



CHEF'S SIGNATURE MENU

Whole table participation required. Minimum 2 people.

AMUSE-BOUCHE

CRISPY CRAB PILLOW

Bell Pepper, Honey Glaze

COLD APPETIZER

NANTUCKET BAY SCALLOP CEVICHE

Mango & Pink Peppercorn Dressing

Brut, Charles Heidsieck "Réserve," Champagne, France

DIM SUM – TRIO OF XIAO LONG BAO

IBERICO PORK

SEA URCHIN

BLACK TRUFFLE

Junmai Daiginjo, Dassai "39," Yamaguchi Prefecture

SOUP

GLUTINOUS RICE WITH BRAISED PORK BELLY

Bamboo Shoot, Mushroom, Superior Broth

Meursault, Bouchard Père & Fils "Les Clous," Burgundy, France 2018

ENTRÉE

(Choose one)

WOK-CHARRED PRIME BEEF TENDERLOIN

Chanterelle Mushroom, Sugar Snap Peas, Black Peppercorn Sauce

Cabernet Sauvignon, Silver Oak, Alexander Valley, Sonoma, California 2019

or

SICHUAN SLICED FISH FILLET IN CLAY POT

Mung Bean Noodle, Cabbage, Mushroom, Chile

Vouvray Demi Sec, Domaine Huet "Le Mont," Loire Valley, France 2022

or

MARINATED CRISPY JIDORI ORGANIC CHICKEN

Sautéed Pea Leaf, Crispy Rice Noodle, Conpoy Sauce

Ladoix, Jean-Pierre Maldant "Vieilles Vignes," Burgundy, France 2021

DESSERT

CHEF'S FEATURED DESSERT

Beerenauslese, Kracher, Burgenland, Austria 2020



Spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



APPETIZERS

PEKING DUCK SALAD

Mixed Lettuce, Toasted Almond, Orange,
Crispy Wonton, Citrus, Peanut Dressing

TUNA CARPACCIO

Pickled Daikon, Jelly Fish Salad, Ponzu Truffle Dressing

POMELO & LOBSTER SALAD

Shallot, Water Chestnut, Shredded Coconut

POACHED SICHUAN CHICKEN

Spicy Peppercorn Sauce

BARBECUE IBERICO BABY BACK RIBS

Honey Soy Glaze

SPICY CHILE PRAWN WONTON

Sichuan Sesame Paste, Chile Sauce

WAGYU BEEF POT STICKERS

Soy Ginger Sauce

CRISPY SCALLOP & YELLOW CHIVE PUFF

Sweet Pickled Plum, Ginger Sauce

SEA URCHIN XIAO LONG BAO

Ground Pork, Sea Urchin, Superior Broth

CHYNA CLUB SAMPLER

Peking Duck Salad, Wagyu Pot Stickers,
Iberico Barbecue Ribs, Crispy Scallop Puff

SOUPS

SHANGHAINESE HOT & SOUR SOUP

Shredded Iberico Pork

DUCK WONTON CONSOMMÉ

Kabocha Squash, Zucchini

PEKING DUCK

Carved Tableside

Crêpe, Scallions, Cucumber, Hoisin

ENTRÉES

MEAT

SPICY MONGOLIAN AMERICAN WAGYU BEEF*

White Asparagus, Winter Bamboo,
Shiitake Mushroom, Shishito Pepper

CHARRED BEEF TENDERLOIN

Black Peppercorn Sauce, Bell Pepper,
King Oyster Mushroom

IBERICO PORK IN CLAY POT*

Nappa Cabbage, Soy Sprout, Mung Bean Noodle

SWEET & SOUR PORK

Kurobuta Pork, Pineapple, Heirloom Tomato, Bell Pepper

CHARRED LAMB CHOP

WITH DONG PI SMOKED SALT

Ong Choy, Peppercorn Lamb Jus

POULTRY

LEMON CHICKEN

Sugar Snap Peas, Maitake Mushroom, Lemon-Honey Glaze

SICHUAN PEPPER CHICKEN*

Peppercorn, Minced Garlic, Hot Bean Paste

ROASTED HALF DUCK WITH RED CURRY SAUCE*

Tempura Green Bean, Kabocha Squash, Chinese Eggplant

DRUNKEN CHICKEN

Seasoned Rice, Ginger, Scallion

CHYNA CLUB CHICKEN*

Crispy Sliced Chicken, Black Vinegar,
Honey-Chile Sauce, Julienned Ginger,
Bell Pepper, Toasted Sesame



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ENTRÉES

SEAFOOD

 **STEAMED SEA BASS**
Pickled Olive, Salted Black Bean, Red Eye Chile,
Tofu, Scallion Soy Jus

 **HUNAN STYLE SCALLOP***
Sautéed Choy Sum, Minced Garlic

CRISPY WALNUT PRAWNS
Candied Walnut, Honey Peach Sauce

 **MA PAO LOBSTER TOFU***
Jicama, Shiitake Mushroom, Hot Chile Bean Sauce

THREE CUP CHILEAN SEA BASS
Sweet Pepper Garlic, King Oyster Mushroom,
Basil, Sweet Ginger Soy Reduction

LIVE FROM OUR TANKS (MP)

Ask your server for our seasonal offering of crab, lobster, & whole fish.

ALASKAN KING CRAB	SPOT PRAWNS
LOBSTER	TURBOT
DUNGENESS CRAB	CORAL COD
GEODUCK	GOBY

COOKING OPTIONS

Steamed, Ginger-Scallion, Sampan Style, Salt & Pepper, XO Sauce, Black Bean Sauce

SIDE DISHES

MARKET SEASONAL GREENS
BABY SPINACH, MAITAKE MUSHROOMS

 **SICHUAN GREEN BEANS,
MINCED AMERICAN WAGYU BEEF**

**BRAISED TOFU, BOK CHOY,
MUSHROOMS**

 **YU-SHANG EGGPLANT**
Black Vinegar, Ginger, Garlic

YANG CHOW FRIED RICE
Shrimp, Barbecue Pork, Mixed Vegetables

SCALLOP & EGG WHITE FRIED RICE

CHICKEN & SALTY FISH FRIED RICE

**CHINESE SAUSAGE &
GARLIC FRIED RICE**

CHICKEN CHOW MEIN

 Spicy

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PEKING DUCK TASTING MENU

Whole table participation required. Minimum 2 people.

AMUSE-BOUCHE

CRISPY DUCK & TARO CROQUETTE

Osetra Caviar Crème Fraîche

Brut Rosé, Laurent Perrier, Champagne, France NV

APPETIZERS

PEKING DUCK CARVED TABLESIDE

Crêpe, Scallion, Cucumber, Hoisin Sauce

PEKING DUCK SALAD

Mixed Lettuce, Toasted Almond, Orange, Crispy Wonton

Citrus, Peanut Dressing

DUCK WONTON, DUCK CONSOMMÉ

Kabocha Squash, Zucchini

Gevrey-Chambertin, Jean Michel Guillon "Cuvée Alexis," Burgundy, France 2019

ENTRÉE

WOK-TOSSED DUCK WITH GARLIC, LEEKS, MOREL MUSHROOMS, & SUGAR SNAP PEAS

Black Bean Sauce

(Choose one)

DUCK FRIED RICE OR CHOW MEIN

Napa Cabbage, Soybean, Mushroom, Carrot

Saint Emilion, Château Grand Mayne, Bordeaux, France 2016

DESSERT

DESSERT SAMPLER

Sauternes, Château Les Justices, Bordeaux, France 2019



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