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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

WHOLE PEKING DUCK

cucumber, scallion, hoisin

\$58

*Served with the Main Course,
recommended for every four guests*

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TASTING MENU I

\$70 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS

shallot-sauternes broth

GENERAL TSO'S DUMPLING

chicken, hot & sour broth

PEKING DUCK SALAD

poached egg, sherry vinaigrette

CANTONESE SPRING ROLLS

shrimp, chicken

CHILLED UDON NOODLES

lime sorbet, peanut sauce

MAIN COURSE

BROKEN CHILI CHICKEN

chinese pepper, charred scallion

SIZZLING SHORT RIB

mushroom chow fun, asian pear

GLAZED ALASKAN BLACK COD

black bean relish

BLACK BEAN SCALLOPS

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.

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TASTING MENU II

\$85 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS

shallot-sauternes broth

CANTONESE SPRING ROLLS

shrimp, chicken

PORK POTSTICKERS

soy vinegar, chili

CHILI ROCK SHRIMP

toasted ginger, pineapple

PEKING DUCK SALAD

poached egg, sherry vinaigrette

CHILLED UDON NOODLES

lime sorbet, peanut sauce

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

CO-EXECUTIVE CHEFS BRIAN RAY AND YANG HUANG

