

bingbing

Restaurant Week | Feb 26-March 8

CHOOSE ONE PER COURSE | \$40 PP

1ST COURSE

CORNED BEEF + CABBAGE EGG ROLL

sichuan thousand island -OR-

SCARLET DUMPLINGS GF

swiss chard, tofu, crispy garlic

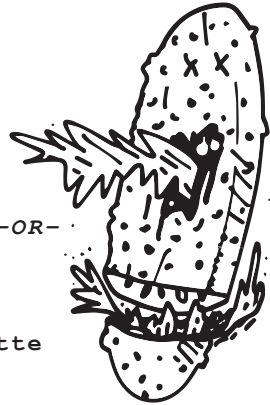
2ND COURSE

FRIED CAULIFLOWER

carrot vadouvan, cilantro labne -OR-


SPICY CUCUMBERS GF

tofu, watercress, ma la vinaigrette



3RD COURSE

DAN DAN NOODLES

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

SHRIMP + GRITS GF

chinese sausage, broken rice, kimchi hot
sauce, soft egg

COMPLIMENTARY DESSERT

BLACK TEA CUSTARD

fortune cookie crumble,
brown sugar boba

COCKTAIL SPECIAL

KYURI COCKTAIL 14

beefeater gin, salted
cucumber syrup, lime,
sesame oil

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.