

Hot Zone Tables

Chino Latino Family Style Party Menus

Choose 2 of each course for \$35 Per Person

Choose 3 of each course for \$45 Per Person



Little Dishes

HOUSE OF WANG SALT & PEPPER SHRIMP

wok-tossed shell on jumbo shrimp with a spicy Sichuan pepper salt and plum sauce for dipping

PESCADO AHUMADO

mesquite-smoked Pacific swordfish tossed in citrus dressing served with a pile of crunchy tortilla chips and creamy guacamole

SHRIMP LOLLIPOPS

tempura shrimp served with a spicy thai chile sauce and pineapple salsa

EMPEROR PUYI'S CHICKEN SALAD

mama Puyi's family recipe of garlic, ginger and red pepper marinated chicken, tossed with napa cabbage, cashews, rice noodles in a sesame-soy dressing

TOSTADAS DE TINGA (available vegetarian with black beans)

smokey, spicy chicken on crisp tostadas with queso fresco, sour cream, radish and shredded lettuce

BBQ SPARE RIBS

in a five-spice honey glaze

KOREAN BULGOGI LETTUCE CUP

marinated and flash grilled kobe beef served with red onion, jasmine rice, kimchee, & ssamjang

Bigger Dishes

COCONUT SHRIMP CURRY

shrimp with pineapple, Thai red curry and jasmine rice

PHILIPPINE PAELLA

jumbo shrimp, adobo chicken, mussels, chorizo, calamari and saffron-anatto rice

CHINATOWN LO MEIN (add chicken \$3 per person or beef \$4 per person)

fresh lo mein noodles wok tossed with onion, carrot, bell pepper, baby corn and straw mushrooms

MONTEGO BAY JERKED CHICKEN

slow roasted with a grilled pineapple relish, Cuban black beans, jasmine rice and fried plantains

CARNE ASADA ALA MORELIANA

a platter of slow-cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, pico de gallo, chile de arbol sauce, salsa verde and fresh corn tortillas

GENGHIS KAHAN'S MONGOLIAN BEEF STIR FRY

wok tossed velvet beef with bamboo shoots, broccoli, green onion, shishito peppers in a spicy oyster-soy sauce and served with fragrant jasmine rice

Dessert

HOT FUNKY LOVE

deep fried Snickers with vanilla ice cream

CHOCOLATE BROWNIE

warm fudge brownie smothered in chocolate fudge and kahlua whipped cream

THE FIRE GODDESS' SACRIFICIAL S'MORES PLATTER

make a burnt offering of marshmallows with cinnamon cookies, chocolate sauce, caramel, coconut and macadamias

BOROCHO TRES LECHES

coconut rum soaked house-made sponge cake, topped with whipped cream and fresh tropical fruit