

# Seattle Restaurant Week

Dinner Menu \$65 (Recommend for 2 person)

Choose One Starter, One Entree, One Vegetable Dish

## STARTERS | 前菜

**Garlic Cucumber Salad (V) 蒜香拍黄瓜**

Cucumber tossed with a house-made garlic dressing

**Passionfruit Prawns 百香虾球**

Crispy prawns with passion fruit aioli

**Kumquat Ribs 金桔蜜香骨**

Pork ribs glazed with a sweet, tart kumquat sauce

**Spicy Beef Shank (Served Cold) 香辣卤牛腱**

Braised beef shank, thin sliced and served chilled with garlic chili oil sauce

## ENTREÉS | 主菜

**Hot & Sour Fish 青花椒酸辣鱼**

Braised fish in a hot and sour broth with Sichuan peppercorn

**Braised Dongpo Pork 东坡肉**

Pork belly slow-braised in soy-based sauce

**Sweet and Sour Chicken 糖醋鸡丁**

Crispy chicken with sweet-and-sour glaze

**Mongolian Beef 蒙古牛肉**

Mongolian-style beef with leeks

## VEGETABLES & TOFU | 蔬菜与豆腐

**Green Beans with Pork 干煸四季豆**

Dry-fried green beans with minced pork and garlic

**Veggie Mapo Tofu (V) 素陈麻婆豆腐**

Mung bean tofu cooked in savory fermented chili bean sauce

**Pea Vine 鲜豆苗 蒜蓉炒或上汤**

Garlic Fried (V) or Chicken Broth

Comes with choice of white rice, brown rice or substitute egg fried rice for \$4

SEATTLE  
RESTAURANT  
WEEK

\*This menu offer cannot be combined with other promotions.

\*\*This menu is for dine-in only.

