

SCHNACKS

rotating **schnacks** - ask your server!

assorted seasonal Chinese **pickles** - 8:5

roasted Sichuan **rainbow carrots**, garlic, cilantro, amchur - 8:5

Chinese celery, peanut sauce, dried longan - 9 *contains nuts

bean curd skin, king oyster mushroom, chili ginger vinaigrette - 9

Hat Yai **chicken wings**, oyster sauce, spiced honey dip - 18

add magma sauce - 3

crispy **tofu**, garlic sweet soy, water chestnut - 9

omelet, salted turnip and butter - 12

tempura **mushrooms**, jalapeños, sake gastrique- 16

PETITS CADEAUX (HANDMADE BY HELEN & CAROL)

vegetarian potstickers - 14

steamed **prawn, scallop** and chive dumplings - 17

steamed **pork** and **sauerkraut** dumplings - 17

pork, prawn, and **tobiko** wontons, Sichuan chili oil - 21

PETITS PLATS CHINOIS

beef tartare

preserved mustard root, *crispy shallot*, ginger, quail egg, watercress,

burnt scallion oil, taro chips - 23

add smoked bone marrow - 11

shan tofu

chickpea tofu, tomato, eggplant, *doubanjiang*, onion soubise, bell

pepper relish - 22

mantou buns

Vietnamese *crispy pork belly*, *do chay*, *thit kho* emulsion - 16

shao bing

sesame flatbread, Te Mana lamb, pickled red onion, green pepper,

cilantro, salted chilis - 21

spring salmon

nettle and napa cabbage purée, seasonal spring vegetables,

preserved chili - 39

picanha

marinated sirloin cap, *scallion ginger butter*, asparagus, green garlic - 36

add smoked bone marrow - 11

kick ass house fried rice

oyakodon style, chicken thigh, dashi sabayon, sliced onion,

crispy chicken skin - 26

add sunnyside up egg!!! - 2:5

add omelet - 12

sticky rice cakes

stir fried pork, salted mustard greens, wood ear mushrooms,

preserved bamboo shoots - 25

add sunnyside up egg!!! - 2:5

add omelet - 12

VEGETABLES

king pea tips, garlic, Shaoxing - 16

sweet and sour mala **Taiwanese cabbage**, chili crunch - 13

glazed *crispy eggplant*, gochugaru shredded leek and carrot, sesame - 14

SIDES

steamed rice - 3:5

sunnyside up free range egg - 2:5

smoked bone marrow - 11

DESSERT

ube mochi cake, yuzu chantilly, clementine - 16

ice cream - 4 / 11 (ask your server!)

Chef's choice: \$65/person (minimum 2 ppl)

Allow us to create a meal for you!

*Full table participation required

20% gratuity will be added to parties of 6 or more

Due to our menu style we are unable to accommodate any modifications

大吃大喝

Eat and drink until your heart's content