

[lunch]

[\$20.15 per person]

excluding tax + gratuity

appetizers • choose one

[spicy yellowtail roll]^{o*}
green onion, sriracha, cucumber

[edamame]

[potstickers]^{*•}
seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce

[avocado egg roll]
honey-cilantro dipping sauce

[ahi wonton crisps]^{*o}
seven spice tuna, wasabi aioli

entrées • choose one

[roast beef + gruyère sandwich]^{*}
baguette, au jus, sweet potato fries

[chicken + broccoli stir-fry]^{*}
carrot, cabbage, crushed red pepper, cilantro, sweet hoisin, sesame, white rice

[sweet-chili glazed salmon salad]^{*}
cucumbers, carrots, togarashi tofu, wonton strips, sesame-soy dressing

[margherita flatbread]
parmesan, tomatoes, mozzarella, basil, balsamic reduction

dessert • choose one

[ultimate fudge brownie]
served warm with vanilla bean ice cream, chocolate, caramel and
vanilla cream sauce

[passion fruit crème brûlée]
passion fruit infused custard

[stamford restaurant week]

[dinner]

[\$35.15 per person]

excluding tax + gratuity

appetizers • choose one

[jalapeño yellowtail sashimi]^o•
sliced jalapeño, cilantro, yuzu ponzu

[seafood ceviche]^o•
shrimp, octopus, albacore, whitefish, avocado, cucumber, tomato, jalapeño, red onion, cilantro, lime, wonton crisps

[spinach + artichoke dip]
baked spinach artichoke dip, mozzarella, parmesan, tortilla chips

[chicken satay]*•
cabbage slaw, sweet-hoisin and thai peanut sauces

entrées • choose one

[macadamia nut chicken]
with house mashed potatoes and seasonal vegetable, served with our shoyu-cream sauce and pineapple-papaya marmalade

[miso-saké sea bass]*•
shrimp & pork fried rice, pan-asian ratatouille

[lobster mac + cheese]•
penne pasta, cheddar, gouda, parmesan, panko, white truffle oil

[kona filet]^o
house mashed potatoes, seasonal vegetables, mushrooms

[pork tenderloin]*^o
almond-crust, house mashed potatoes, baby bok choy, shiitake mushroom sauce

desserts • choose one

[spiced apple bread pudding]*
served warm with candied walnuts, vanilla bean ice cream, caramel sauce

[carrot cake]
with a traditional cream cheese frosting

[butter cake]
warm butter cake, raspberry sauce, vanilla bean ice cream

[ultimate fudge brownie]
served warm with vanilla bean ice cream, chocolate, caramel and vanilla cream sauce

[stamford restaurant week]