

Tengda



WINTER RESTAURANT WEEKS

\$15.11

Starter

Miso Soup OR Chicken Hot and Sour Soup

Tempura Shumai (3)

Serve with Spicy Mango dipping Sauce

Green Salad

Serve with Ginger Dressing

Chicken Finger-Japanese Style (1)

Serve with Katsu dipping Sauce

Entrée

Choice of White rice or Brown rice

Thai Galangals Chicken

Tender and juicy chicken breast, wok with basil, Asian vegetable glazed with Thai Galangals sauce

Teriyaki Stir-Fried Noodles

a Fusion Japanese style stir-fry noodles

(Chicken OR Shrimp OR Vegetable)

Blackberry Teriyaki Chicken

Pan-Seared Chicken Breast base by mix vegetable with blackberry teriyaki glaze

One o'clock Fried Rice

Mango, onion, egg and roasted cashew nuts

(Chicken OR Shrimp OR Vegetable)

Dessert

Fresh Fruit Salad

(One Selection from each Category)



Tengda



Winter Restaurant Weeks \$25.11

Starter

Volcano Salad

Yellowtail, Jalapeno, Shrimp, Cucumber, Mango in a crispy wonton skin top with light torch kani

Home made Pork Fried Dumpling (3)

Serve with Balsamic vinegar sauce

Crispy Coconut Shrimp (3)

Serve with Mango-Jalapeños dipping Sauce

Tempura Shumai (3)

Serve with Spicy Mango dipping Sauce

Entrée

Choice of White rice or Brown rice

Thai Walnut Crispy Chicken (Mild Spicy)

Crispy Tender chicken make till perfection glazed with chef's Thai-tangerine sauce top with Honey Walnut

Blackberry Teriyaki Salmon

Pan Roasted Salmon, base by sautéed vegetable with Blackberry Teriyaki Glaze

Caribbean Roll

Coconut Shrimp, Pineapple, top with Eel, Shrimp and Avocado, Sprinkle with Toasted Coconut

Seafood with Crispy Noodles

Wok Basil, Sautéed with Shrimp and Scallop, Shiitake Mushroom, Pepper, Onion,

Base with Crispy Noodles

Dessert

Bananas@Black Sesame

Fried Bananas in a crispy wonton skins pair with black sesame ice cream

Fresh Fruit Salad

(One Selection from each Category)