

G.58 CUISINE LIMITED MENU

HOLIDAY SPECIALS



JUMBO

15/piece FRIED OYSTER 酥炸牛蠔

Jumbo fresh Californian oyster, lightly marinated with flavors of scallion and ginger, then fried for a crisp texture to pair with the umami taste of the oyster.

SIGNATURE

PORK SPARE RIBS 椒香薄荷焗排骨

Tender spare ribs marinated and cooked with red chilis are seared with crispy mint leaves. This signature item has a delicious sweet flavor with a very mild kick.



SEARED A5 WAGYU 香煎日本5A和牛 118

Known for its high-quality taste and texture, the natural flavor of Japanese wagyu beef is highlighted by being seared on a fire-heated stone. Each bite of intricately marbled fat creates a tenderness that melts in the mouth.



Similar to our Peking Duck, this chicken is marinated and coated on its exterior before roasting in the oven. The skin is crispy, and the meat is perfectly cooked for a beautiful combination of flavors and textures.





SQUIRREL FISH 松鼠魚 65

This striped bass is cooked tender before being deboned. It is fried and prepared into a squirrel-like shape, then topped with a soup base of tomato, lemon, and pinenuts giving everything a unique sweet and sour flavor.

FRESH MIXED SCALLION SEA CONCH 蔥油海螺

Live conch, cleaned and prepared in a bright and savory mix. A very traditional dish; conch has a juicy texture that is complemented with a soy-garlic sauce, and fresh scallion and ginger.

