

Love,

Lulu

FOLLOW AND TAG US ◆ @LULU.MODERN

DIM SUM & SMALL PLATES

SOUP DUMPLINGS

SHANGHAI-INSPIRED XIAOLONGBAO

PORK SOUP DUMPLINGS
CHINA (SHANGHAI)
12
Delicate wrappers filled with seasoned pork and savory broth.

CRAB & PORK SOUP DUMPLINGS
CHINA (SHANGHAI)
15
Pork, crab and rich savory broth in a delicate steamed wrapper.

WAGYU SOUP DUMPLINGS
CHINA (SHANGHAI)
18
Seasoned Wagyu and savory broth; a richer take on the Shanghai classic.

DIM SUM & SMALL PLATES FOR SHARES

JADE VEGETABLE DUMPLINGS 9
CHINA Spinach, mushroom and toasted sesame in a hand-folded green wrapper. 饺子 — jiǎo zi

CRISPY-LACE WAGYU DUMPLINGS 20
CHINA Pan-seared Wagyu dumplings beneath a delicate golden lattice. 鍋貼 — guotie

SHRIMP SHUMAI 12
CHINA (GUANGDONG) Open-faced shrimp dumplings with a delicate wrapper. 烧卖 —shāo mài

CHILI PORK WONTONS 11
CHINA (SICHUAN) Wontons filled with seasoned pork, egg, ginger, sesame oil and soy, dressed in a tangy vinegar-soy chili oil and finished with red onion and sesame seeds. 红油抄手 — hóng yóu chāo shǒu

SCALLION PANCAKE 7
CHINA Flaky, pan-crisped flatbread layered with scallion. 蔥油餅 — cōngyóubǐng

CRISPY DASHI TOFU 12
JAPAN Crisp tofu, dashi, chili oil, pickled radish and scallion. 揚げ出し豆腐 — agedashi tōfu

CHILLED CUCUMBER 9
In a savory sesame-chili dressing. 凉拌黄瓜 — liángbàn huángguā

CHILI-GARLIC EDAMAME 7
CHINA Tender edamame tossed with garlic and chili in a savory sauce. 毛豆— máodòu

SAIGON SPRING ROLL 14
VIETNAM Vermicelli noodles, sesame oil, shrimp (2), butter lettuce, carrot, cucumber, mint, rice wrap and peanut dipping sauce. gỏi cuốn

LULU'S WAGYU SPRING ROLL 21
ASIAN AMERICAN Wagyu and mozzarella with lime zest, sweet mayo, ginger and sesame oil.

CRISPY DUCK TRUFFLE FRIES 7
ASIAN AMERICAN Seasoned truffle fries, battered duck and garlic aioli. 薯条 — shǔtiáo

LULU BAO FLIGHT 24
CHINA (SHANGHAI) A trio of glazed pork belly, roasted duck, braised short rib bao, peanuts & sesame. 割包

LULU SIGNATURES

CHINESE TECHNIQUE AT THE CENTER, WITH FILIPINO, THAI AND JAPANESE INFLUENCES WOVEN THROUGH THE MENU

MAIN PLATES

◆ FLAMBÉ PEKING DUCK ◆

CHINA (BEIJING)

108

Crisp skin, tender carved duck, steamed pancakes and Lulu's kumquat-plum sweet bean sauce. Finished tableside.

2 COURSE DUCKS
PEKING DUCK & (PICK 1 OF 3 BELOW)

Duck simmered in tofu and mushroom broth
+ 10

◆

Crispy duck wok-fried with aromatic garlic, red and green bell peppers, red onions, salt and pepper
+ 10

◆

Crispy duck wok-fried with Sichuan dry peppers and seasoning
+ 10

3 COURSE DUCKS
PEKING DUCK & (PICK 2 OF 3 BELOW)

PEKING DUCK FOR TWO

58

Roasted duck with crisp, golden skin and tender meat, served with thin pancakes, scallions, cucumber, and Lulu's Duck sauce.

FIVE-SPICE BRAISED SHORT RIB 48
CHINA Slow-braised beef short rib with Chinese spices and a glossy savory sauce. 五香炖牛小排 — wǔ xiāng dùn niú xiǎo pái

THAI HOT POT 34
THAILAND A choice of tender lamb, pork or Wagyu beef. Mushrooms, noodles, nappa cabbage, and kabocha squash with a fragrant Thai broth and a classic Thai dipping sauce. ม้อไฟไทย

WOK, FIRE & SPICE

MANDARIN-YUZU WAGYU BEEF . . 27
ASIAN AMERICAN Crispy Wagyu glazed with mandarin, yuzu, chili and scallion.

SICHUAN CRISPY CHICKEN 18
CHINA (SICHUAN) Crispy chicken, dried chili, Sichuan peppercorn and aromatic spices.
四川酸菜鱼 — sì chuān suān cài yú

XINJIANG CUMIN LAMB 29
CHINA (XINJIANG) Wok-seared lamb with cumin, chili, onion and fresh herbs. 新疆孜然羊肉 — xīn jiāng zī rán yáng ròu

GENERAL TSO'S CHICKEN 18
CHINESE AMERICAN Crispy chicken in a sweet, tangy and lightly spicy chili glaze. 左宗棠鸡 — zuǒ zōng táng jī

FILIPINO COCONUT CURRY 18
PHILIPPINES Classic Bicol Express with tender porkbelly and a crispy lechon skin topping. Sinilihan. Add an Egg +2

FROM THE SEA

SICHUAN PICKLED FISH 27
CHINA (SICHUAN) Tender blackfish with sour pickled mustard greens, wood ear mushrooms, celery and glass noodles in a fragrant ginger-garlic broth, finished with chili-infused hot oil and vinegar.
四川酸菜鱼 — sì chuān suān cài yú

TAMARIND TIGER PRAWNS 24
ASIAN AMERICAN Wok tossed tamarind glazed tiger prawns. Ginger, garlic, chilis.

SUSHI & RAW

CLEAN FLAVORS, PREMIUM SEAFOOD AND MODERN JAPANESE FORM

LION'S MANE NIGIRI 22
JAPAN Torched lion's mane mushroom, seasoned rice, ginger, garlic-chili oil and teriyaki.
ヤマブシタケの握り寿司 — yamabushitake no nigirizushi

TUNA TARTARE 20
JAPAN Hand-cut tuna, miso chili, wasabi kazami and a crisp shiso tuile. マグロのタルタル — maguro no tarutaru

WAGYU NIGIRI 25
JAPAN Seared A5 Japanese Wagyu, seasoned rice, cured egg yolk and savory glaze.
和牛の握り寿司 — wagyū no nigirizushi

HAMACHI CARPACCIO 19
JAPAN Yellowtail, jalapeño, red onion and yuzu lime ponzu. ハマチのカルパッチョ — hamachi no karupatcho

LULU HAND ROLL TRIO 29
JAPAN Three chef-composed temaki with seasoned rice, crisp nori, cucumber, green onion, sesame and avocado. 手巻き寿司

LULUS SASHIMI ASSORTMENT . 32
JAPAN 5 pieces Hamachi, 5 pieces salmon, tuna tartar on a rice and nori crisp, fried tiger prawn heads, wasabi kazami, and pickled ginger. Served with dry ice and edible gold. 刺身

SOUPS & SALADS

TO BEGIN — BRIGHT, SHAREABLE OPENINGS DESIGNED TO START THE TABLE

LULU'S TOM YUM 16
THAILAND Prawns and wild mushrooms in a spicy and sour coconut broth with lemongrass, galangal, makrut lime and Thai chili. ต้มยำ

YAM TAKRAI 24
THAILAND Crab, glass noodles, mango sauce with lemongrass, fresh herbs in a bright Thai chili-lime dressing. ยำตะไคร้

HOT & SOUR SOUP 7
CHINA Peppery broth, black vinegar, mushrooms, tofu and classic Chinese aromatics.
酸辣汤 — suān là tāng

COMPLETE THE TABLE

RICE, NOODLES & GREENS — BUILT TO BALANCE THE BOLD FLAVORS OF THE MAIN TABLE

RICE & NOODLES

ZARU UDON 15
JAPAN Chilled udon with savory dipping sauce and fresh Japanese aromatics. ざるうどん

EGG FRIED RICE 9
CHINA Wok-fired rice with egg, scallion and classic Chinese seasoning. 蛋炒饭 — dàn chǎo fàn

TAIWANESE SAUSAGE FRIED RICE .. 17
ASIAN AMERICAN Chef fried rice with Taiwanese sausage, egg, Thai chili pepper and scallion.
台式香腸炒飯 — tái shì xiāng cháng chǎo fàn

PREMIUM WHITE RICE 2
Perfectly steamed rose rice.

FROM THE GARDEN

WOK-SEARED CHINESE BROCCOLI .. 12
CHINA Tender gai lan finished with garlic and a light savory sauce. 芥兰 — jiè lán

BOK CHOY 12
CHINA Baby bok choy in a light savory glaze.
小白菜 — xiǎo bái cài

SICHUAN DRY-FRIED GREEN BEANS. 13
ASIAN AMERICAN Blistered green beans with garlic, chili and sesame.