CELEBRATION
MENU
$40 PER PERSON  Pricing may vary by location

APPETIZER  Choose one

CHANG’S LETTUCE WRAPS  A secret family recipe and our signature dish. Enough said.
CHICKEN [GF] or VEGETARIAN

DYNAMITE SHRIMP 🔥 Tempura battered, tossed with a sriracha aioli

BBQ PORK SPARE RIBS  Slow-braised pork ribs wok-seared with a tangy Asian barbecue sauce  |  6

NORTHERN-STYLE PORK SPARE RIBS  Slow-braised pork ribs with dry rub five-spice seasoning  |  6

SOUPLChoose one

WONTON SOUP  Savory broth, house-made pork wontons, shrimp, chicken  |  CUP

EGG DROP SOUP [GF]  Velvety broth, julienned carrots, green onion  |  CUP

HOT & SOUR SOUP  Rich and tangy broth, silken tofu, chicken, bamboo shoots, egg  |  CUP

ENTRÉE  Choose one

KOREAN BULGOGI STEAK *  New York Strip, savory bulgogi sauce, Yukon potatoes, fried onion straws

OOLONG CHILEAN SEA BASS *  Wild-caught tea-marinated filet, ginger-soy sauce, wok’d spinach

MISO GLAZED SALMON *  Grilled salmon, Asian mushrooms, spinach, cabbage, garlic-ginger aromatics, miso glaze

MONGOLIAN BEEF [GF]  Sweet soy glaze, flank steak, garlic, green onion

SALT & PEPPER PRAWNS  Crisp prawns, aromatics, chili peppers, chopped black beans

DESSERT  Choose one

NEW YORK-STYLE CHEESECAKE  Creamy cheesecake, graham cracker crust, fresh berries

THE GREAT WALL OF CHOCOLATE *  Six layers of chocolate cake, chocolate frosting, semi-sweet chocolate chips

WINE & CHAMPAGNE  Add on  |  Complete your celebration with a glass or bottle

BRUT  Moët & Chandon Imperial, Champagne 2009  72 bottle

CABERNET SAUVIGNON  Stag’s Leap Wine Cellars “Artemis”, Napa Valley 2017  18 glass / 69 bottle

SAUVIGNON BLANC  Cloudy Bay, Marlborough 2019  14 glass / 48 bottle

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.