

SUNDAY BRUNCH

PLEASE CHOOSE ONE APPETIZER, ENTRÉE & DESSERT

\$18.00 PER GUEST

EXCLUDING TAX AND GRATUITY

ENTRÉES

APPETIZERS (DIM SUM, SOUP & SALAD)

SHANGHAI SHRIMP SPRING ROLLS
WITH PICKLED NAPA CABBAGE

POPCORN PORK RAVIOLI
WITH BROWN BUTTER & ROASTED CORN

VEGETABLE DUMPLINGS
WITH BEAN CURD & SHIITAKE MUSHROOM

SUSANNA'S CRAB CAKES
WITH MANGO SALSA & SUN-DRIED TOMATO

ROASTED BUTTERNUT SQUASH & APPLE SOUP
WITH CRUNCHY CROUTONS

CHOPPED ASIAN SALAD
WITH CITRUS VINAIGRETTE & SHRIMP TOAST
\$6 SUPPLEMENTAL CHARGE FOR TEMPURA SHRIMP / SEARED TUNA

SPICY AHI TUNA SUSHI ROLL
WITH THAI CAESAR SALAD

DUMPLING SAMPLER
LAMB, WILD MUSHROOM – CHICKEN, SHRIMP, VEGETABLE & PORK
\$3 SUPPLEMENTAL CHARGE

SUSHI SAMPLER
SALMON, TUNA, SHRIMP & EEL WITH CALIFORNIA MAKI
\$4 SUPPLEMENTAL CHARGE

GRILLED VIETNAMESE SEAFOOD SALAD
JUMBO LUMP CRABMEAT, PRAWN, CALAMARI & AVOCADO

MANDARIN CHICKEN SALAD WITH SOY-GINGER DRESSING
GINGER POACHED CHICKEN, NAPA CABBAGE & CRISPY NOODLE

PEKING DUCK WRAP
WITH HOISIN SAUCE & ASIAN PEAR SALAD

CANTONESE LITTLENECK CLAMS
WITH PORK ON SOMEN NOODLE

HONEY-GLAZED CHICKEN WITH MANGO & WALNUT

SLOW ROASTED SALMON WITH SOY-MIRIN GLAZE
WITH MASHED POTATO & SAUTÉED SPINACH

GINGER CURED SALMON ON SCALLION PANCAKE
WITH SUN-DRIED TOMATO, CREAM CHEESE & BASIL

GRILLED FILET MIGNON
WITH YUKON GOLD POTATO, CAULIFLOWER & EGG-SCALLION CRÊPE
\$5 SUPPLEMENTAL CHARGE

VEGETARIAN BENTO BOX
GRILLED TOFU, BUTTERNUT SQUASH SOUP & VEGETABLE FRIED RICE

MANDARIN CRISPY SHRIMP
WITH CARAMELIZED ORANGE SAUCE
WITH STEAMED VEGETABLES & YUKON GOLD POTATO

SUSHI BENTO BOX
SALMON, TUNA, SHRIMP & EEL WITH CALIFORNIA MAKI
\$4 SUPPLEMENTAL CHARGE

CANTONESE CRABMEAT EGG FU YOUNG
WITH ASPARAGUS, BEAN SPROUTS & TOMATO

DESSERT

WARM CHOCOLATE CAKE WITH CHOCOLATE SAUCE

COCONUT CRÈME BRÛLÉE

TROPICAL FRESH FRUIT PLATTER

CHOICE OF ICE CREAM

CHOCOLATE SAMPLER
\$5 SUPPLEMENTAL CHARGE

