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

$75 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
chinese bacon, shiitake, shishito peppers

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.

KANBUDDAKANBUDDAKANBUDDAK
DAKANBUDDAKANB
UDDAKANBUDDAKANBUDDAKANBUDDAKAN
BUDDAKAN
DAKANBUDDAKANBUDDAKANBUD
KANBUDDAKANBUDDAKANBU
DDAKANBUDDAKANBU
BUDDAKANBUDDAKANBUDDAKAN
DAKANBUDDAKAN
NBUDDAKANBU

TASTING MENU II

$85 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

KANBUDDAKANBUDDAKANBUDDAK
DAKANBUDDAKANB
UDDAKANBUDDAKANBUDDAKANBUDDAKAN
BUDDAKAN
DAKANBUDDAKANBUDDAKANBUD
KANBUDDAKANBUDDAKANBU
DDAKANBUDDAKANBU
BUDDAKANBUDDAKANBUDDAKAN
DAKANBUDDAKAN
NBUDDAKANBU

TASTING MENU III

$95 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

KING CRAB & LOBSTER SIU MEI
shrimp, red pepper, yuzu

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

SUGAR SNAP PEAS
wild mushrooms, soy tapioca

DESSERT

Dessert tasting selection from our Pastry Chef