

STARTERS

SATAY SAMPLER

Malaysian lamb, Chinese beef, Thai chicken, Indonesian pork, Vietnamese shrimp, green mango, yuzu kosho, black bean powder

SHRIMP TEMPURA

watermelon, radish, pomegranate, sweet miso, white soy ponzu

SHIITAKE & TOFU SPRING ROLLS

kimchi, vermicelli noodles, carrots, green onions, fermented red pepper dipping sauce

JEWELS OF THE SEA

shrimp wontons, baby bok choy, lemongrass-sesame broth

MAINS

WOK-SEARED LOBSTER

Asian greens, ginger, sweet chili, soy (\$28 supplement)

PANANG RED CURRY COCONUT CHICKEN

crispy lotus, wok-seared vegetables, roasted peanuts

MONGOLIAN BARBECUE LAMB CHOPS *

baby bok choy, toasted sesame seeds, mirin plum sauce

DAN DAN NOODLES

stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura of onion rings, tom katsu sauce

THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions

SIDES

STEAMED JASMINE RICE OR BROWN RICE

ASIAN EGGPLANT, SPICY COCONUT

DUNGENESS CRAB FRIED RICE

BOK CHOY WITH OYSTER SAUCE

 gluten-free  non-dairy  vegetarian

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

* 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.

A charge of \$10 will be added to your check per additional entrée ordered. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items.

Local sales taxes are applied as required.

DESSERTS

PASSION FRUIT CLOUD

light egg white soufflé. Passion fruit sorbet

MANGO POSSET

coconut macaroon, passion fruit jelly,
mango sorbet

SELECTION OF HOUSE MADE SORBET

lemon-basil, Yuzu, Lychee

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