

APPETIZERS

Filo Spun Tiger Shrimp 14
Sweet Chili Vinaigrette

Yellowtail Sashimi 19
Jalepeno, Asian Chimichurri, Herb Salad

Tartar Sampler 19
Tuna, Salmon, Yellowtail, Lobster

Shrimp Dumplings 15
Ginger-Scallion Ponzu, Arugula

Pork Belly Steamed Buns 13
Scallions, Pickled Cucumbers,
Honey Soy Glaze

Field Green Salad 14
Hearts of Palm, Fennel, Orange
Ginger Dressing

Heirloom Tomato Salad 15
Avocado, Sourdough Crutons,
Tamarind Vinaigrette

Spicy Beef Salad 14
Jicama, Red Onion, Mint, Chili-Lime Dressing

Seared Sea Scallops 16
Cauliflower, Pistachio, Tamarind Brown Butter

Crispy Vegetable Spring Rolls 12
Vietnamese Dipping Sauce

ENTRÉES

Crispy Loup De Mer 29
Heirloom Tomatoes, Thai Basil, Crab
Vinaigrette

Seared Alaskan Black Cod 28
English Peas, Chorizo, Ginger-Carrot Nage

Miso Glazed Scottish Salmon 26
Shanghai Bok Choy, Shiitake Mushrooms

Filet Mignon 39
Fingerling Potatoes, Asparagus, Red Wine
Beef Jus

Grilled Lamb Chops 38
Potato Pavé, Sweet & Spicy Eggplant,
Lamb Jus

Spicy Maya Shrimp 34
Pea Leaves, Smoked Turkish Pepper Sauce

Clay Pot Chicken 26
Chinese Broccoli, Enoki, Black Bean
Sauce

Seared Peking Duck Breast 36
Zucchini, Roasted Mushrooms,
Foie Gras-Duck Jus

Sushi Plate 32
Chef's Choice - 9 pieces assorted Sushi
and 1 Tuna Roll

Sashimi Plate 36
Chef's Choice - 12 pieces of assorted Fish

FOR THE TABLE

Sweet & Spicy Eggplant 6

Coconut Basmati Rice 6

Baby Bok Choy, Shiitake Mushroom 6