“If you really want to make a friend - go to someone’s house and eat with them. The people who give you their food will give you their heart.”

Executive Chef Sharon Nahm
--- $49 PER DOZEN ---

INDONESIAN CORN FRITTERS
sweet chili soy sauce (veg)

MUSHROOM AND TOFU DUMPLINGS
pickled ginger soy (veg)

CHICKEN SATAY
red miso peanut sauce

PORTOBELLO MUSHROOM SATAY
soy glaze (vegan)

BUTTERNUT SQUASH AND PARMESAN TOTS
lemongrass and ginger rice, sriracha aioli (veg)

--- $59 PER DOZEN ---

PORK AND KIMCHI DUMPLINGS
ginger soy dipping sauce

MINCED CHICKEN SPRING ROLLS
sweet chili vinegar

SPICED LAMB MEATBALLS
mango chutney

BUTTERNUT SQUASH DUMPLINGS
thai red curry lemongrass sauce, basil oil

LAPSANG SOUCHONG TEA DEVILED EGGS
char siu lacquered bacon, togarashi

--- $68 PER DOZEN ---

AHI TARTARE
wonton chip, lily bulbs, ginger
*can be made gf on lettuce cup*

GREEN CURRY COCONUT CEVICHE
market fish, mangoes, chilies (gf)

STEAK SATAY
garlic ginger soy

MINI STEAMED PORK BUNS
house-made kimchi, chilies, hoisin

SHRIMP SATAY
thai basil mango (gf)

--- RECEPTION MENU ---

Minimum order of one dozen per item required. Items can be tray-passed or stationed.

Menu and prices are subject to change based on seasonal availability and market fluctuation.

Prices are confirmed 90 days prior to event. All items are subject to a 22% service charge, 8.50% sales tax, 4.5% Healthy San Francisco Mandate.
WOOD ROASTED EDAMAME (gf)  
$60 serves 10 guests

VEGETABLE PLATTER  
market vegetables with edamame hummus & curried yogurt dip  
$60 per dozen

SEASONAL FRESH OYSTERS  
served with house-made kimchi cocktail sauce & red fresno chili mignonette  
$68 per dozen

POACHED PRAWNS  
served with a kimchi cocktail sauce  
$68 per dozen

BEEF SHORT RIB SLIDERS  
shaoshing wine braised natural beef, pickled vegetables, sriracha aioli  
$68 per dozen

TAMARIND & HOISIN SPARE RIBS  
Hill Farm duroc pork  
$59 per dozen

“TAKE AWAY BOX”  
SOBA NOODLE SALAD  
shiitake mushrooms & edamame  
$59 per dozen

“TAKE AWAY BOX”  
INDONESIAN FRIED RICE  
Gulf white prawns, char siu pork, vegetables, egg, chillies  
$68 per dozen  
$64 per dozen (VEGGIE)

CHEF SHARON’S ASSORTMENT OF SEASONAL BITE SIZE DESSERTS  
$68 per dozen

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— SALAD —
please select one salad:
salads are served individually

ASIAN CAESAR
gem lettuce, naan croutons, shaved parmesan

OR

GREEN PAPAYA & CUCUMBER SALAD
jicama, asian greens, yuzu vinaigrette (vegan, gf)

served with

WOOD FIRED NAAN
cucumber raita

— DESSERT —
please select one:
desserts are served individually

CHEF’S SELECTION OF SEASONAL SORBET & ACCOMPANIMENT

OR

MANDARIN CHOCOLATE MOUSSE CAKE
Devil’s Food cake, bittersweet chocolate chip mousse, mandarin orange ganache, miso caramel sauce

— $65 —
DINNER

— ENTREES —
all served family style

WOOD FIRED SALMON
green curry caramel sauce, pineapple jicama salad (gf)

&

MONGOLIAN CHICKEN STIR FRY
marinated chicken breast, peppers, chinese broccoli, scallions, sesame

— ACCOMPANIMENTS —

STIR FRIED MARKET VEGETABLES

&

STEAMED JASMINE RICE

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— STARTERS —
can either be tray passed or served family style
please select 4 items:

INDONESIAN CORN FRITTERS
sweet chili soy sauce (veg)

SPICED LAMB MEATBALLS
mango chutney

STEAK SATAY
garlic ginger soy

PORTOBELLO MUSHROOM SATAY
sweet soy (vegan)

CHICKEN SATAY
red miso peanut sauce

BUTTERNUT SQUASH & PARMESAN TOTS
lemon grass and ginger rice, sriracha aioli (veg)

MUSHROOM AND TOFU DUMPLINGS
pickled ginger soy (veg)

— $75 —
DINNER

— ENTREES —
all items served family style

WOOD FIRED SALMON
green curry caramel sauce, pineapple jicama salad (gf)
&MONGOLIAN CHICKEN STIR FRY
marinated chicken breast, peppers, chinese broccoli, scallions, sesame

— ACCOMPANIMENTS —
served family style

STIR FRIED MARKET VEGETABLES &
STEAMED JASMINE RICE

— SALAD —
please select one salad:
salads are served individually

ASIAN CAESAR
gem lettuce, naan croutons, shaved parmesan

OR

GREEN PAPAYA & CUCUMBER SALAD
jicama, asian greens, yuzu vinaigrette (vegan, gf)

served with

WOOD FIRED NAAN
cucumber raita

— DESSERT —
please select one:
desserts are served individually

CHEF’S SELECTION OF SEASONAL SORBET & ACCOMPANIMENT
OR
MANDARIN CHOCOLATE MOUSSE CAKE
Devil’s Food cake, bittersweet chocolate chip mousse, mandarin orange ganache, miso caramel sauce
OR
BROWN BUTTER MISO MOCHI CAKE
toasted coconut, star anise roasted pineapple, passionfruit crème (gf)

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STARTERS

- can either be tray passed or served family style
- please select 4 items:
  - INDONESIAN CORN FRITTERS
    - sweet chili soy sauce (veg)
  - STEAK SATAY
    - garlic ginger soy
  - PORTOBELLO MUSHROOM SATAY
    - sweet soy (vegan)
  - SHRIMP SATAY
    - thai basil mango (gf)
  - BUTTERNUT SQUASH & PARMESAN TOTS
    - lemongrass and ginger rice, sriracha aioli (veg)
  - GREEN CURRY COCONUT CEVICHE
    - market fish, mangoes, chilies (gf)
  - AHI TARTARE
    - wonton chip, lily bulbs, ginger
      *can be made gf on lettuce cup*

SALAD

- please select one salad:
  - ASIAN CAESAR
    - gem lettuce, naan croutons, shaved parmesan
    - OR
  - GREEN PAPAYA & CUCUMBER SALAD
    - jicama, asian greens, yuzu vinaigrette (vegan, gf)
    - served with
      - WOOD FIRED NAAN
        - cucumber raita

ENTREES

- all items served family style
  - GRILLED RARE AHI TUNA
    - vadouvan spiced cauliflower puree
  - GRILLED NEW YORK STEAK
    - soy glazed potatoes, rau ram salsa verde
  - MONGOLIAN CHICKEN STIR FRY
    - marinated chicken breast, peppers, chinese broccoli, scallions, sesame

ACCOMPANIMENTS

- served family style
  - STIR FRIED MARKET VEGETABLES
  - STEAMED JASMINE RICE

DESSERT

- please select one:
  - desserts are served individually
    - CHEF’S SELECTION OF SEASONAL SORBET & ACCOMPANIMENT
    - OR
      - MANDARIN CHOCOLATE MOUSSE CAKE
        - Devil's Food cake, bittersweet chocolate chip mousse, mandarin orange ganache, miso caramel sauce
    - OR
      - BROWN BUTTER MISO MOCHI CAKE
        - toasted coconut, star anise roasted pineapple, passionfruit crème (gf)

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DINNER ENHANCEMENTS

--- ENTREES ---

WOK ROASTED CRISPY LEMONGRASS TOFU
cherry tomatoes & shiitake mushrooms (vegan)
added: $8 per person
substituted: $0 per person

GRILLED NEW YORK STEAK
soy glazed potatoes, rau ram salsa verde
added: $12 per person
substituted: $6 per person

INDONESIAN FRIED RICE
gulf white prawns, char siu pork,
veggies, egg & chilies
added: $7 per person
substituted: $0 per person

GRILLED RARE AHI TUNA
vadouvan spiced cauliflower puree
added: $9 per person
substituted: $2 per person

--- ACCOMPANIMENTS ---

SOBA NOODLE SALAD
buckwheat noodles, shiitake mushrooms, edamame
added: $4 per person
substituted: $2 per person

VEGETARIAN INDONESIAN FRIED RICE
veggies, egg & chilies
added: $5 per person
substituted: $3 per person

SEASONAL SALAD
AQ

STEAMED BROWN RICE
added: $4 per person
substituted: $2 per person

LAMB NAAN
wood fired, cucumber raita
added: $6 per person
substituted: $4 per person

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— LIBATIONS —
$250 Bartender Fee will apply to all hosted or cash bars
(no fee applies for wine & beer only)

Select one of the following tiers:

— CINNAMON TIER $12 each —
- Sobieski Vodka
- Gordon’s Gin
- El Jimador Tequila
- Evan Williams Whiskey
- Flor de Cana

— GINGER TIER $13 each —
- Ketel One Vodka
- New Amsterdam Gin
- El Jimador Tequila
- Maker’s Mark Whiskey
- Plantation 5yr Rum
- Black Bottle Scotch

— CARDAMON TIER $15 each —
- Grey Goose Vodka
- Bombay Sapphire Gin
- Correlejo Blanco Tequila
- Bulleit Bourbon Whiskey
- Kraken Rum
- JW Black Scotch

— SPECIALTY COCKTAILS —
will be priced based on tier you select above - please select up to three:

- Seasonal Sparkler
- Maple Old Fashioned
- Sutter Punch
- Moscow Mule
- Guava
- Blushing Geisha

prosecco, seasonal fruit puree, bitters
bourbon, sugar, maple, bitters
vanilla infused rum, pineapple gum, lime
vodka, ginger beer, lime
gin, guava, refreshing soda
tequila, sake, prickly pear, lime
--- SPARKLING ---

CHARLES LAFITTE brut prestige, france
straw-gold, roasted lemon and fresh biscuits, dry and crisp
$44 per bottle

WERNER riesling brut, mosel Germany
this grand cuvee is an amazing dry german sparkler with
acidity and balance
$65 per bottle

HENRIOT brut souverain, reims, france
brisk, bright, zesty and grand, combined flavors of fresh lemon
and earthy fennel
$98 per bottle

--- WHITE ---

CLAIBORNE & CHURCHILL dry gewürztraminer, central coast, ca
intensely aromatic, hints of grapefruit, tropical fruit
$44 per bottle

DOMAINE de la SARAZINIERE chardonnay, macon burgundy, france
Brilliant, pure, mineral core balanced by complex orchard fruit,
lemon & spring florals, un-oaked
$56 per bottle

HONIG sauvignon blanc, napa valley, ca
peach, lemongrass, hints of jasmine,
grapefruit and lime, medium body, bright finish
$44 per bottle

KISTLER chardonnay, sonoma coast, ca
creamy, full bodied, buttery with hidden earthy and nutty notes,
great balance, classic
$150 per bottle

IRON HORSE chardonnay, sonoma valley, ca
aged in used french barrels, butter, honey, tangerine and mango
$64 per bottle

ESPRIT GASSIER rose, cotes de provence, france
fresh mango, passion fruit, kiwi, touch of oak in background
$44 per bottle

--- WINE & BEER ---

--- SPIRIT FREE ---

PELLEGRINO $7
PANNA $7
ICED TEA $5
SODAS $4
COFFEE $5
HOT TEA $5
SPECIALTY COOLER $7

--- RED ---

MACROSTIE pinot noir, sonoma coast, ca red raspberry,
soft cinnamon spice, light mushroom note, long lasting finish
$60 per bottle

MINER EMILY’S CUVEE cabernet, napa valley, ca
richly, minerality, cocoa powder, aromatic red fruits and baking
spices
$84 per bottle

ROUND POND estate cabernet sauvignon, rutherford, napa valley, ca
Intense candied fruit, fleshy plums and ripe red berries,
darker fruit, caramel, roasted almonds, firm acidity
long smooth finish, licorice, cracked pepper, big and beautiful
$140 per bottle

ANCIENT PEAKS cabernet sauvignon, sonoma, ca
plum, raspberry, tobacco & toasted oak, interwoven with hints of
earthy olive, mint, black tea & spicy, chewy tannins, full rich finish
$56 per bottle

--- BOTTLED BEER ---

TIGER singapore $6
light copper color, malt heavy lager

ANCHOR STEAM san francisco, ca $6
deep amber color, sweet malts

TRUMER PILSNER berkeley, ca $6
crisp subtle hops, light body, clean finish

BALLAST POINT SCULPIN IPA san diego, ca $8
Hop forward with notes
of stone fruit,
mango, citrus light and crisp

HITACHINO NEST white ale, japan $12
balanced wheat, coriander, orange

KALIBER (non-alcoholic) ireland $5
honey, caramel malts, toasted bread