

DESSERTS



TIRAMISU

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HOT POT



When you order a hot pot, we bring a small stove to your table along with fresh vegetables, seafood and beef - a combination of your choosing - that you'll cook in our well seasoned chicken broth. The pot is split into two sections: one for spicy soup and one non-spicy. Like fondue, hot pot is the perfect thing to share with friends and family.

HOW IT'S DONE

Throw in the vegetables and meat one by one whenever you want and wait a minute for them to cook. To poach the eggs, crack the eggs in an area where you won't disturb it and scoop it up when it's cooked to your desired consistency.

Our hot pot is served with one plate of napa cabbage, baby bok choy, tofu, angel hair noodles, two eggs & a choice of: egg noodles, rice noodles, steamed rice, fried rice (add \$0.50), or brown rice (add \$1).

Combination Hot Pot 39.95 *One plate of butterfly shrimp & beef*

Seafood Hot Pot 45.95 *One plate of butterfly shrimp, scallops, sliced fish, imitation crab, squid, fish meatballs, & oysters.*

HOT POT EXTRAS

Vegetable Plate	13.95	Filleted Fish	10.95	Angel Hair Noodles	3.95
Combination Plate	17.95	Scallops	11.95	Egg Noodles	4.95
Plate of Seafood	19.95	Baby Bok Choy	5.95	Rice Noodles	3.95
Shrimp	10.95	Napa	5.95	Rice Vermicelli Noodles	3.95
Oyster	10.95	Soup (S)	4.95		
Beef	10.95	Soup (L)	5.95		



CREME BRULEE

EACH
HOMEMADE
DESSERT IS
\$7.95



MANGO MOUSSE



CHOCOLATE MOUSSE

























STICKY RICE
WITH EGG
CUSTARD



COMBINATION HOT POT

dimsum

Small dishes traditionally eaten at brunch typically with hot tea. Add a few of our 22 plates to your meal as appetizers or create an entire meal comprised of several dim sum dishes.

	STEAMED SHRIMP DUMPLINGS (4) 5.95	STEAMED PORK DUMPLINGS (4) 5.95	
	PORK & SHRIMP SIU MAI (4) 5.95	FRIED PORK DUMPLINGS (4) 5.95	
	STEAMED VEGETABLE DUMPLINGS (4) 5.95	FRIED CHICKEN DUMPLINGS (4) 5.95	
	FRIED SHRIMP NEST (3) 7.95	FLAT SHRIMP DUMPLINGS (3) 5.95	
	FRIED TARO DUMPLINGS (3) 5.95	STICKY RICE IN LOTUS LEAVES (2) 7.95	
	CHINESE BROCCOLI 7.95	HOM SOI GOK (3) 5.95	
	CHICKEN FEET 5.95	TOFU SKIN ROLLS (3) 5.95	
	STEAMED CHICKEN & PORK BUNS (3) 5.95	STEAMED PORK BUNS (3) 5.95	
	BAKED BBQ PORK BUNS (3) 5.95	LAVA SALTED EGG CUSTARD BUNS (3) 5.95	
	SESAME BALLS (3) 5.95	STEAMED EGG CUSTARD BUNS (3) 5.95	
	BAKED COCONUT BUNS (2) 5.95	STEAMED TARO BUNS (3) 5.95	



BUBBLE TEAS & SLUSHIES

Tapioca, often called "pearls," is made from the starchy root, cassava. They add a sweet & chewy texture to teas & slushies.

\$5.95 TEAS

JASMINE GREEN TEA
STRAWBERRY TEA
PEACH TEA
MANGO TEA
GREEN APPLE TEA
PASSION FRUIT TEA
HONEYDEW TEA

LYCHEE TEA
PINEAPPLE TEA

MILK TEA
THAI TEA
JASMINE MILK TEA
ALMOND MILK TEA

Teas with less/no ice will be an additional \$0.60

\$6.55 SLUSHIES

MANGO SLUSHIE
STRAWBERRY BANANA
TARO SLUSHIE
PEACH SLUSHIE
GREEN APPLE SLUSHIE
PINEAPPLE SLUSHIE
COCONUT SLUSHIE
PASSION FRUIT SLUSHIE

LYCHEE SLUSHIE
HONEYDEW SLUSHIE
PINA COLADA SLUSHIE