

March 8, 2024

# CHINATOWN DINNER



## COCKTAILS

### Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth, Campari

### Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, yuzu, agave

### Signature Lemon Drop Martini 12

Absolut Citron Vodka, Lemon

### Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

## WINES

### Domaine Ste. Michelle Brut 11|44

Columbia Valley, Washington

### Chateau Ste. Michelle 11|44

Chardonnay, Washington

### Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

### Oberon 16|64

Cabernet Sauvignon, California

## STARTERS

### Asian Medley of Green Beans and Radish

cucumber, radish

### Salt & Pepper Squid

red bell pepper, cucumber salad

### Chinese Bbq Baby Back Pork Ribs

fried eggplants

### Sesame Noodle Salad

crispy vegetables, toasted sesame seeds

### Beef & Coriander Soup

slow roasted short rib, star anise, egg noodles

### Jumbo Shrimp Cocktail

horseradish cocktail sauce

### French Onion Soup

Gruyere cheese crouton

### Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items.

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

## MAINS

### Lo Mein Stir Fried Noodles

ginger garlic beef, mushroom, bean sprouts

### Five Spice Roasted Duck

stir fried vegetables

### General Tso's Chicken

garlic rice, fried green beans, kailan, baby corn

### Vegetarian Kung Pao

roasted peanuts, steamed jasmine rice, spicy garlic chili sauce

### Steamed Barramundi Ginger & Shallots

snow peas, Sichuan chili broccoli, Shaoxing soy glaze

### Garlic-Herb Roasted Chicken

avocado, tomato and corn salad

### New York Strip Loin \*

steak fries, garlic herb butter

### Maple Brined Salmon \*

leeks, bell pepper, mashed potato

### Morimoto Epice Lobster Tails \* 25

lemon foam, seasonal vegetable

### Yuzu Fresh Black Cod \* 25

yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

## DESSERTS

### Coconut Cheesecake

strawberry coulis

### Vanilla Chocolate Fondant

biscuit, chocolate ganache

### Strawberry Chocolate Tart

strawberries, whipped cream

### Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache,  
chopped nuts, marshmallows, whipped cream

## AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Limited dietary requests may be accommodated at the Chef's discretion.

Complimentary off-menu supplemental items are no longer available.