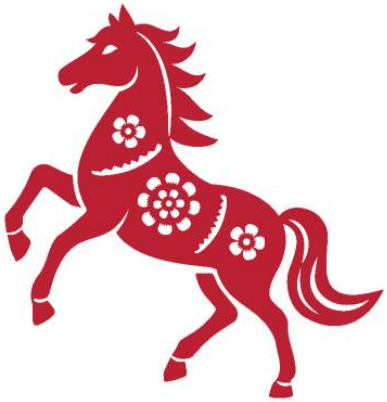

A Brief History of the Chinese Zodiac & the Year of the Fire Horse

For over two thousand years, the Chinese zodiac has shaped stories, festivals, and identity across East Asia. Its 12-year cycle features the familiar animals:

Rat, Ox, Tiger, Rabbit, Dragon, Snake, Horse, Goat, Monkey, Rooster, Dog, Pig

Legend says they were chosen after a great celestial race hosted by the Jade Emperor. Each year blends its animal with one of five elements:

Fire, Wood, Metal, Water, Earth

This creates a repeating 60-year cycle rich with symbolism.

2026: The Year of the Fire Horse

This rare combination blends the Horse's independence and boldness with Fire's passion and intensity. Fire Horse years are traditionally associated with people of fierce spirit, unconventional charm, and unstoppable momentum.

A Flavorful Tradition

And while Chinese New Year is a completely different holiday from America's New Year, the American custom of consuming Chinese food on December 31st has its own charm. Dishes like long noodles (for longevity), dumplings (for wealth), and fish (for prosperity) bring a sense of luck and celebration - even if the date is different.

两千零二十六

(2026)

New Year's Eve Celebration

December 31st, 2025
5pm to 8pm

4-Course Prix-Fixe Dinner

$119.95

+8% ME Meals Tax &
20% Service Charge

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Appetizers

choice of 1:

Oysters on the 1/2 Shell
cocktail sauce, mignonette, hot sauce

Shrimp Cocktail
cocktail sauce

Lobster Rangoons
roasted corn, shallot, micro salad, sweet & spicy chili aioli

Chicken Wings
ginger & garlic marinated, sweet soy glaze, herbs, duck sauce dipping

Roasted Pork Bao
steamed; brown sugar & soy roasted pork, caramelized onions, garlic

Short Rib Egg Rolls
sweet soy, horseradish cream

Pan-Roasted Edamame
toasted rice, chives, scallions, fried shallot, ponzu

Pu Pu for You +10
1 eggroll, 2 chicken wings, 2 lobster rangoon, 1 bao bun

Salads & Soups

choice of 1:

Garden Salad
mixed greens, carrot, cucumber, tomato, red onion, fried wontons; sesame vinaigrette or ginger miso dressing

Thai Green Bean Basil Salad
tomato, bell pepper, basil, cilantro, crushed & roasted peanuts, lime

Japanese Egg Drop Soup
bonito broth, dark soy sauce, egg, scallion, potato

Hot & Sour Soup
vegetable broth, cabbage, chestnut mushroom, pickled carrot

Seafood Chowder
clams, shrimp, whitefish, bacon, potatoes, cream

Entrees

choice of 1:

Prime Rib au Jus
mashed potatoes, asparagus

Horseradish Panko Haddock
white wine herb sauce, capers, shallots, mashed potatoes, asparagus

Twin Steamed Lobster
asparagus, mashed potatoes, drawn butter

Kung Pao Jumbo Shrimp
sweet & spicy vinegar sauce, baby carrot, baby corn, snap peas, bell pepper, scallion, jasmine rice, fried shallot

Sesame Chicken
battered & fried chicken thigh, jasmine rice, stir-fry vegetables, sweet sesame sauce

Hong Kong Scallops
lo mein noodles, carrot, snap peas, red peppers, fried ginger, chili crisp, sesame soy glaze

Roasted Garlic Fried Rice
ginger, green onion, bean sprouts, oven roasted mushrooms, leeks, shallot, egg, tamari GF soy sauce, sugar, himalayan sea salt

choice of:
Chicken Shrimp Scallops Beef Lobster

Add
Steamed Lobster Tail
+15

Desserts

choice of 1:

Fried Ice Cream
cinnamon, allspice, pretzel dust, chocolate ganache

Blueberry Pie
a la mode

Flourless Chocolate Tart
whipped cream

Add-Ons

priced as marked; may only be purchased in conjunction with the prix-fixe dinner

Vegetarian Lo Mein +10
Roasted Garlic Fried Rice +9
Mashed Potatoes +7
French Fries +7
Asparagus +7
Steamed Jasmine Rice +7
Stir-Fry Vegetables +9

新年
快乐

(Happy New Year)