

NOODLES		
(EXTRA: EGG \$3 CHICKEN \$3   STEAK \$4   SHRIMP \$5)		
VEGETABLE LO-MEIN	\$14	
With mixed vegetables		
PAD THAI	\$14	
Tamarind, peanut, bean sprout, tofu, pepper and scallion		
CHOW FUN	\$14	
Onion, bok choy, bean sprout, and scallion		
HAKKA NOODLES	\$16	
Hakka-style with soy sauce		
CHILI GARLIC NOODLES	\$16	
Chili, Garlic, Tomato		
DRUNKEN NOODLES	\$16	
Flat noodles, bell pepper, onion, scallion, and basil		
SINGAPORE RICE NOODLES	\$21	
Curry chicken and shrimp with rice noodles		
JADE SPECIAL SEAFOOD LO MEIN	\$45	
Half a lobster tail, 6 shrimp, squid, bokchoy, napka, ginger and scallions		

RICE		
(EXTRA: EGG \$3 CHICKEN \$3   STEAK \$4   SHRIMP \$5)		
VEGETABLE FRIED RICE	\$10	
Cooked with red bell pepper, scallion and onion		
KIMCHEE FRIED RICE	\$12	
Fried rice mixed with kimchee, peas, carrots and scallion		
CHILI GARLIC FRIED RICE	\$12	
Chili, Garlic, Tomato		
THAI BASIL FRIED RICE	\$14	
Cooked with vegetables and eggs		
PINEAPPLE FRIED RICE	\$14	
Cooked with cashews and raisins		

## MUGHLAI CHICKEN \$24

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

BUTTER CHICKEN  
Tandoori grilled chicken simmered in a smooth tomato gravy, tempered with fresh cream and butter

CHICKEN TIKKA MASALA
Marinated cubes of grilled chicken in a creamy tomato sauce
CHICKEN CURRY
Simmered in an onion-tomato gravy (spicy)
CHICKEN PALAK
Simmered in an onion-tomato gravy with fresh spinach
CHICKEN KORMA
Chicken cooked in a rich yogurt and cashew gravy
CHICKEN VINDALOO
Slow-cooked with potato, onion gravy, and spices

## MUGHLAI GOAT/LAMB \$28

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

GOAT OR LAMB ROGAN JOSH  
Flavored with cardamom, cloves, spices, and onion with fresh ginger and garlic sauce. (spicy)

GOAT OR LAMB CURRY  
Curry with a blend of selected hand ground spices

GOAT OR LAMB VINDALOO  
Slow-cooked with vegetables and spices

LAMB SHANKS  
Ginger, garlic and chef's special herbs

GOAT BHUNA  
Slow cooked goat meat in a mixture of onions, tomatoes and aromatic spices

## MUGHLAI SEAFOOD \$28

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

SALMON GOAN CURRY  
Aromatic tomato & coconut based sauce spiced with curry leaves

SHRIMP GOAN CURRY  
Aromatic tomato & coconut based sauce spiced with curry leaves

MASALA SHRIMP CURRY  
Spicy simmered in north indian sauce

## ACCOMPANIMENTS

MANGO CHUTNEY	\$5
Green mango sliced and spiced to a sweet and sour taste	
RAITAS	\$5
Whipped yogurt with toasted cumin and crushed pepper, cucumber,boondi, tomato,onion, mint and coriander	

TANDOOR		
(BARBECUE IN CLAY OVEN)		
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)		
PANEER TIKKA	\$20	
Homestyle cheese with mint & coriander cooked in the tandoor		
CHICKEN TIKKA	\$22	
Boneless chicken marinated in yogurt, ginger, garlic and spices		
CHICKEN MALAI KABAB	\$22	
Chicken in a mildly spiced creamy marinade, infused with green cardamom and nutmeg		
TANDOORI CHICKEN	(HALF \$18 / FULL \$32)	
Whole grilled chicken marinated in yogurt, ginger, garlic, and spices		
TANDOORI SALMON TIKKA	\$29	
Salmon marinated with a blend of saffron and herbs		
TANDOORI SHRIMP	\$29	
Jumbo shrimp flavored with chef's special spices cooked in the tandoor		
TANDOORI LAMB CHOPS	\$39	
Traditional baby lamb chops cooked in tandoor		



## BIRYANI

Long grain basmati rice, slow-cooked with fresh herbs and spices, served with a mint yogurt raita		
VEGETABLE	\$15	
CHICKEN	\$18	
LAMB OR GOAT	\$20	
SHRIMP	\$22	

## MUGHLAI VEGETABLES \$20

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)		
YELLOW TADHKA DAL		
Yellow lentils tempered with cumin seed and chillies		
DAL MAKHANI		
Black lentils, fresh tomatoes, garlic, tempered with cream and butter		
PALAK PANEER		
Fresh spinach, spices, cooked with cubed homemade cheese		
PANEER MAKHANI		
Grilled cubes of cottage cheese in a creamy tomato sauce		
MUSHROOM MATTAR METHI MALAI		
Mushroom, fenugreek leaves and peas cooked in a fragrant, creamy gravy		
BHINDI MASALA		
Okra with a mélange of spices, tossed with tomatoes & onions		
GOBI OR ALOO MATAR		
Flavored cauliflower or potato tossed in a tangy onion tomato sauce		
MALAI KOFTA		
Cheese & potato cutlets simmered in a creamy cashew nut gravy		
BAINGAN BARTHA		
Smoked eggplant in aromatic spices		
AMRITSARI CHOLE		
Boiled chickpeas in rich tomato curry with aromatic spices and herbs		
CHILI PANEER WITH GRAVY		
Onion green and red pepper with scallion		

## FRESH NAAN & ROTI

TANDOORI ROTI	\$4
Whole wheat leavened bread	
BUTTER NAAN (+\$3 CHEESE)	\$5
Leavened white, hand-stretched flat bread, topped with butter	
GARLIC NAAN	\$6
Hand-stretched flat bread, topped garlic	
LACHHA PARATHA	\$6
Multi layered whole wheat bread	
ALOO PARATHA	\$7
Whole wheat bread stuffed with potato	
STUFFED NAAN ALOO ONION KULCHA	\$8
Onion and potatoes	

# \$18 LUNCH SPECIAL

DINE IN ONLY | MONDAY - FRIDAY 12PM -4PM

INDULGE IN A FOUR COURSE MEAL: STARTER, APP, ENTREE & DESSERT!

TO START		
choice of		
♦ MISO SOUP ♦ SWEET CORN SOUP ♦ HOT & SOUR SOUP		
♦ TOMATO SOUP ♦ HOUSE SALAD		

APPETIZER			
choice of			
DUMPLINGS	JADE WINGS	SPRING ROLL	ROCK SHRIMP
(Veg or Chicken)	(Teriyaki, Sriracha or Bourbon)	(Veg or Chicken)	TEMPURA
CALAMARI (+\$2)	KING CRAB RANGOON (+\$2)	KAI CHI (+\$2)	

ENTREE		
CHOICE OF WHITE, BASMATI OR BROWN RICE		
Chicken		Lamb +\$3
CHICKEN WITH BROCCOLI	THAI GINGER CHICKEN	LAMB WITH BROCCOLI
GENERAL TSO'S CHICKEN	SZECHWAN CHICKEN	THAI LAMB CURRY (PANANG)
SESAME CHICKEN	CALCUTTA CHICKEN	CHILI FRIED LAMB
BASIL CHICKEN	THAI CHICKEN CURRY (PANANG)	SZECHWAN LAMB
BUTTER CHICKEN	CHICKEN TIKKA MASALA	LAMB/GOAT CURRY*
CHICKEN CURRY	CHICKEN KORMA	LAMB/GOAT ROGAN JOSH*
TANDOOR CHICKEN (HALF +5)		LAMB VINDALOO*

Vegetable		House Roll +\$4
VEGETABLE MANCHURIAN	PANEER OR DAL MAKHANI	
CAULIFLOWER MANCHURIAN	CHANA OR BHINDI MASALA	DRAGON
THAI VEG CURRY (PANANG)	BAINGAN BARTHA	RAINBOW
WOK CHARRED VEGETABLES	PALAK PANEER	GURU
ALOO GOBI	MALAI KOFTA	JADE

Steak +8		Shrimp +\$4
THAI STEAK CURRY (PANANG)	THAI SHRIMP CURRY (PANANG)	
SKIRT STEAK WITH BROCCOLI	SHRIMP MANCHURIAN	
MONGOLIAN SKIRT STEAK	BASIL GINGER SHRIMP	
KRISPY THAI SKIRT STEAK	SHRIMP W/ BROCCOLI	
SZECHWAN SKIRT STEAK	SHRIMP SZECHWAN	

DESSERT		
choice of		
CHEESECAKE - FUDGE CAKE - ICE CREAM - GULAB JAMUN		

BEVERAGES		
JUICE	3	
SPECIALTY DRINKS	5	
SPECIALTY MOCKTAIL	6	

## + \$30 BOTTOMLESS PITCHER

90 MINS OF BOTTOMLESS MIMOSAS, BELLINIS, FOREST HILLS, BERRY BUBBLY

DINE IN ONLY | EVERYDAY 12PM-4PM

minimum party of 2, 18% gratuity added to parties 4+

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MODERN ASIAN FUSION

SUSHI • CHINESE • THAI • BAR • CATERING

EARLY BIRD SPECIAL | DINE IN ONLY

15% OFF\* | MON - FRI FROM 3-6 PM

\$5 HOUSE WINE

HAPPY HOUR

EVERYDAY | 12PM - 7PM

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SOUP	
(EXTRA: CHICKEN \$3  SHRIMP \$5)	
MISO, SOFT TOFU <i>Wakame seaweed, scallion</i>	\$6
TOM YUM <i>Straw mushroom</i>	\$7
TOM KHA <i>Coconut milk, shitake mushroom topped with cilantro</i>	\$7
SWEET CORN SOUP <i>Vegetable broth with cream of corn</i>	\$7
MANCHOW SOUP 🌶️ <i>Spicy vegetable broth with chili, garlic, cilantro</i>	\$7
HOT & SOUR <i>Soy broth, hot and tangy</i>	\$7
TOMATO SOUP <i>With garlic croutons</i>	\$7

SALADS	
(EXTRA: CHICKEN \$3   SHRIMP \$5   SALMON \$15   STEAK \$15)	
SEAWEED SALAD <i>Japanese pickled seaweed, sesame oil, garlic</i>	\$9
HOUSE SALAD <i>Cucumber, avocado, cherry tomato, ginger dressing</i>	\$10

SUSHI BAR	
SUSHI/SASHIMI/NIGIRI	
EGG OMELET (TAMAGO OR NIGIRI)	\$3
SHRIMP(EBI)	\$5
OCTOPUS(TAKO OR NIGIRI)	\$5
YELLOW TAIL(HIMACHI)	\$6
NORWEGIAN SMOKED SALMON (SASHIMI OR NIGIRI)	\$6
SALMON:(SAKE)	\$6
EEL(UNAGI)/(NIGIRI)	\$6
SALMON ROE (IKURA)	\$6
SCALLOP (HOTATEGAI)	\$7
TUNA (MAGURO AKAMAI)	\$7
ALASKAN KING CRAB	\$9
5 PIECE SASHIMI TASTING <i>Choose any five sashimi/nigiri</i>	\$32
12 PIECE SASHIMI TASTING <i>Choose any 12 sashimi/nigiri</i>	\$64



APPETIZERS	
SALMON TARTARE <i>Yuzu, scallion, kalware</i>	\$16
SUSHI PIZZA 🌶️ <i>Spicy tuna, red Onion, scallion, eel sauce, tobiko</i>	\$16
BLACKENED TUNA <i>Tataki, ponzu, crispy shallot</i>	\$17
POKE <i>Tuna, salmon, cucumber, avocado, spicy mayo, seaweed salad</i>	\$17
YELLOWTAIL JALAPENO 🌶️ <i>Ponzo, tabiko, scallion</i>	\$17
KRISPY RICE 🌶️ <i>Spicy tuna, jalapeño</i>	\$18
SEARED SALMON NIGIRI <i>Salmon fillet topped with parsley</i>	\$19
TUNA TATARE <i>Avocado, honey wasabi</i>	\$19
SPICY ALASKAN KING CRAB NIGIRI (3PC) 🌶️ <i>Spicy tuna, jalapeno</i>	\$19

MAKI ROLLS	
(EXTRA: BROWN RICE \$1, INSIDE OUT STYLE \$1, SPICY MAYO \$1, WASABI MAYO \$1, EEL SAUCE \$1,CRUNCH \$1, AVOCADO \$3)	
AVOCADO ROLL	\$5
VEGETABLE ROLL	\$5
CUCUMBER ROLL	\$5
CALIFORNIA ROLL	\$6
SPICY AVOCADO ROLL 🌶️	\$6
TUNA ROLL	\$7
SALMON ROLL	\$7
YELLOWTAIL SCALLION ROLL	\$8
SPICY YELLOWTAIL ROLL 🌶️	\$8
KANI SALAD/ JALAPENO ROLL 🌶️	\$8
SPICY SALMON ROLL	\$8
PHILADELPHIA ROLL 🌶️	\$8
SPICY TUNA ROLL 🌶️	\$9
SALMON AVOCADO ROLL	\$9
EEL AVOCADO ROLL	\$9
SHRIMP TEMPURA ROLL	\$11
KING CRAB CALIFORNIA ROLL	\$14

HOUSE ROLLS	
DRAGON <i>Eel avocado, topped with avocado and eel sauce</i>	\$16
RAINBOW <i>Tuna, salmon, avocado topped with tuna, salmon and avocado</i>	\$16
GURU <i>Shrimp tempura, cucumber, topped w/ eel, avocado, scallion, red &amp; black caviar, and eel sauce</i>	\$17
JADE 🌶️ <i>Spicy salmon, cucumber, topped with eel, smoked salmon, scallion, and eel sauce</i>	\$17
EAST 🌶️ <i>Spicy tuna avocado, topped with kani salad, scallion, crunch, mesago, eel sauce</i>	\$17
DHARMA <i>Yellowtail salmon, avocado, soy paper, topped w/ spicy tuna, crunch, wasabi mayo, eel sauce</i>	\$17
FOREST HILLS <i>Tuna, cucumber, topped with seared tuna, avocado truffle oil, scallion, and bonito flakes</i>	\$17
LOTUS <i>Fresh salmon, avocado, scallion, topped w/ seared salmon, garlic tomato sauce, and sea salt</i>	\$17
CIEL 🌶️ <i>Spicy scallop, cucumber inside topped with seared scallop, spicy mayo, and sriracha</i>	\$19
TIGER LOBSTER ROLL <i>lobster, kani, avocado, cucumber, spicy mayo</i>	\$22
STATION SQUARE 🌶️ <i>Spicy shrimp, avocado topped with alaskan king crab, tobiko, scallion, and bonito flakes</i>	\$26
LOVE BOAT (SERVES 2) <i>Guru &amp; Jade roll   california roll</i>	\$35
JADE BRIDGE <i>Any three house rolls and two maki rolls, california roll &amp; avocado roll</i>	\$58
FAMILY SUSHI PLATTER <i>Any four house rolls   two maki rolls (add lotus +\$2   tiger lobster roll +\$5   station square +\$7)</i>	\$75

JADE TACOS	
( 2 CORN TORTILLA TACOS)	
CAULIFLOWER MANCHURIAN TACO 🌶️ <i>Manchurian sauce, onions, cilantro, red cabbage   side of sour cream &amp; guac</i>	\$16
GENERAL TSO CHICKEN TACO 🌶️ <i>Red cabbage, cilantro   side of sour cream &amp; guac</i>	\$18
CHICKEN TIKKA MASALA TACO <i>Masala sauce topped with cilantro on small garlic naan (1)   side of sour cream &amp; guac</i>	\$18
PACIFIC ASIAN TACO <i>Chicken glazed in savory brown garlic sauce with pineapple, cilantro and red cabbage   side of sour cream &amp; guac</i>	\$18
JADE GLAZED SALMON TACO <i>Glazed with manchurian sauce, mango, red cabbage and cilantro   side of sour cream &amp; guac on the side</i>	\$21
TERIYAKI STEAK TACO <i>Grilled charred skirt steak glazed with teriyaki sauce, topped with purple cabbage and cilantro   side of sour cream &amp; guac</i>	\$22

WOK APPETIZERS	
SPRING ROLL <i>Chicken +\$3   Shrimp +\$5</i>	\$9
DUMPLINGS <i>Chicken +\$3/ Beef +\$3 /Shrimp +\$5 (Steamed or Fried)</i>	\$9
EDAMAME <i>Salt or no salt</i>	\$10
BLISTERED SHISHITO PEPPERS <i>Garlic brown sauce</i>	\$10
HONEY KRISPY LOTUS <i>Cooked in chili honey sauce</i>	\$12
WOK CHARRED EDAMAME <i>White miso</i>	\$12
CAULIFLOWER MANCHURIAN 🌶️ <i>(Dry) sweet, tangy, slightly spicy, with chili sauce, vinegar, ginger and garlic</i>	\$12
CHICKEN SATAY (4PCS) <i>Chicken skewer cooked on a grill served with peanut sauce</i>	\$14
SHRIMP POT STICKERS <i>Topped with scallions, and served with a brown sauce</i>	\$14
COCKTAIL SAMOSA <i>Served with cilantro mint sauce</i>	\$14
CHICKEN LETTUCE CUP <i>Pickled red onion, cilantro, hoisin sauce and iceberg lettuce</i>	\$16
JADE WINGS <i>Pick your glaze: bourbon - sriracha 🌶️ - teriyaki</i>	\$16
CHILI PANEER 🌶️ <i>(Dry) onion, green &amp; red pepper scallion</i>	\$16
COCONUT SHRIMP <i>Served with a mango sweet chili sauce</i>	\$17
ROCK SHRIMP TEMPURA <i>Tossed in tobanjan, japanese mayo, and topped with cilantro</i>	\$17
KING CRAB RANGOON <i>Topped with spicy mayo</i>	\$17
LOLLIPOP CHICKEN <i>Served with a cilantro garlic dip</i>	\$17
KRISPY CALAMARI <i>Topped with shishito peppers, red chilis and served with a sweet chili sauce</i>	\$18
KAI CHI 🌶️ <i>Lollipop chicken tossed in scallions, onions, cilantro, ginger, garlic, spicy</i>	\$18

WOK SEAFOOD	
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)	
SHRIMP W/ BROCCOLI <i>Sautéed shrimp and steamed broccoli</i>	\$25
PANANG CURRY SHRIMP <i>Choose: red (spiciest) , green (spicy) or yellow (mild) curry bell pepper, peanut, cherry tomato, coconut cream</i>	\$28
MANCHURIAN SHRIMP <i>Cilantro brown sauce with crispy noodles</i>	\$28
BASIL GINGER SHRIMP <i>Served with onions, bell pepper, red chili, and string beans</i>	\$28
SZECHWAN SHRIMP 🌶️ <i>Cooked in a crushed dry red pepper sauce (spicy)</i>	\$28
PANANG CURRY SALMON <i>Choose: red (spiciest) , green (spicy) or yellow (mild) curry bell pepper, peanut, cherry tomato, coconut cream</i>	\$29
TERIYAKI WILD SALMON <i>Edamame, bok choy, and soy ginger</i>	\$29
WHOLE RED SNAPPER FRIED <i>Black bean sauce, oyster sauce, basil ginger sauce, or szechwan Sauce</i>	\$45
WHOLE RED SNAPPER STEAMED <i>Black bean sauce, oyster sauce, basil ginger sauce, or szechwan sauce</i>	\$45
LOBSTER TAIL WITH JUMBO SHRIMP <i>Served with broccoli, asparagus, &amp; chef's special ginger sauce</i>	\$68
SURF AND TURF <i>5oz Skirt steak, served with broccoli, asparagus &amp; chef's special ginger sauce</i>	\$72

WOK LAMB	
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)	
LAMB W/ BROCCOLI <i>With broccoli in a brown sauce</i>	\$20
LAMB SZECHWAN 🌶️ <i>In a crushed dry red pepper sauce</i>	\$28
CHILLI FRIED LAMB 🌶️ <i>(Dry) onion, green &amp; red pepper, and scallion</i>	\$28
THAI PANANG LAMB CURRY 🌶️ <i>Choose: red (spiciest) , green (spicy) or yellow (mild) curry</i>	\$28
LAMB SESAME <i>Tossed in a sweet and savory sauce with crispy rice noodles</i>	\$28
GRILLED LAMB CHOPS <i>Lamb chops cooked in a garlic marinade</i>	\$36

WOK VEGETABLES \$20	
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)	
STRING BEANS <i>Cooked in a savory brown sauce</i>	\$12 20
STIR FRIED BOKCHOY <i>Cooked in a savory garlic sauce</i>	\$12 20
BROCCOLI <i>Your choice of brown sauce or garlic (white) sauce.</i>	\$12 20
VEGETABLE MANCHURIAN BALLS W/ GRAVY <i>Mixed vegetables balls with garlic, ginger, cilantro and soy sauce</i>	
CAULIFLOWER MANCHURIAN 🌶️ <i>Golden fried cauliflower tossed with onions in a chili sauce</i>	
THAI VEGETABLE CURRY: (PANANG): R,Y,G <i>Choose red (spiciest)   green (spicy)   yellow (mild) curry Bell pepper, peanut, cherry tomato, and coconut cream</i>	
KRISPY TOFU: CHOOSE GLAZE <i>Choose your glaze: sesame, general tso's or manchurian</i>	
WOK-CHARRED VEGETABLES <i>Cooked in a traditional gravy</i>	
CHILI PANEER W/ GRAVY <i>(Dry) onion, green &amp; red Pepper, scallion</i>	

WOK CHICKEN	
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)	

CHICKEN WITH BROCCOLI <i>Served with broccoli in a brown sauce</i>	\$20
SESAME CHICKEN <i>Tempura fried chicken in a sweet and savory sauce with crispy rice noodles</i>	\$24
GENERAL TSO'S CHICKEN 🌶️ <i>Crispy chicken and steamed broccoli in a spicy sauce</i>	\$24
TERIYAKI CHICKEN <i>Served with onions and bell pepper</i>	\$24
THAI GINGER CHICKEN <i>Cooked with onions, scallions, and long beans</i>	\$24
BASIL CHICKEN <i>Served with onions, bell pepper, red chili, and string beans</i>	\$24
SZECHWAN CHICKEN 🌶️ <i>Cooked in a crushed dry red pepper sauce</i>	\$24
SWEET & SOUR CHICKEN <i>Cooked with pineapple, onion, pepper, carrot, and cucumber</i>	\$24
PANANG CHICKEN (R,G,Y) 🌶️ <i>Choose red (spiciest) , green (spicy) or yellow (mild) curry bell pepper, peanut, cherry tomato, and coconut cream</i>	\$24
CALCUTTA CHICKEN 🌶️ <i>Cubed chicken, green chillies, onions, and cilantro in curry sauce</i>	\$24
MANCHURIAN CHICKEN 🌶️ <i>Cubed chicken, onions, ginger and chillies with a sweet &amp; spicy manchurian sauce</i>	\$24
CHILI CHICKEN 🌶️ <i>Spicy, garlic, chili paste, in a brown sauce</i>	\$24

WOK SIGNATURE STEAK	
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)	
MONGOLIAN SKIRT STEAK <i>Served with scallion and onion</i>	\$31
KRISPY THAI SKIRT STEAK <i>Served with bell peppers and a citrus sesame sauce</i>	\$31
WOK TRIPLE HOT <i>Skirt steak, chili, sriracha, black pepper, and sautéed vegetables</i>	\$31
STEAK SZECHWAN 🌶️ <i>Tender skirt steak in a crushed dry red pepper sauce</i>	\$31
STEAK PANANG <i>Choose: red (spiciest) , green (spicy) or yellow (mild) curry bell pepper, peanut, cherry tomato, coconut cream.</i>	\$31
TERIYAKI SKIRT STEAK <i>10oz steak, caramelized onion, shoestring potato garnish</i>	\$40
FILET MIGNON WOK CHARRED <i>Served with broccoli in a brown sauce</i>	\$42

