

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



TASTING MENU I 875 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS shallot-sauternes 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 885 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 895 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