

LUNCH



TUNA TARTARE | 19
tamarind, avocado mousse, jalapeño

PRAWN PURI | 18
coconut masala, curry leaves

THAI CALAMARI | 16
sweet chili, peanut sauce

MUSSELS | 16
green curry, bergamot, fennel



TEMPURA BLACK COD | 21
cha ca la vong, turmeric black cod,
lettuce, rice noodles, peanut sauce

NS LOBSTER WONTON SOUP | 24
chili crisp, mustard



EDAMAME | 9
nori, sea salt

GAI LAN | 11
sansho, fried garlic

GREEN BEANS | 11
tempura, nuoc cham

BUTTERCUP SQUASH | 12
gochujang, sesame seeds, perilla

SAAG PANEER | 22
shivani's paneer, spinach, crispy kale

**PROSPERITY
SALAD | 18**

with salted
plum dressing



BUTTER NAAN | 7

BASMATI RICE | 6

PAPPADUMS | 10

WHITE KIMCHI | 6

ASSORTED PICKLES | 8



TAWAINESE FRIED CHICKEN | 16
basil, shoyu

PORK BELLY BAO | 17
spicy cucumber, sweet chili

CHICKEN KORMA | 28
almonds, rose chutney

BEIJING DUCK HAKKA NOODLES | 24
wild mushrooms, mandarin, plum

WAGYU KEEMA NAAN | 26
birdshill wagyu, butter sauce



**EGG FRIED
RICE | 14**

HAKKA NOODLES | 14

TRUFFLE CHEESE NAAN | 10

**BLACK GARLIC
NAAN | 8**



CLASSIC DIM SUM 18 /1SET
Includes one of each:

har gao | szechuan chicken
pork siu mai | ginger beef

VEGETABLE DIM SUM 16 /1SET
Includes one of each:

truffle edamame | pumpkin + pistachio
wild mushroom | seasonal

PREMIUM DIM SUM 20 /1SET
Includes one of each:

xo scallop siu mai | black pepper wagyu
snow crab | crystal lobster + caviar