

## First Flavors

Spicy Tuna Tartare, Sesame-Miso Cones, Pickled Ginger, Shaved Bonito

Tandoori Arctic Char, Pickled Japanese Cucumbers, Cardamom Raita

Szechuan Chicken Dumplings, Crushed Peanuts, Chili Dan-Dan

"Tiny Dumplings" Pork Belly, Black Vinegar, Chili Oil, Ginger, Cilantro Leaves

Stir Fried Lamb, Lettuce Cups, Toasted Pine Nuts, Crisp Rice Sticks

Caramelized Seven Onion Soup, Wild Mushrooms, Chiar Siu Pork, Sweet Potato

"Banh Mi" Mini Vietnamese Sandwiches, Chili Marinated Pork Tenderloin

Calamari Salad, Jalapeno, Cucumber, Scallions, Ginger Vinaigrette

Scallop & Shrimp Shu Mai, Shanghai Curry Lobster-Uni Emulsion

Crispy Suckling Pig, Black Plum Puree, Pickled Cipollini, Sweet Bean

## Entrée Salads

Shrimp Cobb Salad, Romaine Lettuce, Watercress, Lemongrass Shallot Dressing

"Chinois Style" Chicken Salad, Chinese Mustard Dressing, Candied Cashews

Spicy "Thai Style" Chicken Salad, Cucumbers, Roasted Peanuts, Lemon Dressing

Japanese Glazed Salmon Salad, Avocado, Pickled Vegetables, Ponzu

## Burgers & Sandwiches

Slow Cooked Chicken Salad Sandwich, Curry Aioli, Sweet Potato French Fries

"American Style" Kobe Burger, Smoked Onion Marmalade, Herb Aioli

Korean BBQ Pork Sandwich, Kojugang Mayonnaise, Sausage Fried Rice

Maine Lobster Club, Bacon Vinaigrette, Mesclun Mix, Toasted Walnut Bread

## Entrées

Pan Roasted Tautog, Red Thai Curry Shrimp, Pineapple-Chili Sambal

Steamed Atlantic Salmon "Hong Kong Style" Baby Bok Choy, Ginger, Soy

"Thai Style" Drunken Noodles, Gulf Shrimp, Thai Chilies, Holy Basil

Singapore Style Street Noodles, Kobe Beef Short Ribs, Spring Peas

"Penang Style" Duck Curry, Coconut Reduction, Roasted Peanuts, Keffir Lime

*Chef's Vegetarian Specials, Changes Daily, Please Inquire*

Executive Chef Scott Drewno