SUMMER RESTAURANT WEEK 2023

BRUNCH MENU $25

1st COURSE STARTER

WONTON SOUP
Shiitake mushrooms, chicken bone broth, spinach, goji berries

CRAB RANGOON
Fried crab & cream cheese wontons, homemade apricot duck sauce, toasted sesame

GARLIC CHIVES GAO
Fried chives dumplings in cubes, sambal chili, pickled onions, dark soy sauce (VG, GF available)

2nd COURSE ENTREE

BREAKFAST FRIED RICE
Shrimp, Chinese pork sausage, scallions, sweet peas, eggs, chef’s soy sauce (GF)

DUCK CONFIT BENEDICT
Brioche, poached egg, 5 Spice Hollandaise, arugula salad, pickled onions

CANTO EGG ON RICE
Cantonese soft scrambled egg, jasmine rice, chinois style gypsy sauce (GF)
(choice of plain, shrimp or ham)

VEGGIE FRIED RICE
Spinach, shiitake mushrooms, scallions, bean sprouts, eggs, chef’s soy sauce (GF available)

3rd COURSE DESSERT

MATCHA CRÈME BRÛLÉE (GF)

CHOCOLATE CHEESECAKE

BOTTOMLESS SPECIAL $20
Mimosas, select beers and Stateside vodka spritzers
(2-hour limit)