



Alpharetta Restaurant Week 2019

\$35 Dinner Menu

Choose one from each course.

First Course

Crispy Battered Shrimp

Panko battered shrimp with sweet and sour sauce

Tuna Tartare

Tuna, mango, in a ginger sauce dressing served on a shrimp chip

Crispy Butter Eggplant (Vegetarian)

Deep fried and sautéed with onions and peppers on a bed of lettuce

Crispy Butter Calamari GF

Deep fried and sautéed with onions and peppers on a bed of lettuce

Second Course

Shaken Beef

Cubed filet mignon sautéed with onions served on a bed of lettuce and tomatoes

Clay Pot Combination

Fried rice with Chinese sausage, shredded scallop, shrimp, chicken, beef, young bamboo, and mushrooms served in a sizzling clay pot

Crispy Pan Fried or Flatrice Noodle

Choice of beef, chicken, tofu or seafood
bok choy, broccoli, carrots, onions, and baby corn

Salmon Rice GF

Salmon topped with tamarind, tomato sauce

Third Course

See server for dessert menu.