

## “THE ART OF SHARING”



*The spirit of China Grill's food is the spirit of a journey shared – the seeds for which were planted seven centuries ago when the great explorer Marco Polo returned home to share exciting new foods from the empire of Kubla-Kahn. Today, China Grill gathers ingredients from around the globe to compose its signature World Cuisine. Dramatically presented – a journey to be shared*

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### SALADS

(Please Select One)

#### *Baby Lettuce Salad*

Grilled Hearts of Palm, Marinated Artichokes, Warm Tempura Goat Cheese & Chinese Apple Vinaigrette

*Crackling Calamari Salad* Lime-Miso Dressing (*Adds \$4 to the Menu Price*)

*Caesar Salad* Ginger Aioli, Spiced Roasted Cashews & Crispy Wontons

### APPETIZERS

(Please Select Two)

*Tempura Sashimi* Hot Mustard Champagne Sauce

*Spicy Beef & Scallion Dumplings* Soy Ginger Sauce

*Curried Chicken Satay* Chilled Sesame Noodles & Crushed Chili Ponzu

*Marinated Tempura Tofu & Shiitake Mushroom Potstickers* Kimchee Aioli, Herb & Enoki Salad

*Lobster Pancakes (Adds \$10 to the Menu Price)* Wild Mushroom, Red Chili, Scallion & Coconut Milk

### ENTREES

(Please Select Three)

*Barbecued Salmon* Chinese Mustard Sauce & Stir-Fried Greens

*Wild Mushroom Profusion Pasta* Sake & Madeira Cream Sauce

*Pan Seared Spicy Tuna* Avocado Sashimi & Wakame Seaweed Salad

*Korean Kalbi Rib-Eye (Adds \$12 to the Menu Price)* Truffled Artichoke-Potato Hash

*Sake Marinated “Drunken Chicken”* Ponzu Sauce, Sweet Crispy Onions & Asian Slaw

*Sweet Soy Marinated Skirt Steak* Wok Sautéed Lo Mein Noodles & Tempura Shiitake Mushrooms

### ACCOMPANIMENTS

*Wasabi Mashed Potatoes OR Five Vegetable Fried Rice*  
(Additional Accompaniments May Be Purchased a La Carte)

### TRI-STAR DESSERT

*Specially Designed Dessert Sampler*

**Tasting Menu: \$75 per person**

***TASTING MENU NOT AVAILABLE ON FRIDAYS & SATURDAYS DECEMBER THROUGH MARCH or AT ALL DECEMBER 3<sup>rd</sup> THROUGH DECEMBER 8<sup>th</sup> 2008 and FEBRUARY 11<sup>TH</sup> THROUGH 17<sup>TH</sup> 2009***  
***ADDITIONAL BLACK-OUT DATES MAY APPLY***

Listed Prices are Exclusive of Water Service, Beverages, 9% Tax and 20% Service Charge. Prices are Subject to Change.  
No Substitutions Please. Considerations Will Be Given for Vegetarian Requests & Allergies

*Executive Chef Tim Nickey*

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### SALADS

(Please Select One)

#### *Caesar Salad*

Ginger Aioli, Spiced Roasted Cashews & Crispy Wontons

#### *Confucius Chicken Salad*

Sesame Oil Vinaigrette

*Crackling Calamari Salad (Adds \$4 to the Menu Price)*

Lime-Miso Dressing

### APPETIZERS

(Please Select Two)

*Lamb Spare Ribs* Plum & Sesame Spiced

*Tempura Sashimi* Hot Mustard Champagne Sauce

*Spicy Beef & Scallion Dumplings* Soy Ginger Sauce

*Thai Shrimp Cakes* Cactus-Mango Salsa & Black Mole Vinaigrette

*Curried Chicken Satay* Chilled Sesame Noodles & Crushed Chili Ponzu

*Marinated Tempura Tofu & Shiitake Mushroom Potstickers* Kimchee Aioli, Herb & Enoki Salad

*Lobster Pancakes (Adds \$8 to the Menu Price)* Wild Mushroom, Red Chili, Scallion & Coconut Milk

### ENTREES

(Please Select Three)

*Grilled Szechuan Beef*, Sake, Soy, Spicy Shallots & Cilantro

*Wild Mushroom Profusion Pasta* Sake & Madeira Cream Sauce

*Pan Seared Spicy Tuna* Avocado Sashimi & Wakame Seaweed Salad

*Edamame & Vegetable Risotto* Red Pepper Coulis & Miso Grilled Vegetables

*Shanghai Lobster (Adds \$15 to the Menu Price)* Ginger, Curry & Crispy Spinach

*Korean Kalbi Rib-Eye (Adds \$10 to the Menu Price)* Truffled Artichoke-Potato Hash

*Curry Miso Black Cod* Sweet Soy Glazed Chinese Broccoli & Yuzu-Miso Butter Sauce

*Sake Marinated “Drunken Chicken”* Ponzu Sauce, Sweet Crispy Onions & Asian Slaw

### ACCOMPANIMENTS

*Five Vegetable Fried Rice* **OR** *Avocado Salad Fried Rice*

*Bamboo Steamed Vegetables* **OR** *Wok Sautéed Vegetables*

*Lobster Mashed Potatoes (Adds \$5 to the Menu Price)*

### TRI-STAR DESSERT

*Specially Designed Dessert Sampler*

**Sharing Menu: \$85 per person**

***SOME BLACK-OUT DATES MAY APPLY***

Listed Prices are Exclusive of Water Service, Beverages, 9% Tax and 20% Service Charge. Prices are Subject to Change.

No Substitutions Please. Considerations Will Be Given for Vegetarian Requests & Allergies

*Executive Chef Tim Nickey*