Philippe

	SOUPS	SALADS	
	Hot and Sour Soup 13 bean curd, egg, black mushrooms,	**v Baby Greens Salad	
	bamboo shoots, vinegar Wonton Soup	* Crispy Duck Salad	
	0.4440.704	LETTUCE WRAPS	
	SAVORY	**v Vegetable 17	
GF	Salt and Pepper Calamari 20 lightly wok-fried; garlic, scallions, dried	* Beef 19	
	red chili flakes	* Chicken21	
	Honey Glazed Spare Ribs (6) 26	CDICDY CDDING DOLLS	
N GF	Grand Walnut Sesame Prawns	CRISPY SPRING ROLLS	
		v Vegetable(3) 19	
	SATAYS skewers in Chef Chow's famous peanut sauce	Peking Duck (3) 19	
	sauce contains nuts and dairy	Shrimp(3) 22	
D N GF	Chicken (3) 21	NOODLES	
	Beef (3) 26 Shrimp (3) 34	Mr. Cheng's Noodles 24 hand-pulled noodles, classic pork sauce	
DING	(5) 54	" Chicken Flat Noodle 26	
		Vegetable Lo Mein 19	
	4	DUMBUNGS	
	LOBSTER	DUMPLINGS	
	Chilled Lobster Pancake26	v Vegetable Dumplings (6) 18	
	Lobster Spring Rolls 26	Chicken Dumplings (6) 18	
D N GF	Lobster Satay (2) 45	Wok Fried Pork Dumplings	
GF	Lobster Fried Rice45	Steamed Dumpling Sampler (6) 22	
	L ₁	Shrimp Dumplings (6) 22	
		©F Duck and Cilantro Dumplings (6) 22 Wok Fried Wagyu Beef Dumplings (6) 26	
	VEGETABLES	Truffle Pork Soup Dumplings (6) 26	
		Black Périgord Truffle	
	Scallion Pancakes 14 Green Beans 14	RICE	
** V	black bean sauce	v White Rice 8	
V GF	Broccoli 14	v Writte Nice 8	
V/05	garlic sauce	**v Vegetable Fried Rice	
V GF	Bok Choy 14 garlic sauce	* Chicken Fried Rice 18	
V GF	Steamed Mixed Vegetables 14	** Pork Fried Rice 20	
V GF	Vegetable Stir Fry	** Shrimp Fried Rice 22	
VCE	garlic sauce Crispy Cauliflower	Wagyu Beef Fried Rice 48	
	Crispy Seaweed		
VOE	candied walnuts Salt and Pepper Eggplant	<u>J</u>	
v GF	lightly wok-fried; garlic, scallions, dried red chili flakes		
	TOFU		
	Tofu Lo Mein 26		
** \/	Tofu Vegetable Stir Fry	Private Dining Request	
•	soy sauce	Trivate Dinnig Request	

PEKING STYLE

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Roasted To Order | Please Allow 45-60 Minutes | Peking Duck Carved Table Side plum sauce, house-made pancakes (GF substitute lettuce cups)

GF Peking Duck (For 2/3) 120

PRAWNS

		1 1(11)	V 110	
N GF	Green Prawns stir-fried; vegetables, green chilis, cashews	44	GF Special Prawns	44
GF	Nine Seasons Spicy Prawns	44	Spicy Mango Prawnswok-fried prawns, and mango strips in a spicy red sauce	44
GF	Salt and Pepper Prawnslightly wok-fried; garlic, scallions, dried red chili flakes	44		
		SEAFOOD		
GF	Wok Seared Branzino	39	Coconut Scafood Bowlwok-fried prawns, calamari, green mussels, coconut sauce	48
GF	Sweet and Sour Salmon wok-fried; bok choy, sweet chili sauce	39	GF Maine Lobster	97
	Truffle Wok Seared Sea Basssea bass filets, garlic, and Chinese celery	44	GF Salt and Pepper Lobster	97
**	Chilean Sea Bassthinly sliced; half black bean sauce/half ginger-garlic sauce	48	GF Red King Crab Legs	97
		POUI	LTRY	
N	Beijing Chicken	34	Chicken and Broccoli wok-fried chicken breast tenders, brown garlic sauce	34
N	Kung Pao Chicken	34	Salt and Pepper Chickenwok-fried chicken breast tenders, scallions and dried red chili flakes	34
GF	Sweet and Sour Chicken	34	GF Crispy Duck	40
GF	Chicken Jo Lauegg battered, pan fried chicken breast filets; sweet garlic broth	34		
		ME	AT	
GF	Crispy Beef	43	Mignon Mongolian Beefsugar snap peas in a savory soy cream sauce	46
	Filet Mignon and Sugar Snaps* sautéed tenders; oyster sauce	46	" House Mignon* crusted and sliced; black pepper sauce	52
	Spicy Pepper Mignon	46	** Philippe's Surf and Turf* House Mignon, South African lobster tail	105
	Filet Mignon and Green Beans* sautéed tenders; spicy brown garlic sauce	46		

Private Dining Available