



# Bamboo MENU

(Lunch Only)

**\$44**  
per person

PRIVATE DINING ROOM

Book your next special event in  
our intimate, reserved space

## SALAD COURSE (select one)

- **Cucumber Salad**

sliced cucumber, red onion, yuzu-cucumber juice

- **House Salad**

mixed greens, tomato, cucumber,  
crouton, sesame ginger dressing

## MAIN COURSE

(select three, vegetarian always included)

- **Mongolian Burger**

served w/ sweet potato waffle fries

- **Teriyaki Chicken**

served w/ white rice and mixed vegetables

- **Black Russian Roll & Spicy Tuna Roll**

tuna, salmon, yellowtail, avocado, topped w/ tobiko,  
sweet soy, spicy mayo // traditional spicy tuna roll

- **Two88 Roll & Sweet Potato Roll**

shrimp tempura, topped w/ spicy lump crab,  
sesame seed, sweet soy, wasabi aioli //  
traditional sweet potato roll

- **Masala Tofu** v/vg/gf

served w/ white rice & asparagus

## DESSERTS (select one)

- **Raspberry Lemondrop Cake**

- **Marquise Chocolate Cake**

- **Crème Brûlée Cheesecake**

(addtl.\$3/person)





# Jasmine MENU

(Dinner Only)

**\$59**  
per person

## APPETIZER COURSE (select one)

- **Lemongrass Gyoza**
- **Spring Roll**

## SALAD COURSE (select one)

- **Cucumber Salad**  
sliced cucumber, red onion, yuzu-cucumber juice
- **House Salad**  
mixed greens, tomato, cucumber, crouton, sesame ginger dressing

## MAIN COURSE

(select three, vegetarian always included)

- **Black Pepper Beef & Veggies**  
served w/ white rice
- **Hawker Chicken**  
served w/ white rice & asparagus
- **Sambal Shrimp**  
jumbo shrimp in sambal chili paste, red peppers, onions, miso, served w/ white rice
- **Two88 Roll & Tuna Sashimi**  
shrimp tempura, topped w/ spicy lump crab, sesame seed, sweet soy, wasabi aioli
- **Masala Tofu** v/vg/gf  
served w/ white rice & asparagus

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## DESSERTS (select one)

- **Raspberry Lemondrop Cake**
- **Marquise Chocolate Cake**
- **Creme Brulee Cheesecake**  
(addtl. \$3/person)

wild ginger  
pan-Asian cuisine

wild ginger

pan-asian cuisine



Orchid

# MENU

(Dinner Only)

**\$79**  
per person

## APPETIZER COURSE (select two)

- **Tuna Tartare w/ Wonton**
- **Senang Shrimp**
- **Lemongrass Gyoza**
- **Lobster Wonton**

## SALAD COURSE (select one)

- **Cucumber Salad**  
sliced cucumber, red onion, yuzu-cucumber juice
- **House Salad**  
mixed greens, tomato, cucumber, crouton, sesame ginger dressing
- **Seaweed Salad**  
marinated seaweed, sesame seed oil

## MAIN COURSE

(select three, vegetarian always included)

- **Maisy Roll & Mister Miyagi Roll**  
shrimp tempura, jalapeno, avocado, topped w/ yellowtail, tuna, jalapeno sauce, sweet soy, fried shallots // spicy tuna, crunch, topped w/ jalapeno, red onion, cilantro, sweet soy, sriracha
- **Shitake Scallops**  
served w/ white rice & asparagus
- **Wok Seared Filet of Beef w/ Shrimp**  
served w/ white rice & asparagus
- **Hawker Chicken**  
served w/ white rice & asparagus
- **Masala Tofu** v/vg/gf  
served w/ white rice & asparagus

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## DESSERTS (select one)

- **Raspberry Lemondrop Cake**
- **Marquise Chocolate Cake**
- **Creme Brulee Cheesecake**  
(addtl.\$3/person)

wild ginger  
pan-asian cuisine



**wild ginger**  
pan-asian cuisine



Lotus

# MENU

(Dinner Only)

**\$99**  
per person

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## APPETIZER COURSE (select three)

- **Lamb Lollipop**
- **Tuna Tartare w/ Wonton**
- **Senang Shrimp**
- **Lemongrass Gyoza**
- **Bacon Wrapped Scallop**

## SALAD COURSE (select two)

- **Cucumber Salad**  
sliced cucumber, red onion, yuzu-cucumber juice
- **House Salad**  
mixed greens, tomato, cucumber, crouton, sesame ginger dressing
- **Seaweed Salad**  
marinated seaweed, sesame seed oil

## MAIN COURSE

(select three, vegetarian always included)

- **Maisy Roll & Rainbow Roll**  
shrimp tempura, jalapeno, avocado, topped w/ yellowtail, tuna, jalapeno sauce, sweet soy, fried shallots // kani, avocado, cucumber, topped w/ yellowtail, salmon, tuna, tilapia, avocado
- **Chef Ken's Orange Chicken**  
served w/ white rice & broccoli
- **Surf & Turf**  
ribeye and jumbo shrimp, served w/ bacon brussel sprouts
- **Chef Ken's Oven-Roasted Seabass**  
served w/ bacon brussel sprouts & crab croquettes
- **Masala Tofu** v/vg/gf  
served w/ white rice & asparagus



## DESSERTS (select one)

- **Raspberry Lemondrop Cake**
- **Marquise Chocolate Cake**
- **Creme Brulee Cheesecake**  
(addtl. \$3/person)

**wild ginger**  
pan-asian cuisine