

HAPPY NEW YEAR 2026

新年快乐

\$165 PER PERSON

第一课程 FIRST COURSE

LOBSTER DUMPLING spicy togarashi miso butter sauce

第二课程 SECOND COURSE

(choice of one per person)

SHANGHAI PRAWN red tobiko, ginger curry sauce

VEGETABLE SPRING ROLLS orange-black bean dragon sauce ^{V VG}

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

STEAMED SPICY PORK WONTONS cilantro, Sichuan chili sauce

TUNA POKE CRISPY RICE scallion, wasabi tobiko

MARKET SALAD microgreens, lotus root, orange-miso dressing ^{V VG}

第三道菜 THIRD COURSE

(choice of one per person)

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

BRANZINO ginger mojo, white soy ponzu, sticky rice

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

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

CHOW FUN wide Cantonese rice noodle, shiitake mushroom, dark soy, truffle ^{V VG}

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

甜点 DESSERT

(choice of one per person)

BANANA SPLIT SUNDAE

roasted banana gelato, palm sugar whip, chocolate sauce, peanut brittle, fresh strawberries, golden chocolate cherry

BLOSSOM BROWNIE

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

点菜 À LA CARTE

PEKING DUCK +97 (FEEDS 2-4)

Chinese pancakes, Beijing garnish, hoisin sauce

*Modifications are politely declined ^V VEGETARIAN

^{VG} VEGAN