

dumplings

RED CHILI WONTONS \$15

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

PORK XLB DUMPLINGS \$13

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

HAR GOW \$12

Crystal prawn dumplings, bamboo shoots, toasted sesame, Chef's soy

GARLIC CHIVES GAO V | GF \$12

Fried chive cube dumplings, sambal chili, pickled onions, dark soy, sesame

GYOZA DE BOEUF \$14

French onion beef gyoza, gruyere, swiss, pickled onions, cilantro aioli, soy

STEAMED SHUMAI \$12

Chicken & shrimp, water chestnut, carrots, fried garlic, scallions, Chef's soy

small bites

ROASTED MUSHROOM SALAD V | GF | C \$14

Shiitake, bean sprouts, harissa, black vinegar, confit garlic

BRUSSEL SPROUTS V | GF \$13

Yuzu-soy vinaigrette, cashews, pickled onion

SPICY EGGPLANT V | GF \$14

Wok-fried purple Chinese eggplant, black vinegar, sesame, fresh basil, pickled peppers

POPIAH DE CANARD \$18

Crispy duck spring rolls, apricot sauce, sesame, soy

CHILI KARAAGE \$14

Chinois-style fried chicken, spicy chili & garlic sauce, Shaoxing wine, toasted sesame seeds, arugula, soy

CRISPY SHRIMP BAO \$16

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

WALNUT SHRIMP GF OPTION \$17

Crispy fried shrimp, honey walnut sauce, crushed walnut

CRAB RANGOON \$12

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

HOISIN RIBS \$16

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

PORK BELLY BAO \$15

Homemade tian-mian bean sauce, mustard, cucumber, spring onions, soy, sesame (3 per order)

entrées

CHAR SIU CHICKEN RICE \$23

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

MISOZUKE SALMON RICE GF | C \$25

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens salad, soy

LU RAO FAN \$21

Slow braised 5-Spice pork belly bits on rice, soy egg, scallions, ginger, arugula salad

ZHA JIANG MIAN \$21

Chinese udon noodles with spicy Szechuan beef sauce, tobanjang, fresh cucumber, pickled onion & scallions

CHINOIS CHICKEN SALAD \$18

Mixed greens, walnuts, orange, red soy chicken, ginger dressing

+ SUBSTITUTE FRIED TOFU V | GF
+ REMOVE PROTEIN [-\$4] V | GF | C

1970'S GARLIC NOODLES \$19

Egg noodles, shiitake, spinach, garlic butter, parmesan, Chef's soy, oyster & fish sauce

+ FRIED CHICKEN \$5
+ SAUTÉED SHRIMP \$6
+ FRIED TOFU \$5

BLACK PEPPER DUCK \$27

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

desserts

MATCHA CRÈME BRÛLÉE GF | C \$9

MOUSSE AU CHOCOLAT GF | C \$9

FRENCH VANILLA PROFITEROLES \$12

APPLE TARTE TATIN \$10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS