



SUMMER RESTAURANT WEEK MENU 2026

ASIAN KALE SALAD

crisp shallots and ginger-miso dressing

SUMMER ROLL OF VEGETABLES

sliced tofu, seasonal vegetables, fried shallots, with black bean sauce

FRIED SPRING ROLLS

chicken, vegetables, vermicelli pickles, and lettuce

PRAWN CAKES

Thai chili, long beans, kaffir leaves, with sweet chili sauce

GRILLED BABY BACK RIBS

Asian spices and dry coriander seed rub

PAN FRIED SEA BREAM

turmeric and ginger marinade, scallion, shishito pepper chimichurri, pickled shallots, dill

SPICY CHICKEN BREAST

sautéed with Asian basil, chili, shallots, and peanuts

GRILLED SPICY SHRIMP

long beans, cherry tomatoes, holy basil, spicy sauce

SHAKING BEEF

diced hanger, stir fried with shallots, basil, cherry tomatoes, and scallions

ROASTED VEGETABLES

assorted seasonal vegetables, curry aioli

STEAMED WHITE JASMINE RICE

COCONUT FLAN

CLASSIC FRENCH LEMON TART

\$60

(not including beverage, tax, or service)