

Plated Dinner

\$110/person

Passed Appetizers

TUNA TARTARE CONE

topica caviar, kaffir cream

LOBSTER SPOON

yellow coconut curry

SHIITAKE MUSHROOM BROCHETTE

scallions

Salad

ASIAN GREENS SALAD

*tatsoi, mixuna, cucumber, carrot, radish ribbons, toasted cashews,
ginger sesame dressing*

First Course

TOGARASHI SEARED SEA SCALLOP

edamame, lime puree, tangerine-vanilla butter, wonton chip

Second Course

PEKING DUCK BREAST

toasted mushroom demi, chinese forbidden fried rice

Third Course

SEARED MAITAKE AND TRUMPET MUSHROOMS

roasted japanese eggplant, black garlic aioli, fresh cilantro

Fourth Course

BRAISED LAMB SHANK CURRY

saffron basmati rice, warm naan bread

Dessert

PASSION FRUIT CHEESECAKE

chutney, graham crumble