

DINNER MENU

February 22 - March 7, 2026



\$46/GUEST

SOUP + \$2 ADD-ONS

- Hot & Sour Soup 酸辣汤 or ● Melted Gold 南瓜小米羹

APPETIZER

- Garlic-Flavored Okra 凉拌蒜香秋葵
house-made hot & sour sauce, garlic
- Chili Chicken 藤椒鸡
sesame chili oil, peanuts, cold cucumbers
- Five-Spiced Braised Beef 香菜拌卤牛肉
sesame chili oil, garlic, cilantro
- Scallion Twisty Roll (3) 手工葱香花卷
scallion, flour, salt

ENTREE

- Farmer's Style Stir-Fried Yuba 田园小炒玉竹
beancurd, wood-ear mushroom, snow peas, garlic, bell peppers
- Stir-Fried Diced Lotus Root 香辣榨菜藕丁
garlic, dried chili, banana pepper, vinegar, scallion, pickled cabbage
- La Rou With Mushrooms 野山菌炒腊肉
house-smoked hunan bacon, fresno pepper
- Double-Cooked Five-Spice Duck 飘香五味鸭
braised duck, dried pepper, red bell pepper, onion, cilantro, mala sauce, dark soy sauce
- Duck Yolk Breaded Crispy Shrimp 咸蛋黄焗虾仁
salted duck yolk, peeled shrimp, salad green mix

White Rice Included

Optional: Brown Rice +\$1 | Black Rice +\$2

DESSERT

- Sweet Sticky Rice Cakes 桂花糖油粑粑
osmanthus flower, brown sugar
- Douhua Blossom 荷塘豆花
tofu, coconut cream, matcha powder, soy milk, gelatin
- Fat Choy Rice Cake (3) 旺旺发糕
rice flour, granulated sugar, ostmanthus flowers

○ Gluten-Free
By Request

● Contain Non Removable
Allergens

● Non-Spicy
Option Unavailable

● Vegetarian

* Vegetarian
By Request

Guests may choose one dish from each course. No substitution. DOB menus are per table only.

LUNCH MENU

February 22 - March 7, 2026

11:30 AM - 3:00 PM

\$32/GUEST



SOUP

- Hot & Sour Soup 酸辣汤 or ●● Melted Gold 南瓜小米羹

APPETIZER

- Sumiao Gyoza (5) 素描锅贴
pork gyoza, vinegar sauce
- Wood-Ear Mushroom Salad 凉拌酸辣木耳
house-made hot & sour sauce, pickled pepper, sesame oil, cilantro
- Mini Shrimp Shumai (5) 迷你虾蓉烧卖
wonton wraps, minced pork, minced shrimp, garlic, ginger and soy sauce

ENTREE

- Spicy Beef Over Golden Rice Crunch 香脆锅巴牛肉
(egg), marinated beef, oyster sauce, green peppers, onions, ginger, garlic, cumin
- * Cumin-Scented Mini Potatoes 孜然迷你土豆仔
Chinese sausage, red bell peppers, garlic, scallions, crushed chili, soy sauce
- BBQ Ribs Festival 五香孜然烤排骨
housemade bbq sauce, dried chili pepper, spring greens
- *● Rustic Fried Rofu 农家煎豆腐
pork belly, scallion, duo jiao, longhorn pepper

White Rice Included

Optional: Brown Rice +\$1 | Black Rice +\$2

SOFT DRINKS

Choose one:

Assorted Soda | Soy Milk | Wang Lao Ji | Chrysanthemum Tea

○ Gluten-Free
By Request

● Contain Non Removable
Allergens

● Non-Spicy
Option Unavailable

● Vegetarian

* Vegetarian
By Request

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