



Seattle Restaurant Week

Lunch Menu (\$20 per person)

(Lunch Serves with cucumber salad)

Choose one item from each section

Soup

Hot & Sour Soup

Shiitake Mushrooms, bamboo shoots, silken tofu, wood ear mushrooms, shallots, egg, chicken stock

Egg Drop Soup

Egg, corn, chicken stock with house seasoning

Appetizer

Peony Shrimp Eggrolls (1)

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

Vegetarian Eggrolls (2)

Wheat flour wrap, cabbage, carrot, deep-fried and served with sweet chili sauce

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.

Main Course

(Serves with choice of white or brown rice)

Mapo Tofu

(Vegetable / Pork / Fish)

Silken tofu, pickle mustard roots, garlic, red and green onions, and dried chilies, braised w/ chili bean sauce

Mongolian (Beef / Chicken)

Stir-fried red onion, green onion, dried red chili peppers, and Mongolian sauce.
Garnished with sesame seeds

Garlic Crispy Chicken

Chicken battered and fried, tossed in a tangy garlic sauce

Firecracker 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

Eggplant with Green Bean

Eggplant, green beans with soy sauce, garlic, and dried pepper