SGB SON BURNER

TAO

ASIAN BISTRO

## **SUMMER OF HITS MENU**

## **APPETIZER**

(CHOOSE ONE)

HOT EDAMAME GF MALDON SEA SALT

CHICKEN GYOZA
PAN-FRIED OR STEAMED, CHILI GARLIC SAUCE

SPICY TUNA TARTARE ON CRISPY RICE\*
SPICY MAYONNAISE, KABAYAKI SAUCE

IMPERIAL VEGETABLE EGG ROLL WILD MUSHROOM, CABBAGE, SNAP PEAS

SATAY OF CHILEAN SEA BASS †

ENTRÉE (CHOOSE ONE)

KUNG PAO CHICKEN SESAME, PEANUTS

FILET MIGNON PEPPER STEAK\* †
ASPARAGUS, MUSHROOM

THAI SWEET & SPICY SHRIMP TAMARIND, BELL PEPPER

> CHOW FUN STIR-FRIED VEGETABLES AND TOFU

SUSHI PLATTER\* †
CHEF'S ROLL, VEGETABLE ROLL, ASSORTED NIGIRI

DESSERTS (CHOOSE ONE)

MOLTEN CHOCOLATE CAKE SALTED CARAMEL GELATO, CHERRY SAUCE

> SEASONAL FRUIT GF MANDARIN SORBET

> BANANA PUDDING FORTUNE COOKIE CRUMBLE

GF GLUTEN-FREE † CAN BE MADE GF

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shelistock reduces the risk of food borne illness. Young children, the elderly, and individuals. With certain health, conditions may be a higher risk if these foods are consumed raw or undercooked.