

NYC Restaurant Week Dinner Menu

January 21st 2025 - February 9th 2025

\$60 PER PERSON | THREE COURSE PRIX-FIXE

SUNDAY - FRIDAY | 5PM - 10PM

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE

To Drink

(Choose one)

SIGNATURE COCKTAILS

Passionberry, Lychee Martini, or Jadetini

GLASS OF WINE

Red, White or Sparkling

MOCKTAILS

Passionberry, Tamarind, or Virgin Pina Colada

Appetizer

 **ROCK SHRIMP TEMPURA**
deep fried shrimp with Toban Djon mayo and cilantro

 **CRISPY CALAMARI**
fried squid rings served with Shishito and red chili and sweet chili sauce

 **COCKTAIL SAMOSA**
savory pastry with spiced potato filling

 **KAI CHI**
lollipop chicken tossed in scallions, onions, cilantro, ginger, garlic

 **KING CRAB RANGOON**
king crab and cream cheese puffs served with spicy mayo

LOLIPOP CHICKEN
served with cilantro and garlic dip

 **DUMPLINGS**
(chicken or vegetables)
steamed or fried

 **SUSHI MAKI ROLL**
choice of king crab california, vegetable or shrimp tempura Roll

Entree


 **DRUNKEN NOODLES**
(with choice of chicken, shrimp or vegetable)
Flat Noodles, Bell Pepper, Onion, Scallion, and Basil

BUTTER CHICKEN
(with option of white, basmati or brown rice)
Tandoori Chicken simmered in a smooth tomato gravy, with fresh cream and butter

CHICKEN BIRYANI
(with choice of Butter Naan or Garlic Naan)
Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita


 **SINGAPORE RICE NOODLES**
Curry Chicken and Shrimp with Rice Noodles

FILET MIGNON WOK CHARRED (+\$10)
(with option of white, basmati rice or brown rice)
Served with Broccoli in a garlic brown sauce.

TERIYAKI WILD SALMON 
(with option of white, basmati or brown rice)
With edamame, bokchoy, and soy ginger in teriyaki sauce




CRISPY THAI SKIRT STEAK
(with option of white, basmati or brown rice)
Tender skirt steak topped with caramelized onions and shoestring potato garnish

WHOLE RED SNAPPER (+\$10) 
(with option of white, basmati or brown rice)
Steamed or fried - comes with a choice of sauce: oyster, black bean, basil ginger, or szechuan

LOBSTER TAIL W/ JUMBO SHRIMP 
OR 5 OZ SKIRT STEAK (+\$40)
(with option of white, basmati or brown rice)
Served with broccoli, asparagus, and chef's special ginger sauce

Dessert

◆ F.B.I ◆ CHEESECAKE ◆ CHOCOLATE LAVA CAKE ◆ TIRAMISU
◆ ICECREAM ◆ CHOCOLATE FUDGE CAKE

 indicates spicy •  indicates vegetarian option •  indicates shell fish

•Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.