



DINE LA RESTAURANT WEEK AUGUST 14th - AUGUST 28th

SUN-THU 5-11PM | FRI & SAT 5PM-12AM

◆◆ ————— DINNER \$65/PP* ————— ◆◆

Cocktail + \$16

(CHOICE OF)

Lychee Martini

Aspen Vodka, Elderflower, Lychee Infused Nectar, Lemon

Fire & Fortune

El Silencio Mezcal, Tepozán Blanco Tequila, Tamarind,
Pineapple, Tajin, Optional Habanero Heat

Starter

(CHOOSE ONE)

Pork Potstickers

Chili Sesame Glaze

Chicken Wing Lollipops

Peanuts, Thai Basil, Sweet and Sour

Spicy Tuna Tartare on Crispy Rice

Spicy Mayonnaise, Kabayaki Sauce

Imperial Vegetable Egg Roll

Wild Mushroom, Cabbage, Snow Peas

Tuna Pringles

Truffle Aioli, Egg, Tomato

Entrée

(CHOOSE ONE)

Beef Mongolian

Snow Peas, Shimeji Mushroom

Teriyaki Glazed Salmon

Asparagus, Long Beans, Ginger

Crispy Orange Chicken

Steamed Bok Choy

Vegetable Fried Rice^{tv}

Olive Leaf, French Beans, Egg, Squash

Sushi Platter

Tuna, Salmon, Yellowtail Nigiri
Spicy Tuna Roll, Shrimp Tempura Roll

Dessert

(CHOOSE ONE)

Chocolate Buddha^{tv}

Dark Chocolate Mousse
Warm Hazelnut Brownie, Vanilla Ice Cream

Banana Pudding

Sea Salt Caramel, Fortune Cookie Crumb, Caramelized Banana

Ice Cream & Sorbet^v

Assorted Seasonal Flavors

CAN BE MADE GLUTEN FREE = I VEGETARIAN = V

*TAX & GRATUITY NOT INCLUDED | PRESET AVAILABLE FOR PARTIES OF 8 OR LESS
THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, PORK, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.