





## Orchid Menu

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

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**Appetizers** Additional Selections \$7.50 per person supplement select two

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Morel and Pea Shoot Egg Roll <sup>V</sup>  
apricot sauce, hot mustard

Mushroom Salad <sup>Vg</sup>  
oyster, shiitake, shimeji, lettuce, asparagus, plum lemongrass dressing

Vegan Dim Sum Basket <sup>Vg</sup>  
wild mushroom and truffle, edamame jade, crystal vegetable, pea shoot

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**Entrées** Additional Selections \$11.50 per person supplement select two

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General Tsao Vegan Chicken <sup>Vg</sup>  
chili, sesame

Vegetable Ma Po Tofu <sup>V</sup>  
house made tofu, baby zucchini, eggplant, cilantro chive vinaigrette

Hakka Noodle <sup>V</sup>  
shimeji mushroom, bean sprouts, egg

Singaporean Vegetable Fried Rice <sup>V</sup>  
asparagus, sweet pea, egg, lemon, mint, chili sauce

Eggplant, Tofu, and Mushroom <sup>Vg</sup>  
chili and black bean sauce

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**Sides** Additional Selections \$7.50 per person supplement select two

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Wok Fry Green Bean <sup>Vg</sup>  
lily bulb, dried chili

Asparagus <sup>Vg</sup>  
wok fried, garlic

Baby Bok Choy and Snap Peas <sup>Vg</sup>  
ginger, crispy garlic

Steamed Fragrant Rice <sup>Vg</sup>

Winter Mix <sup>Vg</sup>  
romanesco, baby corn, carrot, shiitake mushroom

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**Dessert**

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Exotic Pavlova <sup>Vg G</sup>  
coconut meringue, tropical compote, mango sorbet

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

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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.  
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## Peony Menu

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

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**Appetizers** Additional Selections \$7.50 per person supplement select two

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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 <sup>V</sup>  
apricot sauce, hot mustard

Crispy Duck Salad  
pomelo, pine nuts, shallot

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**Entrées** Additional Selections \$11.50 per person supplement select two

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General Tsao Chicken  
crispy chicken breast, chili, sesame

Crispy Walnut Chicken  
black vinegar, soy, kumquat

Roasted Branzino <sup>G</sup>  
ginger, scallion, cilantro, sesame-soy sauce

Roasted Chilean Seabass  
bumble bee honey

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

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**Sides** Additional Selections \$7.50 per person supplement select two

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Singaporean Vegetable Fried Rice <sup>V</sup>  
asparagus, sweet pea, egg, lemon, mint, chili sauce

Wok Fry Green Bean <sup>Vg</sup>  
lily bulb, dried chili

Baby Bok Choy and Snap Peas <sup>Vg</sup>  
ginger, crispy garlic

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

Hakka Noodle <sup>V</sup>  
shimeji mushroom, egg, bean sprouts

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**Dessert**

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Spikey Lemon <sup>G</sup>  
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

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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 <sup>V</sup>  
apricot sauce, hot mustard

Crispy Duck Salad  
pomelo, pine nuts, shallot

**Entrées** Additional Selections \$11.50 per person supplement select three

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General Tsao Chicken  
crispy chicken breast, chili, sesame

Crispy Walnut Chicken  
black vinegar, soy, kumquat

Roasted Branzino <sup>G</sup>  
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

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Singaporean Vegetable Fried Rice <sup>V</sup>  
asparagus, sweet pea, egg, lemon, mint, chili sauce

Winter Mix <sup>Vg</sup>  
romanesco, baby corn, carrot, shiitake mushroom

Baby Bok Choy and Snap Peas <sup>Vg</sup>  
ginger, crispy garlic

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

Hakka Noodle <sup>V</sup>  
shimeji mushroom, egg, bean sprouts

**Dessert**

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Spikey Lemon <sup>G</sup>  
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

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**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 <sup>Vg</sup>  
wild mushroom and truffle, edamame jade, crystal vegetable, pea shoot

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**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 <sup>G</sup>  
pineapple, pepper, onion, pomegranate

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

Jasmine Smoked Prime Short Rib  
sweet glaze, pickled lotus root

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**Sides** Additional Selections \$7.50 per person supplement select three

Singaporean Vegetable Fried Rice <sup>V</sup>  
asparagus, sweet pea, egg, lemon, mint, chili sauce

Winter Mix <sup>Vg</sup>  
romanesco, baby corn, carrot, shiitake mushroom

Baby Bok Choi and Snap Peas <sup>Vg</sup>  
ginger, crispy garlic

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

Hakka Noodle <sup>V</sup>  
shimeji mushroom, egg, bean sprouts

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**Dessert**

Spikey Lemon <sup>G</sup>  
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

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### Appetizer

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#### 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

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#### 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

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#### Wok Fry Green Bean <sup>Vg</sup>

lily bulb, dried chili

#### Hong Kong Fried Rice

shrimp, pork, asparagus, wok fried egg

### Dessert

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#### 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

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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 <sup>G</sup>  
butter lettuce, black bean sauce, pinenuts, pistachio + 20 per person

### Add-ons

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Hakkasan Dim Sum Platter\* (Display Only)  
20 per person  
Hakka Noodle\* (Display Only) <sup>V</sup>  
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

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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

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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)

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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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Includes Red Bull Energy Drinks (Regular, Sugarfree and Editions), Soft Drinks,  
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)

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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

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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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25.02.24