

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

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

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

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

## SEAFOOD

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

## POULTRY

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

## MEAT

<b>Crispy Beef</b> ..... 38 sweet orange garlic sauce	<b>Filet Mignon and Green Beans*</b> ..... 42 spicy brown garlic sauce
<b>Filet Mignon and Sugar Snaps*</b> ..... 42 oyster sauce	<b>House Mignon*</b> ..... 52 crusted and sliced; black pepper sauce
<b>Spicy Pepper Mignon</b> ..... 42 green and yellow bell peppers, spicy brown garlic sauce	<b>Philippe's Surf and Turf*</b> ..... 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.