



Unicorn Pan Asian Cuisine

Lunch Menu

CREDIT CARD MINIMUM IS \$20 PER CARD

Starters:

Albino Rolls (dungeness crab meat, shrimp, and scallop)	12
Salt & Peppered Filet of Cuttlefish and Prawns-Cilantro Citrus	10
Lemon Grass Roasted Quails with Edamame-Salt & Pepper Citrus	10
Pork Pot Stickers	8
Green Mango Spring Rolls-Peanut Sauce (vegan)	8
Prawn Spring Rolls-Peanut Sauce	8
Unicorn Taro Spring Rolls-Light Soy Vinaigrette (vegan)	8
Chao Zhou Rolls (pork, shrimp, garlic, and jicama, deep-fried)	8
Crispy Salmon with Avocado Rolls-Wasabi with Light Soy Sauce	10
Candied Walnut with Prawns on Seared Black Wild Rice-Light wasabi-Mayo	12

Salads:

Rock Shrimp with Avocado, Beets, and Jicama-Mango Sauce and Lava Salt	12
Tuna Ceviche with Green Mango, Pickled Lotus Rootlets, and Basil-Nuoc Mam salsa*	12
Lotus Rootlet Salad with Edamame, Almond and Pine Nuts-Tamarind Vinaigrette (v)	12

Soup:

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

Entrées:

Bone-in Duck with Shang Hai Bok Choy in Penang Baba Curry-Jasmine Rice	17
Half Cornish Hen Braised in Five Spice and Orange Zest with Sauteed Vegetables	17
Lemon Grass Charbroiled Fulton Breast of Chicken with Sauteéd Vegetables	17
Singaporean Vermicelli Curry with Chicken, Prawns and Broccoli*	14
Grilled Piedmontese Steak with Vermicelli and Mixed Salad -Nuoc Mam Vinaigrette	14
Jasmine Rice baked in a Claypot with Chicken, Prawns, Scallop and Vegetables	14
Grilled Piedmontese Steak and Prawns Duet with Chao Zhou Rolls	14
Crispy Noodle with Seafood and Assorted Vegetables	14
Bone-in Pork Chop from Salmon Creek with Sauteéd Vegetables	22
Bone-in Oxtail Stew with Ginger and Basil in Cabernet Reduction-Spinach Noodle	20
Sauteéd Prawns with Spicy Mango and Chinese Eggplant *	14
Giant Sea Scallops in Coconut-Wasabi Cream with Asparagus Spears-Black Rice	22
Whole Trout de-boned with Roasted Almond and Preserved Plum Sauce	19
Caramelized Mekong Filet of Basa with Nuoc Mam and Crust Black Pepper *	16
Seared Filet of Basa with Grilled Vegetables in Ginger Basil Vinaigrette	18
Grass Fed Piedmontese Rib Eye with Seared Rice Cake and Chinese Broccoli	29

Vegetarian & Vegan: (v)=vegan. The rest has either fish sauce or oyster sauce.

Jasmine Rice baked in a Claypot with Tofu and Mixed Vegetables	13
Penang Baba Curry Tofu with Broccoli (v)	13
Tofu simmered in Coconut-Wasabi Cream (v)-Black Coconut Rice	13
Sauteéd Bean Curd with Spicy Mango and Chinese Eggplant * (v)	13
Singaporean Vermicelli Curry with Tofu and Broccoli *	13

Side:

Garlic Noodle	7
Seared Chao Zhou Rice Cake with Egg and Salted Turnip	7

Credit Card Minimum is \$20 per card

Three credit cards maximum per party. A \$2 processing fee will apply on the 4th card.

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

18% gratuity added to parties of six or more and split bill. Not responsible for lost or stolen properties.

Dessert brought in is \$2.50 per person. Corkage charge is \$20 per 750ml. We appreciate your business!

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