

bingbing

Restaurant Week | Feb 27-March 10

CHOOSE ONE PER COURSE | \$40 PP

1ST COURSE

HOT CHICKEN WONTONS 

sichuan peppercorn, tahina, chili oil -OR-

SCARLET DUMPLINGS  (GF)

swiss chard, tofu, crispy garlic

2ND COURSE

TAIWANESE BEEF EGG ROLL

mustard green chimi churri -OR-


SICHUAN SPICY CUCUMBERS   (GF)

tofu, watercress, ma la vinaigrette




3RD COURSE

DAN DAN NOODLES 

ground pork, cucumber, radish, peanut
[ sub shiitake mushrooms] -OR-

SHRIMP CURRY BOWL (GF)

jasmine rice, pea leaf + edamame salad
[ sub tofu]

COMPLIMENTARY DESSERT

THAI TEA TIRAMISU
chocolate crunch

COCKTAIL SPECIAL

ARANCELLO MOJITO 14
rum blend, arancello,
orange wine, mint, lime

Price does not include gratuity & tax.

We've added a 3% Back of House service charge. This will go directly to the hourly cooking staff involved in producing your meal. Please let us know if you have any questions about this charge.