

HAPPY VALENTINES DAY III

AMUSE

"Beef" Teriyaki Roll

APPETIZERS

Griddled Malaysian "Roti Canai"

Curried Chicken, Scallions, Indian Bread, Spiced Apple Sauce

Lamb Pot Stickers

Pine Nuts, Watercress Red Onion Salad, Sesame Soy Dipping Sauce

Hamachi Sashimi

Lychee Mandarin Sweet Soy Vinaigrette, Bird's Eye Chili, Lotus Chips

Peking Style Duck Roll

Moo Shu Pancakes, Hoisin Sauce, Cucumber, Scallion

Grilled Octopus Salad

Tatsoi, Ruby Grapefruit, Spiced Walnuts, Wasabi Aioli

Bamboo Basket Steamed Shrimp-Chive Dumplings

Spicy Chinese Black Vinegar Dipping Sauce

Shanghai Filipino Lumpia Springrolls

Trio of Dipping Sauces (Vegetable Only Also Available)

Korean Barbequed Pork Ribs

Sweet & Spicy Cucumber Salad

*Tempura Crisp Spicy Tuna Roll

Daikon Sprouts, Ponzu Sauce

Wok Seared Spicy Calamari Salad

Tatsoi, Sriracha, Lime Juice, Cashews

TenPenh Salad

Mixed Greens, Enoki, Five Spice Pecans, Sesame Yuzu Vinaigrette

Thai Style "Tom Yum Goong" Soup

Shrimp, Shiitake Mushrooms, Coconut

ENTREES

Miso Lacquered Sea Bass

Nishiki Rice, Bok Choy, Thai Chili Glaze

56

Five Spice Honey Soy Duck

Asian Mustard Greens, Bacon, Pears, Sweet Potato Puree

53

Red Thai Curry Shrimp

Golden Pineapple, Jasmine Rice, Kaffir Lime

53

Grass Poached Halibut

Spiced Honey Truffle, Horseradish Mash, Chinese Broccoli, Bacon Butter

56

Chinese Style Smoked Lobster

Stir Fry Vegetables, Crispy Fried Spinach

72

*Grilled Wagyu Rib Eye

Red Bell Sambal, Wasabi Mashed Potatoes, Scallions, Black Pepper Oyster Sauce

58

Arctic Char

Sweet Potato Risotto, Caper-Ginger Tapenade, XO Port Wine

54

*Grilled Lamb Chops

Black Bean Garlic Rice Noodles, Chinese Mustard, 10Penh Chimichurri

59

*Peanut-Shallot Crusted Ahi Tuna

Scallion Lo Mein, Oven Cured Tomato, XO Beurre Blanc

56

TenPenh Vegetarian Pho

Seasonal Vegetables, Tofu, Rice Noodles

50

Crispy Whole Fish

Cucumber Carrot Salad, Tamarind Chili Sauce

62

SIDES

Tempura Vegetables **7** Szechuan Japanese Eggplant **6** Crispy Fried Spinach **5** Kimchee **5**
Wasabi Mashed Potatoes **5** Stir-fry Vegetables **5** Szechuan Green Beans **6** Steamed Jasmine Rice **3**

DESSERTS

Dark Chocolate Saigon Cinnamon Fudge Cake— Rice Pearl Hazelnut Crunch, Kona Coffee Ice Cream

Mango & Coconut Rice Pudding - Coconut Macaroons, Exotic Fruit Sorbet

Pineapple Saffron Bread Pudding — Strawberry & Cardomom Panna Cotta

All items may contain peanuts, shellfish, and/or pork. Please inform your server of any food allergies.

A Suggested 20% Gratuity will be added to Parties of 6 or more For Your Convenience—subject to sales tax.

*Regarding the safety of these items, written information is available upon request.

Executive Chef Cliff Wharton Chef Owner Jeff Tanks Pastry Chef Norman Messer