



2026 Lunar New Year Features

Available February 13 through 17

Appetizer

Black Truffle Crispy Chicken
aromatic garlic, cinnamon, bay leaves,
black truffles, with a rich red bean curd sauce

Half 39.88

Whole 75.88

Entrées

Braised Abalone, Goose Feet, & Black Moss 88.88
tender braised abalone, goose feet, earthy black moss,
crisp lettuce, blend of soy and oyster sauces

Orange Beef 38.88
crispy sirloin tossed in a sweet tangy orange sauce
with ginger, garlic, and broccoli

Kung Pao Shrimp 38.88
stir-fried in a bold Kung Pao sauce with peppers,
chilies, and roasted peanuts

Noodles

XO Seafood & Yi-Mein Noodles 48.88
noodles tossed in premium XO sauce,
fresh shrimp and scallops, seasoned with oyster sauce

Dessert

Matcha Cheesecake 16.88
matcha-infused cake topped with creamy matcha cheesecake
and fresh strawberries

V – Vegan | GF – Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An automatic gratuity of 18% will be added to all parties of six or more. Before placing your order, please inform your server if a person in your party has a food allergy.