

RESTAURANT WEEK

\$65 MENU



STARTER

COASTAL GLASS NOODLE

Chesapeake Bay jumbo lump crab meat, glass noodle,
lime chili dressing, poached shrimp, squid tentacle,
Vietnamese pork sausage, Chinese celery

MAIN

WHITE LAGOON

pan-seared Chilean Sea Bass,
coconut cream infused with Lao herb broth,
napa cabbage, beech mushroom, chili oil, cilantro oil

DESSERT

VIOLET PEARL

soft purple sweet potato dumpling, coconut cream,
infused jasmine, jackfruit and palm seed

NO SHARING, SPLITTING, SUBSTITUTION.
WHOLE TABLE MUST PARTICIPATE