



NEW YORK

晚市套餐
SET DINNER MENU

BY THE GLASS

CHAMPAGNE & SPARKLING

Gonet Medeville	29
1er Tradition, Champagne, France O	
Pol Roger	35
Reserve, Champagne, France	
Chandon	22
Napa Valley, California	
Langlois Chateau	22
Brut Rosé, Cremant de Loire, France	

WHITE WINE

	5oz
Sauvignon Blanc	23
Domaine Chaveau, Pouilly-Fume, France	
Riesling	24
Selbach-Oster, Mosel, Germany	
Vins Auvigüe	22
Macon Villages, France	
Albarino	19
Torres Pazo das Bruxas, Rias Baixas, Spain	
Pinot Noir Blanc	23
The Prisoner 'Blindfold', California, USA	

ROSÉ WINE

	5oz
Grenache	19
Chateau de L'Escarelle, Provence, France	

RED WINE

	5oz
Pinot Noir	29
Melville, Sta. Rita Hills, California, USA	
Sangiovese	22
Paolo e Lorenzo Marchionni Rossovigliano, Tuscany, Italy R	
Tempranillo	22
La Rioja Alta, Rioja Reserva Vina Alberdi, Rioja, Spain	
Grenache	22
Domaine De Berenaud Cotes du Rhone, Rhone, France B	
Cabernet Sauvignon	29
Chappellet Mountain Cuvee, Napa Valley, California	

O - Organic, B - Biodynamic, R - Raw

晚市套餐 SET DINNER | \$45

Select one appetizer, one main and one side

APPETIZERS

CHILLED GREEN ASPARAGUS ▼

白沙春露

Roasted white sesame seeds, honey glaze

or

VEGETABLE HOT & SOUR SOUP ▼

素菜酸辣汤

or

PORK WONTON

猪肉雲吞

MAINS

MAPO TOFU ▼

麻婆豆腐

"Granny's tofu" punchy flavors from garlic, dried and fresh chillies

or

WOK-FRIED COD FILLET

風味撈汁鱈魚柳

In a subtle blend of chilli and oyster sauce

or

WOK FRIED CHICKEN WITH SHALLOTS AND BLACK BEANS

干葱锅鸡

or

MA LA BEEF TENDERLOIN 🍴 (Supplement \$25)

老干妈煸炒牛柳

Black beans, whole red peppercorns, chilli and Chinese celery

SIDES

CHEF'S FRIED RICE

師傅炒饭

Vegetarian fried rice with finely diced pickled vegetables

or

DOU MIAO

脆柱爽口豆苗

Pea shoots wok-tossed with shredded dried scallop and oat milk

DESSERT

SALTED GRILLED CORN ICE CREAM (Supplement \$10)

盐烤玉米冰淇淋佐杂谷, 奶油酥饼和燕麦奶

Served with multi grains, granola, Sablé Breton and oat milk

🍴 Signature dish