



THE YEAR  
OF THE  
RABBIT

—◆—  
*chinese  
new year  
menu*

*appetizer table*

MUSHROOM DUMPLINGS // with ponzu  
DUCK SPRING ROLLS // duck confit, pineapple sweet and sour  
BAO CHAR SUI // rice bun, pork belly  
TEA EGGS // with charred kale, sweet soy sauce  
SESAME RICE BALLS // glutinous rice, peanut sauce  
SHRIMP WONTONS // with honey hot mustard  
CRISPY NOODLE SALAD // cabbage, pears, mandarins, almonds,  
crispy udon, ginger soy vinaigrette

*entree table*

STEAMED RICE // local steamed rice, furikake  
SESAME CHICKEN // chicken tempura, sesame soy glaze  
SWEET & SOUR PORK // crispy pork, pineapple, bell peppers,  
sweet and sour sauce  
TEA SMOKED DUCK // green tea smoke, ginger soy marinade,  
hoisin glaze  
OYSTER BEEF // stir-fried beef, mushrooms, oyster sherry glaze

*wok stir-fry station*

stir-fried to order - choose your favorites  
BASE // udon noodle or steamed rice  
SAUCE // teriyaki - spicy - traditional  
PROTEIN // chicken - beef - pork - shrimp - tofu  
VEGGIES // broccoli - snow peas - scallions - mushrooms  
peppers - bamboo shoots - water chestnuts - carrot  
garlic - ginger

*sweet table*

Mandarin Cake // mandarin oranges, white cake, coconut  
You Tai // pastry dough, sweet milk glaze  
Pumpkin Pancakes // pumpkin, pecans, whiskey chocolate syrup