



Dinner Menu

Note: Items with (*) have a hint of spice. Nuoc Mam is a fish sauce.

Horn of Plenty: (21 per person with a minimum of two orders)

Taro Spring Rolls< >Mango Spring Rolls< >Chao Zhou Rolls< >
Charbroiled Lemon Grass Mussels with Roasted Peanuts< >Pork Pot Stickers< >
Salmon with Avocado Rolls< >Salt & Peppered Cuttlefish< >Edamame

Land Course: (27 per person with a minimum of two orders)

Lemon Grass Roasted Quail< >Pickled Lotus Rootlet Salad with Five spice duck
Bone-in Oxtail Stew in Cabernet Reduction with Spinach Noodle< >Desserts

Sea Course: (28 per person with a minimum of two orders)

New Zealand Green Lip Mussels in Coconut Wasabi Cream
Tuna Ceviche (Grade #1) with Green Mango, Pickled Lotus Rootlets and Basil *
Filet of Basa with poached Tomato in Penang Baba Curry< >Rice< >Desserts

Vegan Course: (24 per person with a minimum of two orders)

Unicorn Taro Rolls< >Lotus Rootlet Salad with Edamame and Pine Nuts< >Jasmine Rice
Tofu simmered in Coconut Wasabi Cream< >Spicy Mango Bean Curd< >Desserts

Starters:

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| Unicorn Taro Spring Rolls (v)-Light Soy Vinaigrette | 8 |
| Five Spice Duck Poh Pia with Jicama, Roasted Peanut and Cilantro | 12 |
| Salt & Pepper Prawns and Filet of Cuttlefish-Citrus Cilantro Vinaigrette | 12 |
| Lemon Grass Roasted Quails with Edamame-Salt & Pepper Citrus | 12 |
| New Zealand Green Lip Mussels in Coconut Wasabi Bisque | 12 |
| Braised Ox Cheek with Quail Egg Yolk and Shrimp Chip | 12 |
| Candied Walnut with Prawns and Seared Black Wild Rice-Light Wasabi-Mayo | 10 |
| Crispy Salmon with Avocado Rolls-Light Soy with Wasabi | 10 |
| Albino Rolls (Dungeness crab meat and scallop)-Light Soy Vinaigrette | 12 |
| Pork Short Ribs with Spicy Ginger Basil in Tamarind Sauce with Sesame | 12 |
| Butterflied Prawns with Asparagus in Soy Brine | 12 |

Soups:

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| Purée of Carrot Chowder with Minced Onion and Ginger (dairy) | 7 |
| Cantonese Shrimp Dumplings Consommé with Watercress | 7 |

Salads:

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| Rock Shrimp with Avocado, Beets, and Jicama-Mango Sauce and Lava Salt | 13 |
| Tuna Ceviche with Green Mango, Lotus Rootlets and Basil-Nuoc Mam Salsa * | 13 |
| Pickled Lotus Rootlet Salad with Five Spice Duck-Tamarind Vinaigrette | 13 |

Noodles and Vermicelli:

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| Singaporean Vermicelli Curry with Chicken and Prawns* | 14 |
| Steamed Vermicelli with Rice Paper Wrap (Grilled Chicken, Steak, or Prawns) Served with caramelized onions over vermicelli, fresh salad, roasted peanuts, and rice paper wrap. | 17 |

Land:

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| <i>Bone-in Duck with Shang Hai Bok Choy in Penang Baba Curry</i> | 17 |
| <i>Five Spice Duck Mosaic with Shang Hai Bok Choy and Orsis Mushroom</i> <i>(Chao Zhou-style duck confit and duck prepared two ways in five spices with baby bok choy)</i> | 20 |
| <i>Bone-in Oxtail Stew with Cabernet Reduction-Spinach Noodle</i> | 20 |
| <i>Bone-in Pork Chop from Salmon Creek with Sauteéd Vegetables</i> | 22 |
| <i>Half Cornish Hen Braised in Five Spice and Orange Zest with Sauteed Vegetables</i> | 18 |
| <i>Grass Fed Piedmontese Cubed Filet Mignon with Organic Blue Lake Green Bean</i> | 24 |
| <i>Australian Lamb Chop with lacquered Tamarind and Blue Lake Green Bean</i> | 27 |
| <i>Grass Fed Piedmontese Rib Eye with Seared Rice Cake and Chinese Broccoli</i> | 29 |

Sea:

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| <i>Whole Trout de-boned with Roasted Almond and Preserved Plum Sauce</i> | 19 |
| <i>Seared Filet of Basa with Grilled Vegetables in Ginger Basil Vinaigrette</i> | 19 |
| <i>Giant Prawns in spicy Saté with Crab Sauce Emulsion and Shang Hai Bok Choy</i> | 20 |
| <i>Giant Prawns Sauteéd with Spicy Mango and Chinese Eggplant *</i> | 20 |
| <i>Giant Sea Scallops in Coconut Wasabi Cream with Asparagus Spears</i> | 22 |

Vegetarian & Vegan :

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| <i>Lotus Rootlet Salad with Edamame, Almond and Pine Nuts-Tamarind Vinaigrette (v)</i> | 13 |
| <i>Penang Baba Curry Tofu with Broccoli * (v)</i> | 13 |
| <i>Spicy Mango Bean Curd and Chinese Eggplant * (v)</i> | 13 |
| <i>Smoked Chinese Eggplant in Nuoc Mam Scallion</i> | 13 |
| <i>Tofu simmered with Coconut Wasabi Cream (v)</i> | 13 |
| <i>Singaporean Vermicelli Curry with Tofu and Broccoli *</i> | 13 |

Side:

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| <i>Jasmine Steamed Rice</i> | 2 |
| <i>Black Coconut Wild Rice</i> | 3 |
| <i>Baked Green Onion Roti</i> | 5 |
| <i>Garlic Noodle</i> | 7 |
| <i>Stir-fried Vegetables</i> | 7 |
| <i>Edamame</i> | 6 |
| <i>Seared Chao Zhou Rice Cake with Egg and Salted Turnip</i> | 7 |
| <i>Black Wild Rice with Bean Curd and Sesame-Spicy Coconut Wasabi Sauce</i> | 5 |

Credit Card minimum is \$20 per card! An 18% gratuity will be added to parties of five or more and split bill. Three credit cards maximum per party. A \$2 fee will apply to each additional card after. Help us save time and avoid costly processing fees by limiting to one credit card. Not responsible for lost or stolen properties. Corkage charge is \$20 per 750 ml bottle. Carry-in dessert charge is \$2.50 per person.