

CHEF'S CHOICE PRIX FIXE MENU

(Monday Thru Friday All Evening)

FIRST COURSE

Wonton Soup *(Pork or Chicken)*
Egg Drop Soup *(with Sliced Button Mushrooms)*
Vegetarian Hot and Sour Soup ^{V S}
Miso Soup

SECOND COURSE

Field Green Salad ^V *(with House Ginger Dressing)*
Roast Duck Spring Roll
Scallion Pancake ^V
Alaska Roll *(Salmon, Avocado, Cucumber)*
Shrimp and Mango Roll
Crabmeat and Pork Soup Dumpling
Chicken Satay
Pan-Seared Black Pepper Tuna Tataki ^S

MAIN COURSE

Mongolian Lamb Chop ^{S *}
Whole Canadian Lobster Cantonese Style *
Signature Crispy Beijing Duck with Chef's Pancakes
Grilled Whole Bronzini with Extra Virgin Olive Oil and Ginger Lemon Zest *
Wok Tossed Ribeye Steak Kew ^S
(with Szechuan Mala Sauce)
Moonstone Fusion Prawn
Honey Chicken with Mixed Roasted Nuts
Mandarin Style Filet Mignon* *(10 Oz.)*
Scottish Salmon Teriyaki
Dragon and Phoenix *
(Sautéed Lobster Tail Meat and Jumbo Prawn / Crispy Chicken and Honey Walnuts)
Happy Moonstone Family
(Sautéed Pork Tenderloin, Beef, Chicken, Shrimp and Sea Scallop served in Crispy Basket)
Sizzling Mandarin Paradox
(Sliced Flank Steak and Sea Scallop with Black Pepper Sauce served on Hot Iron Plate)
Moonstone Three Treasures ^S
(Sliced Flank Steak, White Meat Chicken and Roast Pork in Spicy Garlic Sauce)
Sushi and Sashimi
(6pcs Sashimi / 4pcs Sushi / 1 Spider Roll)

DESSERT

Rum Raisin Bread Pudding Pastry *(with Vanilla Bean Ice Cream)*
Crispy Banana Spring Roll *(with Lychee Sherbet)*

SHOWCASE WINES

Fleur De Mer Rosé
Côtes De Provence, France 2016 (\$9 supplemental)
Chateau St. Jean Cabernet Sauvignon
Sonoma Valley, California 2015 (\$9 supplemental)
Pacific Rim Riesling
Columbia Valley, Washington State 2015 (\$6 supplemental)
Hakutsuru "Ume" Plum Wine
Kobe, Japan (\$6 supplemental)

\$39 per guest

(tax and gratuity not included)

* \$10 supplemental

No Sharing Please

S - Spicy V - Vegetarian