

除夕



NEW YEAR'S EVE 2026

开胃菜 SMALL PLATES

LOBSTER BISQUE tempura Maine lobster, Thai aromatics, red chili, coconut milk 18

SHANGHAI PRAWN
red tobiko, ginger curry sauce 22

VEGETABLE SPRING ROLLS (2 PCS)
orange-black bean dragon sauce **V VG** 12

STEAMED SPICY PORK WONTONS
cilantro, Sichuan chili sauce 14

TUNA POKE CRISPY RICE
scallion, wasabi tobiko 19

MARKET SALAD
microgreens, lotus root, orange-miso dressing 16

主菜 LARGE PLATES

WAGYU FILET 8OZ
matchstick potato, sesame, sweet soy glaze 75

BRANZINO
ginger mojo, white soy ponzu, sticky rice 38

LOBSTER LO MEIN Cantonese style ginger scallion noodles, Maine lobster, garlic sauce 60

KING CRAB FRIED RICE
five vegetables, Thai basil, egg, chili paste, lime 38

CHOW FUN wide Cantonese rice noodle, shiitake mushroom, dark soy, truffle **V VG** 21

DRUNKEN CHICKEN
72 hour sake seaweed marinade, Asian slaw, crispy onions, cucumber ponzu 35

PEKING DUCK (FEEDS 2-4) Chinese pancakes, Beijing garnish, hoisin sauce 97

甜点 DESSERT

BANANA SPLIT SUNDAE
roasted banana gelato, palm sugar whip, chocolate sauce, peanut brittle, fresh strawberries, golden chocolate cherry 15

BLOSSOM BROWNIE
warm black sesame brownie, cherry blossom whipped ganache, dark cherry ice cream bon bon, berry chocolate sauce 15

*Modifications are politely declined. Please see server for GF options

V VEGETARIAN

VG VEGAN