



# H I G H S I D E

## THREE COURSE DINNER - \$35

### INCLUDED

Mala pickled cucumbers and one drink (beer, wine or craft soda)

### COURSE 1 (PICK ONE)

#### BAO (STEAMED BUN)

- Taiwanese Pork Belly Bao (2 per serving)

Topped with pickled mustard green, ground peanuts with sugar, and cilantro.

- Tempura Shrimp Bao (2 per serving)

Served with mayo sriracha sauce, pickled vegetables and cilantro.

- Braised Tofu (2 per serving)

Topped with pickled vegetables and cilantro.

### COURSE 2 (PICK ONE)

#### 1) Fried Chicken Sandwich

Fried chicken is marinated with lemongrass, garlic, fish sauce, and oyster sauce. Served with sriracha mayo, cilantro, house-pickled cucumber, pickled carrot, pickled daikon, and brioche bun.

#### 2) ZHA JIANG NOODLES

Thick wheat noodles served with sweet and savory ground pork simmered with soy bean pastes, onion, and diced tofu. Topped with fresh shredded cucumber, carrot and scallion (contains sesame oil)

#### 3) SPICY TOFU DANDAN NOODLES (VEGAN FRIENDLY)

Egg noodles served with fried tofu, house-made chili oil, sesame sauce, peanut sauce, toasted peanut, fried shallot, scallion, and cilantro.

### COURSE 3 (PICK ONE)

#### 1) GREEN TEA ICE CREAM

#### 2) CARAMEL FLAN

Served orange cookies crumble, mint and strawberry