

## **SPECIALTY COCKTAILS** **\$18**

### TRANQUILITY

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

### FATE

*st. germain elderflower liqueur, pineapple, prosecco*

### GLOW

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

### LEGEND

*sazerac rye, campari, allspice dram, kumquat, chinese bitters*

### 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*

## **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*

CHANDON **\$18**  
*Brut Rose, California NV*

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

### **WHITE**

CHABLIS, Domaine Vocoret & Fils **\$18**  
*Burgundy, France 2017*

CHARDONNAY, The Prisoner Wine Co. **\$22**  
*'The Snitch', Napa Valley, California 2017*

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

RIESLING, Weingut Spreitzer **\$15**  
*Rheingau, Germany 2017*

SAUVIGNON BLANC, Craggy Range **\$16**  
*Tē Muna Road Vineyard  
Martinborough, New Zealand 2018*

### **ROSÉ**

CÔTES DE PROVENCE, Domaine Sainte Marie **\$15**  
*'Vie Vitée', Provence France 2017*

### **RED**

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

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

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

MEDOC, Château Ramafort **\$20**  
*Bordeaux, France 2010*

MERLOT, Beaulieu Vineyards **\$19**  
*Napa Valley, California 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 &amp; 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>	

<b>DIM SUM TASTING FOR TWO*</b>	\$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.