

AUGUST
MOON
sunday
brunch

first flavor
6.

pan fried dumpling and ginger+soy vinaigrette
goat cheese+crabmeat wonton with asian salsa
spicy minced lamb, scallion, water chestnut and romaine lettuce
panko crusted calamari and sweet chili+basil dipping
malaysian style chicken satay and spicy peanut sauce
asian style chicken wing
wok simmered mussel in spicy black bean+ginger 'broth'
vietnamese shrimp+pork 'cha gio' and nuoc mam dipping
tuna roll, tempura style, and curry+scallion aioli
seared black bean marinated scallop, sauteed bean thread and carrot

entree
9.25

all entrees include choice of soup or spring roll
malaysian style curry
hot+spicy pork (beef) and vegetables
beef (or chicken) and spicy orange rind+grand marnier reduction
grilled curried shrimp (chicken), organic mesclun mix and sweet chili+basil vinaigrette
salad of sesame crusted ahi tuna, tataki style, and hoisin+truffle vinaigrette
mongolian style beef (pork), white onion and scallions
wok shrimp and vegetables and spicy basil sauce
sauteed pork (chicken) and spicy ginger+garlic sauce
spicy calamari, indonesian sambal sauce and julienne of snow pea
chicken tempura and sweet+sour sauce
stir fry oriental noodle
beef, broccoll and water chestnut
spicy chicken (or tofu) stir fry and roasted peanut
stir fry beef, sweet onion and color pepper

beverage

espresso 2.25
cappucino | vietnamese coffee 2.5
loose leaf hot tea 2.5
mimosa | pointsetta | bloody mary | screwdriver 3.5
domestic beer 2.25
micro brews | imports | drafts 3.
coffee | mango+peach iced tea | soft drink 2.

a gratuity of 18% will be added to parties of six or more.