

MIAMI \* LAS VEGAS \* SINGAPORE \* LOS ANGELES \* DALLAS 2020

# **CHINESE NEW YEAR MENU**

AND

COCKTAIL PAIRING

#### SMOKED SALMON SALAD \$22++

BABY GREENS, RADISH, SESAME-PINENUT VINAIGRETTE CRISPY QUINOA & CHEESE TOAST

Smoke Show \$15++

Smoke Applewood infused American whisky, Smoked mango, lemon, basil, bitters, club soda

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#### **DEEP SOUTH RAMEN \$28++**

DARK & SMOKEY CHICKEN BROTH, COLLARD GREENS, CHOW CHOW PICKLED OKRA, MUSHROOM TEMPURA, DEVILED EGG WITH SMOKED TROUT ROE

Southern Peach \$15++

American whiskey, aperol, lemon, thyme, white peach, sweet tea

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### ROASTED RICE TEA BRAISED CRISPY PORK \$39++

PORK JUS. 50 YEAR OLD BALSAMIC, BARLEY RISSOTO & GREEN APPLE VINAIGRETTE

Yardbird Old Fashioned \$15++

Bacon -infused American whiskey, maple syrup, bitters

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## **CHOCOLATE BOMB \$18++**

AUSPICIOUS CHOCOLATE SPHERE FILLED WITH VANILLA SPONGE PROSECCO JELLY, TANGERINE PASTRY CREAM, LAVENDER BEURRE BLANC

East to West Sour \$15++

Indulge in an after meal sensation of our house infused dark chocolate American whisky Japanese whiskey, yuzu, lemon, earl grey tea, egg white, bitters

AVAILABLE FROM 24<sup>TH</sup> JANUARY 2020 – 2<sup>ND</sup> FEBRUARY 2020

DINNER ONLY

PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX AND 10% SERVICE CHARGE MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH & SEASONAL PRODUCE