

# Jasmine Dinner Menu

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Three Course Banquet  
\$35 per Guest

## Appetizer

Choose One in Advance

California Maki or Cucumber Maki

Chopped Asian Salad

With Tofu and Pineapple, Citrus Vinaigrette

Wild Mushroom Hot & Sour Soup

Pork Pot Stickers

Pickled Cucumber, Ginger-Soy Dipping Sauce

## Choice of Entrée

Choose Two in Advance

Honey Glazed Chicken with Walnuts

Coconut Sweet Rice

Crispy Prawn with Caramelized Grand Marnier Sauce

Shaking Vietnamese Beef

Yukon Gold Potatoes, Zucchini and Leeks

Pan-Roasted Salmon with Soy, Ginger and Miso Glaze

## Dessert

Warm Chocolate Cake with Raspberry Coulis

# Buffet Dinner Menu

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\$39 per Guest  
Minimum 30 guests

## First course

Choose One in Advance

**Chopped Asian Salad**  
With Tofu and Pineapple, Citrus Vinaigrette

**Corn Soup**  
Chicken and Shrimp

**California Maki**  
Crab, Avocado, Cucumber

## Buffet Style Entrées

Choose Four in Advance

Entrées Accompanied with Vegetable Fried Rice and Seasonal Vegetables

**Kung Pao Chicken**

**Crispy Prawns with Caramelized Grand Marnier Sauce**

**Vietnamese Shaking Beef**  
Yukon Gold Potatoes, Zucchini, Leeks

**Wok-Seared Pork Tenderloin**  
Pineapple and Roasted Tomato

**Pan-Roasted Salmon with Soy, Ginger and Miso Glaze**

## Dessert

Assorted Cakes, Cookies and Fresh Fruit

# Chrysanthemum Dinner Menu

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Three Course Banquet  
\$40 per guest

## First Course

Choose One in Advance

Seasonal Soup  
(White Corn, Butternut Squash, Asparagus, Pea Shoot)

Thai Caesar Salad with Parmigiano-Reggiano  
Honeyed Pine Nuts, Cranberries and Crostini

Wild Mushroom-Chicken Dumplings  
Truffle Sauce

## Choice of Entrée

Choose Two in Advance

Thai Curry Shrimp with Shanghai Cabbage

Grilled Chicken Breast with Mushroom Sauce  
Chinese Eggplant, Bok Choy and Oven-Roasted Tomato

Grilled Beef Tenderloin  
Yukon Gold Potatoes, Seasonal Greens

Wok Grey Sole with Black Peppercorn Sauce

## Dessert

White Chocolate Mousse with Berry Coulis

# Lotus Dinner Menu

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\$45 per guest

## First Course

### Dim Sum Sampler

Popcorn Shrimp, Shanghai Spring Roll, Curry Chicken Dumpling, Beef Satay

## Second Course

Choose One in Advance

### Chopped Asian Salad

Tofu and Pineapple, Citrus Vinaigrette

### Chilled Asian Rice Noodle Salad

Warm Goat Cheese Disc, Seasonal Greens, Citrus Vinaigrette

### Panko Crusted Crabcakes

Organic Baby Greens

## Choice of Entrée

Choose Two in Advance

Grilled Chicken Breast with Wild Mushroom Sauce

Thai Curry Prawns & Salmon

Jamison Lamb with Chinese Eggplant & Leeks

## Dessert

Mango-Passion Fruit Cheese Cake

Mango Coulis

## Peony Dinner Menu

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Four Course Banquet  
\$55 per Guest

### Appetizer

Choose One in Advance

Dumpling Sampler  
Curry Chicken, Pork, Lamb and Shrimp

Seafood Wonton Soup  
Shrimp, Wakami, Dragon Noodles

### Second Course

Choose One in Advance

Mini Crab Cakes with Apple and Seasonal Greens  
Sun-Dried Tomato Coulis

Citrus Cured Salmon  
Fennel Salad, Wasabi Crème Fraîche

### Choice of Entrée

Choose Two in Advance

Szechwan Seafood Mélange with Prawn, Diver Scallop and Scottish Salmon

Crispy Duck with Asian Demi  
Sweet Potato Purée, Broccoli and Baby Carrots

Grilled Beef Tenderloin  
Soy, Jalepeño & Spice Rub

### Dessert

Ginger Panna Cotta

# Orchid Dinner Menu

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Four Course Banquet  
\$65 per Guest

## Appetizers

Choose One in Advance

Lobster Spring Roll  
Asparagus, Hericots Verts, Tarragon Emulsion

Jumbo Lump Crab Ravioli  
Soy Bean Purée, Coconut Foam

Wild Mushroom Agnolotti  
Truffle Mushroom Sauce, Royal Empress Mushrooms, Organic Baby Greens

## Second Course

Choose One in Advance

Salad of Endive, Pink Grapefruit and Maitake Mushrooms  
Honeyed Pignoli, Dried Cranberries and Truffle Vinaigrette

Taste of Tuna  
Seared Ahi Tuna, Tuna Spring Roll and Tuna Tartare

## Choice of Entrée

Choose Two in Advance

Grilled Filet Mignon  
Roasted Yukon Gold Potato, Wilted Spinach, Mushroom Ragout, Star Anise Demi

Pan-Roasted Bronzino  
Thai Lemongrass Curry Sauce, Polenta Napoleon

Roasted Baby Rack of Lamb  
Curried Lentils, Seasonal Vegetables, Lamb Jus

## Dessert

Chocolate Sampler

# Chinese Imperial Dinner Menu

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Six Course Banquet  
\$75 per Guest

Selection of Chinese Antipasta

Taste of Crab  
Jumbo Lump Crab Ravioli, Crabcake

Lobster with Cauliflower Purée  
Lobster Sauce

Whole Peking Duck  
Traditional Accompaniments: Scallions, Cucumber, Steamed Lotus Buns, Brandied Hoisen Sauce

Pan-Seared Filet Mignon  
Roasted Fingerlings, Oven-Roasted Tomato, Szechwan Peppercorn Demi

## Dessert

Chocolate Sampler with Fresh Fruit