

# Special Thanksgiving MENU

# **STARTERS**

## BANG BANG SHRIMP \$21

Crispy lightly battered deep fried shrimp tossed in a creamy sweet and spicy sauce

#### CRISPY BRUSSELS & BACON BITES \$10

Tossed in maple-soy glaze with candied bacon

# STICKY KOREAN BBQ WINGS \$16

Glazed with tamarind-hoisin sauce and toasted sesame seeds

#### PUMPKIN BISQUE WITH COCONUT CREAM \$10

Tossed in maple-soy glaze with candied bacon

## SPICY ASIAN CUCUMBER SALAD \$10

Fresh english cucumber slices cured in a house special spicy sauce

# **ENTREES**

#### GINGER TERIYAKI GLAZED SALMON \$34

Pan-seared salmon with ginger teriyaki reductiin, coconut rice and roasted peppers

#### SHANGHAI WHOLE SNAPPER \$50

whole snapper deep fried to perfection, topped with our chefs special Szechuan sauce, paired with coconut rice

#### GUAVA-BBQ GALZED TURKEY WINGS \$25

Baked turkey wings glazed honey-guava, bbq sauce served with garlic mash and gravy

#### CARIBBEAN RUM BRAISED OXTAILS \$38

Slow-Braised oxtails in a rich brown stew gravy served with rice & peas

#### SOUTHERN-STYLE STUFFED CORNISH HEN \$30

Whole Cornish hen, marinated in a chef's special dry rub, stuffed with cornbreadherb stuffing, and finished with a spicy honey glaze. Served with collard greens.

# **SIDE DISHES**

## HONEY GLAZED CORNBREAD \$6

Moist cornbread with a sweet honey-orange glaze

## MAC N CHEESE \$15

Creamy three-cheese macaroni baked to golden perfection

# DAM POTATO SALAD \$10

A creamy potato salad with a flavorful twist

## CANDIED YAMS \$10

sweet and tender yams glazed with cinnamon, brow sugar, vanilla and butter.

#### COLLARD GREENS \$10

Hearty collard greens simmered low and slow with smoked turkey and savory spices.

COCONUT RICE \$8

# **DESSERTS**

BOUNTY COCONUT RUM BREAD PUDDING \$12

SWEET POTATO CHEESE CAKE \$12

CARROT CAKE \$12

PLEASE NOTE ALL DINING PARTIES ARE SUBJECT TO A 18% GRATUITY SERVICE CHARGE\*.

ALL CREDIT CARD TRANSACTION HAS A SERVICE CHARGE OF 3%. THIS FEE DOES NOT APPLY TO CASH OR DEBIT CARD