

Miami Spice September 2010

SZECHUAN SPICY AND SOUR SOUP

Shrimp, Chicken, Mushrooms, Bamboo Shoot, Tofu
Black Fungus, Scallion and Chili Oil

SCALLOP AND TRUFFLE DUMPLING

Steamed Dumpling with Port Wine Truffle Emulsion

THAI CHICKEN COCONUT SOUP

Cooked With Galangal, Lime Leaf, Pumpkin
Oyster Mushrooms and Chili Oil

THAI BEAN THREAD NOODLES

Minced Chicken, Shrimp, and Roasted Peanut with
Spicy Sour Sauce



INDONESIA BEEF RENDANG

Slow Cooked Spicy Dried Beef Curry with
Traditional Spices and Coconut Milk

INDIAN FISH CURRY

Grouper and Roasted Eggplant Cooked with Coconut
Milk, Tamarind Curry Leaves, Mustard Seeds and
Coriander

STEAMED YELLOWTAIL SNAPPER

Scallions and Onions Glazed in Hot Oil and
Superior Soy Sauce

CLAYPOT EGGPLANT

Wok-Fry Asparagus, Mushroom, Ginger, Scallion
and Oyster Sauce



CHOCOLATE TART

Dark Chocolate Tart with Pistachio Ice Cream

YUZU LEMON CHEESECAKE

Sake Poached Cherries and Black Sesame Ice Cream

VANILLA CRÈME BRULEE

Madagascar Cream Custard with Berries

Miami Spice Menu \$35

Wine Selection \$28