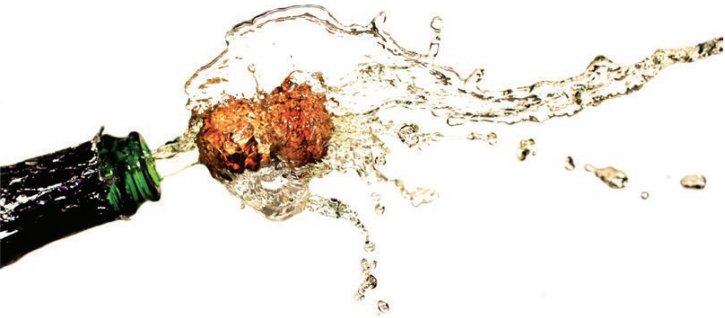


champagne dinner

3 COURSE MENU • \$125* FOR 2 • INCLUDES 1 BOTTLE OF VEUVE CLICQUOT



1ST COURSE

choose 1

Kani Salad

crab, cucumber, mayo, tobiko, crunch

Seaweed Salad

four types of seaweed, ginger-onion dressing

Sushi Burrito

cucumber, kampyo, carrot, tofu, avocado, pickled radish, wrapped in pink soy paper - Vegetarian

Crispy Rice Spicy Tuna

mini crispy rice cakes, topped with spicy tuna

2ND COURSE

choose 1

Chicken Satay

Mr. You Know Who's famous peanut-cream sauce

Rock Shrimp Tempura

crispy shrimp, creamy thai-chili sauce

Vegetable Spring Rolls

5 crispy mini spring rolls, wasabi aioli, soy-ginger, maui-lava sauce



3RD COURSE

choose 1

Mr. Lee's Famous BBQ Chicken

chipotle & gochujang grilled whole baby bbq chicken with green papaya, carrot, red cabbage, baby kale slaw

Thai-Roasted Salmon

yuzu-tequilla sauce, forbidden black rice, corn

Korean BBQ Skirt Steak

wok-charred, marinated beef, kimchi, rice, chili pepper, seaweed salad

Cantonese Noodles

stir fried housemade lo mein noodles, carrots, bok choy, chili, oyster sauce



Veuve Clicquot

■ REIMS FRANCE ■

EXECUTIVE CHEF • SETH LEVINE

*TAX & GRATUITY NOT INCLUDED

FOLLOW @PH808