

# wild ginger dinner menu I

The charge for this menu is **\$42.50** per person, not inclusive of beverages, tax or gratuity.

## appetizers

please choose one of the following:

### **Buddha Salad Rolls**

Fresh rice paper rolled with rice noodles, cilantro, basil, jicama and sprouts served with a pineapple dipping sauce.

### **Potstickers**

Traditional chicken pot stickers are served with a soy/black vinegar dipping sauce.

### **Chicken Chieu Salad**

Finely cut carrot, red and white cabbages, basil, peanuts and red onion form the base for this slightly spicy chicken salad.

## satays

please choose three of the following:

### **Peasant's Satay**

Free range chicken marinated in curry and coconut cream is skewered and seared over a flame. Served with a peanut sauce.

### **Zucchini Satay OR Shiitake Mushroom Satay – CHOOSE ONE**

Fresh zucchini or shiitake mushrooms are grilled and served with an orange-teriyaki dipping sauce.

### **Street Hawker Beef Satay**

Lightly grilled beef, fragrant with the aroma of Chinese five spice.

### **Young Mountain Lamb Satay**

Succulent lamb is marinated in garlic, black pepper and Indonesian soy sauce. Served with a traditional peanut sauce.

### **Lemongrass Chicken Satay**

Free range chicken in a lemongrass marinade is threaded on skewers and grilled.

## entrees

please choose six of the following:

### **Chicken or Vegetable Phad Thai**

The classic noodle dish prepared in the central Thailand style with chicken or vegetables.

### **Wok Fried Barbecue Prawns**

Large prawns are wok in a spicy Asian barbecue sauce enhanced with shallots, garlic, scallions, chili and peanuts.

### **Thai Passion Tofu**

Fried tofu and eggplant tossed with fresh shaved green chilies, soy sauce, kafir lime leaves and basil.

### **Thai Noodles**

Fresh rice noodles are wok fried with scallops, prawns, squid and mussels in a light soy sauce with hints of basil and chili.  
(Thai Noodles are also available vegetarian style with fresh vegetables.)

### **Kung Pao Chicken**

A velveted chicken breast is diced and wok fried with fresh garlic, peanuts, red and green bell peppers, chilies and soy sauce.

### **Panang Beef Curry**

Slices of flank steak are served in a Thai curry of cardamom and coconut milk with Thai basil and fresh pounded peanuts.

### **Wild Ginger Fragrant Duck**

Succulent duck with a fragrant skin spiced with cinnamon and star anise is served with steamed buns, Sichuan peppercorn salt and plum sauce.

### **Mongolian Noodles**

Fresh house made egg noodles wok fried and topped with a spicy Mongolian chili sauce, soy sauce, hoisin sauce, roasted peanuts, bok choy and bean sprouts

### **Baby Bok Choy in Garlic Oil**

Fresh, crisp baby bok choy is wok fried in a delicate garlic oil.

Entrees are served with brown and white rice.

## desserts

(additional per person cost)

**Decadent Chocolate Torte** served with fresh whipping cream and orange zest. \$4.95 per person

**Fresh Mango Sorbet , Ginger Ice Cream, Blackberry and Cream Ice Cream or Coconut Gelato** \$3.95 per person

*Also see our Specialty Dessert Menu*

*\* Please note that some menu items may not be available and prices are subject to change. 1/2007*

# wild ginger dinner menu II

The charge for this menu is **\$47.50** per person, not inclusive of beverages, tax or gratuity.

## appetizers

please choose one of the following:

### **Cambodian Beef Salad**

Skewers of free range beef are marinated and grilled. Served over a refreshing salad of cabbage, lemongrass and fresh herbs.

### **Siam Lettuce Cup**

Morsels of grilled halibut accompany roasted peanuts, Thai basil, lime juice, chili and tamarind on green leaf lettuce wrappers.

### **Wild Ginger Bruschetta**

Sashimi style ahi tuna is combined with a variety of peppers, fish sauce, sesame oil and sesame seeds. Served with toasted baguettes.

## satays

please choose three of the following:

### **Saigon Scallop Satay**

Fresh sea scallops are lightly grilled and served with a soy and black vinegar dipping sauce

### **Peasant's Satay**

Free range chicken marinated in curry and coconut cream is skewered and seared over a flame. Served with a peanut sauce.

### **Nam's Prawns**

Fresh Hawaiian white prawns marinated in garlic, shallots, roasted peanuts, turmeric and coconut milk are grilled and served with a complex and flavorful Cambodian dipping sauce.

### **Young Mountain Lamb Satay**

Succulent lamb is marinated in garlic, black pepper and Indonesian soy sauce. Served with a traditional peanut sauce.

### **Singing Fish Satay**

Fresh seasonal fish is skewered and grilled. Served with a nuk mon sauce for dipping.

## entrees

please choose six of the following:

### **Green Curry Chicken**

Free-range chicken breast is wok fried in a classic Thai curry, rich in green chili, galangal and coconut milk.

### **Salmon Canton**

King salmon is steamed with ginger and Shaoxing rice wine and seared with sizzling garlic oil.

### **Seven Flavor Beef**

Flank steak fragrant with the seven flavors of lemon grass, peanuts, hoisin, chilies, basil, garlic and ginger is quickly dry fried resulting in a complex, intensely flavored beef.

### **Sichuan Green Beans**

Fresh, crisp green beans are wok fried with candied turnip, chili and flavorful pork.

### **Mushrooms and Pea Pods**

Shiitake and Portobello mushrooms are wok fried in a light oyster sauce with crisp pea pods and sweet onion.

### **Kung Pao Chicken**

A velvety chicken breast is diced and wok fried with fresh garlic, peanuts, red and green bell peppers, chilies and soy sauce.

### **Malacca Prawns**

Large prawns are wok fried in a spicy Malaysian sauce of shallots, ginger, garlic, curry leaf, fresh chilies and black pepper.

### **Wild Ginger Fragrant Duck**

Succulent duck with a fragrant skin spiced with cinnamon and star anise is served with steamed buns, Sichuan peppercorn salt and plum sauce.

### **Black Pepper Scallops**

A Hong Kong specialty, hand selected large scallops are quickly seared and coated with soy and black pepper. All entrees are served with brown and white rice.

## dessert (additional per person cost)

**Decadent Chocolate Torte** served with fresh whipping cream and orange zest. \$4.95 per person

**Fresh Mango Sorbet , Ginger Ice Cream, Blackberry and Cream Ice Cream or Coconut Gelato** \$3.95 per person

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## wild ginger dinner menu III

The charge for this menu is **\$57.50** per person, not inclusive of beverages, tax or gratuity.

### appetizers

please choose one of the following:

#### **Vietnamese Papaya Salad**

Fresh green papaya is tossed with herbs in a lemon grass dressing, then topped with marinated, grilled chicken.

#### **Salt and Pepper Squid**

Fresh squid is lightly dusted with salt and pepper and quickly flash wok fried until crispy.

#### **Wild Ginger Crab Cakes**

Fresh Dungeness crab is combined with shallots, garlic, and white pepper.

Pan-fried to a golden brown and served with a dipping sauce.

#### **Ho Fun Rolls**

Wood ear mushrooms, bean sprouts, shallots and garlic are wok fried and then rolled in fresh ho fun noodles.

Served with a soy and chili dipping sauce.

### satays

please choose two of the following:

#### **Satay Bebek**

From Indonesia, Bebek features fresh duck meat combined with a complex mixture of spices, which is wrapped on a lemon grass skewer and grilled.

#### **Nam's Prawns**

Fresh Hawaiian white prawns marinated in garlic, shallots, roasted peanuts, turmeric and coconut milk are grilled and served with a complex and flavorful Cambodian dipping sauce.

#### **Singing Fish Satay**

Fresh seasonal fish is lightly grilled and served with a sweet, hot dipping sauce.

#### **Young Mountain Lamb Satay**

Succulent lamb is marinated in garlic, black pepper and Indonesian soy sauce.

Served with a traditional peanut sauce.

#### **Phnom Penh Beef**

Tender New York strip loin seasoned with five-spice powder, turmeric, galangal, garlic and shallots.

Brushed with honey and grilled.

### salads

please choose one of the following:

#### **Vietnamese Crab Salad**

Fresh Dungeness crabmeat, shrimp and chicken are served on a bed of lettuce with coriander leaves, watercress, fried shallots, garlic and ground peanuts.

#### **Thai Bean and Prawn Salad**

Tender Washington green beans are mixed with fresh prawns in a spicy tamarind dressing.

#### **Cambodian Salad**

A light salad of mixed greens flavored with lemon grass and fresh herbs.

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*Also see our Specialty Dessert Menu*

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~ dinner menu III continued ~

**entrees**

please choose six of the following:

**Mahi Mahi in Red Curry**

Fresh mahi mahi is wok fried in a savory red curry with hints of lime and coconut.

**Malacca Scallops**

Large scallops are wok fried in a spicy Malaysian sauce of shallots, ginger, garlic, curry leaf, fresh chilies and black pepper.

**Marinated Lamb Chops**

Tender lamb chops are marinated in XO Cognac and Sichuan peppercorns, then grilled and finished in a hoisin sauce with toasted coconut.

**Sichuan Style Green Beans**

Fresh, crisp green beans are wok fried with candied turnip, chili and flavorful pork.

**Halibut with Peanuts and Fresh Herbs**

Fresh halibut is oven baked and served with a reduction enhanced with fresh lime juice, chili, herbs and peanuts.

**Mandarin Chicken**

Tender chicken breast is lightly breaded and wok fried with a sweet, tangy sauce and flavored with chili.

**Wild Ginger Fragrant Duck**

Succulent duck with a fragrant skin spiced with cinnamon and star anise is served with steamed buns, Sichuan peppercorn salt and plum sauce.

**Firecracker Beef**

Tender flank steak is marinated and quickly wok fried with a very spicy mixture of chili, lemongrass, galangal and garlic.

**Vegetarian Red Curry**

Tofu, tomatoes, eggplant, onion and pineapple in a rich, red curry.

**Cambodian Beef**

Prime rib eye steak is marinated in a spice paste, galangal, shallots, garlic and lemon grass then grilled to medium rare and sliced.

**Rainbow Noodles**

Fresh see fon noodles are wok fried with julienne vegetables in a light soy sauce with sesame seeds.

All entrees are served with brown and white rice.

**dessert**

please choose one of the following:

**Decadent Chocolate Torte**

**Mango Sorbet**

**Ginger Ice Cream**

**Blackberry and Cream Ice Cream**

**Coconut Gelato**

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## wild ginger dinner menu IV

The charge for this menu is **\$67.50** per person, not inclusive of beverages, tax or gratuity.

### appetizers

please choose one of the following:

#### **Vietnamese Papaya Salad**

Fresh green papaya is tossed with herbs in a lemon grass dressing, then topped with marinated, grilled chicken or prawns.

#### **Salt and Pepper Squid**

Fresh squid is lightly dusted with salt and pepper and quickly flash wok fried until crispy.

#### **Otak Otak**

Fresh seafood is mixed with spices and placed inside a banana leaf which is steamed and then grilled over an open flame.

#### **Cambodian Mussels**

Fresh mussels are wok fried with an intense and flavorful mixture of coconut, lime leaf, lemon grass and galangal and served with a noc mam dipping sauce.

### satays

please choose two of the following:

#### **Satay Bebek**

From Indonesia, Bebek features fresh duck meat combined with a complex mixture of spices, which is wrapped on a lemon grass skewer and grilled.

#### **Nam's Prawns**

Fresh Hawaiian white prawns marinated in garlic, shallots, roasted peanuts, turmeric and coconut milk are grilled and served with a complex and flavorful Cambodian dipping sauce.

#### **Singing Fish Satay**

Fresh seasonal fish is lightly grilled and served with a sweet, hot dipping sauce.

#### **Young Mountain Lamb Satay**

Succulent lamb is marinated in garlic, black pepper and Indonesian soy sauce.  
Served with a traditional peanut sauce.

#### **Phnom Penh Beef**

Tender New York strip loin seasoned with five-spice powder, turmeric, galangal, garlic and shallots.  
Brushed with honey and grilled.

### salads

please choose one of the following:

#### **Vietnamese Crab Salad**

Fresh crabmeat, shrimp and chicken are served on a bed of lettuce with coriander leaves, watercress, fried shallots, garlic and ground peanuts.

#### **Thai Bean and Prawn Salad**

Tender Washington green beans are mixed with fresh prawns in a spicy tamarind dressing.

#### **Cambodian Salad**

A light salad of mixed greens flavored with lemon grass and fresh herbs.

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~ dinner menu IV continued ~

**entrees**

please choose six of the following:

**Malacca Lobster**

Fresh Maine lobster are wok fried in a spicy Malaysian sauce of shallots, ginger, garlic, curry leaf, fresh chilies and black pepper.

**Salmon in Young Coconut**

Fresh king salmon is steamed with young coconut and served with a rich curry sauce. A house specialty!

**Hot and Sour Lemon Grass Prawns**

Fresh prawns are wok fried with roasted garlic and shallots, lemon grass, lime leaves and Thai chilis for a spicy and sour dish.

**Marinated Lamb Chops**

Tender lamb chops are marinated in XO Cognac and Sichuan peppercorns, then grilled and finished in a hoisin sauce with toasted coconut.

**Sichuan Style Green Beans**

Fresh, crisp green beans are wok fried with candied turnip, chili and flavorful pork.

**Halibut in Black Bean Sauce**

Fresh halibut is steamed and served with a stock reduction enhanced with a spicy black bean sauce.

**Mandarin Chicken**

Tender chicken breast is lightly breaded and wok fried with a sweet, tangy sauce and flavored with chili.

**Wild Ginger Fragrant Duck**

Succulent duck with a fragrant skin spiced with cinnamon and star anise is served with steamed buns, Sichuan peppercorn salt and plum sauce.

**Firecracker Beef**

Tender flank steak is marinated and quickly wok fried with a very spicy mixture of chili, lemongrass, galangal and garlic.

**Vegetarian Red Curry**

Tofu, tomatoes, eggplant, onion and pineapple in a rich, red curry.

**Cambodian Beef**

Prime rib eye steak is marinated in a spice paste, galangal, shallots, garlic and lemon grass then grilled to medium rare and sliced.

**Rainbow Noodles**

Fresh see fon noodles are wok fried with julienne vegetables in a light soy sauce with sesame seeds.

All entrees are served with brown and white rice.

**dessert**

please choose one of the following:

**Decadent Chocolate Torte**

**Mango Sorbet**

**Ginger Ice Cream**

**Blackberry and Cream Ice Cream**

**Coconut Gelato**

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