

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 or Steak Satay
Pan-Seared Black Pepper Tuna Tataki ^S
Nigiri Flight

MAIN COURSE

Mongolian Lamb Chop ^{S*}
Whole Canadian Lobster Typhoon Shelter Style ^{S*}
Signature Crispy Beijing Duck
(with Mandarin Pancakes, Spring Onion, Cucumber and House Hoisin Sauce)
Steamed Whole Bronzini ^{*}
(One Side with Fresh Seasoned Garlic, One Side with Black Bean Relish)
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 Char Siu Roast Pork in Spicy Garlic Sauce)
Sushi and Sashimi
(6pcs Sashimi / 4pcs Sushi / Angry Lobster Roll)

DESSERT

Crème Brûlée *(Raw Sugar Crisp)*
Keylime Pie *(with Almond Cookie Crust)*

SHOWCASE WINES

Gérard Bertrand Cote Des Roses
Languedoc, France (\$10 supplemental)
Chateau St. Jean Cabernet Sauvignon
Sonoma Valley, California (\$9 supplemental)
Chateau Ste. Michelle Riesling
Columbia Valley, Washington State (\$7 supplemental)
Hakutsuru "Ume" Plum Wine
Kobe, Japan (\$7 supplemental)

\$45 per guest

(tax and gratuity not included)

** \$10 supplemental*

No Sharing Please

S - Spicy V - Vegetarian