

XIANG

The Chinese word *xiang* means “aromatic scent.” This five-course menu is inspired by two of China’s world-renowned styles of cuisine: Cantonese—known worldwide as China’s most sophisticated style of cooking—as well as that from Huaiyang, an adjacent southeastern Chinese province.

Let us guide your palate to faraway lands on a culinary journey full of history and tradition, where—although dishes are incredibly diverse—the overall cuisine displays a sense of unity.

Following Chinese dining tradition, the food is presented “family style,” with all dishes placed in the center of the table for everyone to share.

Gluten-free bread available upon request.

**Please Note: Consuming raw/undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

MENU

AMUSE BOUCHE HOT & SOUR SOUP

Cantonese style

With a unique texture and full flavor, this soup is claimed as a regional dish by several different areas.

FIRST COURSE FRIED PRAWNS[†]

crispy garlic & chili

Salty, crispy, juicy and spicy—your taste buds will jump up and down.

GRANITA COCONUT

lemongrass & ginger infused

Chinese have used spices for centuries for their flavor and beneficial properties. Lemongrass helps the body flush out toxins, kills bacteria, helps with digestion and relieves aches and pains; while ginger can ward off stroke and heart disease and fight infection.

MAIN COURSE WOK-FRIED BEEF[†]

black pepper sauce, rice in lotus leaf

Few combinations in the food world are as fabled as pepper and steak; and black pepper beef stir-fry is one of the world’s meat lovers’ favorite Cantonese dishes.

DESSERT CHILLED MANGO CREAM

pomelo and sago

One of the most famous and popular Chinese desserts—the perfect light, refreshing finish to this culinary journey.