



G.58 Cuisine

Thanksgiving Holiday Menu

STARTERS

FRIED LOBSTER WONTONS 龍蝦脆雲吞

Lobster tail, wonton wrap, chili spice, Himalayan salt, sweet chili sauce

SALT & PEPPER CALAMARI 椒香魷魚須 ■

Squid, Szechuan peppercorn, celery, red bell pepper, dried red chili pepper

CUCUMBER CRUNCH SALAD 椒麻爽脆玉女瓜 ■

Fresh cucumber, soy-vinaigrette, fresh peppercorn, dried red chili pepper

TENDER SHORT RIB 檸香脆皮小牛肉

Short rib steak, roasted peanuts, lime, soy-vinaigrette sauce

JADE DOORNAIL SOUP BUNS 老北京門釘肉餅

Hand rolled Beijing-style dough, angus short rib, onion, oyster sauce

SHIZITOU MEATBALL SOUP 清燉獅子頭 ■

Jumbo pork meatball, water chestnut, homemade chicken broth, goji

SPRING ROLLS (DUCK / SHRIMP / VEGETABLE ■) 鴨肉/蝦肉/素菜春捲

Duck filling: Peking duck, carrot, onion, cabbage, black pepper

Shrimp filling: shrimp, carrot, onion, cabbage, sesame

Vegetable filling: carrot, onion, mushroom, cabbage, sesame

KING OYSTER MUSHROOM CRISPS 酥脆杏鮑菇 ■

King oyster mushroom, peanuts, cashews, chili pepper, scallion

HOMESTYLE

GLASS NOODLE CLAY POT 海皇粉絲煲 ■

Vermicelli, bean sprout, squid, shrimp, Korean Cabbage, peppers

STIR FRIED BROCCOLINI 蒜蓉芥蘭苗 ■

Fresh broccolini, pork, Szechuan oil, garlic sauce

DRY POT CAULIFLOWER 乾鍋花椰菜 ■

Fresh cauliflower, scallion, pork, spicy pepper, onion, peanut soy sauce

MUSHROOM MEDLEY 菌菇烩 ■

King oyster, shiitake, enoki mushrooms, green and red peppers

■ Dish is/can be made vegetarian upon request. ■ Dish is/can be made gluten-free upon request.

■ Spicy dish, may be available with less or more heat, please ask your server.



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MEAT

WHOLE ROAST PEKING DUCK 果蔬烤鴨

A **traditional Chinese specialty** and delicacy since the Imperial Era. Our authentic roast Peking Duck boasts of buttery, crisp skin that is dark gold in color and juicy, tender duck meat, flavorful without being greasy. We cook our duck to perfection with proper preparation cooking methods that are centuries old.

We pride ourselves on the **best Peking Duck in NC**; Roasted Duck has become a symbol of Chinese culture, and a world-renowned cuisine enjoyed in the past and in the years to come.

90 Minutes to roast, 16 wraps, fresh cut vegetables, traditional black bean sauce

Our duck is roasted fresh; it is timed to your reservation to ensure the quality of the skin and meat. Walk-in ducks and extra pancake orders are available as well, ask your server for more information!

JAPANESE WAGYU 和風神戶牛仔粒 ■

A5 Japanese wagyu steak, shallot, king oyster mushroom, bell pepper

BLACK TRUFFLE FILET 黑松露牛柳粒

Angus filet mignon, black truffle, garlic, truffle soy sauce, chili pepper

SZECHUAN PAN SEARED STEAK 和味烹汁牛仔粒 ■

Filet Mignon, fresh Szechuan peppercorn, dried chili pepper, rosemary

SIGNATURE PORK SPARE RIBS 椒香薄荷焗排骨

Pork spare rib, red chili, mint, sweet soy glaze

SCALLION DANCING LAMB 老北京炙烤小嫩羊 ■

Thin-sliced lamb, spicy Asian pepper, chives, garlic, cilantro, cumin

SEAFOOD

LOBSTER TAIL (TEMPURA / TRIPLE SCALLION) 避風塘龍蝦尾 / 三蔥芥辣龍蝦 ■

- 1. Fresh lobster tail, onion, spicy pepper, garlic, breadcrumbs*
- 2. Fresh lobster tail, scallion, shallot, onion, spicy pepper, peppercorn*

CHILEAN SEA BASS (3 CUPS STYLE / DAI STYLE) 三杯銀鱈魚 / 傣味銀雪魚 ■

- 1. Seabass fillet, basil, bell peppers, sesame, oyster sauce*
- 2. Sea bass fillet, seafood sauce, green pepper, fresh vegetables, konjac noodles*

SHRIMP (KUNGPAO ■ / BLACK PEPPER ■) 宮爆藜麥蝦 / 黑椒口蘑燒蝦球

- 1. Fresh jumbo shrimp, quinoa, scallion, cashew, Szechuan/Lantern pepper, sesame*
- 2. Fresh shrimp, mushroom, red pepper, asparagus, black pepper sauce*

BRAISED SEAFOOD MEDLEY 海味全家福 ■

Abalone, shrimp, scallop, squid, fish fillet, mushroom, bok choy

CLAY POT BAKED HALIBUT 砂鍋焗碟魚 ■■

Halibut fish fillet, garlic, ginger, signature lantern chili sauce

GARLIC FISH FILLET 爆香蒜香魚 ■■■

House Szechuan chili oil, wood ear mushroom, bean sprout, garlic, cashews

Consuming raw or undercooked meats, seafood, poultry and eggs may increase the risk of foodborne illness.

A 20% gratuity will be added to all parties 4 or larger, and on holidays.

Maximum card split is 2 ways, ask your server about card splitting fees.