



Seattle Restaurant Week Dinner Menu (\$35 per person)

Choose one item from each section

Appetizer

Peony Shrimp Eggrolls (2)

Shrimp, wheat flour wrap, cabbage, deep-fried and served with sweet chili sauce

Mushroom Lettuce Cups

Shiitake mushroom, peas, carrots, corn, garlic, red & green peppers, red & green onions, and zucchini, wok-sauteed with oyster sauce and sesame oil garnished with crispy rice.
Served with butter lettuce and homemade duck sauce

Mushu Tacos (Chicken / Tofu) (2)

Chicken or tofu sauteed with eggs, cabbage, bean sprouts, and red & green onions

Main Course

(Serves with choice of white or brown rice)

Honey Walnut Prawns

Fried tiger prawns, melon, honey mayonnaise, lemon juice, honey glazed walnuts, sesame seeds

Mongolian Beef

Beef stir-fried with onion, green onion, red peppers, and Mongolian sauce

Five Flavored Beef

Sauteed beef with bean sprouts, scallion, garlic, soy sauce, peanuts, lemongrass, basil, hoisin sauce, garnished with peanuts

Smoked Pork with Rice Cakes

Smoked pork belly, Chinese sausage, rice cakes, stir-fried with snow peas, red onions, bell peppers, oyster sauce and soy sauce

Garlic Crispy Chicken

Battered and fried chicken tossed in a tangy garlic sauce

Fire Cracker Chicken

Lightly breaded and fried chicken, dry tossed with garlic, chili powder, dried peppers

Kung Pao Prawns

Sauteed tiger prawns with cucumber, Chinese peppercorn, dried pepper, scallions, peanuts, garlic

Dessert

Pumpkin Custard Doughnuts (2)

House-made doughnuts filled with sweet pumpkin custard filling, garnished with powdered sugar

Sesame Balls (3)

Fried sticky rice dough with sweet red bean filling

For in-house dining a 18% service charge is included on each check.
100% is distributed to our staff in the form of commissions and benefits.
Maximum of 4 credit cards accepted per check.