

dumplings

RED CHILI WONTONS ^W \$12

Pork & shrimp wontons, garlic, chili oil, scallions, soy vinaigrette, sesame

PORK XLB DUMPLINGS ^W \$12

Pork soup dumplings, onions, ginger, Chef's soy

HAR GOW ^W \$11

Crystal prawn dumplings, bamboo shoots, toasted sesame, Chef's soy

GARLIC CHIVES GAO ^{V | GF} \$10

Fried chive cube dumplings, sambal chili, pickled onions, dark soy, sesame

GYOZA DE BOEUF ^W \$12

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

STEAMED SHUMAI ^W \$11

Chicken & shrimp, water chestnut, carrots, fried garlic, scallions, Chef's soy

small bites

ROASTED MUSHROOM SALAD ^{V | GF | C} \$12

Shiitake, bean sprouts, harissa, black vinegar, confit garlic, scallions

POPIAH DE CANARD ^W \$16

Crispy duck spring rolls, cabbage, scallions, carrot, onion, apricot sauce, sesame, soy

CHILI KARAAGE ^{GF} \$12

Chinois-style fried chicken, spicy chili & garlic sauce, Shaoxing wine, toasted sesame seeds, arugula, soy

CRISPY SHRIMP BAO ^W \$15

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, toasted sesame (3 per order)

SALT & PEPPER SHRIMP ^{GF AVAILABLE} \$12

Garlic, ginger, scallions, Szechuan peppercorn

CRAB RANGOON ^W \$11

Fried crab & cream cheese wontons, apricot duck sauce, toasted sesame, soy

HOISIN RIBS ^W \$15

Chef's BBQ sauce, soy, tri-colored peppers

PORK BELLY BAO ^W \$15

Homemade tian-mian bean sauce, mustard, cucumber, spring onions, soy, sesame (3 per order)

entrées

CHAR SIU CHICKEN \$19
RICE w

Hong Kong Style BBQ Chicken, red soy, swiss chard, soy egg, ginger chimichurri, sesame

MISOZUKE SALMON \$21
RICE GF | C

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens salad, soy

LU RAO FAN w \$18

Slow braised 5-Spice pork belly bits on rice, soy egg, scallions, ginger, arugula salad, sesame

CHINOIS CHICKEN \$14
SALAD

Mixed greens, walnuts, orange, red soy chicken, ginger dressing

+ SUBSTITUTE FRIED TOFU V | GF
+ REMOVE PROTEIN [-\$4] V | GF | C

1970'S GARLIC \$18
NOODLES w

Egg noodles, shiitake, spinach, garlic butter, parmesan, Chef's soy, oyster & fish sauce

+ FRIED CHICKEN \$4
+ SAUTÉED SHRIMP \$5
+ FRIED TOFU \$4

BLACK PEPPER DUCK w \$23

Duck breast with szechuan chili paste, Chef's soy, fresh basil, sweet peppers

desserts

MATCHA CRÈME BRÛLÉE GF | C \$7

CHOCOLATE CHEESECAKE w \$7

FRENCH VANILLA PROFITEROLES w \$9