

ambrosia

-Cold Plates-

<u>MIXED GREENS</u>	8
Seasonal variety of greens with Mandarin Oranges and House Made Yuzu dressing	
<u>THAI PAPAYA SALAD</u>	8
Chinese Green Papaya, Daikon, Pickled Cucumber, Tomato, Serrano Pepper and Mint	
*<u>WHITE TUNA SASHIMI</u>	12
Thinly sliced Tuna, Truffle Oil, Red Onion and Citrus	
*<u>CITRUS SALMON SASHIMI</u>	12
Thinly Sliced Salmon, Yuzu, Thai Peppers, Orange & Fried Onion	

-Flat Breads-

<u>GARLIC SPINACH</u>	13
Tomato Chutney, Fresh Spinach, Garlic & Mozzarella on House Made Naan	
<u>MUSHROOM</u>	13
Basil Pesto, Masala, Mushrooms, Onion and Mozzarella on House Made Naan	
<u>THAI CHICKEN</u>	16
Tomato Chutney, Spicy Ground Chicken, Yellow Curry & Mozzarella on House Made Naan	
<u>ANTIPASTO</u>	15
Soppressata, Capicola, Salami, Peppers, Mozzarella, Ricotta & Garlic Oil on House Made Naan	

- Small Plates -

<u>BRUSSEL SPROUTS</u>	8
Halved Sprouts, Flash Fried, Tossed in Spicy Ponzu & finished with Sliced Parmesan	
<u>CHICKEN LETTUCE WRAPS</u>	12
Ground Chicken, Water Chestnuts, Bell Pepper, Cilantro & Scallions with Iceberg Lettuce	
<u>KOREAN CHICKEN WINGS</u>	9
(6) Twice Fried Wings with Your choice of flavor: Spicy Korean, Basil Garlic, or Honey Brined	
<u>SAMOSAS</u>	11
(3) Flaky Indian Pastry filled with your choice of Vegetables, Chicken, or Lamb Combination 15	
<u>TIGER PRAWNS</u>	13
Marinated in a Blend of Spices, Grilled & Tossed in a Spicy Honey Glaze	
<u>CHICKEN BHOTI</u>	10
Marinated in our House Masala, Brushed with Ginger & Garlic, Skewered & Grilled Served on Rice	
<u>FILET KABAB</u>	16
Filet Mignon, Seasoned with Masala, Grilled, with Ginger sauce served on Rice	

- Med Plates -

<u>BOK CHOY</u>	8
Stir Fried with Garlic, Ginger & Kepak Manis	
<u>CURRY WEDGES</u>	10
Crispy Steak Cut Fries, Slathered in Spicy Yellow Chicken Curry, Mozzarella & Basil Pesto	
<u>CRAB FRIED RICE</u>	15
Fried Egg, Sweet Chinese Sausage, Lump Crab, Onion, Carrots & Peas	
<u>GINGER WHITE FISH</u>	16
Flaky Tilapia, Steamed with Ginger, Drizzled with Hot Shoyu & Cilantro Oil, Finished with Green Apple Cilantro Slaw	
<u>YELLOW CURRY</u>	13
Tomato and Cream based Spicy Curry with your choice of Vegetables, Paneer, or Chicken	
<u>GANGNAM RIBS</u>	14
Fall off the Bone, Dry Rubbed, Slow Cooked Pork Ribs, finished with Spicy Korean BBQ sauce	
<u>LAMB CHOPS</u>	24
Lollipop Lamb Chops, Seasoned with Masala, Grilled with Ginger Sauce and Raita served on Rice	
<u>FIVE SPICED STRIP</u>	22
9oz NY Strip, Dry Rubbed with Chinese 5 Spice, Grilled & Finished with Basil Chimichurri	
<u>SZECHUAN RIBEYE</u>	28
16oz Ribeye, Grilled & Finished with a Spicy Szechuan Sauce	

- Desserts -

<u>HOUSE MADE KULFI</u>	7
Traditional Indian Ice Cream Ginger/ Kahlua Kulfi	

*Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Gratuity is included for parties 6 or larger

- Libations -

<u>THAI KISS</u>	11
La Marca Prosecco, Ginger, Peychauds, Passion Fruit	
<u>COCONUT SANGRIA</u>	11
Coconut Vodka, Chardonnay, Mango & Coconut Juice	
<u>SUNSET SANGRIA</u>	11
Berry Vodka, Cabernet Sauvignon, Mango and Orange Juice	
<u>SHERE KHAN</u>	11
Tequila, Ginger Beer, Blood Orange Soda	
<u>RANGPUR BREEZE</u>	11
Tanqueray Rangpur, Coconut Water, Guava, Agave, Lime Soda	
<u>SAIGON</u>	11
Basil Hayden Bourbon, Ginger, Hibiscus Tea	
<u>SAZERAC</u>	12
Rye Whiskey, Absinthe, Sugar, Bitters	
<u>TAMARIND JACK</u>	11
Jack Daniels Whiskey, Tamarind Soda	
<u>SILK ROAD TEA</u>	11
Spiced Rum, RumChata , Chai Tea, Cinnamon	
<u>MUAY THAI MARTINI</u>	11
Caribbean Rum, Muddled Serrano Peppers and Ginger	
<u>TASTE OF TROPIX</u>	11
X- Rated Tropix, X- Rated Blood Orange, Vodka, Pineapple	
<u>BASIL BERRY</u>	11
Berry Vodka, Strawberry Puree, Lime, Basil	
<u>CUCUMBER COLLINS</u>	12
Hendricks Gin, Lime, Agave, Cucumber	
<u>MOSCOW MULE</u>	11
Vodka, Ginger Beer, Lime Juice	

- Beer -

ASAHI	6
BOMBSHELL BLONDE	4
BLUE MOON	4
HOPADILLO IPA	5
KIRIN LIGHT	6
BURIED HATCHET STOUT	5
SAPPORO	6
SHINER BOCK	4
STELLA ARTOIS	5
ST ARNOLD ELISA	6
HEINEKEN	5
DOS XX LAGER	5

- Whites -

	<u>Glass Bottle</u>	
Sparkling, Freixenet – Spain	10	36
Prosecco. La Marca- Italy	10	36
Brut Rose, Anna Codorniu - Spain	11	42
Gran Brut, Perrier Jouet - France		109
Brut Sauvage Rose, Piper-Heidsieck - France		134
 Moscato, Ruffino - Italy	 11	 36
Pinot Grigio, Elena Walch - Italy	11	36
Pinot Gris Blend, Fiction - California	14	46
 Chardonnay, Wonderwall- California	 16	 56
Chardonnay, Tate Spring – California	26	78
 Sauvignon Blanc, Michael David – California	 10	 36
Sauvignon Blanc, Whitehaven - New Zealand	15	48
Sauvignon Blanc, Duckhorn 375ml - California		29
 Torrontes, Alamos- Argentina	 9	 30
Rose, Sauvion - France	12	38
Fume Blanc, Ferrari-Carano - California	13	40
Viognier, Wild Horse - California	14	42

- Reds -

	<u>Glass Bottle</u>	
Cabernet, Broadside - California	12	36
Cabernet, Chateau Ste. Michelle – Washington	16	56
Cabernet, Joseph Phelps – California		159
Cabernet, Revana Terroir - California		180
 Malbec, Antigal Uno – Argentina	 10	 36
Malbec, Ricardo Santos - Argentina	13	48
Malbec, Mounts Winery – California		115
 Pinot Noir, Etude Lyric - California	 13	 48
Pinot Noir, Willamette Vineyards – Oregon	21	74
 Merlot, Expedition - Washington	 11	 44
Merlot, Tate Joan - California	31	90
 Maruis by Michel Chapoutier - France	 11	 40
Tempranillo, Ramon Bilbao Crianza – Spain	10	36
Ridgeback SGMV – South Africa	21	74
GSM, Wild Horse - California	11	40
Shulz Graciano - California	23	70
Old Vine Zinfandel, Cigar Zin – California	9	32
Red Wine Paso Robles, Fiction – California	16	56
Brunello di Montalcino, Reniri- Italy		120

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