



RESTAURANT WEEK, SUMMER 2010

DINNER \$35 PER PERSON

AVAILABLE SUNDAY-FRIDAY, JULY 12-25

**CHOOSE ONE OPTION FROM EACH COURSE
NO SUBSTITUTIONS, PLEASE**

STARTERS

mixed greens with grilled chicken and ginger-soy dressing
mango, strawberry & mixed greens salad with yuzu dressing
cold peanut noodles with fresh water chestnuts

DIM SUM

ASSORTMENT A

shrimp dumpling • snow pea leaf & shrimp dumpling
lobster dumpling • crunchy vegetable & peanut dumpling

ASSORTMENT B

lamb dumpling • shrimp, corn & chinese chive dumpling
bbq duck spring roll • tempura chili with shrimp

ASSORTMENT C (VEGETARIAN)

vegetable spring roll • crunchy vegetable & peanut dumpling
vegetable potsticker • bok choy & mushroom dumpling

MAIN COURSE

kung pao lotus root *with snap peas*
five spice tempura jumbo soft shell crabs (2) *with chili & garlic*
1/2 peking duck *with mandarin pancakes, cucumber, scallions & hoisin sauce*
wok-sautéed jumbo shrimp *with coconut sauce*
filet mignon *with white & green asparagus*
steamed sea bass *with black bean sauce*

DESSERT

custard bao • fresh fruit plate
strawberry mousse