

## STARTERS

Ⓜ **Shrimp Fritters** 13.5  
*Ham, Rice Noodles, Asian Pear, Sunflower Sprouts*

Ⓜ **Scallops** 16  
*Crispy Duck Tongue, Cucumber, Jellyfish*

Ⓜ **Hakka Pork Belly** 14.5  
*Hakurei Turnip, Taro Tater Tots, Calamansi*

**Market Salad** 9.5  
*Spinach, Frisee, Cabbage, Mushrooms, Honey-Sesame Dressing*

**Montauk Calamari Salad** 13.5  
*Tangerine, Albino Chives, Hazelnut, Lettuce*

Ⓜ **Duck Bun** 9.5  
*Cucumber, Chinese Celery*

**Niman Ranch Lamb Ribs** 15.5  
*Black Radish and Carrot*

### For the Table

Ⓜ **Typhoon Lobster**  
*Ground Pork, Egg, Curry Leaves, Crispy Garlic*  
36

## SIDES

**Collard Greens, Coconut Sambal** 8.50  
**Crispy Cauliflower, Spicy Peanut Sauce** 8.00

## WONG

No. 7 Cornelia Street  
New York, New York 10014  
212.989.3399

**Savory: Simpson Wong**    **Sweet: Judy Chen**

Ⓜ - Specialty of the House • Some dishes may be made vegetarian upon request.

Most of our produce, fish and meats are sourced from sustainable farms and ranches. • 20% gratuity will be added to parties of 6 or more.

[www.wongnewyork.com](http://www.wongnewyork.com)

 @WONGrestaurant

## MAINS

**Rhode Island Black Bass** 26  
*Broccoli Rabe, Spicy Tamarind Sauce, Coconut Rice*

Ⓜ **Lobster Egg Foo Young** 25.50  
*Leeks, Salted Duck Egg Yolks, Dried Shrimp Crumble*

**Wood-Grilled BoBo Chicken** 20  
*Chrysanthemum Greens, Jicama*

**Grass Fed Steak** 24  
*Crushed Fingerling, Chinese Leeks, Pickled Cucumber*

## RICE & NOODLES

Ⓜ **Cha Ca La Wong** 18  
*Hanoi-Style Hake, Fresh Turmeric, Dill, Rice Noodles*

Ⓜ **Rice Noodles** 19.5  
*Pork, Sea Cucumber & Shiitake Bolognese, Fried Egg*

### Duckavore Dinner (for 4)

*Duck Broth  
Duck Sung Choy Bao  
Duck Bun with Chinese Celery & Cucumber  
Duck Meat Loaf  
Long Island Whole Duck, Two Ways  
Seasonal Greens, Duck Noodles  
Duck A la Plum*

**\$65 per person**

*48 hour's notice required. Substitutions gently declined.*

## DESSERTS

Ⓜ **Duck a la Plum** 10  
*Roast Duck Ice Cream, Star Anise-Poached Plums,  
Crispy Sugar Tuile, Five-Spice Cookie*

**Soy Flower** 7  
*Silken Tofu Custard, Hibiscus Syrup, Lychee, Candied Cranberries*

**Chocolate Snowball** 10  
*Blackout Cake, Chocolate Pudding, Italian Meringue,  
Pomegranate Jelly, Sichuan Cocoa*

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