

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

**\$59/PER PERSON**

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

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)

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 ribs (additional \$4 per person)

**Crispy 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** apple sausage jam (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** crusted angus beef sirloin, opal basil, carrot, chili pods, orange

**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)

**Honey Baked Chilean Sea Bass** marinated in soy and honey, sautéed seasonal vegetables (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