



Nick & Sam's Sunday Supper
July 28 at 6 p.m. - Chef Dario Mar

ASIAN STREET FOOD

Starters

King Crab Korean Corn Dog (KOREA)

king crab legs, 'hot cheeto', mozzarella, potato, onion ash aioli, sriracha aioli

Okonomiyaki (JAPAN)

berkshire pork belly, roasted corn, green cabbage, kewpie mayo, bulldog sauce, furikake

Ayam Goreng (MALAYSIA)

malaysian fried chicken thighs, lemongrass, curry powder, fresno, coconut milk

Satay Kambing (JAVA)

colorado lamb shoulder, tamarind, ginger, garlic, brown sugar

Entrees

Char Sui Ribs (CHINA)

iberico pork ribs, five spice, hoisin, asian steamed greens

Pad See Ew (THAILAND)

grilled tiger prawns, wide rice noodles, oyster sauce, egg

Hsibiyon (BURMA)

florida grouper, turmeric, tomato, fish sauce, steamed rice

Sataejjim (KOREA)

'thor's hammer', shitake, daikon, tokyo turnips, ginger, apricot, scallion

Sides

Som Tam (Thailand)/ green papaya, long beans, palm sugar

Nasu Dengaku (Japan)/ japanese eggplant, miso, sesame

Karachi Bun Kabab (Pakistan)/ gram lentils, potato, coriander, potato slider buns, egg

Dessert Menu

Banh Bo Nuong (Vietnam)/ honeycomb cake, coconut milk, rice flour, pandan

Leche Flan (philippines)/ crème caramel, evaporated milk, egg yolk

Cotton Cheesecake Trio (japan)/ strawberry, matcha, orange blossom honey

