

COCKTAILS

Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

Yuzu Margarita 13

Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 14

Chopkin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 13

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

WINES

Morimoto Dream Brut Rose Wine 15 | 60

Yakima Valley, Washington

Sta Margherita Pinot Grigio 12 | 48

Alto Adige, Italy

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Cline Zinfandel 13 | 52

Sonoma County, California

STARTERS

Vegetarian Mini Egg Rolls

tofu, wombok cabbage salad

Chinese Drunken Shrimp

iceberg, cucumber

Chinese BBQ Baby Pork Back Ribs

fried eggplants

Sesame Noodle Salad

crispy vegetables, toasted sesame seeds, oyster sauce

Beef and Coriander Soup

slow roasted short rib, star anise, egg noodles

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

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

Watermelon Chilled Soup

mint, yoghurt

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes, and rivers.

www.asc-aqua.org

www.msc.org



ASC-C



MSC-C

 Vegetarian  Non-dairy  Gluten-Free  No Sugar Added

If you have a food allergy or intolerance, please inform your server before ordering.
* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Italian Seafood Penne*

salmon, shrimp, dill sauce

Five Spice Roasted Duck

scallion pancakes, stir fried vegetables

General Tso's Chicken

garlic rice, fried green beans, kailan, baby corn

Steamed Barramundi Ginger & Shallots*

snow peas, Sichuan chili broccoli, Shaoxing soy glaze

Dried-Cherry and Thyme Coated Salmon*

pilaf rice, green beans, caramelized red onions

8oz Frenched Chicken Supreme

gnocchi, fried corn, sour corn, pumpkin

Vegetarian Kung Pao

roasted peanuts, steamed jasmine rice, spicy garlic chili sauce

New York Steak Castillane, Provencale *

dauphine potatoes, broccoli

Fresh Catch Grouper * 25

braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails * 25

seasonal Asian greens

DESSERTS

Coconut Cheesecake

lychee, gingered strawberry coulis

Vanilla Chocolate Fondant

biscuit, chocolate ganache

Strawberry Chocolate Tart

fresh strawberries, whipped cream

Crème Brulee

burnt sugar

Hot Fudge Sundae

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

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Remy Martin VSOP 17

Highland Park Single Malt 13

Graham's 6 Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75