## NYC SUMMER RESTAURANT WEEK

## **Dinner \$45 for Three Courses**



JUE LAN

<u>Appetizers:</u>

**Crispy Rock Shrimp Tempura** 

Spicy Mayo, Cilantro

**Vegetable Spring Rolls** 

Soy Vinegar Dipping Sauce

**Chicken Satay** 

Our Signature Peanut Sauce

**Crispy Chicken Wontons** 

Sweet Chili Sauce

**Edamame Dumplings** 

Truffle Miso Broth

**Entrees**Choice of:

choice oj.

Beijing Chicken

Red Bean Sauce & Candied Walnuts

**Stir Fried Shrimp Lo Mein** 

Fresh Egg Noodles, Brown Sauce

**Slow Cooked Glazed Salmon** 

Asian Teriyaki Sauce, Broccoli

**Pow Pow Beef** 

Tender Filet Mignon Cubes, Sweet Onion Sauce

\*entrees are served white jasmine rice, one rice for two guests

<u>Dessert</u>
Choice of:

**Chocolate Lava Cake** 

Dulce de Leche Sauce, Vanilla Ice Cream, Dark Chocolate Pearls

Crème Brulee

Dark Brown Sugar Crust, Blueberry~Strawberry Sauce

Vanilla Cheesecake

Graham Cracker Base, Mango Sauce, Homemade Whipped Cream

## NYC SUMMER RESTAURANT WEEK

## **Lunch \$30 for Three Courses**



JUE LAN

CLUE

<u>Appetizers:</u> Choice of:

**Vegetable Spring Rolls** 

Soy Vinegar Dipping Sauce

**Chicken Satay** 

Our Signature Peanut Sauce

**Crispy Chicken Wontons** 

Sweet Chili Sauce

**Edamame Dumplings** 

Truffle Miso Broth

**Korean Beef Dumplings** 

Steamed

<u>Entrees</u>

Choice of:

**Beijing Chicken** 

Red Bean Sauce & Candied Walnuts

Stir Fried Shrimp Lo Mein

Fresh Egg Noodles, Brown Sauce

**Wok Charred Chicken** 

Broccoli, Brown Garlic Sauce

\*entrees are served white jasmine rice, one rice for two guests

<u>Dessert</u>

Choice of:

**Chocolate Lava Cake** 

Dulce de Leche Sauce, Vanilla Ice Cream, Dark Chocolate Pearls

Crème Brulee

Dark Brown Sugar Crust, Blueberry~Strawberry Sauce

Vanilla Cheesecake

Graham Cracker Base, Mango Sauce, Homemade Whipped Cream