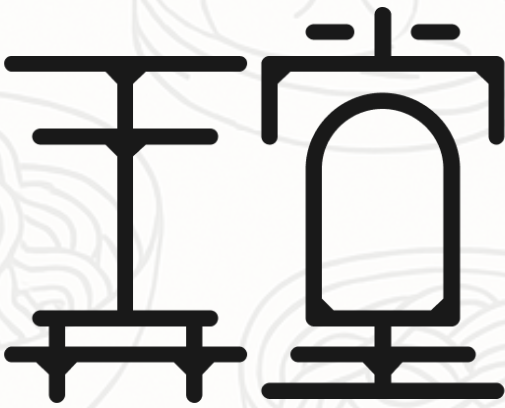




\$45 Prix Fixe Menu

Includes 2 Dim Sum or Appetizers + 1 Entrée + 1 Dessert

Dim Sum or Appetizer (Choose Two)

三黄鸡 – White Cut Chicken

Cold poached chicken, served with ginger scallion sauce.

剁椒皮蛋 – Preserved Eggs with Chopped Pepper

Century eggs topped with spicy pickled chili.

口水鸡 – Chicken in Chili Oil

Tender chicken in house made Sichuan-style chili oil sauce.

葱油海蜇头 – Jellyfish with Scallion

Cold marinated jellyfish, seasoned with soy and scallion oil.

马兰头 – Tossed Fragrant Tofu with Ma Lan Tou

Aromatic herb mixed with dried tofu in sesame dressing.

上海素鹅 – Bean Curd Wrap

Tofu skin stuffed with vegetables, rolled and braised.

蜜汁烤麸 – Honey Kaofu

Sweet braised wheat gluten with mushrooms and peanuts.

上海烧麦 – Shanghai Shu Mai (2)

Sticky rice pork dumplings wrapped in tofu skin.

素蒸饺 – Vegetable Dumpling (2)

Steamed dumplings filled with mixed vegetables.

菜贴 – Vegetable Potsticker (2)

Pan-fried veggie dumplings with crispy bottoms.

葱油饼 – Scallion Pancake (1)

Crispy layered pancake infused with scallions.

生煎包 – Pan Fried Pork Buns (1)

Juicy pork buns with crispy bottoms and soft tops.

水晶虾饺 – Crystal Shrimp Dumplings (2)

Translucent-skinned dumplings filled with shrimp.

小笼包 – Pork Soup Dumplings (2)

Steamed dumplings filled with pork and savory broth.

黑松露小笼包 – Black Truffle Pork Soup Dumplings (2) +\$4

Delicate handmade soup dumplings filled with juicy pork and infused with fragrant black truffle, steamed to perfection for a rich, aromatic bite in every mouthful.

Entrée (Choose One)

Add a side of Eggplant or Bok Choy for \$7

荠菜炒年糕 – Rice Cake with Capsella Flower

Stir-fried chewy rice cakes with seasonal greens.

本帮粗炒面 – Shanghai Stir Fried Thick Noodle

Wok-fried thick noodles with soy and vegetables.

蜜汁东坡肉 – Dong Po Pork with Buns

Braised pork belly in sweet soy sauce, served with buns.

辣子鸡丁 – Sautéed Chicken with Hot Chili

Crispy chicken tossed with dried chilies and Sichuan peppercorns.

麻婆豆腐 – Ma Po Tofu

Spicy tofu with minced pork and Sichuan peppercorns.

蟹粉豆腐 – Braised Tofu with Crab Meat

Silky tofu in rich crab roe sauce.

避风塘大虾 – Typhoon Shelter Garlic Shrimp

Crispy shrimp tossed with garlic, chili, and breadcrumbs.

夹饼肉丝 – Shredded Pork with Mu Shu Pancake

Savory shredded pork with hoisin sauce and pancakes.

小椒牛肉丝 – Shredded Pepper Steak

Stir-fried beef strips with spicy chili peppers.

干锅花菜 – Cauliflower with Hot Chili & Spice

Wok-tossed cauliflower with dried chilies and aromatic spices.

Dessert (Choose One)

八宝饭 – Eight Jewel Rice Pudding

Glutinous rice filled with red bean and candied fruits.

脆香南瓜饼 – Crispy Pumpkin Pancakes(2)

Golden fried sticky rice cakes with sweet pumpkin filling.

冰淇淋 – Ice Cream

Choose from creamy strawberry or matcha green tea.

Wine Pairing Add-On +\$18

Choose two glasses to enjoy with your meal:

Appetizer / Dim Sum

- Morphos Pet Nat (Oyster River, Maine) – Crisp, refreshing natural sparkling.
- Txakoli Rosé (Basque Country, Spain) – Light, spritzzy rosé with citrus and sea-breeze minerality.

Entrée

- Navardia Tinto Joven (Rioja, Spain) – Juicy, fruit-forward red, perfect with pork and beef.
- Tradición Rioja (Rioja Alavesa, Spain) – Elegant, floral, and bright with great acidity, ideal with seafood and lighter dishes.