

**1<sup>st</sup> Course Choose One**

**Lumpia** ~ pork, ginger & garlic filled spring roll with house dipping sauce

**Tiger Salad** ~ sweet onions, Italian long hot peppers, cilantro,  
rice wine – wasabi vinaigrette GF VG SP

**Tofu Skins** ~ finely cut tofu sheets with house-made chili crispy, fermented black beans  
sauce, green onion, ginger, garlic, sesame & shallots GF, VG, SP

**2<sup>nd</sup> Course Choose One**

**Pad Thai** ~ choose chicken, tofu, or shrimp with rice noodle, bean curd & tofu, crispy  
shallots, toasted peanuts, lime, green onion & house-made peanut-tamarind sauce  
(GF, Veg, VG, PS, upon request)

**Crispy Cauliflower Rice Bowl** ~ ground chicken or tofu with fermented black bean  
sauce, Thai peanut pesto, cucumber salad, kimchi, crushed peanuts, crispy shallots,  
sesame, green onions, Korean sauce & kewpie mayo PS (VG upon request)

**Grilled Pork Bulgogi or Tofu Bulgogi** ~ steamed rice, pickled vegetables, kimchi,  
salted – sesame cucumbers, lettuce wraps, garlic & sliced spicy peppers

**Crispy Bastard Szechuan Beef & Vegetables** ~ sweet & savory black sauce,  
Szechuan peppercorns, broccoli, carrot, eggplant, zucchini, thai basil, chives, house-  
made chilies, steamed rice

**3<sup>rd</sup> Course Choose One**

**Crème Brulé**

Asian spiced, creamy custard, perfect brulé

**S'mores**

toasted marshmallow, dipped in rich dark chocolate, graham cracker crumble

**Simmer Sweet Pumpkin**

crushed pecans, coconut milk, tahini, Maldon salt