

Pan-Asian Celebration Dinner

120 guests, family-style

MYANMAR: Lahpet Thoke

GF

*Tea leaf salad, toasted nuts, yellow split peas, tomatoes,
dried shrimp, fried shallots..*

INDONESIA: Gulai Nangka

GF, VGN, VG

*Young jackfruit coconut milk curry.
Long beans, cabbage, lemongrass, kaffir lime leaves.
Tossed with spiced, grated coconut.*

PHILIPPINES: Inasal

GF

*Grilled calamansi and garlic marinated chicken.
Housemade achra (sweet, pickled green papaya).*

TAMIL: Sambar

GF, VGN, VG

*Black and yellow lentil stew with pigeon peas. Eggplant,
potatoes, carrots, peas.*

KOREA: Bibim guksu

VGN*, VG*

*Cold, spicy gochujang noodle salad. Egg, braised beef,
cucumber, spinach, carrots, soy-marinated shiitake,
scallions.*