

Menu - July 29 version

SMALL BITES

Shu Mai Shooters (3) \$10

Smoked Salmon Salad, *Eggplant Tempura* (3) - \$12

Artichoke-Beancurd Dip, Grilled Vegetable Salad, *Cracker* \$12

COLD VEGETABLE APPS – any 5 for \$10 - \$3/each

Chinese Broccoli w Wasabi-Soy

Seared Curried Tofu with Spicy Soy & Cilantro

Sichuan Lotus Root

Mustard Greens w Green & Sichuan Peppercorn

Smoked Cucumber w Sichuan Pickled Vegetable

Soy Beansprouts w Celery & Carrots

DIM SUM SAMPLER – 5 kinds (one piece of each per person) - \$10/person

APPETIZER SAMPLER – 6 kinds - \$17/person

STARTERS

Kumamoto Oysters, *Meyer Lemon-Yuzu Ice* – \$3
each – 6 or 12 oysters per order

Duck & Fuji Apple Lettuce Wrap (4) - \$12

Yuzu-Wasabi Shrimp, *Walnuts* (2) - \$8

Duxelles Spring Rolls, *Flowering Chives* (2) \$8

Razor Clams, *Vietnamese Taste, Cooked in 20 Seconds*
\$14

Katz's Pastrami Egg Roll, *Kaffir Lime Mustard* \$6

Grilled Beancurd, *5 Spiced Beef*

BBQ

BBQ'd Filet Mignon Tarts (4), *Curried Vegetables*
\$12

BBQ'd Pork Ribs, *Spicy Smoked Paprika Sauce* \$14

BBQ'd Pork, *Cut From the Neck* \$14

Lamb & Litchi Skewers, *Crunchy Rice, Basil* \$10

SALADS

Mushrooms, Rice Noodles & Mixed Greens
\$9.00

~~Smoked Duck & Asian Pear~~

Hamachi Sashimi Salad

Chicken & Crispy Vegetable Salad

BUNS: Pork Chop, ~~Vegetable~~, Peking Duck Burger — all \$6 each

FROM OUR DIM SUM KITCHEN

Spicy Pork Dumplings, *Peanuts, Red & Green Chilies* (5) \$10

Beef Potstickers, *Radish Sprouts or (preferred) or Pan-fried Beef Wonton Cake*

Roast Pork Bun, *Smoked Red Pepper, Chestnut* (2) \$8

Chicken & Yellow Leek Soup Dumplings (4) \$10

Skewered Watercress, Shrimp & Scallop Dumplings (4) *Kaffir Lime Leaf* \$9

'Pac Man' Shrimp Dumplings (4) \$12

Shrimp & Spinach Goldfish-shaped Dumplings (4) \$8

Shrimp and Snow Pea Leaf Sting Ray-shaped Pastry (4) \$12

Steamed Lobster Dumpling (2) *Mushroom Sauce* \$10

Duck & Lotus Root Sticks (3) \$ 9

Daikon Cupcake (1) \$10

Steamed Jicama, Carrot, Bamboo Shoot, Flowering Chive Dumplings (4) \$8

MAIN DISHES

Grilled Stuffed Squid, *Mushrooms & Basil*

Halibut Baked in a Lotus Leaf, *Garlic Scapes, Frizzled
Ginger & Chives*

Sautéed Black Seabass Filet, *Light Soy and
Asparagus*

Grey Sole Filet, *Snow Peas, Snow Pea leaves*

Fried Fish on a Stick, *Sichuan Peppercorn Seasoned
Salt*

Chrysanthemum Shrimp, *Spinach*

Scrambled Eggs w Shrimp, Crabmeat & Wasabi-
flavored Trout Roe

Okra & Thai Eggplant Yellow Curry, *Clay Pot, Indian
Flat Bread*

Lobster and Eggplant Steamed over Short Grain
Japanese Rice, *Black Trumpet Mushrooms, Chinese
Sausage*

Lobster w Ginger & Scallion

Chicken Legs Braised w Star Anise & Crab Paste,
Indian Bread, Tomatoes, Basil

Provençal Chicken, *Olives, Thai Basil & Red Peppers*

Smoked Chicken (1/2)

Kung Pao Chicken Wing Flats, *Scorched Chilies &
Peanuts*

Smoked Duck, *Bao, Cucumber, Scallion, Hoisin Sauce*

BBQ'd Beef w Chinese & American Broccoli

Shredded Crispy Orange Beef

Marinated Steak, *Bok Choy & Shredded Potato* –
Prime Aged Rib Steak: \$48

RICE & NOODLES

Soft & Crunchy Fried Rice, *BBQ Beef, String Beans*

Bamboo Fried Rice, *6 Green Vegetables*

Seafood Fried Rice, *Flavored w XO Sauce*

Curried Veal Rib, *White & Green Asparagus*

Pork Dish

Garganelli, *Pork Dumpling Filling, Chinese Broccoli,*
Sesame Oil

Spicy Korean Rice Cake, *Chinese Sausage, Homemade*
Fishcake, Chili & Chinese celery

Thin Rice Noodles, *Smoked Duck, Yellow Chives,*
Chopped Peanuts

Soft & Crunchy Fried Rice, *BBQ Beef, String Beans*

Bamboo Fried Rice, *6 Green Vegetables*

Seafood Fried Rice, *Flavored w XO Sauce*

Garganelli, *Pork Dumpling Filling, Chinese Broccoli, Sesame Oil*

Spicy Korean Rice Cake, *Chinese Sausage, Homemade Fishcake, Chili & Chinese celery*

Thin Rice Noodles, *Smoked Duck, Yellow Chives, Chopped Peanuts*