

NYC Restaurant Week®

Jul 21–Aug 17



NYC Restaurant Week Dinner Menu

Extended to Labor Day! September 1st 2025

\$60 PER PERSON | THREE COURSE PRIX-FIXE

SUNDAY - FRIDAY | 5PM - 10PM

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE

To Drink

(Choose one)

SIGNATURE COCKTAILS

Passionberry Margarita, Lychee Martini, or
Jadetini

GLASS OF WINE

Red, White or Sparkling

MOCKTAILS

Passionberry, Tamarind, or Virgin Pina Colada

Appetizers

(Choose one)

ROCK SHRIMP TEMPURA

deep fried shrimp with toban djon
mayo and cilantro

CRISPY CALAMARI

fried squid rings served with shishito
and red chili and sweet chili sauce

COCKTAIL SAMOSA

savory pastry with spiced potato
filling

KAI CHI OR LOLIPOP CHICKEN

lollipop chicken/ kai chi tossed in scallions,
onions, cilantro, ginger, garlic

KING CRAB RANGOON

king crab and cream cheese puffs
served with spicy mayo

CRISPY RICE

spicy tuna, jalapeño

DUMPLINGS

(chicken or vegetables)
steamed or fried

SUSHI MAKI ROLL

choice of king crab california,
vegetable or shrimp tempura roll

Entree

(Choose one)

PAD THAI

(with choice of Shrimp, Chicken, Vegetable or Steak)
Tamarind, peanut, bean sprout, tofu, pepper and scallion

HAKKA NOODLE

(with choice of Shrimp, Chicken, Vegetable or Steak)
Hakka-style noodles with soy sauce

DAL MAKHANI

(with choice of Garlic Naan or Butter Naan; includes white, brown
or basmati rice)
Black lentils, fresh tomatoes, garlic, tempered
with cream and butter

CHICKEN TIKKA

(with choice of white, basmati or brown rice)
Boneless chicken marinated in yogurt, ginger, garlic
and spices

TERIYAKI WILD SALMON

(with choice of white, basmati or brown rice)
With edamame, bokchoy, and soy ginger in teriyaki
sauce

MONGOLIAN SKIRT STEAK

(with choice of white, basmati or brown rice)
Served with scallion and onion

FILET MIGNON WOK CHARRED (+\$10)

(with choice of white, basmati rice or brown rice)
Served with broccoli in a garlic brown sauce.

WHOLE RED SNAPPER (+\$10)

(with choice of white, basmati or brown rice)
Fried - comes with a choice of sauce: oyster, black
bean, basil ginger, or szechwan

LOBSTER TAIL W/ JUMBO SHRIMP

OR 5 OZ SKIRT STEAK (+\$40)
(with choice of white, basmati or brown rice)
Served with broccoli, asparagus, and chef's
special ginger sauce

Dessert

(Choose one)

◆ F.B.I ◆ CHEESECAKE ◆ CHOCOLATE LAVA CAKE ◆ TIRAMISU
◆ ICECREAM ◆ CHOCOLATE FUDGE CAKE

🌶 indicates spicy • 🌿 indicates vegetarian option • 🐠 indicates shell fish

• Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NYC Jul 21–Aug 17 RESTAURANT WEEK®



NYC Restaurant Week Sunday Special

Extended to Labor Day! September 1st 2025

\$45 PER PERSON | THREE COURSE MEAL

— SUNDAY LUNCH | 12PM - 4PM —

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE
PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED



To Drink

(Choose one)

MIMOSA/BELLINI
Prosecco with Orange or Peach Juice

VIRGIN MOJITO
Mango, Blackberry, Passionfruit, or Lychee

PASSIONBERRY MOCKARITA
Strawberry Puree, Passion fruit, Lime juice

THAI ICED TEA
Black tea with condensed milk

MANGO LASSI
Mango, milk, yogurt

SOFT DRINK/JUICE
Ginger Ale, Coke, Diet Coke, Sprite, or Juice

Appetizers

(Choose one)

 **HOUSE SALAD**
cucumber, avocado, cherry tomato, ginger dressing

CHICKEN SATAY
Chicken skewer cooked on a grill served with peanut sauce

CALIFORNIA ROLL
imitation crab, celery, avocado


 **VEGETABLE SPRING ROLLS**
*(+\$3 chicken, +\$5 shrimp)
rolled appetizer with mixed vegetables*


 **VEGETABLE DUMPLINGS**
*(+\$3 chicken, +\$5 shrimp)
steamed or fried*


 **ROCK SHRIMP TEMPURA (+\$7)**
deep fried shrimp with Toban Djon mayo and cilantro

Entrees

Comes with White, Brown, or Basmati Rice
(Choose one)

 **DRUNKEN NOODLES (veg or chicken)**
Flat noodles cooked with bell peppers, onions, scallions and basil

 **PAD THAI (veg or chicken)**
Made with tamarind, peanut, bean sprout, tofu

 **JADE ROLL**
Spicy salmon, cucumber, topped with eel, smoked salmon, scallion, and eel sauce

BASIL CHICKEN
Served with onions, bell pepper, red chili, and string beans



 **CAULIFLOWER MANCHURIAN TACO**
Manchurian sauce, onions, cilantro, red cabbage | side of sour cream & guac

TERIYAKI STEAK TACO
Grilled charred skirt steak glazed with teriyaki sauce, topped with purple cabbage and cilantro | side of sour cream & guac

TERIYAKI WILD SALMON (+\$9)
Served with edamame, bokchoy and soy ginger in teriyaki sauce

FILET MIGNON WOK CHARRED (+\$20)
*(with choice of white, basmati rice or brown rice)
Served with broccoli in a garlic brown sauce.*

Dessert

(Choose one)

◆ F.B.I ◆ CHEESECAKE ◆ CHOCOLATE CAKE

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NYC Restaurant Week®

Jul 21–Aug 17



NYC Restaurant Week Lunch Menu

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\$30 PER PERSON | THREE COURSE MEAL

— MONDAY TO FRIDAY | 12PM - 4PM —

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE

Appetizers

(Choose one)

 **VEGETABLE ROLL**
carrot, cucumber, avocado

CALIFORNIA ROLL
imitation crab, celery, avocado

 **SPICY TUNA ROLL**
tuna, spicy mayo

 **SHRIMP TEMPURA ROLL (+\$2)**
tempura fried shrimp, cucumber, drizzled with roe

 **KING CRAB CALIFORNIA ROLL (+\$4)**
king crab, avocado, cucumber


 **CRISPY RICE (+\$6)**
spicy tuna, jalapeño

Entrees

(Choose one)

 **DRUNKEN NOODLES**
(veg, chicken, steak, or shrimp 
Flat noodles cooked with bell peppers, onions, scallions and basil

 **CAULIFLOWER MANCHURIAN**
Crispy fried cauliflower tossed in a sweet, tangy, lightly spiced glaze made with ginger and garlic

 **PANANG VEGETABLE CURRY**
Choose red (spiciest) | green (spicy) | yellow (mild) curry
Bell pepper, peanut, cherry tomato, and coconut cream

 **CHICKEN BIRYANI**
(substitute chicken for vegetable or lamb)
Long grain basmati rice, slow-cooked with fresh herbs and spices, served with a mint yogurt raita

 **SZECHWAN CHICKEN**
Cooked in a crushed dry red pepper sauce

GLAZED SALMON TACO

Glazed with manchurian sauce, mango, red cabbage and cilantro | side of sour cream & guac on the side

CHICKEN TIKKA MASALA TACO

Masala sauce topped with cilantro on small garlic naan (1) | side of sour cream & guac

 **MONGOLIAN STEAK (+\$10)**
Cooked with scallions and onions

GRILLED LAMB CHOPS (+\$15)
Lamb chops cooked in a garlic marinade

TERIYAKI SKIRT STEAK (+\$20)
10 oz steak, caramelized onion, shoestring potato garnish




Dessert

(Choose one)

◆ F.B.I ◆ CHEESECAKE ◆ CHOCOLATE LAVA CAKE ◆ TIRAMISU
◆ ICECREAM ◆ CHOCOLATE FUDGE CAKE

Make It Bottomless!

Add \$30 to your entree for 90 min of bottomless Forest Hills, Mimosas, Bellinis, or Berry Bubbly.

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