

summer 2026
dinner restaurant week
four-courses, \$45 pp

FIRST (CHOICE OF)

Spicy Cucumber Salad

pickled cucumber, chili crisp,
black vinegar (v, gf)

Oysters on the Half Shell

melon chili mignonette,
dill, salmon roe

Strange Flavor Eggplant

tofu hummus, roasted
eggplant, house bread

Cherry Tomato & Tofu Salad

(v, gf, df)

SECOND (CHOICE OF)

Pork Steam Bao

braised pork, hoisin sauce

**Ginger Chicken
Soup Dumplings**

peanut chili vinaigrette,
ginger, scallions

Vegetable Spring Roll

pickles, herbs

Sourdough Scallion Pancake

ginger, sesame (v)

Spicy Cauliflower

sesame, pickled celery (v, gf)

Vegetable Gyoza

seasoned soy, herbs (v)

Crystal Shrimp Dumplings

tuk Trey, herbs (gf)

THIRD (CHOICE OF)

Wok-Fried Rice Noodles

mushroom sauce,
local vegetables (v, gf)

**Smoked Dry-Aged
Brisket**

cucumber salad, root vegetable
purée, chili vinaigrette, roti

Red Curry Scallops

coconut milk, kroueng, slaw (gf)

Taiwanese

Fried Chicken Salad

soy milk-brined spiced chicken,
herbs, chinese five spice (gf, df)

Drunken Shrimp

Fried Rice

jumbo shrimp, lime leaf,
chili paste

**Roasted Red Pork
Bao Platter**

steamed buns,
house ferments, herbs

(+\$15 switch to roast duck)

DESSERT (CHOICE OF)

Egg Custard Tart

coconut cream,
house-made pie crust

Coco Melon

seasonal melon, coconut
sorbet, candied fennel
(v, gf)

Banana Matcha Tiramisu

banana syrup, matcha cream,
ladyfingers (df)