



## A Sampling of Our Daily Seasonal Specials

**Lobster Rolls** *langostino lobster and sautéed vegetables wrapped in filo dough*

**Crispy Vietnamese Rolls** *pork and vegetables wrapped in rice paper*

**Fresh Rolls** *shrimp, mango, vegetables, plum peanut sauce*

**Softshell Crab Tempura** *Asian slaw, sweet soy glaze*

**Lettuce Wraps** *sautéed chicken, Chinese sausage, water chestnuts, roasted peanuts*

**Baked Greenlip Mussels** *lemon dill butter, vermicelli*

**Roasted Fig Salad** *pomegranate vinaigrette, crumbled blue cheese,*

**Lobster Chile Relleno** *langostino lobster, goat & sharp cheddar cheese, roasted tomato cream sauce*

**Grilled Wild Salmon** *blackberry honey mustard glaze*

**Seared Ahi** *wasabi butter, masago, sushi rice*

**Thai-style Whole Fried Fish** *Bronzini seabass, chili tamarind glaze*

**Thai Bouillabaisse** *fresh seafood in Thai green coconut curry broth*

**Singapore "Laksa"** *prawns, tofu, vegetables in coconut curry broth with rice noodles*

**Indian Lamb Kebabs** *grilled brochettes of lamb marinated in Indian spices*

**Pork Pot Roast** *caramelized soy ginger glaze, baby bok choy, pearl onions*

**Korean BBQ Beef Shortribs** *"Bulgogi"*

**Stuffed Butternut Squash** *farmer's market vegetables in coconut curry*

**Stuffed Eggplant** *tofu, chives, blackbean sherry sauce*

**South-East Asian Curries**

All our dressings, marinades, and sauces are made in-house.