





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

Sugar Snap Pea Salad ^V
18 month-aged parmigiano reggiano, sesame-yuzu 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-Fried 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}

Dessert

Apple Pavlova ^{Vg G}
coconut meringue, green apple compote, lemongrass sorbet

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.

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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-Fried 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

Hazelnut Milk Chocolate Parfait ^V
sea salt caramel, semifreddo, chocolate crumbs

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

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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

Chinese Broccoli ^{Vg}
garlic, crispy leaf

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

Hazelnut Milk Chocolate Parfait ^V
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.
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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

Crispy Char Siu Bao Bun

honey-roasted pork, black pepper barbeque sauce

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

Chinese Broccoli ^{Vg}

garlic, crispy leaf

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

Hazelnut Milk Chocolate Parfait ^V

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 Maine Lobster

golden fragrance sauce

Jasmine Smoked Prime Short Rib

sweet glaze, pickled lotus root

Side

Wok-Fried Green Bean ^{Vg}

lily bulb, dried chili

Hong Kong Fried Rice *

shrimp, pork, asparagus, wok-fried egg

Dessert

Chef's Creation

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Includes a fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials, Wines, Beers, Seltzers, Red Bull Energy Drinks (Pure, Sugarfree, and Editions), Soft Drinks, Still and Sparkling Bottled Water, Fever-Tree 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, Michelob ULTRA ZERO, Stella Artois, NÜTRL 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, Michelob ULTRA ZERO, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer
Vodka	Grey Goose
Gin	Bombay Sapphire, Tanqueray
Rum	Captain Morgan Spiced , Mount Gay 'Eclipse'
Tequila	Código 1530 Blanco, Don Julio Blanco
Bourbon/Whiskey	Jack Daniel's, Elijah Craig
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: Shots, Doubles, Triples, and Specialty cocktails are not part of any beverage package.

Champagne/Sparkling Wine Toasts are not included in the above pricing.

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.

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.

*Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.



Includes a fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials, Wines, Beers, Seltzers, Red Bull Energy Drinks (Pure, Sugarfree, and Editions), Soft Drinks, Still and Sparkling Bottled Water, Fever-Tree 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, Michelob ULTRA ZERO, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer
Vodka	Grey Goose
Gin	Bombay Sapphire, Hendrick's, Tanqueray
Rum	Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila	Casamigos Reposado, Código 1530 Blanco, 1800 Cristalino Añejo
Bourbon/Whiskey	Elijah Craig, Jack Daniel's, Woodford Reserve
Scotch	Dewar's White Label, Glenlivet 12 yr, Johnnie Walker Black
Cognac	D'Ussé VSOP, Hennessy VS
Cordials	Aperol, Chambord, Kahlúa
Wine	Veuve Clicquot 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 Silver Palm, Cabernet Sauvignon, California

PLEASE NOTE: Shots, Doubles, Triples, and Specialty cocktails are not part of any beverage package.

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Formal Wine or Sake Pairing

Available for groups of up to 20 guests

Sommelier presentation table-side per course
4-course pairing maximum

Tiers (per person): Tier 1 65 | Tier 2 95 | Tier 3 125
Inquiries for a higher tier will be evaluated on a case-by-case basis.

Same Tiers For Seated Dinner Groups of Over 20 Guests
(no table-side presentation)

250 Sommelier labor charge per hour

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