

# NOODLES

(EXTRA: EGG \$3 CHICKEN \$3 | STEAK \$4 | SHRIMP \$5)

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

# RICE

(EXTRA: EGG \$3 CHICKEN \$3 | STEAK \$4 | SHRIMP \$5)

VEGETABLE FRIED RICE <i>Cooked with red bell pepper, scallion and onion</i>	\$10
KIMCHEE FRIED RICE <i>Fried rice mixed with kimchee, peas, carrots and scallion</i>	\$12
CHILI GARLIC FRIED RICE 🍴 <i>Chili, Garlic, Tomato</i>	\$12
THAI BASIL FRIED RICE <i>Cooked with vegetables and eggs</i>	\$14
PINEAPPLE FRIED RICE <i>Cooked with cashews and raisins</i>	\$14

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

# TANDOOR

(BARBECUE IN CLAY OVEN)  
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

PANEER TIKKA <i>Homestyle cheese with mint &amp; coriander cooked in the tandoor</i>	\$20
CHICKEN TIKKA 🍴 <i>Boneless chicken marinated in yogurt, ginger, garlic and spices</i>	\$22
CHICKEN MALAI KABAB <i>Chicken in a mildly spiced creamy marinade, infused with green cardamom and nutmeg</i>	\$22
TANDOORI CHICKEN 🍴 (HALF \$18 / FULL \$32) <i>Whole grilled chicken marinated in yogurt, ginger, garlic, and spices</i>	\$16
TANDOORI SALMON TIKKA 🍴 <i>Salmon marinated with a blend of saffron and herbs</i>	\$29
TANDOORI SHRIMP 🍴 <i>Jumbo shrimp flavored with chef's special spices cooked in the tandoor</i>	\$29
TANDOORI LAMB CHOPS 🍴 <i>Traditional baby lamb chops cooked in tandoor</i>	\$39



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

# FRESH NAAN & ROTI

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

# \$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<br><i>(Veg or Chicken)</i>                           | JADE WINGS<br><i>(Teriyaki, Sriracha or Bourbon)</i> | SPRING ROLL<br><i>(Veg or Chicken)</i> | ROCK SHRIMP TEMPURA |
| <b>CALAMARI (+\$2) KING CRAB RANGOON (+\$2) KAI CHI (+\$2)</b> |  |  |                     |

## ENTREE

CHOICE OF WHITE, BASMATI OR BROWN RICE

<i>Chicken</i>	<i>Lamb +\$3</i>
CHICKEN WITH BROCCOLI GENERAL TSO'S CHICKEN SESAME CHICKEN BASIL CHICKEN BUTTER CHICKEN CHICKEN CURRY TANDOOR CHICKEN (HALF +5)	THAI GINGER CHICKEN SZECHWAN CHICKEN CALCUTTA CHICKEN THAI CHICKEN CURRY (PANANG) CHICKEN TIKKA MASALA CHICKEN KORMA
<i>Vegetable</i>	<i>House Roll +\$4</i>
VEGETABLE MANCHURIAN CAULIFLOWER MANCHURIAN THAI VEG CURRY (PANANG) WOK CHARRED VEGETABLES ALOO GOBI	LAMB WITH BROCCOLI THAI LAMB CURRY (PANANG) CHILI FRIED LAMB SZECHWAN LAMB LAMB/GOAT CURRY* LAMB/GOAT ROGAN JOSH* LAMB VINDALOO*
<i>Steak +8</i>	<i>Shrimp +\$4</i>
THAI STEAK CURRY (PANANG) SKIRT STEAK WITH BROCCOLI MONGOLIAN SKIRT STEAK KRISPY THAI SKIRT STEAK SZECHWAN SKIRT STEAK	THAI SHRIMP CURRY (PANANG) SHRIMP MANCHURIAN BASIL GINGER SHRIMP SHRIMP W/ BROCCOLI 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+

LOCAL POSTAL  
CUSTOMER

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U.S POSTAGE  
PAID  
EDDM Retail



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

PLACE ORDER FOR PICK UP  
GET 15% OFF

call to place order



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1 STATION SQUARE FOREST HILLS, NY | 718-793-2203

## HICKSVILLE

758 S BROADWAY, HICKSVILLE, NY | 516-900-5233

## PORT WASHINGTON

1029 PORT WASHINGTON BLVD, PORT WA. NY | (516) 786-0009

WWW.JADEEATERY.COM

## 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



Poke Bowl



Love Boat

## 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, tobiko, 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>	

SIDE | FULL

\$12 | 20

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String Beans



Thai Curry Panang

## 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