

RESTAURANT WEEK 2024

BRUNCH MENU \$25.00

first course

CRAB RANGOON

Fried crab & cream cheese wontons, apricot duck sauce, toasted sesame

GARLIC CHIVES GAO

V | GF

Fried chive cube dumplings, sambal chili, pickled onions, dark soy

PORK XLB DUMPLINGS

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

second course

DUCK CONFIT BENEDICT

Brioche buns, 5-Spice hollandaise, poached egg, arugula salad, pickled onions

BREAKFAST FRIED RICE

Shrimp, sweet pork sausage, scallions, bean sprouts, egg, Chef's soy sauce

GF AVAILABLE

VEGGIE FRIED RICE

GF

Spinach, shiitake mushroom, scallions, egg, bean sprouts, Chef's soy

CHICKEN CURRY RICE

GF

Cha Cha Tang style curry, potatoes, carrots, jasmine rice, fried egg

desserts

MATCHA CRÈME BRÛLÉE GF | C

CHOCOLATE CHEESECAKE

bottomless

2 HOUR LIMIT - \$20.00

Mimosas (orange, pineapple, grapefruit, & cranberry), select beers, and Stateside Seltzers

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY