



Includes a choice of two entrees and a bottle of Coastal Vines Pinot Grigio or Chardonnay Pinot Noir or Cabernet Sauvignon

\$30 Per Couple

Entrees

General Tzu's Chicken

Crispy medallions of chicken thigh meat with broccoli & Szechuan peppers in a sweet garlic chili sauce

Szechuan String Beans

Stir-fried chicken or pork with crispy string beans & Szechuan peppers in a fiery soy garlic sauce

Malaysian Panang Curry Chicken

Malaysian curry smoothed with coconut milk and wok-tossed with mixed vegetables & tender chicken

Pad Thai Noodle

Flat rice noodles tossed with egg, chicken & shrimp in a fish tamarind sauce, served with fresh bean sprouts & crushed peanuts

Seven Flavor Basil Beef

Tender flank steak marinated in seven southeast Asian spices, wok tossed, served over bean sprouts & shiitake mushrooms topped with crushed peanuts

Wanchai Walnut Shrimp

Crispy large shrimp wok-tossed in a lemon aioli sauce & topped with candied walnuts

Sushi Combo

Salmon Avocado Roll with 6 pieces of Chef's Choice Nigiri & Kanikama Cucumber Salad

\$50 Per Couple

Entrees

Thai Basil Salmon

Scottish salmon grilled with Thai basil butter and red curry vinaigrette accompanied by mixed vegetables and steamed rice

Szechuan Peppercorn Grouper

Pan seared fresh grouper topped with Kimchi sauce, butter sauce, served with forbidden black rice and sautéed vegetables.

Seabass Misoyaki

Chilean seabass marinated in miso and sake served with sautéed vegetables and steamed white rice

Black & Blue Tuna

Sushi grade tuna (rare) with a spiced seaweed sesame crust served with Thai basil citrette and soba noodle salad

Korean Beef Short Ribs

Tender short ribs Korean style served with mashed potatoes and sautéed vegetables.

Cantonese Roasted Duck

Deboned half of duck marinated for 4 days, baked to perfection served with grilled sesame tortillas, cilantro, cucumber and Ume Sauce

AVAILABLE SUNDAY - THURSDAY FROM 4PM - 10PM LIMITED TIME OFFER