**Dinner Menu**

Available beginning at 5 p.m.

**HOT & COLD APPETIZERS** 冷熱前菜

- Appetizer Platter 錦繡拼盤 21.88
- crab rangoon, barbecue pork, crispy shrimp toast, pork & shrimp shumai, seaweed salad

Marinated Cucumber Salad 黃瓜沙律 8.88

French Cut Green Beans, Ginger Sauce 薑汁扁豆 8.88

Crispy Shrimp Toast 蝦吐司 (3 pcs.) 12.88

Crab Rangoon, Crab & Shrimp Shumai (6 pcs.) 11.88

Crispy Silverside Fish 椒鹽白飯魚 21.88

**SOUPS** 熱湯

- Oxtail 牛尾湯 13.88
- Classic Hot & Sour, Shredded Pork 經典酸辣湯 11.88

**VEGETABLES** 素菜

- Chinese Greens, Sautéed or Poached 清炒時蔬 13.88
- Baby Bok Choy, Dried Scallop Sauce 瑤柱扒白菜 16.88
- Stir-Fried Mixed Vegetables 清炒蔬菜 13.88

**BARBECUE SELECTIONS** 明爐燒烤

- Assorted Barbecue Platter 燒味拼盤 28.88
- Roasted Duck 燒鴨 24.88
- Barbecue Pork, Maple Syrup 蜜汁叉燒 24.88
- Crispy Roasted Pork Belly 廚脆皮腩肉 24.88
- Chilled Marinated Chicken, Supreme Soy Sauce 香露油雞 24.88

**NOODLE SOUP SPECIALTIES** 特色湯麵

- Made fresh daily. Choose your style of noodle and pair with any of the broth-based preparations below.
- Udon • Egg Noodle • Hor Fun • Handmade Cat Ear
- Fish Balls & Fish Cakes 魚丸和魚饼
- Steamed Rice, Jasmine White or Brown 白米飯/黃米飯 3.88

- Braised Beef Brisket & Tendon 淺汁牛筋腩 18.88
- Shrimp & Ground Pork Wontons 鮮蝦雲吞 18.88

**CONGEE** 生滾粥

- Served with Chef's selection of condiments
- Plain Congee 白粥 13.88
- Pork & Preserved Egg Congee 皮蛋瘦肉粥 15.88

**DESSERTS** 甜品

- Crispy Banana Spring Roll 香脆奶油香蕉卷 11.88
- Coconut Sorbet 椰子霜 5.88
- Mango Sago 椰香芒果西米露 9.88
- Lychee Sorbet 荔枝冰糕 5.88

**FRONTIER RICE** 精選炒飯

- Salted Fish & Diced Chicken 鹹魚雞粒炒飯 18.88
- Red 8 Combination, Beef, Chicken, Shrimp 紅8雜錦炒飯 20.88
- Vegetable Fried Rice, Sweet Potato, Sugar Peas 素菜炒飯 16.88

**IMPERIAL PEKING DUCK** 北京鴨

Intended for 2-4 guests to share.

Choice of steamed buns or mandarin crépes and served with cucumber, scallions and hoisin sauce

78.88

Items marked with 蔬 are family style or meant to be shared.

*Please discuss alternative service styles or menu items with your food server before ordering.

Vegan | GF - Gluten Free

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

9/30/20
COFFEE & ESPRESSO 咖啡,浓缩咖啡
Coffee 咖啡 3.88
Espresso 義式浓缩咖啡 3.88
Latte 拿铁 5.88
Cappuccino 卡布奇诺 5.88

TEA 各式名茶
GREEN TEAS
Dragon Well 龍井 5.88 / person
Jasmine Pearl 茉莉花 5.88 / person

BLACK TEAS
Lychee Black 荔枝紅茶 5.88 / person
Pu-erh Mini Tuoch Cha 迷你沱茶 5.88 / person

HERBAL TEAS
Chrysanthemum 菊花 5.88 / person

WHITE TEAS
Silver Needle 白毫銀針茶 5.88 / person

OOLONG TEAS
Iron Buddha 鐵觀音茶 5.88 / person
Ginseng Oolong 人参烏龍茶 5.88 / person

PREMIUM TEAS
Big Red Robe 大紅袍 18.88 / person
Monkey Picked Oolong 極品猴魁烏龍 18.88 / person
North American Ginseng 美洲花旗参 18.88 / person
Imperial Pu-erh 御龍普洱 18.88 / person
Tung Tin High 洞庭碧螺春 18.88 / person
Osmanthus Oolong 桂花烏龍 18.88 / person
Aromatic Iron Buddha 芳香鐵觀音 18.88 / person

COCKTAILS 13
East Meets West
Woodford Reserve Bourbon, Yame 10yr Japanese Whisky, Cherry Blossom, Lustau Oloroso Spiced Demerara, Bitter Queen Tobacco

Drunken Monkey
Clement Mahina Coconut, Mount Gay Black, Maraschino Liqueur, Pineapple Orange Juice, Tiki Bitters, Dry Vermouth, Nutmeg

Watermelon Sunrise
Patron Reposado Tequila, Watermelon, Basil, Cardamom, Signature Salt Blend

Tea Time
Hennessy VS Cognac, White Tea, Lemon, Mathilde Peche Liqueur

Island Outsider
Botanist Gin, Domaine de Canton Ginger, Orgeat, Cinnamon, Anise

Hula Girl
Cold River Blueberry Vodka, Limoncello, Mango Juice, Peach Bitters, Seedlip Citrus Ice Spheres

MOCKTAILS 8
Strawberry Bliss
Strawberry, Pom Juice, Balsamic, Basil, Lemon

Tranquil Tangerine
Tangerine Fruitations, Bai Sumatra Dragonfruit, White Cranberry

Balance
Watermelon, Lemon, Sugar, Rosemary

ON DRAFT
Bud Light, MO 4.2% 7
Sapporo Lager, Japan 4.2% 8
Singha Lager, Thailand 5.0% 8
Allagash White, ME 5.2% 9

BOTTLES & CANS
Tsingtao Pale Lager, China 4.7% 9
Tiger Lager, Singapore 5.0% 8
Asahi Super Dry, Japan 5.0% 8
Master Gao Baby Jasmine Tea Lager, China 5.4% 11
Downeast Craft Cider, MA 5.1% 8
Heineken 0.0, Holland 0.0% 8

SUNTORY JAPANESE WHISKY FLIGHT
In 1923, Shinjiro Torii envisioned whiskies filled with the essence of Japanese nature & hand-crafted by artisans through a patient process of enhancing the work of nature. He dreamt of creating subtle, refined, yet complex whiskies that would enhance any dining experience. Almost a century on, this flight encapsulates the vision of Suntory’s founder.

Hibiki Harmony - Malt & Grain Blend
Yamazaki 12yr - Single Malt
Hakushu 12yr - Single Malt

Items marked with * are family style or meant to be shared.
Please discuss alternative service styles or menu items with your food server before ordering.
*Vegan | GF - Gluten Free
*These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.