





Orchid Menu

90 per person | Vegetarian menu | Family style menu based on a 2 hour seating

Appetizers Additional Selections \$7.50 per person supplement select two

Morel and Pea Shoot Egg Roll ^V
apricot sauce, hot mustard

Mushroom Salad ^{Vg}
oyster, shiitake, shimeji, lettuce, asparagus, plum lemongrass dressing

Vegan Dim Sum Basket ^{Vg}
wild mushroom and truffle, edamame jade, crystal vegetable, pea shoot

Entrées Additional Selections \$11.50 per person supplement select two

General Tsao Vegan Chicken ^{Vg}
chili, sesame

Vegetable Ma Po Tofu ^V
house made tofu, baby zucchini, eggplant, cilantro chive vinaigrette

Hakka Noodle ^V
shimeji mushroom, bean sprouts, egg

Singaporean Vegetable Fried Rice ^V
asparagus, sweet pea, egg, lemon, mint, chili sauce

Eggplant, Tofu, and Mushroom ^{Vg}
chili and black bean sauce

Sides Additional Selections \$7.50 per person supplement select two

Wok Fry Green Bean ^{Vg}
lily bulb, dried chili

Asparagus ^{Vg}
wok fried, garlic

Baby Bok Choy and Snap Peas ^{Vg}
ginger, crispy garlic

Steamed Fragrant Rice ^{Vg}

Winter Mix ^{Vg}
romanesco, baby corn, carrot, shiitake mushroom

Dessert

Spikey Lemon ^G
yuzu curd, calamansi gel, vanilla cake

Milk Chocolate Parfait
sea salt caramel, semifreddo, chocolate crumbs

V – Vegetarian, Vg – Vegan, G – Gluten Free

All prices are subject to 8.375% tax, 20% service charge, and 4% administrative fee on food and beverage.
Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions.

*Consumer Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness.
Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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Peony Menu

90 per person | Family style menu based on a 2 hour seating

Appetizers Additional Selections \$7.50 per person supplement select two

Wagyu Beef Pumpkin Puff
black pepper sauce

Sesame Shrimp Toast
pineapple chili sauce

Drunken Wonton
pork, peanuts, sesame, chili oil, black vinegar

Morel and Pea Shoot Egg Roll ^V
apricot sauce, hot mustard

Crispy Duck Salad
pomelo, pine nuts, shallot

Entrées Additional Selections \$11.50 per person supplement select two

General Tsao Chicken
crispy chicken breast, chili, sesame

Crispy Walnut Chicken
black vinegar, soy, kumquat

Roasted Branzino ^G
ginger, scallion, cilantro, sesame-soy sauce

Roasted Chilean Seabass
bumble bee honey

Black Pepper Beef Filet*
asparagus, bell pepper, merlot sauce

Sides Additional Selections \$7.50 per person supplement select two

Singaporean Vegetable Fried Rice ^V
asparagus, sweet pea, egg, lemon, mint, chili sauce

Wok Fry Green Bean ^{Vg}
lily bulb, dried chili

Baby Bok Choy and Snap Peas ^{Vg}
ginger, crispy garlic

Hong Kong Fried Rice*
shrimp, pork, asparagus, wok fried egg

Hakka Noodle ^V
shimeji mushroom, egg, bean sprouts

Dessert

Spikey Lemon ^G
yuzu curd, calamansi gel, vanilla cake

Milk Chocolate Parfait
sea salt caramel, semifreddo, chocolate crumbs

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Jade Menu

125 per person | Family style menu based on a 2.5 hour seating

Appetizers Additional Selections \$7.50 per person supplement select three

- Wagyu Beef Pumpkin Puff
black pepper sauce
- Sesame Shrimp Toast
pineapple chili sauce
- Drunken Wonton
pork, peanuts, sesame, chili oil, black vinegar
- Morel and Pea Shoot Egg Roll ^V
apricot sauce, hot mustard
- Crispy Duck Salad
pomelo, pine nuts, shallot

Entrées Additional Selections \$11.50 per person supplement select three

- General Tsao Chicken
crispy chicken breast, chili, sesame
- Crispy Walnut Chicken
black vinegar, soy, kumquat
- Roasted Branzino ^G
ginger, scallion, cilantro, sesame-soy sauce
- Roasted Chilean Seabass
bumble bee honey
- Black Pepper Beef Filet*
asparagus, bell pepper, merlot sauce
- Jasmine Smoked Prime Short Rib
sweet glaze, pickled lotus root

Sides Additional Selections \$7.50 per person supplement select three

- Singaporean Vegetable Fried Rice ^V
asparagus, sweet pea, egg, lemon, mint, chili sauce
- Winter Mix ^{Vg}
romanesco, baby corn, carrot, shiitake mushroom
- Baby Bok Choy and Snap Peas ^{Vg}
ginger, crispy garlic
- Hong Kong Fried Rice*
shrimp, pork, asparagus, wok fried egg
- Hakka Noodle ^V
shimeji mushroom, egg, bean sprouts

Dessert

- Spikey Lemon ^G
yuzu curd, calamansi gel, vanilla cake
- Milk Chocolate Parfait
sea salt caramel, semifreddo, chocolate crumbs

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Phoenix Menu

150 per person | Family style menu based on a 2.5 hour seating

Appetizers Additional Selections \$7.50 per person supplement select three

Wagyu Beef Pumpkin Puff
black pepper sauce

Wok Seared Scallops*
brown butter black bean sauce

Drunken Wonton
pork, peanuts, sesame, chili oil, black vinegar

Singaporean Chili Crab Spring Roll
sweet chili glaze

Crispy Duck Salad
pomelo, pine nuts, shallot

Vegan Dim Sum Basket ^{Vg}
wild mushroom and truffle, edamame jade, crystal vegetable, pea shoot

Entrées Additional Selections \$11.50 per person supplement select three

Crispy Walnut Chicken
black vinegar, soy, kumquat

Seafood Assam Curry
prawn, scallop, sea bass, aubergine, coconut

Roasted Chilean Seabass
bumble bee honey

Sweet & Sour Pork Tenderloin ^G
pineapple, pepper, onion, pomegranate

Black Pepper Beef Filet*
asparagus, bell pepper, merlot sauce

Jasmine Smoked Prime Short Rib
sweet glaze, pickled lotus root

Sides Additional Selections \$7.50 per person supplement select three

Singaporean Vegetable Fried Rice ^V
asparagus, sweet pea, egg, lemon, mint, chili sauce

Winter Mix ^{Vg}
romanesco, baby corn, carrot, shiitake mushroom

Baby Bok Choi and Snap Peas ^{Vg}
ginger, crispy garlic

Hong Kong Fried Rice*
shrimp, pork, asparagus, wok fried egg

Hakka Noodle ^V
shimeji mushroom, egg, bean sprouts

Dessert

Spikey Lemon ^G
yuzu curd, calamansi gel, vanilla cake

Milk Chocolate Parfait
sea salt caramel, semifreddo, chocolate crumbs

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Dragon Menu

198 per person | Family style menu based on a 2.5 hour seating

Requires a 4-day advance notice to honor.

available for parties of up to 20 guests maximum

wine pairing add-on 98 per person

Appetizer

Hakka Basket

royal jade king crab, langoustine har gau, shumai, wild mushroom and truffle

Crispy Langoustine

wasabi sauce, tobiko

Wok Seared Scallops*

brown butter black bean sauce

Signature Peking Duck with “The Only” White Sturgeon Caviar*

served in two courses, four pancakes per person with cucumber, scallion and hoisin

Entrée

Second Course Peking Duck

stir fried with a choice of ginger scallion sauce, black truffle sauce or black bean sauce

Wok Fried Lobster with Tamarind Vinegar Sauce

black garlic, shimeji, fresno pepper

Jasmine Smoked Prime Short Rib

sweet glaze, pickled lotus root

Side

Wok Fry Green Bean ^{Vg}

lily bulb, dried chili

Hong Kong Fried Rice

shrimp, pork, asparagus, wok fried egg

Dessert

Chef Creation Dessert

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Canapes Menu

Select 5 items | \$5 per person for each item over 5
\$55 per person for 2 hours | \$25 per person each additional hour

Wagyu Beef Pumpkin Puff
black pepper sauce

Chicken Pot Sticker
garlic chives, hoisin

Singaporean Chili Crab Spring Roll
sweet chili glaze

Shumai
shrimp and Berkshire pork

Glazed Duroc Pork Belly Buns
toasted chili, hot honey sauce, pickled daikon

Drunken Wontons
pork, sesame, chili oil, black vinegar, peanuts

Vegan & Vegetarian

Chinese Crystal Dumpling

Edamame Dumpling

Enoki Mushroom with Szechuan Sweet Chili Sauce

Mini Morel and Pea Shoot Egg Roll
apricot sauce, hot mustard

Vegan Chicken with Toban Chili Vinegar Sauce

Vegan Hot and Sour Soup

Vegan Lettuce Wrap ^G
butter lettuce, black bean sauce, pinenuts, pistachio + 20 per person

Add-ons

Hakkasan Dim Sum Platter* (Display Only)
20 per person

Hakka Noodle* (Display Only) ^V
shimeji mushroom, egg, bean sprouts
12 per person

Hong Kong Fried Rice* (Display Only)
shrimp, pork, asparagus, yellow chives, wok fried egg
10 per person

Peking Duck*
25 per person, 45 per person with "The Only" White Sturgeon Caviar

Chef Duck Carving Station*
250 based on 2 hours, 150 per additional hour

Chef's Selection of Assorted Desserts
250 based on 2 hours, 150 per additional hour

Seasonal Fruit
12 per person

Macaron Towers

1850.00++ PER TOWER

210 pieces assorted macarons per tower

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Includes Red Bull Energy Drinks (Regular, Sugarfree and Editions), Soft Drinks,
Still and Sparkling Bottled Water, Q Premium Mixers, and Juice Mixers.

Premium Beverage Package 1

55 per person for 2 hours | 70 per person for 2.5 hours | Available for groups of 8 or more

Premium Beer & Wine Bar

Beer	Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÚTRL Seltzer, High Noon Watermelon Seltzer
Wine	Gambino, Prosecco, Italy Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

Premium Beverage Package 2

70 per person for 2 hours | 90 per person for 2.5 hours

Premium Bar, Mixed Cocktails (1.5 oz)

Beer	Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÚTRL Seltzer, High Noon Watermelon Seltzer
Vodka	Ketel One, Three Olives
Gin	Bombay Sapphire, Tanqueray
Rum	Captain Morgan Spiced , Mount Gay 'Eclipse'
Tequila	818 Reposado, Jose Cuervo Tradicional Silver
Bourbon/Whiskey	Jack Daniel's, Maker's Mark
Scotch	Dewar's White Label, Johnnie Walker Black
Cognac	D'Ussé VSOP, Hennessy VS
Cordials	Aperol, Chambord, Kahlúa
Wine	Gambino, Prosecco, Italy Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

PLEASE NOTE: Specialty cocktails and shots are not part of any beverage package.

Any of these items ordered will be charged by consumption on the final bill. The host of the party will be advised of any special requests not included in the bar package prior to serving the beverage.

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Still and Sparkling Bottled Water, Q Premium Mixers, and Juice Mixers.

Luxury Beverage Package

90 per person for 2 hours | 112 per person for 2.5 hours

Luxury Bar, Mixed Cocktails (1.5 oz)

Beer	Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÚTRL Seltzer, High Noon Watermelon Seltzer
Vodka	Belvedere, Grey Goose, Tito's Handmade
Gin	Bombay Sapphire, Hendrick's, Tanqueray
Rum	Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila	Casamigos Reposado,, Jose Cuervo Tradicional Silver, Patrón Añejo
Bourbon/Whiskey	Elijah Craig, Jack Daniel's, Jameson, Maker's Mark
Scotch	Dewar's White Label, Glenlivet 12 yr, Johnnie Walker Black
Cognac	D'Ussé VSOP, Hennessy VS
Cordials	Aperol, Chambord, Kahlúa
Wine	Veuve Cliquot Yellow Label, Champagne, France Sea Sun, Chardonnay, California Quilt ThreadCount, Sauvignon Blanc, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California Mouton Cadet, Bordeaux, France

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Formal Wine or Sake Pairing

Available for groups of up to 30 guests

Sommelier presentation table side per course

4 course pairing at maximum

Selections start at \$100 per bottle

\$500 Sommelier labor charge

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24.10.21