

SUMMER RESTAURANT WEEK 2023

DINNER MENU \$40

1st COURSE STARTER

ROASTED MUSHROOM SALAD

Shiitake mushrooms, bean sprouts, harissa, black vinegar, confit garlic, scallions (VG/GF)

RED CHILI WONTONS

Pork & shrimp wontons, garlic, chili-oil, scallions, soy vinaigrette

CHILI KARAAGE

Chinois-style fried chicken, spicy chili & garlic sauce, shaoxing wine, toasted sesame seeds, arugula (GF available)

CRISPY SHRIMP BAO

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, sesame (3 per order)

2nd COURSE ENTREE

LU RAO FAN

Slow braised 5 spiced pork belly bits on rice, boiled egg, scallions, ginger, seasonal Chinese greens

CHAR SIU CHICKEN RICE

Hong Kong Style BBQ Chicken, red soy, egg, seasonal Chinese greens, ginger chimichurri

1970'S GARLIC NOODLES

Egg noodles, shiitake, spinach, garlic butter, parmesan, chef's soy sauce
(choice of fried chicken, sautéed shrimp, fried tofu)

ZI-CHAR CHILI GARLIC FISH

Singaporean fried fish with spicy chili & garlic sauce, Shaoxing wine, jasmine rice (GF)
(substitute tofu (VG), shrimp or chicken)

3rd COURSE DESSERT

MATCHA CRÈME BRÛLÉE (GF)

CHOCOLATE CHEESECAKE