

**SUMMER RESTAURANT WEEK 2023**

**BRUNCH MENU \$25**

**1st COURSE STARTER**

**WONTON SOUP**

Shiitake mushrooms, chicken bone broth, spinach, goji berries

**CRAB RANGOON**

Fried crab & cream cheese wontons, homemade apricot duck sauce, toasted sesame

**GARLIC CHIVES GAO**

Fried chives dumplings in cubes, sambal chili, pickled onions, dark soy sauce (VG, GF available)

**2nd COURSE ENTREE**

**BREAKFAST FRIED RICE**

Shrimp, Chinese pork sausage, scallions, sweet peas, eggs, chef's soy sauce (GF)

**DUCK CONFIT BENEDICT**

Brioche, poached egg, 5 Spice Hollandaise, arugula salad, pickled onions

**CANTO EGG ON RICE**

Cantonese soft scrambled egg, jasmine rice, chinois style gypsy sauce (GF)  
(choice of plain, shrimp or ham)

**VEGGIE FRIED RICE**

Spinach, shiitake mushrooms, scallions, bean sprouts, eggs, chef's soy sauce (GF available)

**3rd COURSE DESSERT**

**MATCHA CRÈME BRÛLÉE (GF)**

**CHOCOLATE CHEESECAKE**

**BOTTOMLESS SPECIAL \$20**

Mimosas, select beers and Stateside vodka spritzers  
(2-hour limit)