

RESTAURANT WEEK 2025
brunch \$35

first course

PORK XLB DUMPLINGS

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

SALT & PEPPER SHRIMP

GF AVAILABLE

Garlic, ginger, scallions, Szechuan peppercorn

CROQUE MONSIEUR SPRING ROLLS

Ham & cheese spring rolls, mixed greens, walnuts, assorted fruits, strawberry dressing

MUSHROOM BAO

V

Spinach, pickled onion, fried tofu, tian-mian sauce (3 per order)

second course

CANTO EGG ON RICE

GF

Cantonese soft scrambled egg, jasmine rice, chinois style gypsy sauce

(Choice of plain, shrimp or ham)

DUCK CONFIT BENEDICT

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

CHICKEN CURRY RICE

GF

Cha Cha Tang style curry, potatoes, jasmine rice, carrots, onion, fried egg

VEGGIE FRIED RICE

GF

Spinach, shiitake mushrooms, scallions, bean sprouts, eggs, chef's soy sauce

third course

MATCHA CRÈME BRÛLÉE GF | C

CHOCOLATE CHEESECAKE

bottomless

2 HOUR LIMIT - \$20

Mimosas (orange, pineapple, grapefruit, & cranberry), select beers, and Stateside Seltzers

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY