

CHYNA CLUB

FIRST COURSE

Appetizer

PEKING DUCK SALAD
PAN-SEARED PRAWN DUMPLING
WITH XO SAUCE
IBERICO PORK
BARBECUE SPARERIBS

SECOND COURSE

Choice of one

WAGYU MONGOLIAN BEEF
Shishito Pepper, Mushroom, Asparagus,
Garlic-Chile Sauce
CHYNA CLUB CHICKEN
Sautéed Bok Choy, Ginger-Balsamic, Soy
KUNG PAO PRAWNS
Sweet Bell Pepper, Scallion, Roasted Peanut,
Sichuan Chile Sauce



THIRD COURSE

TEDDY-MISU
Mascarpone cream, Espresso Ladyfingers, Espresso Gelée,
Mochi Blanket, Kahlúa Chocolate Sauce

LAS VEGAS
Restaurant Week
— three square —

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