



Dinner Menu

Note: Items with (*) have a hint of spice. Nuoc Mam is a fish sauce.

Horn of Plenty: (20 per person with a minimum of two orders)

Taro Spring Rolls< >Mango Spring Rolls< >Chao Zhou Rolls< >
Charbroiled Lemon Grass Mussels with Roasted Peanuts< >Pork Pot Stickers<
Salmon with Avocado Rolls< >Salt & Peppered Cuttlefish< >Edamame

Land Course: (26 per person with a minimum of two orders)

Lemon Grass Roasted Quail< >Pickled Lotus Rootlet Salad with Five spice duck
Bone-in Oxtail Stew in Cabernet Reduction with Spinach Noodle< >Desserts

Sea Course: (27 per person with a minimum of two orders)

New Zealand Green Lip Mussels in Coconut Wasabi Cream
Tuna Ceviche (Grade #1) with Green Mango, Pickled Lotus Rootlets and Basil *
Atlantic Salmon with poached Tomato in Penang Baba Curry< >Rice< >Desserts

Vegan Course: (22 per person with a minimum of two orders)

Unicorn Taro Rolls< >Lotus Rootlet Salad with Edamame and Pine Nuts< >Jasmine Rice
Tofu simmered in Coconut Wasabi Cream< >Spicy Mango Bean Curd< >Desserts

Starters:

Five Spice Duck Poh Pia with Jicama, Roasted Peanut and Cilantro	12
Salt & Pepper Prawns and Filet of Cuttlefish-Citrus Cilantro Vinaigrette	12
Lemon Grass Roasted Quails with Edamame-Salt & Pepper Citrus	12
New Zealand Green Lip Mussels in Coconut Wasabi Bisque	12
Unicorn Taro Spring Rolls (v)-Light Soy Vinaigrette	8
Chao Zhou Rolls (Pork, shrimp, garlic, and jicama, deep-fried)-Sweet Chili Sauce	8
Crispy Salmon with Avocado Rolls-Light Soy with Wasabi	10
Albino Rolls (Dungeness crab meat and scallop)-Light Soy Vinaigrette	12
Pork Short Ribs with Spicy Ginger Basil in Tamarind Sauce with Sesame	12
Butterflied Prawns with Asparagus in Soy Brine	12

Soups:

Purée of Carrot Chowder with Minced Onion and Ginger (dairy)	7
Dungeness Crab Meat and Scallop in purée of Asparagus-Cognac Reduction	8

Salads:

Tuna Ceviche with Green Mango, Lotus Rootlets and Basil-Nuoc Mam Salsa *	13
Pickled Lotus Rootlet Salad with Five Spice Duck-Tamarind Vinaigrette	13

Noodles and Vermicelli:

Singaporean Vermicelli Curry with Chicken and Prawns*	13
Steamed Vermicelli with Rice Paper Wrap (Grilled Chicken, Steak, or Prawns)	16
Served with caramelized onions over vermicelli, fresh salad, roasted peanuts, and rice paper wrap.	

Land:

<i>Bone-in Duck with Shang Hai Bok Choy in Penang Baba Curry</i>	16
<i>Five Spice Duck Mosaic with Shang Hai Bok Choy and Orsis Mushroom</i> <i>(Chao Zhou-style duck confit and duck prepared two ways in five spices with baby bok choy)</i>	19
<i>Cubed Filet Mignon with Blue Lake Green Bean</i>	19
<i>Australian Lamb Chop with lacquered Tamarind and Blue Lake Green Bean</i>	19
<i>Bone-in Oxtail Stew with Cabernet Reduction-Spinach Noodle</i>	19
<i>Bone-in Salmon Creek Pork Chop with Sauteéd Vegetables</i>	19

Sea:

<i>Giant Prawns in spicy Saté with Crab Sauce Emulsion and Shang Hai Bok Choy</i>	19
<i>Sauteéd Prawns with Spicy Mango and Chinese Eggplant *</i>	13
<i>Caramelized Mekong Filet of Basa with Nuoc Mam and Crust Black Pepper *</i>	15
<i>Giant Sea Scallops in Coconut Wasabi Cream with Asparagus Spears</i>	19
<i>Whole Trout de-boned with Roasted Almond and Preserved Plum Sauce</i>	19
<i>Atlantic Salmon in Tamarind Consommé with Bac Ha</i>	19

Vegetarian & Vegan :

<i>Lotus Rootlet Salad with Edamame, Almond and Pine Nuts-Tamarind Vinaigrette (v)</i>	12
<i>Jasmine Rice baked in a Claypot with Tofu and Mixed Vegetables</i>	12
<i>Penang Baba Curry Tofu with Broccoli * (v)</i>	12
<i>Spicy Mango Bean Curd and Chinese Eggplant * (v)</i>	12
<i>Smoked Chinese Eggplant in Nuoc Mam Scallion</i>	12
<i>Tofu simmered with Coconut Wasabi Cream (v)</i>	12
<i>Singaporean Vermicelli Curry with Tofu and Broccoli *</i>	12

Side:

<i>Jasmine Steamed Rice</i>	1.5
<i>Black Coconut Wild Rice</i>	2.5
<i>Baked Green Onion Roti</i>	4
<i>Garlic Noodle</i>	7
<i>Stir-fried Vegetables</i>	7
<i>Edamame</i>	6

*Credit Card minimum is \$20 per card! An 18% gratuity will be added to parties of five or more.
Three credit cards maximum per party. A \$2 fee will apply on the 4th card. Please help us save time
and avoid costly processing fees by limiting to one credit card. Not responsible for lost or stolen properties.
Corkage charge is \$20 per 750 ml bottle. Carry-in dessert charge is \$1.50 per person.*