

Summer Restaurant Week Lunch 2009

\$24.07 per person

choose one option from each course; no substitutions, please

starters

chicken salad

*

mango salad

*

cold peanut noodles with water chestnuts

dim sum

assortment A: shrimp dumpling / snow pea leaf dumpling /
pork & shrimp dumpling

*

assortment B: pork potsticker / shrimp & chive dumpling /
shrimp tempura

*

assortment C (vegetarian): spring roll / crunchy vegetable
dumpling / vegetable potsticker

main course

seafood trio with XO sauce

*

shrimp with string beans

*

bok choy with wild mushroom

*

three-chili chicken with sugar snap peas

*

beef with broccoli & shiitake mushrooms

dessert

sorbet duo

*

custard bao & ice cream

Summer Restaurant Week Dinner 2009

\$35.00 per person

choose one option from each course no substitutions, please

starters

st-louis style bbq ribs

*

summer vegetable rolls

*

cold noodles, water chestnuts with peanut sauce

dim sum

assortment A: shrimp dumpling / snow pea leaf & shrimp dumpling / lobster dumpling / crunchy vegetable dumpling

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assortment B: lamb dumpling / chinese chive dumpling / lobster dumpling / shrimp tempura

*

assortment C (vegetarian): spring roll / crunchy vegetable dumpling / vegetable potsticker / bok choy & mushrooms dumpling

main course

wild mushrooms with bok choy

*

peking duck (1/2) with mandarin pancakes & hoisin sauce

*

crispy chicken with lemon grass

*

wok-sautéed jumbo shrimp with coconut sauce

*

filet mignon with Chinese okra

*

steamed red snapper with lemon & kafir lime leaf

dessert

dim sum custard bao

mini warm chocolate lychee cake with hazelnut gelato