HOT & COLD APPETIZERS 冷熱前菜
Marinated Cucumber Salad 黃瓜沙律  8.88
French Cut Green Beans, Ginger Sauce 蕃薯扁豆  8.88
Crispy Shrimp Toast 蝦吐司  11.88
Crab Rangoon 蟹肉芝士炸雲吞  9.88

SOUPS 熱湯
Oxtail 牛尾湯  11.88
Classic Hot & Sour, Shredded Pork 經典酸辣湯  11.88

VEGETABLES 素菜
Chinese Greens, Sautéed or Poached 清炒菜遠 或 白灼菜遠  10.88
Baby Bok Choy, Dried Scallop Sauce 瑤柱扒白菜  15.88
Stir-Fried Mixed Vegetables 清炒時蔬  12.88

DIM SUM 精美點心
7.88 PER DISH
Steam BBQ Pork Buns (3 pcs.) 蜜汁叉燒包  8.88
Baked BBQ Pork Buns (3 pcs.) 雪山叉燒包  8.88
Pan Fried Pork & Shrimp with Chive Dumplings (3 pcs.) 香煎韮菜餃  9.88
Baked Egg Custard Tarts (3 pcs.) 酥皮蛋撻  9.88
Cream Custard Buns (3 pcs.) 流沙包  9.88
Vegan White Lotus (3 pcs.) 豆苗餃  9.88

8.88 PER DISH
Steam Shiu Mai (3 pcs.) 鮮蝦蒸燒賣  15.88
Steam Shanghainese Pork Soup Dumplings (3 pcs.) 上海小籠包  19.88
Steam Prawn Dumplings (3 pcs.) 水晶鮮蝦餃  19.88
Pork Wontons, Red Chili (8 pcs.) 紅油抄手  19.88
Steam Chicken Feet 歸汁蒸鳳爪  19.88

BARBECUE SELECTIONS 明爐燒烤
Assorted Barbecue Platter 燒味拼盤  23.88
Roasted Duck 渣鴨  19.88
Barbecue Pork, Maple Syrup 蕃薯叉燒  19.88
Crispy Roasted Pork Belly 烤脆皮臘肉  19.88
Chilled Marinated Chicken, Supreme Soy Sauce 香露油雞  19.88

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 烏冬 • 蛋麵 • 河粉 • 猫耳朵
Braised Beef Brisket & Tendon 原汁牛筋腩麵  16.88
Fish Balls & Fish Cakes 魚丸和魚饼  15.88
Shrimp & Ground Pork Wontons 鮮蝦雲吞麵  16.88

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

WOK-FRIED NOODLES 炒粉麵
Chow Mein 炒麵
Chicken or BBQ Pork 雞肉或叉燒  18.88
Shrimp or Beef 鮮蝦或牛肉  20.88

HOR FUN 河粉
Choice of: Cantonese Dry-Seared or Penang-Style 粵式乾炒或炒貴刁
Chicken or Vegetable 雞肉或蔬菜  18.88
Beef or Shrimp 鮮蝦或牛肉  20.88

ENTRÉES 主菜
Mongolian Beef 蒙古牛肉  19.88
Kung Pao Chicken 宮寳雞  17.88
Lemon Chicken, Honey Lemon Sauce 香酥檸雞  18.88
General Tsao’s Chicken, Balsamic Chili Sauce 左宗雞  19.88
MaPo Tofu, Spicy Ground Pork 麻婆滑豆腐  17.88
Crispy Pork, Sweet & Sour Sauce 咕咾肉  19.88

FRIED RICE 精選炒飯
Salted Fish & Diced Chicken 鹹魚雞粒炒飯  17.88
Red 8 Combination, Beef, Chicken, Shrimp 紅8雜錦炒飯  19.88
Yangzhou Style, Shrimp, Barbecued Pork 扬州鮮蝦炒飯  19.88

CONGEES 生滚粥
Intended for 2-4 guests to share.
Choice of steamed buns or mandarin crêpes and served with cucumber, scallions and hoisin sauce
Plain Congee 白粥  13.88
Pork & Preserved Egg Congee 皮蛋瘦肉粥  15.88

IMPERIAL PEKING DUCK 北京鴨
Intended for 2-4 guests to share.
Choice of steamed buns or mandarin crêpes and served with cucumber, scallions and hoisin sauce
68.88

*These items are cooked to order and may be served rare 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.
DESSERTS 甜品
Crispy Banana Spring Roll 香脆奶油香蕉卷 11.88
Coconut Sorbet
Coconut Milk Osmanthus Cake 桂花椰汁千层糕 11.88
Water Chestnut, Goji Berries
Mango Sago 椰香芒果西米露 9.88
Lychee Sorbet 火龙果冰糕 5.88
Coconut Sorbet 椰子雪碧糕 5.88
Vanilla Ice Cream 香草雪糕 5.88

COFFEE & ESPRESSO 咖啡,濃縮咖啡
Coffee 咖啡 3.88
Espresso 義式濃縮咖啡 3.88
Latte 拿铁 5.88
Cappuccino 卡布奇諾 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 Tuo-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 美洲花旗參 18.88 / person
Imperial Pu-erh 御龍普洱 18.88 / person
Tung Tin High 穩斂碧螺春 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, Marascino 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
Transquil 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

BOTTLES & CANS
Kirin Light, Japan 3.2% 8
Tsingtao Pale Lager, China 4.7% 9
Tiger Lager, Singapore 5.0% 8
Hitachino Nest White Ale, Japan 5.5% 11
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.