RESTAURANT WEEK FEAST STARTS HERE

SATURDAY - SUNDAY | ALL DAY

49/GUEST | 90-MIN LIMIT | WHOLE-TABLE PARTICIPATION REQUIRED

ONE SELECTION, PER SECTION, PER PERSON, PER ROUND OF ORDERING

TAKEAWAY CONTAINERS FOR LEFTOVER FOOD NOT PROVIDED

PREVENTABLE FOOD WASTE CHARGED AT A LA CARTE PRICES

MONDAY - FRIDAY | 5:00 - 9:00 PM

BĀO BUNS

Steamed Lotus-Leaf Buns

Pickled Red Onion, Spring Onion & Cilantro Slaw, Chive Crème & Chili Oil

TEA EGG | *V, Pc*
Tea & Soy Cured Soft-Boiled Egg

MÓGŪ BELLO | *V, Pc*
Fermented Soybean Braised Portobello

SPICY FRIED CHICKEN
Brined & Twice Fried Chicken Thigh

CRISPY PORK BELLY
Braised & Seared Pork Belly Flat

ALL-AMERICAN BURGER
Short Rib & Shank Burger, American

ALL-DAY BRUNCH

Reimagined Brunch Favorites

Modern Inspired Sweet & Savory Brunch Classics

MINI WAFFLE STACK | *V, Pc*
Hot Honey Plum Jam, Honey Cream

SOUFFLE PANCAKES | *V, Pc*
Macerated Fresh Berries, Honey Cream

BLOCK FRENCH TOAST | *V, Pc*
Cinnamon Roasted Pear, Honey Cream

JĪDÀN BENEDICT | *V, Pc*
Buttered-Toasted Japanese White Bread
Hollandaise, Sous Vide Poached Egg

AVOCADO TOAST | *V, Pc*
Butter-Toasted Japanese White Bread
Avocado Rosette, Crispy Fried Egg

MORNING SANDWICH | *V, Pc*
Butter-Toasted Pineapple Bun
Chive Crème, Baked Cloud Egg

XĬAOCHĪ PLATTER

Six Small Shareables

Warm & Chilled Small Plates
Enjoy with Entire Table

WASABI YU CHOY | *Pc*

LITTLE 4 CUCUMBERS | *V, Pc*

WOOD EAR & MINT SALAD | *V, Pc*

DÒUFŬ BURRATA SALAD | *V, Pc*

CHILI GARLIC PEA LEAF | *GF, V, Pc*

LĂONĂI POTATOES | *V, Pc*

MĬXIÀN NOODLES

Gluten Free Rice-Noodle Bowls

Tea Egg, Spring Onion & Cilantro Slaw, Chili Oil

LITTLE POT | *GF*
Pork Bone Broth, Pork Shoulder & Minced Pork
Carrot, Garlic Chive, Spinach, Pickled Mustard Greens

GRANDMA PÁRÒU | *GF*
Chicken Bone Broth, Sous Vide Chicken Breast, Carrot,
Napa Cabbage, Purple Cabbage, Pickled Mustard Greens

MÓGŪ SHIITAKE | *V, Pc*
Shiitake Mushroom Broth, Soybean Braised Mushroom
Carrot, Spinach, Purple Cabbage, Pickled Daikon & Carrot
Pickled Mustard Greens, Sliced Silken Tofu

LIÁNG MĬXIÀN SALAD | *VO*
Marinated & Pulled Chicken *(VO: Sliced Cured Tofu)*
Carrot, Garlic Chive, Cucumber, Pickled Daikon, Crispy Garlic
Roasted Peanut, Pickled Mustard Greens, Liang Vinaigrette

KŪNMÍNG DÒUHUĀ | *VO*
Soybean Pork Shoulder & Minced Pork, Pork Rind Dust
(VO: Soybean Minced Tofu, Crispy Garlic) Silken Tofu
Carrot, Garlic Chive, Pickled Mustard Greens, Roasted Peanut

BRAISED BEEF LŬ
Beef Jus Broth, Braised Beef Shank & Rib, Carrot, Garlic Chive
Pickled Daikon, Braised Mushroom, Roasted Peanut
(+3 Per Bowl)

JIĂOZI DUMPLINGS

Steamed Handmade Dumplings

Pickled Red Onion, Pea Tendrils
Crispy Garlic & Sesame Seed

V, Pc | GARDEN PARTY
Edamame, Smoked Tofu, Shiitake

HOMETOWN PORK
Shiitake, Garlic Chive, Spring Onion

CHICKEN BASIL
Thai Basil, Fermented Bird's Eye Chili

BEEF SHORT RIB
Short Rib & Shank, Carrot, Onion

PEKING-ISH DUCK
Sweet Pea & Wood Ear Mushroom

SHĀOKĂO BARBECUE

"Night-Market Style" Barbecue

Pea Tendrils, Pickled Daikon
Crispy Garlic & Sesame Seed

GF | CHICKEN JĪRÒU
Sesame Oil Glazed Chicken Thigh

PORK WŬHUĀRÒU
Soybean-Glazed Pork Belly Point

GF, V, Pc | TOFU ZHÁDÒUFŬ
9-Spice Blend Crispy Fried Tofu

V, Pc | MUSHROOM MÓGŪ
Soybean-Glazed Shiitake & Oyster

JOWL ZHŪJĬNGRÒU
Soybean-Glazed Korean Pork Jowl
(+1 Per Skewer)

GF | LAMB YÁNGRÒU
Cumin Glazed Shenandoah Lamb
(+2 Per Skewer)

MIMOSA | +1

COMPLIMENTARY COCKTAIL

+1 | COFFEE