

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 *with Salmon, Avocado, Cucumber*
Spicy Tuna Roll ^S
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 Fish * (*Daily Availability*)
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
Broiled Bourbon Soy Marinated Skirt Steak
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 *with Raw Sugar Crisp*
Keylime Pie *with Almond Cookie Crust*

SHOWCASE WINES

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

\$48 per guest

(tax and gratuity not included)

* \$10 supplemental

No Sharing Please

S - Spicy V - Vegetarian