



# Asian Fusion

the asian fusion menu includes: artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated Coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

## **asian fusion**

\$170

thai coconut curry soup

green papaya salad,  
mango, cabbage, edamame, cilantro lime vinaigrette

asian street noodles,  
hon shimeji mushroom, bean sprout, scallion, carrot, soy ginger dressing

arcadian mixed greens, fire roasted corn,  
crispy chickpeas, pickled onion, farm house cheddar cheese, herbed buttermilk dressing

hoisin glazed beef tenderloin, ginger pickled carrot & red onion, bok choy

hot and sour chicken, zucchini, bell pepper, water chestnuts

twice cooked pork, fried shitake, edamame, red curry and soy

lo mein, napa cabbage, fried tofu, bean sprouts, vegan oyster sauce

steamed sanpatong sweet rice, charred green onion, toasted sesame

cantonese stir fried vegetables

coconut tapioca pudding lime gelee  
yuzu meringue tart  
pineapple cream tart, caramel mousse  
toasted sesame sable cookie, mango mousse and vanilla passion fruit cream center  
pear ginger and milk chocolate cake

\$250.00 service charge for groups with less than 50 people

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.