


APPETIZERS

	WOK STEAMED MUSSELS <i>lemongrass, ginger basil broth</i>	12
	CHICKEN LETTUCE WRAP <i>spicy minced chicken wrapped in lettuce, eat it like a taco.</i>	11
	CRISPY CALAMARI <i>sweet chili and peanut dipping sauce</i>	10
	HEAVENLY BEEF (JG JR's favorite) <i>oven-dried sirloin, coriander seed, chili sauce</i>	11
	BEEF SATAY <i>hot and sour Ponzu sauce.</i>	11
	CHICKEN SATAY <i>massaman curry marinated chicken served with a peanut sauce.</i>	9
	SAIGON PORK SKEWERS <i>cucumber-red onion relish</i>	10
	TAMARIND GLAZED SPARE RIBS	10

SOUPS

	TOM-YUM <i>shrimp, mushroom, spicy lemongrass broth</i>	7
	THAI CHICKEN COCONUT SOUP <i>chicken and mushrooms in a galangal-coconut broth</i>	6

SALADS

	SOM-TAM GOONG <i>shrimp, green papaya, tomatoes, long beans with garlic and chili-lime.</i>	11
	ASIAN CHICKEN SALAD <i>crispy noodles, frisee and napa cabbage, miso vinaigrette.</i>	10
	MESCLUN GREEN SALAD <i>baby greens, chili lime vinaigrette.</i>	8
	BANG BANG BEEF SALAD <i>seared steak, red onions, mint, cherry tomato, chili-lime</i>	12
	CRISPY CALAMARI SALAD <i>frisee, radicchio and napa cabbage with crispy wonton noodles, miso vinaigrette.</i>	11

DIM-SUM

	SHU-MAI <i>bite-sized dumplings stuffed with steamed crab meat, shrimp and water chestnuts.</i>	10
	VEGGIE DUMPLING <i>wild chives, mushrooms and pickled vegetables, Served with a Ponzu sauce.</i>	6
	CRISPY HOY-JOR <i>crab meat, shrimp and pork wrapped in a beancurd skin</i>	9
	POT STICKERS <i>pan fried chicken dumplings with a red vinegar ginger sauce.</i>	7
	CHICKEN & SHRIMP SPRING ROLL <i>served crisp with pickle plum</i>	8
	VIETNAMESE MEATBALL <i>chili tamarind glaze</i>	8

SPICE MARKET



	BRAISED SHORT RIB <i>bamboo shoots, Thai eggplant in coconut green curry sauce.</i>	25
	GREEN CURRY CHICKEN <i>long beans, chili, Thai basil Japanese eggplant, and bamboo shoots.</i>	16
	MASSAMAN LAMB <i>Massaman curry pearl onions, peanuts young veggies, roasted</i>	21
	CRACKED LOBSTER <i>aparasus, basil, pineapple coconut curry</i>	28
	WOK PANANG BEEF <i>wok seared with Chinese Broccoli, and peanut Panang curry.</i>	19
	MALAYSIAN CLAY POT <i>slow cooked chicken in yellow curry with Thai longbeans</i>	16
	SALMON WRAPPED IN BANANA LEAF <i>spice rubbed, napa cabbage, red curry</i>	20

 indicates spicy dish



ENTREES

	SESAME CRUSTED TUNA <i>with veggie tempura, ponzu dipping sauce</i>	24
	CHILEAN SEA BASS <i>pineapple, Asian mushrooms, sake soy ginger</i>	25
	FIRECRACKER PRAWN <i>tempura crisp prawns in orange marmalade sauce</i>	21
	CRISPY FILLET WHOLE FISH <i>a whole fish crisp, tamarind chili, Thai basil sauce</i>	29
	SUMMIT DELIGHT <i>Hunan's signature dish, with chicken wrapped asparagus, debuted @ the 1990 Economic Summit</i>	18
	RETURN OF THE PHOENIX <i>Hunan's famous crispy sesame chicken</i>	18
	SHAKING BEEF <i>wok seared cubed filet mignon. watercress, red onions.</i>	28
	VIETNAMESE PORK CHOP <i>with traditional green papaya relish</i>	20
	HOT & SOUR SCALLOPS <i>pan seared in a hot and sour sauces</i>	27

NOODLES & RICE

	PHO-BO <i>classic beef broth, rice noodles, beef brisket, seasoned with Vietnamese herbs</i>	9
	PAD-THAI <i>chicken, shrimp, rice noodles, egg Peanuts, tofu, bean sprouts</i>	15
	PAD SI-EOW <i>stir fried phat noodles chicken, egg, Chinese broccoli, sweet soy</i>	13
	WOK SEARED NOODLE <i>glass noodles with succulent crab meat</i>	13
	HONG KONG FRIED RICE <i>cashew nut, red onion, egg, Chinese sausage, chicken</i>	10
	CRAB MEAT FRIED RICE <i>fried rice with pineapple, scallions, crab meat, egg, ginger</i>	12
	VEGGIE FRIED RICE <i>Asian veggies</i>	9

SIDE DISH

	JET VEGGIE (seasonal market vegetable)	8
	STIR FRIED JAPANESE EGGPLANT, CHILI-BASIL	6
	GREEN BEANS SAUTEED HUNAN STYLE	9
	SNOW PEA SHOOTS with garlic	9
	CHINESE BROCCOLI	7