

2025 Summer
RESTAURANT WEEK

DINNER \$40

first

RED CHILI WONTONS

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

HOISIN RIBS

Chef's BBQ sauce, soy, tri-colored peppers

CRISPY SHRIMP BAO

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

ROASTED MUSHROOM SALAD

Shiitake, bean sprouts, harissa, black vinegar, confit garlic, scallions
(V/GF/C)

second

CHAR SIU CHICKEN RICE

Hong Kong Style BBQ Chicken, red soy, swiss chard, soy egg, ginger
chimichurri, sesame

1970'S GARLIC NOODLES

Egg noodles, shiitake, spinach, garlic butter, parmesan, Chef's soy, oyster & fish
sauce (Choice of Fried Chicken, Sautéed Shrimp, Fried Tofu)

MISOZUKE SALMON RICE

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens
salad, soy (GF/C)

BLACK PEPPER DUCK

Duck breast with szechuan chili paste, Chef's soy, fresh basil, sweet peppers

dessert

**MATCHA CRÈME BRÛLÉE (GF)
CHOCOLATE CHEESECAKE**

2025 Summer
RESTAURANT WEEK

BRUNCH \$35

first
CRAB RANGOON

Fried Crab & Cream Cheese Wontons, Apricot Duck Sauce

CROQUE MONSIEUR SPRING ROLLS

Ham & Cheese Spring Rolls, Mixed Greens, Walnuts, Assorted Fruits,
Strawberry Dressing

PORK XLB DUMPLINGS

Pork Soup Dumplings, Sesame Oil, Onions, Ginger, Chef's Soy

MUSHROOM BAO

Spinach, Pickled Onion, Fried Tofu, Tian-Mian Sauce (3 Per Order) (V)

second

CANTO EGG ON RICE

Cantonese Soft Scrambled Egg, Jasmine Rice, Chinois Style Gypsy Sauce (GF)
(Choice of Plain, Shrimp or Ham)

FIVE TREASURE DUCK HASH

Duck Confit, Gingko Nuts, Potato, Chinese Sausage, Fried Egg, Harissa Aioli

CHICKEN CURRY RICE

Cha Cha Tang Style Curry, Potatoes, Jasmine Rice, Carrots, Onion, Fried Egg (GF)

VEGGIE FRIED RICE

Spinach, Shiitake Mushrooms, Scallions, Bean Sprouts, Eggs, Chef's Soy Sauce (GF)

dessert

MATCHA CRÈME BRÛLÉE (GF)
CHOCOLATE CHEESECAKE

bottomless

Mimosas, Select Beers and
Select Spritzers

(2-hour limit) | \$23