

# CHEF'S CHOICE PRIX FIXE MENU

(Monday Thru Friday All Evening)

## FIRST COURSE

Wonton Soup (*Pork or Chicken*)  
Snow Crab and Sweet Corn Soup  
Vegetarian Hot and Sour Soup<sup>V S</sup>  
Miso Soup

## SECOND COURSE

Field Green Salad<sup>V</sup> *with House Ginger Dressing*  
Roast Duck Spring Roll  
Scallion Pancake<sup>V</sup>  
Puffed Rice Shrimp Ball  
Crabmeat and Pork Soup Dumpling  
Chicken Satay or Steak Satay  
Alaska Roll *with Salmon, Avocado, Cucumber*  
Spicy Tuna Roll<sup>S</sup>  
Pan-Seared Black Pepper Tuna Tataki<sup>S</sup>  
Nigiri Flight

## MAIN COURSE

Mongolian Lamb Chop<sup>S\*</sup>  
Whole Canadian Lobster Typhoon Shelter Style<sup>S\*</sup>  
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<sup>S</sup>  
*with Szechuan Mala Sauce*  
Moonstone Fusion Prawn  
Honey Chicken with Mixed Roasted Nuts  
Mandarin Style Filet Mignon\* (*12 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<sup>S</sup>  
*Sliced Flank Steak, White Meat Chicken and Char Siu Roast Pork in Spicy Garlic Sauce*  
Sushi and Sashimi  
*6pcs Sashimi / 4pcs Sushi / Southern Comfort Roll*

## DESSERT

Please ask the server for daily dessert available

## SHOWCASE WINES

Gérard Bertrand Cote Des Roses  
*Languedoc, France (\$10 supplemental)*  
Beaulieu Vineyard Cabernet Sauvignon  
*Napa Valley, California (\$10 supplemental)*  
Chloe Pinot Grigio  
*Valdadige, Italy (\$7 supplemental)*  
Rutherford Hill Chardonnay  
*Napa Valley, California (\$10 supplemental)*  
Hakutsuru "Ume" Plum Wine  
*Kobe, Japan (\$7 supplemental)*

**\$58 per guest**

*(tax and gratuity not included)*

*\* \$10 supplemental*

*No Sharing Please*

*S - Spicy V - Vegetarian*