

First Flavors

Caramelized Seven Onion Soup, Char Sui Pork, Roasted Sweet Potatoes	14
Crystal Garlic Chive Dumplings, King Crab, Kurobuta Pork, Chinese Mustard	15
Organic Chicken & Wild Field Mushroom Dumplings, Shishito Peppers	13
“Tiny Dumplings” Pork Belly, Black Vinegar, Chili Oil, Ginger, Cilantro Leaves	14
Scallop & Shrimp Sui Mai with Shanghai Curry Lobster-Uni Emulsion	16
Spicy Tuna Tartare, Sesame-Miso Cones, Shaved Bonito, Tobiko	17
Tandoori Arctic Char, Pickled Japanese Cucumbers, Cardamom Raita	15
Calamari Salad, Jalapeno, Cucumber, Scallions, Chinese Mustard Vinaigrette	16
Crispy Suckling Pig, Black Plum Puree, Yuzu Pickled Cipollini, Sweet Bean Sauce	16
Stir Fried Colorado Lamb, Lettuce Cups, Toasted Pine Nuts, Crisp Rice Sticks	15
“Chinois Style” Chicken Salad, Chinese Mustard Dressing, Candied Cashews	14
Sauteed Maryland Crab Cake, Tomato-Mango Relish, Red Thai Curry Vinaigrette	19

*Private Dining & Catering Available For Groups of Ten or More
Please Inquire with Special Events Coordinator
Derek Friday 202-637-6106*

Fish & Shellfish

“Hong Kong Style” Steamed Wild Salmon, Bok Choy, Ginger, Soy	35
Pan Roasted Rockfish, Red Thai Curry Shrimp, Golden Pineapple Sambal	36
Singapore Prawns, Basil, Roasted Bao Buns, Organic Egg, Smoked Chili Sauce	35
Crispy Fried Diver Scallops, Stir-fried Greens, Garlic-Black Pepper Sauce	35
Wok Fired Whole Sea Bass, Yuzu Ponzu, Thai-Chili & Fragrant Herbs	44

Meat & Poultry

Pan Roasted Organic Chicken, Chow Feung, Yuzu-Roasted Garlic Sauce	32
Black Pepper & Preserved Lemon Quail, Wok Blistered Root Vegetables, Thai Basil	34
Lacquered Chinese Duckling, Lo Mein Noodles, Blood Orange Sauce	38
Thai Style Garlic Glazed Pork, Drunken Noodles, Crispy Thai Basil	39
Border Springs Lamb Duo, Soy Marinated Chop & Black Bean Spare Ribs	49
“American Style” Kobe Short Ribs, Slow Cooked, Indian Spices, Masoor Daal	43
Szechuan Filet “Au Poivre”, Wok Fired Wild Mushrooms, Caramelized Shallot Sauce	45

Chef's 7 Course Tasting \$135, Wine or Sake Pairing \$200

Chef's Vegetarian Tasting Menu & Specials, Changes Daily, Please Inquire

18% Gratuity Will Be Added To Parties Of Six Or More

Executive Chef Scott Drewno