

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

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

spicy mango **chicken wings** – 18

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, farm fresh greens, pickled green almonds,

watercress pistou, jalapeño – 22

mantou buns

Vietnamese crispy pork belly, đò chua, 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 leek and carrot, sesame salt – 14

SIDES

steamed rice – 3.5

sunnyside up free range egg – 2.5

smoked bone marrow – 11

DESSERT

rhubarb tart, ume crème pâtissière, brown sugar tapioca pearls – 14

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