



RESOUNDING ASIAN CUISINE

## First Course

### **ECHO SALAD**

Tossed Mixed Greens, Asian Herbs, Sesame Soy Ginger Vinaigrette

### **CRISPY JUMBO SHRIMP**

Panko Breaded, Sweet and Sour Sauce, Wasabi Cream

### **SALT AND PEPPER CALAMARI**

Sliced Calamari Steak, Scallion, Thai Chili, Crushed Black Pepper

## Second Course

### **SALMON TERIYAKI**

Charbroiled Salmon, Stir Fried Vegetables, Cilantro, Ginger

### **SESAME CHICKEN**

Toasted Sesame, Sweet Garlic Honey Sauce

### **PORK OR CHICKEN PAD THAI**

Rice Noodles, Shallots, Bean Sprouts, Chives, Tofu, Egg,  
Thai Basil, Roasted Peanuts

## Third Course

### **MOLTEN LAVA CHOCOLATE CAKE**

Tahitian Vanilla Bean Ice Cream, Ginger and Berry Compote

### **SORBET WITH MARINATED SEASONAL FRUIT**

### **COCONUT SOUFFLÉ**

Malibu Coconut Cream

**\$35.00 per person**

*Plus Service Charge and Tax*

Substitute one of the following items for your second course for an additional \$10.00 per person.

**SEARED GINGER BEEF**

**VIETNAMESE SEARED FLUKE**

**PEKING DUCK FOR ONE**