

## STAMFORD RESTAURANT WEEK LUNCH MENU

### FIRST COURSE

CHOICE OF ONE

**KFC (KOREAN FRIED CHICKEN) BAO (1pc)**  
gochujang, pickled daikon-carrots, kewpie

**SMASH BURGER BAO\*\* (1pc)**  
american cheese, shallot bacon jam

### SECOND COURSE

CHOICE OF ONE

**PHO TAI\*+**  
rare beef slices, 'classic'  
recommended add-ons: brisket & marrow oil

**PHO GA\*+**  
chicken slices, 'hangover cure'  
recommended add-ons: greens & tofu

### THIRD COURSE

CHOICE OF ONE

**TRADITIONAL FLAVOR MOCHI (1pc)**  
black sesame, matcha, ube

**FRUIT FLAVOR MOCHI (1pc)**  
lychee, mango, passion fruit



+These foods can be made gluten-free

# \$20

\*Bowl add on subject to extra cost

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

# MELCHA

## STAMFORD RESTAURANT WEEK DINNER MENU

### FIRST COURSE CHOICE OF ONE

#### FIRECRACKER WINGS+

togarashi, tamarind, sichuan peppercorn

#### KANI HAND ROLLS (2pcs)

yuzu, pickled daikon-carrots, togarashi

#### ROASTED MUSHROOM DUMPLINGS

brown butter miso, arugula

### SECOND COURSE CHOICE OF ONE

#### SPICY BEEF RAMEN\*\*

brisket, sichuan chili beef broth, tamago, spinach

recommended add-ons: tendon & short ribs

#### KINOKO VEGAN RAMEN

mushroom dashi, shiitake salad, shio kombu, beech mushrooms, shiitake oil

recommended add-ons: avocado & tofu

#### PHO BO\*\*\*+

triple beef pho (short rib, rare beef, roasted bone marrow)

recommended add-ons: meatballs & three thai chilies

#### SPICY TAN TAN

ground chicken, tori goma, parmesan, chili crisp

### THIRD COURSE CHOICE OF ONE

#### TRADITIONAL FLAVOR MOCHI (1pc)

black sesame, matcha, ube

#### FRUIT FLAVOR MOCHI (1pc)

lychee, mango, passion fruit

#### MIDNIGHT IN SAIGON

espresso martini



+These foods can be made gluten-free

# \$45

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