To Begin

Crisp Lettuce Cups Gulf Prawns, Garlic, Pickled Ginger-Serrano Chili Vinaigrette 18
Crispy Skin Suckling Pig Pickled Baby Onions, Sweet Bean, Mustard Seed 15
Hamachi Sashimi Blood Orange Koshu, Kaffir Oil, Cucumber, Breakfast Radish 21
Artichokes & Pork Belly Thai Basil, Mint, Nam Pla, Crispy Pork Skin 14
Grilled Spanish Octopus Kochujang, Toasted Sesame, Asian Pear, Shiso 13
Maine Lobster Spring Rolls Prawns, Ginger, 10 Spice Honey 18
Steamed Bao Buns Slow Cooked Pork Belly, Sweet Bean Garlic Glaze 16

Dumplings

“Tiny Dumplings” Pork Belly, Black Vinegar, Chili Oil, Ginger, Cilantro Leaves 15
Hot & Numbing Lamb Dumplings Pickled Cabbage, Red Chili Oil, Green Onion 16
Szechuan Beef Dumplings Mala Sun Dried Tomato Relish, Golden Chives 16
Shrimp & Scallop Har Gow Bamboo Shoots, Chinese Black Beans, Red Chili, Cilantro, XO Sauce 18
Crystal Chive Dumplings Alaskan King Crab, Shrimp, Kurobuta Pork, Chinese Mustard 18

The Sea

Broiled Japanese Black Cod Ginseng Honey, Black Sesame Vinaigrette, Chili-Orange Noodle Salad * 41
Day Boat Scallops Wok Fried Peas, Garlic, Icicle Radishes, Peas Shoots, Chinese Black Bean Relish * 38
Wok Fried Whole Sea Bass Thai Basil, Cilantro, Bean Sprouts, Sambal, Thai Fish Sauce * 44
Indian Spiced Assam Curry Prawns Curry Leaves, Garlic, Cardamom, Yogurt, Fenugreek * 38

The Field

Crispy Skin Jidori Chicken Coconut Kashmiri Curry, Bengali Chutney, Cucumber Raita * 29
Stir Fried Prime Beef Chinese Eggplant, Thai Basil, Red Chilies, Crispy Spinach * 38
Grilled Colorado Lamb Chops Morels, Fava Beans, Turnips, Ramps, 10 Spice Lamb Jus * 56
Slow Cooked Beef Short Ribs Szechuan Spices, Ginger, Garlic, Bean Sprouts, Bok Choy 38
Szechuan Style Prime Beef Tenderloin Smoked Chili Shallot Sauce, “La You” Hot Oil * 49
Prime NY Sirloin Szechuan Steak Sauce, Crispy & Spicy Potatoes * 49
Roasted Peking Duck Red Cooked Pineapple, Steamed Bao Buns, Duck Chow Fun Noodles Half Duck 52
Whole Duck 98

From the Market

Baby Carrots Cilantro, Crispy Shallots, Kaffir Lime, Red Curry Honey 12
Stir Fried Peas & Mushrooms Shiitake, Bunshameji, King Oyster, Snap Peas, Snow Peas 12
Spicy Weiser Farm’s Eggplant Roasted Shishito Peppers, Chili, Crisp Garlic 12
Wok Fried Chinese Long Beans Golden Chives, Garlic, Chinese Black Beans 12

Rice & Noodles

Cantonese Pork Fried Rice Lop Cheung Sausage, Char Siu Pork, Sweet Peas * 12
Three Treasures Fried Rice Scallops, Lobster, Blue Crab, XO Sauce, Budding Chives * 22
Farmer’s Market Vegetable Fried Rice Sweet Peppers, Asparagus, Red Onions * 12
Hong Kong Noodles Fresno Chilies, Scallion, Red Onion, Mushrooms, Snow Peas 12

Chef John Lechleidner

If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering
*Peanut Oil Is Used In The Preparation Of Our Dishes
*Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness, Especially In Cases Of Certain Medical Conditions