



RESTAURANT WEEK

Culinary Creations By Chef Marty Lopez

June 2 - June 20 | Four-Course Dinner \$100/person

Excludes Tax & Gratuity

APPETIZERS

Select One

Ibérico Lumpia

Garlic Confit | Sweet Sambal Agrodolce

Shrimp Toast (2)

Hokkaido Milk Bread | Shrimp Mousse | Ikura | Chili Jam Aioli

Scotch 80 Brie Fondue

Bacon Jam | Baguette | Tamarind

Jumbo Shrimp Cocktail (3)

Oishii Shrimp | Lemon | Sambal Cocktail

SALAD OR SOUP

Select One

Classic Wedge

Baby Iceberg | Lardon | Egg Mimosa | Tomato | Smoked Ranch | Blue Cheese

Four Onion Soup Gratin

Sweet Onion | Red Onion | Shallot | Leeks | Gruyere | Parmesan Reggiano | Crouton

ENTRÉES

Select One

8 oz. Filet Mignon

Creekstone Farms | Kansas

Duroc Pork Chop

Grilled Chop | Adobo Belly | Garlic Rice

Prawn Scampi

3ea. U3 Tiger Prawns | Garlic Butter | Squid Ink Spaghetti

New Zealand King Salmon

Gai Lan | Crispy Enoki | Gari Butter | Eel Sauce

DESSERTS

Select One

Scotch 80 Butterscotch Crème Brûlée or Seasonal Cheesecake

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.