

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