

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

SMOKE

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

SOLID

maker's mark bourbon, lillet, orange, ginger

ZEPHYR

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

LUCK

jameson, luxardo, pickling brine, orange bitters

REINCARNATION

gabriel boudier gin, cointreau, luxardo, certosa, yuzu, chinese bitters

NON ALCOHOLIC

\$10

BLUSH

lychee, pink grapefruit, concord grape, coconut

PURITY

cucumber, mint, lemongrass

REFLECTION

pomegranate, cranberry, kalamansi, rose water

WINES BY THE GLASS

SPARKLING

PROSECCO, Ca' Furlan

'Cuvée Beatrice', Veneto, Italy NV

\$15

CHANDON

Brut Rose, California NV

\$18

CHAMPAGNE, Veuve Clicquot

'Reserve Cuvée', Brut, Reims, France NV

\$29

WHITE

CHARDONNAY, Cuvaion

Carneros, California 2017

\$18

GRÜNER VELTLINER, Hiedler

'Löss', Niederösterreich, Austria 2018

\$15

RIBOLLA GIALLA, Gradis'ciutta

Collio, Friuli, Italy 2017

\$14

RIESLING, Chateau Ste Michelle

'Eroica', Columbia Valley, Washington 2017

\$15

SANCERRE, Henri Bourgeois

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

\$23

SAUVIGNON BLANC, Craggy Range

Tē Muna Road Vineyard

Martinborough, New Zealand 2018

\$16

ROSÉ

LANGUEDOC, Château Puech-Haut

'Prestige', Languedoc, France 2018

\$14

RED

CABERNET SAUVIGNON, Raymond

'Sommelier Selection', North Coast, California 2016

\$16

MALBEC, Terrazas de los Andes

'Reserva', Mendoza, Argentina 2017

\$18

MEDOC, Château Ramafort

Bordeaux, France 2010

\$20

MERLOT, Beaulieu Vineyards

Napa Valley, California 2016

\$19

PINOT NOIR, Domaine Daniel Rion & Fils

Burgundy, France 2017

\$19

DIM SUM

EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$17
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$18
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
CRISPY CAULIFLOWER LOLLIPOPS <i>truffle, sweet rice, cheese</i>	\$16
OXTAIL DUMPLINGS <i>sweet soy, green apple, jalapeño</i>	\$18
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

APPETIZERS

COLD

TUNA TARTARE SPRING ROLLS* <i>crispy shallot, ponzu</i>	\$17
SPICY YELLOWTAIL YU SHENG* <i>smoked chili, pineapple</i>	\$16
SZECHUAN CHILLED CHICKEN <i>cucumber noodles, sesame, peanuts</i>	\$19
PEKING DUCK SALAD* <i>poached egg, sherry vinaigrette</i>	\$18
PEA SHOOT SALAD <i>sesame dressing, crispy shallot</i>	\$16

HOT

SHORT RIB AND SCALLION PANCAKE <i>asian pear, ginger</i>	\$18
CHILI ROCK SHRIMP <i>toasted ginger, pineapple</i>	\$24
PORK BUNS <i>charred pork belly, spicy shallots, napa cabbage</i>	\$18
TEA SMOKED SPARE RIBS <i>hoisin barbeque, sesame</i>	\$19

DIM SUM TASTING FOR TWO* <i>tuna spring rolls, shrimp toast, tea smoked spare ribs, carrot dumplings, cantonese spring roll</i>	\$40
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MEAT

SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$38
BLACK PEPPER BEEF <i>wok tossed rib eye, crispy bird's nest</i>	\$36
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$41
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$38
PEKING STYLE PORK <i>candied orange, broccolini, sesame</i>	\$34

FISH

HONG KONG SHRIMP & SCALLOP <i>sub gum vegetables, lobster sauce</i>	\$35
CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$34
GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$37
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, radish</i>	\$35
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$32
SHRIMP & LOBSTER CHOW FUN <i>x.o. sauce</i>	\$38
WHOLE SEA BASS <i>applewood smoked, fennel, myoga ginger</i>	\$46
SINGAPORE CHILI KING CRAB <i>cilantro, lime</i>	\$39

POULTRY

MA LA CHICKEN <i>szechuan peppercorns, chili, peanuts</i>	\$31
ROAST CHICKEN CONGEE <i>maitake mushrooms, chinese cruller</i>	\$32
BROKEN CHILI CHICKEN <i>chinese pepper, charred scallion</i>	\$31
PEKING DUCK FOR TWO <i>cucumber, scallion, hoisin</i>	\$67

EXECUTIVE CHEF BRIAN RAY

NOODLES

WILD MUSHROOM CHOW FUN	\$16
<i>garlic chives</i>	
CHILLED UDON NOODLES	\$16
<i>lime sorbet, peanut sauce</i>	
WOK TOSSED NOODLES WITH PRAWNS	\$22
<i>chive blossoms, wild mushrooms</i>	
MINCED PORK LO MEIN	\$17
<i>pickled cucumbers, thai chili</i>	
CRAB STIR FRY NOODLE	\$24
<i>dungeness crab, glass noodle & wild mushroom</i>	

RICE

LOBSTER FRIED RICE	\$26
<i>saffron, cilantro</i>	
CHINESE SAUSAGE FRIED RICE*	\$18
<i>soft poached egg</i>	
VEGETABLE FRIED RICE	\$17
<i>coconut-curry, pineapple</i>	
DUNGENESS CRAB STICKY RICE	\$26
<i>x.o. sauce, chinese broccoli</i>	
FIVE GRAIN FRIED RICE	\$17
<i>pickled vegetables, pine nuts</i>	

VEGETABLES

ASIAN GREEN STIR FRY	\$14
<i>pine nuts, garlic chips</i>	
BUDDHA STYLE GAI LAN	\$14
<i>almonds, beech mushrooms, truffle</i>	
WOK CHARRED BROCCOLI	\$14
<i>garlic, black bean</i>	
TAI SHAN CAULIFLOWER	\$15
<i>sweet chili sauce, medjool dates, cashews</i>	
SPICED EGGPLANT & TOFU	\$15
<i>oven-dried pineapple, cashews</i>	
CRISPY TOFU	\$15
<i>thai basil, sweet soy glaze</i>	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.