>lime sorbet, peanut sauce</i>	\$16
WOK TOSSED NOODLES WITH PRAWNS <i>chive blossoms, wild mushrooms</i>	\$22

RICE

CHINESE SAUSAGE FRIED RICE* <i>soft poached egg</i>	\$18
VEGETABLE FRIED RICE <i>coconut-curry, pineapple</i>	\$17
LOBSTER FRIED RICE <i>saffron, thai basil</i>	\$26

VEGETABLES

TAI SHAN CAULIFLOWER <i>sweet chili sauce, medjool dates, cashews</i>	\$15
WOK CHARRED BROCCOLI <i>garlic, black bean</i>	\$14
BUDDHA STYLE GAI LAN <i>almonds, beech mushrooms, truffle</i>	\$14
SPICED EGGPLANT & TOFU <i>oven-dried pineapple, cashews</i>	\$15

SWEET

\$15

CRYING CHOCOLATE <i>malted ganache, vietnamese coffee ice cream</i>
MOCHI DOUGHNUTS <i>matcha, raspberry, vanilla crème</i>
COCONUT FLAN <i>roasted pineapple sorbet, ginger spiced cake</i>



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