



PEKING DUCK DINNERS

\$115 per person

all duck dinners are served with house-made pickles, Decoy chips, duck consomme shots, house-made pancakes, traditional hoisin & cranberry sauces

SMALL PLATES

Gaia Oysters & Uni with Yuzu Ice *

Octopus Salad, Pickled Cucumber

Diced Tuna Salad, Crispy Noodles

Truffle, Crab & Corn Chowder

RedFarm Pastrami Triangles

Foie Gras & Strawberry Tarts

Shrimp-Stuffed Jalapeno Poppers

Chicken & Black Truffle Soup Dumplings
(supplement \$4 per person)

Seared Live Sea Scallop, Scallop Dumpling,
Edamame Sauce

Lobster Dumplings

Shrimp & Snow Pea Leaf Dumplings

Moonlit Shrimp, Corn & Black Truffle Dumplings

Three Color Vegetable Dumplings

Crispy Oxtail Dumplings

BBQ'd Duck & Litchi *

MAIN DISHES

BBQ'd Pork Belly with Korean Rice Cake

Marinated & Grilled Creekstone Rib Steak *

Steamed Sea Bass with Black Bean Sauce

Crispy Whole Red Snapper with Chili Garlic Crunch

Grilled Prime Bone-In N.Y. Strip Steak *
(16 oz. dry aged for 28 days)
(supplement \$18)

Grilled Lobster with Black Truffle
Cauliflower Cream
(supplement \$16)

RICE

Soft & Crunchy Vegetable Fried Rice

Crab & Scallop Fried Rice
(supplement \$8)

BBQ'd Duck Fried Rice

Steamed Short Grain Rice

SIDES

Sauteed Snow Pea Leaves

Chinese Broccoli with Superior
Shiitake 'Flower' Mushrooms

Sauteed Asparagus with Garlic

Sauteed Asparagus with XO Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *