



NOM WAH TU

Pan-Fried Chicken Dumplings (3) Cumin-Chili Oil, Yoghurt-Dill Sauce	\$6.50
Shrimp & Snow Pea Leaf Dumplings (3) Blood Orange-Kaffir Lime Oil	\$6.50
Pork Soup Dumplings (3) Porcini-Duck Sauce	\$6.50
Hot & Sour Mushrooms ♥ Mala Vinaigrette, Fresh Herbs	\$6.25
Cucumber Salad ♥ Fried Garlic, Black Vinegar Reduction	\$5.75
Fried Crescent Farms Duck Wings (3) Manchuri Glaze, Crushed Peanuts, Cilantro	\$8.95
Roti Pancakes ♥ Malaysian Coconut Curry	\$5.75
Fried Spring Rolls (3) ● Garlic Chive Ranch, Fried Lemons and Basil	\$6.50
Chicken Nuggets (4) Szechuan Dipping Sauce	\$7.95
Shanghai-Style Stir-Fried Noodles Clams, Fermented Black Beans, Lap Cheong Sausage, Garlic Chives, Chili Oil	\$9.95/\$17.00
Duck Confit Fried Rice King Oyster Mushrooms, Scrambled Egg, Capers, Golden Raisins, Pickled Beets	\$9.95/\$17.00
Rice Krispie Treat Pistachio, Lychee, Rose, Strawberries	\$6.00
♥ BUY THE KITCHEN A BEER ♥	\$5.00

If you enjoyed your food and want a chance to do something nice for the kitchen staff

● Vegetarian ♥ Vegan

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.