



THREE-COURSE SUMMER MENU

Available 5:30pm - 7:00pm

APPETIZER

WONTON SOUP

Wonton Dumplings, Bok Choy, BBQ Pork,
Ginseng Infused Broth

ECHO SALAD

Tossed Mixed Greens, Asian Herbs,
Sesame Soy Ginger Vinaigrette

PORK SATAY

Skewered Pork Tenderloin, Sweet Soy Reduction,
White Pepper, Garlic Crisps

THAI SHRIMP AND CHICKEN ROLLS

Shrimp, Chicken, Asian Herbs, Lumpia Wrap,
Banana Ketchup

SPICY SALMON ROLL

Spicy Salmon, Asparagus, Inside-Out with Wahoo
on top and Wasabi Tobiko

RAINBOW ROLL

California Roll topped with Salmon, Tuna, White Fish,
and Avocado

ENTRÉE

PAD THAI

Choice of Chicken, Vegetable, Pork, or Shrimp
Rice Noodles, Shallots, Bean Sprouts, Tofu, Egg,
Thai Basil, Roasted Peanuts

HUNAN CASHEW CHICKEN

Cashews, Water Chestnuts, Spicy Hunan Sauce

SALMON TERIYAKI

All Natural Salmon, Charbroiled, Stir Fried Vegetables,
Cilantro, Ginger

KALBI STEAK

Skirt Steak, Kimchee Fried Rice, Sesame Pickled Daikon

SESAME CHICKEN

Toasted Sesame, Sweet Garlic Honey Sauce

CANTONESE BLACK COD

Steamed Black Cod, Black Beans, Chinese Wine, Ginger,
Scallion, Toasted Garlic

DESSERT

SORBET

House-made Daily Flavor, Marinated Seasonal Fruit

MOLTEN CHOCOLATE LAVA CAKE

Tahitian Vanilla Bean Ice Cream, Ginger & Berries Compote

MANDARIN ORANGE CHEESECAKE

Yuzu Citrus Sauce, Chocolate Bisque

\$30.00 per person, plus tax & gratuity