

Summer 2006 Asian Pacific Lunch Menu

(REVISED 5/22/06)

1st Course

(Select One)

Baby Greens with Ponzu Vinaigrette
in Crisp Lumpia Cup

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Chilled Shrimps and Asparagus
with Yuzu Gelee

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Salmon Cake and Sweet Thai Chili Sauce, topped with Curried Cream
accompanied with Baby Greens

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Grilled Hoisin Guava BBQ Pork Loin
with Thai Basil Corn Bread and Black Bean Corn Salsa

2nd Course

(Select One)

Chicken Galantine and Vegetable Cous Cous Salad
with Ginger Scallion Pesto

\$13.95

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Crisp Rice Paper Wrapped Salmon with Miso Mustard Sauce
served Sautéed Edamame and Bamboo shoots

\$15.95

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Braised Boneless Lemongrass Short Rib and Shrimps
with Garlic Mashed Potato

\$15.95

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Grilled Thai Marinated Beef with Basil Butter
served with Garlic Mashed Potato

\$14.95

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Confit of Garlic Infused Lamb Shank and Asian Mushrooms
with Anise Jus Lie served with Rice Noodle Pasta

\$14.95

Dessert

(Select One)

Selection of Desserts du Jour from the Dessert Cart