

SPECIALTY COCKTAILS

FATE	\$12
<i>elderflower, pineapple, prosecco</i>	
TRANQUILITY	\$12
<i>citrus vodka, lemongrass-infused oolong tea</i>	
GINTON	\$12
<i>gin, elderflower, ginger, lemon, prosecco</i>	
TEMPEST	\$12
<i>rum, lime, tsing tao</i>	
CHARM	\$12
<i>passion fruit liqueur, apple, fresh berries, prosecco</i>	
HEAT	\$12
<i>tequila, cucumber, chili</i>	
CRESCENT	\$12
<i>rum, spiced apple cider, orange</i>	

WINE BY THE GLASS

SPARKLING

PROSECCO, NINO FRANCO	\$9
<i>'Rustico', Italy NV</i>	
CHAMPAGNE, VEUVE CLICQUOT	\$17
<i>'Yellow Label', France NV</i>	
ROSÉ CHAMPAGNE, MOËT & CHANDON	\$20
<i>'Brut Imperial Rosé', France NV</i>	

WHITE

RIESLING, LEITZ	\$12
<i>Kabinett, Rheingau, Germany 2007</i>	
ALBARINO, MARTIN CÓDAX	\$11
<i>Rias Baixas, Spain 2007</i>	
PETIT CHENIN, KEN FORRESTER	\$10
<i>Stellenbosch, South Africa 2007</i>	
SAUVIGNON BLANC, DRYLANDS	\$10
<i>Marlborough, New Zealand 2007</i>	
CHARDONNAY, SONOMA-CUTRER	\$13
<i>'Russian River Ranches', Sonoma, California 2006</i>	
CHABLIS, DANIEL DAMPT	\$15
<i>Burgundy, France 2007</i>	

RED

PINOT NOIR, PENCARROW	\$12
<i>Martinborough, New Zealand 2006</i>	
MERLOT, MONTES	\$10
<i>'Classic', Colchagua, Chile 2006</i>	
GARNACHA ESPELT	\$10
<i>Emporada, Spain 2006</i>	
CABERNET SAUVIGNON, LOUIS M. MARTINI	\$12
<i>Sonoma County, California 2005</i>	
BLEND, BACCA ROSSA	\$11
<i>Maurigi, Sicily 2006</i>	
COTES DU RHONE, MONTVAC	\$16
<i>Vacqueyras, France 2006</i>	

A 20% gratuity will be added to all parties of 6 or more

DIM SUM

TARO PUFF LOLLIPOPS <i>minced pork, sweet & sour sauce</i>	\$12
KING CRAB SUI MEI <i>roasted peppers, royal trumpet mushrooms</i>	\$14
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$12
EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$12
LOBSTER EGG ROLLS <i>mint, cabbage, sweet chili sauce</i>	\$14
JADE SHRIMP DUMPLINGS <i>pea shoots, water chestnuts</i>	\$12
HUNAN BEEF BAO BUNS <i>tamarind mustard, pickles</i>	\$12
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$10
HOISIN GLAZED PORK BELLY <i>spicy shallots, cabbage, steamed 'buns'</i>	\$12
GENERAL TSO'S DUMPLING <i>chicken, hot & sour broth</i>	\$11
CRISPY DUCK SPRING ROLLS <i>foie gras, passion fruit dip</i>	\$14

APPETIZERS

COLD

TUNA TARTARE SPRING ROLL <i>crispy shallot, ponzu</i>	\$12
SHAKEN CHILI BEEF TARTARE <i>tapioca, shaved shallots</i>	\$13
DEVILED TUNA TARTARE <i>chili mayonnaise, scallion</i>	\$14
CRISPY CALAMARI SALAD <i>green apples, cashews, miso vinaigrette</i>	\$13
PEKING DUCK SALAD <i>frisee, poached egg, sherry vinaigrette</i>	\$14
YELLOWTAIL YU SHENG <i>pickled lily bulb, crispy garlic, soy sauce</i>	\$14
BEEF LETTUCE CUPS <i>puffed rice, pickled tomato salad</i>	\$13

HOT

SCALLION PANCAKES <i>braised beef short rib, green apple</i>	\$12
CHILI ROCK SHRIMP <i>toasted ginger</i>	\$13
WOK HAY FROG LEGS <i>golden chives</i>	\$12
STEAMED SEA BASS ROLL <i>cabbage, ginger, sizzling scallion oil</i>	\$12
BONELESS SPARE RIBS <i>chinese mustard</i>	\$13

NOODLES

WILD MUSHROOM CHOW FUN <i>garlic chives</i>	\$9
CHILLED UDON NOODLES <i>lime sorbet, peanut sauce</i>	\$10
MINCED PORK LO MEIN <i>pickled cucumbers, thai chili</i>	\$11
CHILI CRAB & CRISPY NOODLES <i>jumbo lump crab, spicy tamarind</i>	\$15

RICE

LOBSTER FRIED RICE <i>crispy scallops, chinese celery</i>	\$16
CHINESE SAUSAGE FRIED RICE <i>egg sunny side up</i>	\$10
VEGETABLE RICE <i>coconut curry foam</i>	\$9
CRAB FRIED RICE <i>wok scrambled egg</i>	\$13

VEGETABLES

ASIAN GREEN STIR FRY <i>pine nuts, garlic chips</i>	\$7
CHARRED ASPARAGUS <i>black bean foam</i>	\$7
TWICE COOKED LONG BEANS <i>minced shrimp, soy</i>	\$8
GINGER GLAZED BABY CARROTS <i>pearl onions, pea shoots</i>	\$8
SUGAR SNAP PEAS <i>wild mushrooms, soy tapioca</i>	\$8
CAULIFLOWER STIR FRY <i>chili-garlic sauce, pork, mint</i>	\$7

TOFU

MAO POE TOFU <i>minced pork, red chili</i>	\$14
WOK-TOSSED TOFU AND BROCCOLI <i>baby vegetables, roasted garlic sauce</i>	\$12
SPICED TOFU AND CASHEWS <i>eggplant, oven dried pineapple</i>	\$15

EXECUTIVE CHEF LON SYMENSMA

MEAT

SZECHUAN CRUSTED RIBEYE <i>turnip fries, hong kong steak sauce</i>	\$28
SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$26
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$29
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$27
GINGER GLAZED VEAL CHEEKS <i>lo mein noodles, pickled apple salad</i>	\$23
GRILLED PORK TENDERLOIN <i>chinese sausage, beijing eggplant</i>	\$26

FISH

CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$29
GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$26
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, radish</i>	\$25
HOT & SOUR SCALLOPS <i>sweet corn, tofu and black mushrooms</i>	\$25
STEAMED RED SNAPPER <i>lily bulbs, black mushroom</i>	\$25
WHOLE CANTONESE LOBSTER <i>two lb. lobster, black bean sauce, ginger</i>	\$45
SHRIMP & LOBSTER CHOW FUN <i>x.o. sauce</i>	\$35
KING CRAB HOT POT <i>scallops, shrimp crackers</i>	\$31
WHOLE CRISPY FISH <i>napa cabbage, apple, water chestnuts</i>	\$33

POULTRY

CLAY POT DUCK <i>chinese bacon, almonds</i>	\$28
SWEET & SOUR CHICKEN <i>bell peppers, snow peas, tempura</i>	\$21
WHOLE PEKING DUCK <i>cucumber, scallion, hoisin</i>	\$44

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