

Official Restaurant Partner of Arena Stage

ARENA STAGE PRIX FIXE MENU

\$59 per person

entire table to participate | maximum 8 guests

- INDULGE -

Whole Roasted Peking Duck

please allow 45-60 minutes | carved table side
served with plum sauce and house-made pancakes

+\$99 per duck serves up to 4 guests

select one item from each course
and enjoy vegetable fried rice for the table

- FIRST COURSE -

Crispy Cauliflower VG GFR

wok-seared, salt, pepper, dried red chili flakes

Chicken or Beef Satay D N GFR

creamy peanut sauce

Chicken Lettuce Wraps GFR

juicy warm grounded chicken, mixed with wok-seared
diced vegetables, tangy duck sauce

Vegetable Lettuce Wraps VR VGR GFR

zucchini, scallions, mushrooms, and bamboo shoots,
side of tangy duck sauce

Wonton Soup

chicken or pork

- SECOND COURSE -

Sweet and Sour Chicken GF

chicken breast tenders; red and green bell pepper,
pineapple, sweet and sour sauce

Filet Mignon and Green Beans

spicy brown garlic sauce

Shanghai Noodles

hand-pulled noodles, sliced filet mignon,
bell peppers, mushrooms

Tofu Vegetable Stir Fry VR VGR GFR

soy sauce

- THIRD COURSE -

Warm Nutella Beignet Sundae D

Red Velvet Cake D

Seasonal Sorbet VG

N Contains Nuts | D Dairy

VG Vegan | VGR Vegan By Request

V Vegetarian | VR Vegetarian by Request

GF Gluten-Free | GFR Gluten-Free By Request

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Does not include sales tax or gratuity

Philippe

by Philippe Chow



Official Restaurant Partner of Arena Stage

ARENA STAGE TASTING EXPERIENCE

\$79 per person

entire table to participate | minimum of 4 guests

- INDULGE -

Whole Roasted Peking Duck

please allow 45-60 minutes | carved table side
served with plum sauce and house-made pancakes
+\$99 per duck serves up to 4 guests

all items served family style, entire table to share
accompanied by vegetable fried rice

- FIRST COURSE -

Salt and Pepper Calamari GFR

lightly wok-fried, garlic, scallions, dried red chili flakes

Crispy Cauliflower VG GFR

wok-seared, salt, pepper, dried red chili flakes

Chicken or Beef Satay D N GFR

creamy peanut sauce

Chicken Lettuce Wraps GFR

juicy warm grounded chicken, mixed with wok-seared
diced vegetables, tangy duck sauce

Vegetable Lettuce Wraps VR VGR GFR

freshly diced wok-seared zucchini, scallions,
mushrooms, and bamboo shoots

- SECOND COURSE -

Sweet and Sour Chicken GF

tenders wok-seared, tangy sweet and sour sauce,
juicy pineapples, crisp red and green bell peppers

Filet Mignon and Green Beans

spicy brown garlic sauce

Shanghai Noodles

hand-pulled noodles, sliced filet mignon,
bell peppers, mushrooms

Tofu Vegetable Stir Fry VR VGR GFR

soy sauce

- THIRD COURSE -

Red Velvet Cake D

Seasonal Sorbet VG

N Contains Nuts | D Dairy

VG Vegan | VGR Vegan By Request

V Vegetarian | VR Vegetarian by Request

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À LA CARTE

SAVORY

- Salt and Pepper Calamari 18
lightly wok-fried; garlic, scallions, red chili
- Honey Glazed Spare Ribs (6) 22
- Grand Walnut Sesame Prawns (6) 32
creamy sweet-savory sauce, candied walnuts

SATAYS

skewers in Chef Chow's famous peanut sauce
sauce contains nuts and dairy

- Chicken (3) 18
- Beef (3) 22
- Shrimp (3) 28

LOBSTER

- Lobster Satay (2) 38
- Lobster Fried Rice 38

VEGETABLES

- Scallion Pancakes 12
- Green Beans 12
black bean sauce
- Broccoli 12
garlic sauce
- Bok Choy 12
garlic sauce
- Steamed Mixed Vegetables 12
- Vegetable Stir Fry 16
garlic sauce
- Crispy Cauliflower 16
- Crispy Seaweed 16
candied walnuts
- Salt and Pepper Eggplant 15
lightly wok-fried; garlic, scallions, dried red chili
flakes

TOFU

- Tofu Lo Mein 26
- Tofu Vegetable Stir Fry 30
soy sauce

SOUPS

- Hot and Sour Soup 11
bean curd, egg, black mushrooms,
bamboo shoots, vinegar
- Wonton Soup 11
chicken or pork

LETTUCE WRAPS

- Vegetable 15
- Beef 17
- Chicken 18

CRISPY SPRING ROLLS

- Vegetable (3) 16
- Peking Duck (3) 17

NOODLES

- Vegetable Lo Mein 18
- Shanghai Noodles 26
filet mignon, bell peppers mushrooms

DUMPLINGS

- Vegetable Dumplings (6) 16
- Wok Fried Pork Dumplings (6) 18
- Dumpling Sampler (6) 20
- Shrimp Dumplings (6) 18
- Duck and Cilantro Dumplings (6) 20
- Wok Fried Wagyu Beef Dumplings (6) 22

RICE

- White Rice 6
- Brown Rice 8
- Vegetable Fried Rice 14
- Chicken Fried Rice 16
- Pork Fried Rice 18
- Shrimp Fried Rice 20



Private Dining Request

PEKING STYLE

Roasted To Order | Please Allow 45-60 Minutes | Peking Duck Carved Table Side
plum sauce, house-made pancakes (GF substitute lettuce cups)

Peking Duck..... (For 2/3) 109

PRAWNS

Prawns and Broccoli 38 black bean garlic sauce	Special Prawns 38 clear sweet and sour sauce
Nine Seasons Spicy Prawns 38 wok-fried; sweet and sour spicy sauce, dried red peppers	Salt and Pepper Prawns 38 lightly wok-fried; garlic, scallions, dried red chili flakes

SEAFOOD

Wok Seared Branzino 36 sweet and spicy sauce; seared eggplant	Black Pepper Lobster 91 mushroom, onion, scallion, garlic black pepper sauce
Chilean Sea Bass 42 thinly sliced; half black bean sauce/half ginger-garlic sauce	Salt and Pepper Lobster 91 lightly wok-fried; salt and pepper

POULTRY

Beijing Chicken 32 walnuts, sweet red bean sauce	Salt and Pepper Chicken 32 scallions and dried red chili flakes
Kung Pao Chicken 32 red chili peppers,peanuts, sweet red bean sauce	Crispy Duck 36 house-made pancakes, plum sauce <i>GF substitute lettuce cups</i>
Sweet and Sour Chicken 32 red and green bell peppers, pineapple	

MEAT

Crispy Beef 38 sweet orange garlic sauce	Filet Mignon and Green Beans* 42 spicy brown garlic sauce
Filet Mignon and Sugar Snaps* 42 oyster sauce	House Mignon* 52 crusted and sliced; black pepper sauce
Spicy Pepper Mignon 42 green and yellow bell peppers, spicy brown garlic sauce	Philippe's Surf and Turf* 99 House Mignon, South African lobster tail

Private Dining Available

The Majority of Our Food is Cooked With Sesame Oil. By Request, We Will Try to Accommodate Your Allergies / Dietary Restrictions.
*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.