

Philippe

by Philippe Chow

NYC RESTAURANT WEEK WINTER 2024

THREE COURSES \$60 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions

Select One Item From Each Category

FIRST COURSE

Chicken Lettuce Wraps **

zucchini, bamboo shoots, hoisin sauce

Chicken Satay ^{GF N}

prepared on a skewer, Chef Chow's famous peanut sauce

Shrimp Satay ^{GF N}

prepared on a skewer, Chef Chow's famous peanut sauce

Vegetable Lettuce Wraps ^V

zucchini, bamboo shoots, hoisin sauce

Vegetable Lo-Mein

hand-pulled noodles

SECOND COURSE

Beijing Chicken ^{GF N}

chicken breast tenders; walnuts, sweet red bean sauce

Crispy Beef

wok fried strips; sweet orange

Filet Mignon and Green Beans*

sautéed tenders; spicy brown garlic sauce

Special Prawns ^{GF}

clear sweet and sour sauce

Tofu Vegetable Stir Fry ^{V**}

soy sauce

SERVED WITH

Green Beans ^{V**}

black bean sauce

Vegetable Fried Rice ^{V**}

DESSERTS

Chocolate Layer Cake

Red Velvet Cake

ADD A SIGNATURE COCKTAIL

Lychee Martini +15

Grey Goose vodka, lychee, coconut cream

N Contains Nuts

GF Gluten-Free

** Gluten-Free By Request

V Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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LUNCH

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Hot and Sour Soup

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prepared on a skewer, Chef Chow's famous peanut sauce

Chicken Lettuce Wraps **

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Crispy Seaweed ^{GF V N}

candied sesame walnuts

Vegetable Lettuce Wraps ^V

zucchini, bamboo shoots, hoisin sauce

SECOND COURSE

served with white rice

Beijing Chicken ^{GF N}

chicken breast tenders; walnuts, sweet red bean sauce

Crispy Beef

wok fried strips; sweet orange

Spicy Velvet Chicken ^{GF}

thin chicken breast strips; vegetables, jalapeño, clear broth

Wok Seared Branzino **

sweet and spicy sauce; seared eggplant

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Restaurant Week Dinner Menu

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