

Summer 2026 Restaurant Week

BRUNCH \$35

first

SHRIMP CIGAR

Deep-fried shrimp spring rolls, soy honey mayoli, walnuts

SPICY EGGPLANT GF | V

Wok-fried purple Chinese eggplant, black vinegar, sesame, basil, pickled peppers

BRUSSEL SPROUTS GF | V

Yuzu-soy vinaigrette roasted cashews, pickled onions

GYOZA DE BOEUF

French onion beef gyoza, gruyere, swiss, pickled onions, cilantro aioli

second

BREAKFAST FRIED RICE

Shrimp, sweet pork sausage, scallions, egg, Chef's soy

VEGGIE FRIED RICE GF AVAILABLE

Spinach, shiitake mushroom, scallions, egg, bean sprouts, Chef's soy

CHICKEN CURRY RICE

Cha Cha Tang style curry, potatoes, carrots, jasmine rice, fried egg

CANTO EGG ON RICE

Cantonese soft scrambled egg, jasmine rice, Chinois-style gypsy sauce

CHOICE OF PLAIN, SHRIMP OR HAM

dessert

MOUSSE AU CHOCOLAT GF | C

MATCHA CRÈME BRÛLÉE GF | C