

# Prix Fixe Menu - \$24.95

**Sunday - Thursday ❖ Enjoy a Glass of Wine for \$4.95**

Choice of one small plate, one entrée and one dessert

Or choice of three small plates and one dessert

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## Small Plate

### Satay Sampler

Shrimp, filet mignon, chicken tender, grilled pineapple, tangy peanut dipping sauce

### Miso Glazed Chilean Sea Bass

Mango, cucumber, dill salad

### Chicken Soong with Lettuce Wrap

Onion, jicama, smoked tofu, red bell pepper, scallions, crispy rice vermicelli, lettuce leaves, Huisian sauce

### Slowly Roasted Tender BBQ Spare Ribs

Mesclun greens and tomato

### Dragon Bites

Grilled eel, wasabi guacamole, spicy mayo, eel sauce

### Spicy Tuna and Salmon Tartar

Avocado, tobiko, mango coulis, edamame beans

### Shrimp, Mango and Avocado Salad

Mesclun greens, candied walnut, chili garlic vinaigrette

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## Entree

### Scottish Salmon or Filet Mignon Teriyaki\*

Sautéed zucchini, yellow squash, carrot, shitake mushroom brown rice

### Crispy Jumbo Shrimp with Candied Sesame Walnut\*

Lemon cream or spicy cream sauce, fresh apple, mango, broccoli, shitake brown rice

### Slow Braised Short Ribs\*

Braised Daikon, carrot, sautéed bok-choy, mushroom mashed potato

### Pan Seared Long Island Duck Breast

Plum & red wine reduction, sautéed baby bok-choy, mashed yam

### Seafood with Choice of Noodle\*

Choice of noodle: longevity (delicate), Hong Kong (thin) or double pan-fried (crispy)

Jumbo Shrimp, diver scallop, chorizo, calamari, broccoli, yellow squash

### Roasted New Zealand Rack of Spring Lamb (add \$2)

Honey mint sauce, grilled asparagus, roasted rosemary red potato and yam

**\* Available as a half order to substitute a small plate**

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## Desserts *choice of one*

**Chocolate Lava Cake**

**Homemade Cheese Cake**

**Ice Cream**

Green Tea, Red Bean, Ginger, Vanilla or Chocolate

❖ Cannot be combined with other offer

# Prix Fixe Menu - \$18.95

Sunday - Thursday ❖ Enjoy a Glass of Wine for \$4.95

Choice of one small plate, one entrée and one dessert

Or choice of three small plates and one dessert

## Small Plate

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### Puff Roti

Malaysia chicken and potato curry sauce

### Chicken and Shrimp Satay

Cucumber, tangy peanut dipping sauce

### Pot Sticker

Shrimp, pork, cilantro, ginger vinegar dipping

### Choice of Sushi Roll

Spicy tuna, spicy salmon, California, eel

### Steamed Edamame

Tossed with sea salt and white sesame

### Chef Salad

Mesclun greens, asparagus, avocado, smoked tofu and tomato tossed with Ginger Sesame vinaigrette

### Soup of the Day

## Entree

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### Pineapple Glazed Pork Chop

Mango salsa, grilled asparagus, mashed yam with marshmallow

### Basil and Lemon Crusted St. Peter's Fish

Roasted pepper and garlic coulis, string bean, shitake mushroom wild rice

### Wok Stir-Fry Chicken with Garlic Ginger Sauce\*

Zucchini, yellow squash, mushroom, broccoli, onion, red bell pepper. Substitute shrimp or filet mignon add \$2

### Chicken and Chorizo Udon\*

Broccoli, red bell pepper, mushroom, onion, scallion

### Shrimp and Chicken Pad Thai\*

Thai rice noodle, basil, egg, dry tofu, bean sprouts, red bell pepper. Served with ground peanuts and lime

### Filet Mignon Fried Rice\*

Asparagus, red bell pepper, onion, shredded lettuce, scallion, egg

\* Available as a half order to substitute a small plate

## Desserts *choice of one*

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### Homemade Mango Pudding

Topped with fresh mint and strawberry

### Forbidden (Purple) Rice Pudding

Vanilla ice cream, coconut cream, diced fresh mango

### Ice Cream

Green Tea, Red Bean, Ginger, Vanilla or Chocolate