

Shen Yun Special Engagement

PRELUDE

BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

act one

Popcorn Shrimp | 5
Sweet Chili, Lime

Pork Shu Mai | 4
Ponzu

Vegetable Potstickers | 4
Spicy Soy

Chicken Satay | 4
Wasabi Soy

Shiitake Spring Roll | 4
Hoisin

act two

Hot & Sour Soup | 7
Tofu, Napa Cabbage

Crispy Noodle Salad | 9
Mango, Cucumber, Onion, Chili

Barbeque Pork Hum Bao | 8
Barbeque Ginger Dip

Szechuan Green Bean Salad | 7
Bean Sprout, Cashew, Cilantro

Baby Bok Choy | 6
Water Chestnut, Sesame, Ginger

act three

Soy Braised Pork Belly | 15
Spiced Lentils, Celery, Pea Shoots, Pepper Flakes

Lettuce Cups | 14
Chicken Noodle Salad, Spicy Ponzu

Crispy Duck | 18
Cucumber, Daikon, Pancakes, Plum Sauce

Five Spice Tuna | 19
Coconut Rice, Green Mango, Chili Ginger Sauce

Beef Teriyaki | 16
Sticky Rice, Scallion

finale

Prelude to Intermission

Skip the lines and the hassle
of the lobbies during intermission.

**Ask your server to pre-order
your intermission treats!**

dessert

Candied Ginger Custard | 7
Honey Chili Pineapple

Chilled Rice Pudding | 7
Coconut, Mango, Lime

Ice Cream or Sorbet | 7
Please ask you server for
today's selections

*The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. Parties of 6 or more are subject to a single check with an 18% automatic gratuity, of that 100% will go to the service staff.

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified