

flash fried golden potatoes, tossed in zesty chili yogurt sauce, topped with cilantro, scallions, mixed sesame seeds and chili oil

Winter Tiger Bowl \$20

pickled daikon, pickled carrots, mango, mint, cilantro, thai basil, shallots, and bean sprouts, tossed in a chili oil vinaigrette, on a bed of jasmine rice chicken +\$6 prawns +\$6 tofu+\$5

Crab Rangoon Dip \$16

a deconstructed, dippable crab rangoon in a hot skillet served with a side of wonton chips (please allow 10 minute cooking time)

Orange Thai Chili Broccolini \$14 wok cooked, tossed in orange thai chili sauce,

topped with shallots and a side of lime

Lemongrass Meatball Soup (\$8 cup, \$16 pot for 3) lemongrass pork meatballs in a Chinese five spice broth served with rice, topped with cilantro

*120z USDA Certified Angus New York Steak \$35 grilled & seared, served with soy ginger steak sauce & wasabi

Honey Habenaro Chicken Sandwich \$20 breaded and fried chicken thigh, tossed in a honey habenaro sauce, topped with coleslaw, sliced red onions, ribboned cucumber, mayonnaise and lime sauce, on a toasted brioche bun served with house garlic fries

Seasonal Sweets Vanilla Bean Creme Brûlée \$9

*consuming raw or undercooked animal products increases your chance of food-borne illness