



Restaurant Week Menu
February 28th – March 5th

Small Plates

(choose one)

SHIITAKE MUSHROOM BISQUE

fresh shiitake and Chinese black mushrooms, coconut milk, white truffle

PORK BUNS (char sui bao)

housemade steamed buns filled with Chinese roast pork, Asian vegetable, hoisin sauce

SHRIMP YAKITORI

grilled white shrimp skewers glazed with soy and lime

LOTUS SALAD

local organic greens, romaine, honeyed pumpkin seeds, fuji apple, ginger-sesame vinaigrette

Entree

(choose one)

JAPANESE RICE BOWL (Katsudon)

pan fried panko crusted pork cutlet, Japanese caramelized onion broth, Japanese short grain rice

VIETNAMESE CARAMEL CHICKEN

pan roasted free range chicken breast and boneless thigh deglazed with Vietnamese caramel sauce, Cilantro, Basil and mint, jasmine rice

BEEF PENANG

wok seared beef tenderloin simmered with penang red curry, sweet onion and red bell pepper, jasmine rice with fresh basil and house roasted peanuts

Dessert

(choose one)

CHEESECAKE LOLLIPOPS

One of each: Chocolate hazelnut, Raspberry Mousse with white and dark chocolate

THAI RICE PUDDING

traditional coconut rice pudding with caramelized vanilla sugar, mango and coconut rum sauce

Menu is subject to change based on availability of ingredients

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