

SPECIALTY COCKTAILS **\$18**

FATE

st. germain elderflower liqueur, pineapple, prosecco

GLOW

sipsmith gin, limoncello, certosa liqueur, luxardo, meyer lemon

ROYAL

grey goose vodka, lejay cassis, prosecco, blackberry

SMOKE

chipotle infused espolon blanco, montelobos mezcal joven, pineapple, applewood smoked sea salt

SOLID

maker's mark bourbon, lillet, orange, ginger

TRANQUILITY

belvedere vodka, lemongrass-infused oolong tea, kalamansi-lemon juice

ZEPHYR

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

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 \$15
'Cuvée Beatrice', Veneto, Italy NV

CRÉMANT D'ALSACE ROSÉ, Pierre Sparr \$16
Brut, Alsace, France NV

CHAMPAGNE, Veuve Clicquot \$27
'Reserve Cuvée', Brut, Reims, France NV

CHAMPAGNE, Ruinart \$31
Brut, Blanc de Blancs, Reims, France NV

WHITE

CHABLIS, Domaine Vocoret & Fils \$18
Burgundy, France 2016

CHARDONNAY, The Prisoner Wine Co. \$22
'The Snitch', Napa Valley, California 2016

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

RIESLING, Spreitzer \$15
Rheingau, Germany 2017

SAUVIGNON BLANC, Craggy Range \$16
Martinborough, New Zealand 2017

ROSÉ

CÔTES DE PROVENCE, Vie Vité \$15
Provence, France 2017

RED

CABERNET SAUVIGNON, Raymond \$16
'Sommelier Selection', North Coast 2016

LIRAC, Plateau des Chênes \$15
'Cuvée Spéciale', Rhône Valley, France 2015

MEDOC, Château Ramafort \$16
Bordeaux, France 2010

MALBEC, Terrazas de los Andes \$18
'Reserva', Mendoza, Argentina 2016

PINOT NOIR, Stringtown \$15
Willamette Valley, Oregon 2017

DIM SUM

EDAMAME DUMPLINGS	\$17
<i>shallot-sauternes broth</i>	
CANTONESE SPRING ROLLS	\$18
<i>shrimp, chicken</i>	
LOBSTER EGG ROLLS	\$22
<i>shrimp, thai basil, sweet chili</i>	
JADE SHRIMP DUMPLINGS	\$16
<i>pea shoots, water chestnuts</i>	
PORK POTSTICKERS	\$16
<i>soy vinegar, chili</i>	
CRISPY CAULIFLOWER LOLLIPOPS	\$16
<i>truffle, sweet rice, cheese</i>	
OXTAIL DUMPLINGS	\$18
<i>sweet soy, green apple, jalapeño</i>	
BEEF CHEUNG FUN	\$16
<i>deluxe soy consommé</i>	
CRISPY SMOKED SALMON DUMPLING	\$17
<i>yuzu aioli</i>	
SHRIMP TOAST	\$17
<i>crispy rice pearls, chili-garlic sauce</i>	
GENERAL TSO'S DUMPLINGS	\$17
<i>chicken, hot & sour broth</i>	
CARROT DUMPLINGS	\$17
<i>carrots, shiitake mushrooms, scallion</i>	

APPETIZERS

COLD

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

HOT

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

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

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

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>	\$39
SINGAPORE CHILI KING CRAB <i>cilantro, lime</i>	\$39
LEMON LOBSTER <i>red chili, white soy lemon butter, dill</i>	\$50

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>	

RICE

LOBSTER FRIED RICE	\$26
<i>saffron, thai basil</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>	
CAULIFLOWER STIR FRY	\$15
<i>chili-garlic sauce, pork, mint</i>	
SPICED EGGPLANT & TOFU	\$15
<i>oven-dried pineapple, cashews</i>	
HUNAN SMOKED TOFU	\$15
<i>maitake mushroom, black bean sauce</i>	

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