

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 . . . . . 12
**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 ..... 24
**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 ..... 23
**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.