



BUFFET DINNER MENU

Minimum 30 Guests
\$32.00 per person

Pork & Vegetable Dumplings

Crispy Spring Rolls with Sauce

Organic Baby Green Salad with Two Vinaigrettes

Assorted Sushi Rolls

Wok Seared Tofu, Snap Peas & Baby Carrots with Thai Curried Sauce

Sautéed Chicken Breast with Mango & Cauliflower

Crispy Prawns with Caramelized Sweet & Sour Sauce

Grilled Vietnam Beef with Leek, Shiitake Mushrooms & Tomatoes

Roasted Salmon with Soy, Ginger & Miso Marinade

Braised Shanxi Tiny Ear Pasta with Short Ribs

Chicken Fried Rice

Dessert

Assorted Chocolate Cakes, Cookies and Fresh Fruit



LOTUS MENU

\$40.00 per person

FAMILY STYLE APPETIZERS

- Petite Pork Dumplings
- Vegetarian Spinach & Smoked Bean Curd Dumplings
- Curried Chicken Dumplings
- Vegetarian Maki
- Shanghai Shrimp Spring Rolls

SECOND COURSE

- Chopped Asian Salad with Organic Baby Greens
HONEY MUSTARD VINAIGRETTE

THIRD COURSE

CHOOSE ONE

- Grilled Chicken Breast with Star Anise Sauce
COCONUT SWEET RICE & SAUTEED SEASONAL VEGETABLES
- Crispy Prawns with Caramelized Sweet And Sour Sauce
COCONUT SWEET RICE & SAUTEED SEASONAL VEGETABLES
- Peking Pork Chop with Shanxi Black Vinegar Reduction

DESSERT

- Warm Chocolate Cake with Raspberry Sauce



JASMINE MENU

4 Course Banquet
\$45.00 per person

FIRST COURSE

Citrus Cured Salmon with Wasabe Crème Fraîche
BELGIAN ENDIVE, ARUGULA & RADICCHIO SALAD

Curry Chicken Dumplings with Pickled Pineapple & Cucumber Salad

SECOND COURSE

Tempura Shrimp with Caramelized Orange Sauce
YUKON GOLD POTATOES, STEAMED VEGETABLES & COCONUT SWEET RICE

CHOICE OF ENTRÉE

Grilled Chicken Breast with Star Anise Sauce
CREAMY POLENTA & SAUTÉED SEASONAL VEGETABLES

Slow Roasted Salmon with Miso & Soy Marinade
MASHED YUKON GOLD POTATO & BRAISED SPINACH

Shaking Beef with Jalapeño Peppers
MASHED YUKON GOLD POTATOES

DESSERT

Warm Chocolate Cake with Raspberry Sauce



PEONY MENU

4 Course Banquet
\$55.00 per person

FIRST COURSE

Dumpling Sampler

CURRIED CHICKEN, PORK, LAMB & SHRIMP DUMPLINGS

SECOND COURSE

Crispy Goat Cheese, Roasted Beets & Honey Walnuts

RADICCHIO, BELGIAN ENDIVE & ARUGULA SALAD WITH CITRUS VINAIGRETTE

CHOICE OF ENTRÉE

Szechwan Seafood Bouillabaisse with Shrimp & Salmon

SWEET RICE RISOTTO & SEASONAL VEGETABLES

Wuxi Braised Short Rib

YUKON GOLD POTATOES, ROASTED TOMATOES & SEASONAL VEGETABLES

Crispy Duck with Star Anise Sauce

MASHED SWEET POTATOES, BROCCOLI & BABY CARROTS

DESSERT

Chocolate Cake, Banana Ice Cream & Seasonal Fruits

Chocolate Sauce



ORCHID MENU

4 COURSE BANQUET
\$65.00 PER PERSON

FIRST COURSE

Hundred Corner Crab Cake, Jumbo Crabmeat Salad & Crab Spring Roll
WASABE CREME FRAICHE, PICKLED GINGER & MICRO GREENS

SECOND COURSE

Tea Smoked Peking Duck with Wild Mushroom Sauce
ROASTED ASIAN PEAR

CHOICE OF ENTREE

CHOOSE TWO ENTREES

Grilled Filet Mignon with Soy & Rosemary Rub
ROASTED PLUM TOMATOES, NEW POTATOES & SWEET POTATO CHIPS

Roasted Diver Scallop with Black Truffle Sauce
CHINESE RISOTTO, OYSTER MUSHROOMS & SEASONAL VEGETABLES

Grilled Wild Stripped Bass
MASHED YUKON GOLD POTATO & THAI LEMONGRASS SAUCE

Roasted Rack of Lamb
GRILLED FENNEL, CHINESE EGGPLANT & OVEN ROASTED PLUM TOMATOES

DESSERT

Chocolate Sampler

(Veal Chop or Roasted Lobster may be substituted with \$10.00 supplemental charge.)



IMPERIAL (CHEF'S TASTE MENU)

6 COURSE BANQUET
\$75.00 PER PERSON

Lightly- Seared Ahi Tuna & Tuna Tartare

PAPAYA SALSA, ASIAN MICRO GREEN & WASABE CRÈME FRAÎCHE

Warm Butternut Squash Soup with Foie Gras Wontons & Truffle Oil

Roasted Lobster with Lobster Raviolis & Emulsified Lobster Sauce

ASPARAGUS SALAD & SOY BEAN PUREE

Roasted Diver Scallop with Chanterelle Mushrooms

WILD MUSHROOM SAUCE

Tea Smoked Peking Duck Breast with Chanterelle Mushrooms

ROASTED FENNEL, CHINESE MUSHROOM RISOTTO AND GRILLED ASPARAGUS

OR

Grilled Lamb Tenderloin

TRUFFLE MASHED POTATOES, GREEN APPLE CHUTNEY & SPICY THAI CURRY SAUCE

DESSERT

Chocolate Sampler