



BENNY CHOWS

\$55 DINNER MENU *
Offered Tuesday, August 1st - Monday, September 4th

WINE PAIRING

Shimizo-No-Mai 'Pure Dawn', Junmai Ginjo, Akita NV 300ml \$42
Terras Gauda 'O Rosal', Albariño Blend, Rías Baixas 2022 \$64
Bootleg, Red Blend, Napa Valley 2017 \$76

FIRST COURSE

(Choice of 1)

18 Vegetable Salad julienne raw vegetable salad, dressed w/ Chinese plum vinaigrette (v)
Shrimp Toast seasoned shrimp dipped in tobiko & sesame, served w/ sweet & sour sauce
Szechuan Hot & Sour Soup 🍲 tofu, mushrooms, bamboo shoots, egg, garnished w/ grilled shrimp
Smoked Brisket Egg Roll Truth BBQ smoked brisket, served w/ Asian slaw, Chinese BBQ sauce & mustard sauce
Cold Sesame Noodles 🍲 udon noodles w/ cucumbers, peanut, soy, scallion, cilantro, chili oil (v)
Osmanthus Honey Glazed Spareribs char siu Berkshire pork ribs w/ peanuts, pickled daikon & sweet chili sauce
Uni Shu Mai pork & shrimp, topped w/ uni, served w/ soy chili sauce (+\$8)

SECOND COURSE

(Choice of 1)

Crispy Orange Beef marinated flank steak in orange sauce w/ cara cara oranges & chilis
Sweet & Sour Pork Ribs Berkshire pork ribs, onion, red pepper & dragon fruit tossed in a sweet & sour sauce
Crab Butter Noodles jumbo lump crab, longevity noodles, shiitake mushrooms & fried shallots
Impossible Mapo Tofu egg tofu, Impossible meat, chili bean sauce (vg)
Silken Chicken & Broccoli tender sliced chicken w/ broccolini, Chinese broccoli & crispy shallots w/ jasmine white rice
Black Pepper Beef & Broccoli** cubed filet mignon w/ broccolini, Chinese broccoli, garlic, onion & chili
½ Peking Duck sliced Jurgielewicz duck, julienne scallion, cucumber & pickled vegetables, hoisin, cranberry sauce, housemade pancakes (limited daily availability) (+\$25)
18oz Bone-In NY Gyulais** F1 Black Wagyu + Charolais w/ shishito peppers & Malay black pepper sauce (+\$40)

DESSERT

(Choice of 1)

Mango Pudding* coconut gelee, pandan caramel
Ice Cream Sandwich Duo
Sesame-Crusted Yin-Yang Mochi* duck egg yolk custard, nutella

THANK YOU FOR DINING WITH US!

Benny Chows will donate \$7 from each \$55 HRW dinner sold.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.

*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in guests only.)

**Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server if anyone in your party has a food allergy.



spicy

vg - vegetarian, v - vegan