

Philippe Chow

NYC RESTAURANT WEEK WINTER 2026

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

Spicy Pepper Mignon

green and yellow bell peppers, spicy brown garlic sauce

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

Premium "Absolut Elyx" 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.