

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

CHINESE NEW YEAR MENU

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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 24TH JANUARY – 2ND FEBRUARY

WEEKDAY: LUNCH AND DINNER (EXCEPT 24TH JANUARY, DINNER ONLY)

WEEKEND: 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