



**Welcome to Restaurant Week**  
**August 24<sup>th</sup> – 30<sup>th</sup>, 2009**

**LUNCH - \$20.09**

Includes your choice of the Appetizers listed below.

You may choose any of the Entrees on the Lunch Menu.

Dessert options are listed below.

**DINNER - \$35.09**

Includes your choice of the Appetizers listed below.

You may choose any of the Entrees on the Dinner Menu.

*(There is an additional charge of \$9.00 for the Chinese Style Smoked Lobster.)*

Dessert options are listed below.

**Appetizer Selections**

Filipino Lumpia Style Spring Rolls  
Wok Seared Spicy Calamari Salad  
TenPenh Salad  
Soup Du Jour  
Thai Style "Tom Yum Goong" Soup  
Chicken Lettuce Wraps (*Lunch Only*)  
Chicken Roti (*Dinner Only*)  
Salmon Tartare (*Dinner Only*)

**Dessert Selections**

Filipino Bibingka "Sweet Coconut Cake"  
Coconut Panna Cotta, Banana Chantilly  
Dark Chocolate Mousse Cake  
Ginger Infused Raspberries, Crispy Rice Brittle  
Matcha Green Tea Cake  
Lime Curd, Vanilla Bean Ice Cream

***No Substitutions or Sharing Please***

***Restaurant Week Promotion Not Available With Other Dining Room Promotions***

**Chef Owner - Jeff Tunks**

**Executive Chef - Cliff Wharton**

**Pastry Chef - Norman Messer**