

NYC Restaurant Week Lunch Menu

July 22nd 2024 - August 18th 2024

\$30 PER PERSON | THREE COURSE MEAL

— MONDAY TO FRIDAY | 12PM - 4PM —

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



Appetizers

VEGETABLE ROLL

carrot, cucumber, avocado

SHRIMP TEMPURA ROLL (+\$2)

tempura fried shrimp, cucumber, drizzled with roe

CALIFORNIA ROLL

imitation crab, celery, avocado

EEL AVOCADO ROLL

eel, avocado, topped with eel sauce

SPICY TUNA ROLL

tuna, spicy mayo

KING CRAB CALIFORNIA ROLL (+\$4)

king crab, avocado, cucumber

Entrees

DRUNKEN NOODLES

(veg, chicken, beef, or shrimp)

flat noodles cooked with bell peppers, onions, scallions and basil

THAI BASIL FRIED RICE

(veg, chicken, beef, or shrimp)

fried jasmine rice cooked with scallions and aromatic basil

GENERAL TSO'S CHICKEN

deep fried chicken tossed in a flavorful sweet and spicy glaze, served over broccoli

CAULIFLOWER MANCHURIAN

crispy fried cauliflower tossed in a sweet, tangy, lightly spiced glaze made with ginger and garlic

CRISPY TACOS

(veg, chicken, beef or shrimp)

made with lettuce, pico de gallo, corn, avocado, jalapeño, vinaigrette

PANEER TIKKA

paneer (cottage cheese cubes) tossed in a tangy pickled marinade

MONGOLIAN BEEF (+\$4)

cooked with scallions and onions

TERIYAKI WILD SALMON (+\$6)

served with edamame, bokchoy and soy ginger in teriyaki sauce

Dessert




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

◆ RASMALAI ◆ CHOCOLATE FUDGE CAKE



Make It Bottomless!

Add \$25 to your entree for 90 min of bottomless Forest Hills, Mimosas, Bellinis, or Berry Bubbly.

 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.