



AUGUST + SEPTEMBER  
**MIAMI  
SPICE  
MONTHS**

## FIVE-COURSE ASIAN NIGHT BRUNCH

Dinner Menu 60 per person | Wine, Beer & Signature Cocktails Package 48 per person

### HAMACHI TIRADITO

*Thai Citrus Vinaigrette, Chili Oil  
Crispy Garlic, Pickled Serrano*

### UNDER THE SEAWEEED ROLL

*Kani Kama, Avocado, Seared Salmon  
Spicy Mayo, Eel Sauce, Crispy Wakame*

### BANG BANG SHRIMP

*Tempura Shrimp, Spicy Mayo  
Eel Sauce, Tobiko*

### DUMPLINGS EN BRODO

*Wild Mushroom & Truffle Cheese  
Dashi Broth*

### MOCHI ICE CREAM

*Raspberry Coulis  
Wild Berries*

### VIETNAMESE SPRING ROLL

*Rice Paper Wrapped Kani, Shrimp  
Asian Pickle, Hoisin Peanut Sauce*

### SPICY YELLOWTAIL ROLL

*Hamachi, Avocado, Cucumber,  
Chives Topped with Spicy Tuna*

### CRAB RANGOON

*Blue Crab, Cream Cheese, Scallions,  
Coconut Mustard & Sweet Chili Sauce*

### BOMBAY LAMB

*Lamb Chops, Balinese Rice,  
Cilantro Crema, Togarashi*

### BANANAS FOSTER

*Caramelized Banana, Candied Pecans,  
Star Anise Whipped Cream*

Choice of one item per column per person - Party of two minimum

*Maximun of 2 hours per reservation. Applicable taxes and 20% serice charge added to your bill.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness, especially of you have certain medical conditions.*

*Several menu items contain peanuts, tree nuts, fish, shellfisg, eggs, milk, soy and gluten. Inform your server if you have a foo allergy\**