

**BISTRO LUNAR NEW YEAR MENU~**

**February 5th & 6th 2025**

Thirty Dollar 3-Course Prix Fixe Menu

**AMUSE BOUCHE**

**VEGAN STICKY RICE SHUMAI**

*Cucumber, ginger dipping sauce*

**ONE**

**SUPERIOR STOCK & FRESH NOODLES**

*Chicken, pork & shrimp stock, pea shoots, shimeji & enoki mushrooms, soft egg*

**\*or\***

**MUSHROOM MEDLEY SPRING ROLLS**

*Rainbow slaw, toasted hazelnuts, fig-infused soy dipping sauce*

**\*or\***

**SALT & PEPPER SQUID**

*Szechuan pepper sauce, Thai chilis, Meyer lemon aioli, lime*

**TWO**

**HONEY & SOY-GLAZED SALMON FILLET**

*Shitake mushroom risotto, sesame butter-steamed green beans, edible "coral"*

**\*or\***

**PANKO-FRIED TOFU**

*Chili-braised Napa cabbage, lacquered Chinese eggplant*

**\*or\***

**CHOCOLATE, TEA & PEPPER-SMOKED DUCK BREAST**

*Fresh raspberry-shallot-hoisin beurre rouge, Ricotta-Parmesan bread pudding, wilted spinach*

**THREE**

**WINTER LEMON TART**

**\*or\***

**NEW YORK-STYLE CHEESECAKE**

## BEVERAGES

**\$3**

Honey-Sweetened Mango-Mint & Basil Black Tea

Lychee Lemon Drop

Clausthaler Original, Non-Alcoholic German Lager

San Pellegrino Sparkling Water

Mighty Leaf Organic Herbal Iced Tea

Mighty Leaf Organic Hot Tea Selection

Peerless Espresso

Peerless Cappuccino (add \$2)