

Falls Church RESTAURANT WEEK MARCH 25 - 31, 2019



3 COURSES DINNER

STARTER

(Choice of one)

RED SEA CALAMARI

Slices of center cut calamari w/Chef's special seasoning with salt, blackpepper served on top of fresh lettuce w/sweet onions.

SILKEN SHAWL IMPERIAL AUTUMN ROLL

Intricately hand-made rice thread wrapper filled w/marinated prawn, pork slowly fried until crispy served w/fish sauce.

TREASURE FROM THE SEA

Salad made w/fresh pineapple, julienned carrots, sweet onions, lemongrass, fried garlic, peanuts, shrimp, and ivory calamari on a bed of half-cut pineapple.

LOTUS FLOWER GARDEN

Lotus stalks salad w/pork and shrimp tossed in vinaigrette dressing w/peanuts.

JEWEL-GREEN PAPAYA

Green papaya salad, topped w/beef and liver jerky, peanuts served w/special sauce.

MAIN COURSE

(Choice of one)

WICKED WISHES

Soft shell crab (2) w/Chef's special lemon sauce.

DUCK IN TAMARIND BASKET

Roasted duck until crispy then topped w/Chef's special tamarind sauce.

GREGARIOUS LEMONGRASS CHICKEN

White meat chicken sautéed w/lemongrass, garlic onion and spicy chili.

SHRIMP IN THE FRESH OCEAN

Jumbo salted prawns sautéed w/salt and black pepper on a pineapple bed.

COW ON THE OPEN FIELD

Marinated beef tenderloin tips shaken in high flames on top of fresh lettuce and sliced onion..

MOSAIC PATHWAY

Chef's signature jumbo lump crabmeat and cellophane noodle sautéed w/fresh vegetable.

DESSERT

(Choice of one)

**BANANA FRITTERS WITH COCONUT CREAM SAUCE
CHOCOLATE MOLTEN WITH VANILLA ICE CREAM**

\$30 per person (dine in only).