

PARTIES OF 10-20 PEOPLE IN THE MAIN DINING ROOM:

\$59/PER PERSON

(3 appetizers, 3 entrées, 1 vegetable, complimentary dessert)

Appetizer

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Crispy Imperial Spring Rolls seasonal vegetables, sweet and sour sauce

Hot and Sour Soup organic tofu, wood ear mushroom, egg

BBQ Tasting Platter apple-wood roast duck, honey bbq pork, honey pork spare ribs (additional \$4 per person)

Crispy Bacon Wrapped Siu Mai kurobuta pork, shrimp, tamarind sweet chili sauce

Salt and Pepper Calamari loligo squid, five spice garlic salt

Xiao Long Bao shanghai juicy pork dumpling, ginger black vinegar (additional \$2 per person)

Lobster Potsticker lobster and shrimp filling, sweet black vinegar (additional \$4 per person)

Crispy Pork Belly (additional \$2 per person)

Entrée

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Kung Pao Chicken chicken thigh meat, onions, bird eye chili, cashews

Beef and Broccoli angus beef sirloin, broccoli florets, soy

Mongolian Beef angus beef sirloin, scallions, onions, chili pods

Honey Walnut Prawns chinese mustard glaze, candied walnuts, frisee salad (additional \$2 per person)

Sweet and Sour Pork Hawaiian gold pineapple, tart apple, onion, bell peppers, house made sweet and sour sauce

Wood Fire Roasted Free Range Chicken five spiced Chinese salt (additional \$4 per person)

Black Pepper Filet Mignon angus beef filet cubes, black peppercorn sauce, scallion, mushroom medley, (additional \$5 per person)

Spicy Citrus Beef breaded angus beef sirloin, opal basil, carrot, chili pods, orange segments

Sautéed Fish Fillets ginger, scallion, rice wine

Steamed Live Lobster cellophane noodles, garlic, supreme broth (additional \$8 per person)

Pan Seared Salmon seasonal vegetables, superior soy, sizzled herbs (additional \$4 per person)

Chinese Barbecued Chilean Sea Bass marinated in char siu sauce, sautéed organic baby bok choy (additional \$6 per person)

Garlic Noodles bean sprouts, garlic chives, crunchy garlic bits

Angus Beef Chow Fun wide rice noodles, scallions, onions, bell peppers, bean sprouts

Truffled Udon Noodles wok tossed in black truffle and mushrooms (additional \$2 per person)

Yang Zhou Fried Rice shrimp, bbq pork, green beans, scallion, egg

Mixed Grain Fried Rice 10+ grains, egg, assorted seeds, lettuce (additional \$2 per person)

Dungeness Crab Fried Rice edamame, bean sprouts, yellow chives, egg whites (additional \$4 per person)

Mapo Tofu organic silk tofu, minced pork, Szechuan peppercorn, spicy numbing sauce

Vegetables

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Baby Bok Choy wok tossed with garlic

Chinese Broccoli steamed with superior soy

Dry-Fried String Beans garlic, chili paste, minced pork, soy

Vegan Garden chinese eggplant, string beans, mushrooms, carrots (additional \$2 per person)

Braised Tofu and Vegetables Claypot (additional \$2 per person)

Spicy Braised Eggplant minced pork, wood ear mushroom, served in cast iron

PARTIES RESERVED IN PRIVATE DINING ROOMS AND

ALL PARTIES RESERVED IN THE LOUNGE AND ALL PARTIES OF 21+:

\$71/PER PERSON

(4 appetizers, 4 entrées, 1 vegetable, complimentary dessert)