



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

Choose one item from each section

Appetizer

Vegetarian Eggrolls (4)

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

Potstickers (6)

Pork, wheat flour wrap, cabbage, onion, deep-fried and
served with homemade soy sauce

Shrimp dumplings (4)

Shrimp, rice wrap, steamed, homemade soy sauce

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

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)

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

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 (2)

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.