



CITRUS

RESTAURANT WEEK DINNER MENU

Seating is limited and reservations are required.

\$35 pp (for the table pick 2, 2, 1)

ALL DISHES ARE DESIGNED FOR SHARING @ TABLE.

SMALL PLATE STARTERS

Roasted Corn and Crab Fritters

Leaf Lettuce & Herbs

Green Curry-Coconut Mussels

Thai Basil, Kaffir Lime Leaf & Galangal

Lotus Root - Napa Cabbage Salad

Pickled Vegetables, Herbs, Fried Shallots

Texas Watermelon Salad

Pickled Ginger, Fried Shallot

Yuzu Chicken Wings

Pork Steam Buns

Kim Chi and Cilantro

LARGE SHARED PLATES

Braised Beef Short Rib

Green Apple Kim Chi Slaw

5 Spice Pork

Coconut-Cinnamon Broth, Rice Noodles & Herbs

Burmese Lemongrass-Coconut Noodles

Egg Noodles, Pickled Mustard Greens, Dried Chili, Chicken

Thai Fried Chicken

Char Grilled Chili Dipping Sauce

Grilled Ribeye

Daikon Potato Salad & Hoi Sin BBQ Sauce

Crispy Tofu & Veg

Thai Basil-Lemongrass Broth

Whole Fish

Tamarind-Ginger Sauce, Fried Shallots and Herbs

ADD ONS:

Jasmine Rice 2.5

Vegetables 3

Sesame Rice Crackers 3

Hard Boiled Egg 2.5

DESSERT

Lemongrass Crème Brulee

Ice Cream with Tapioca Pearls and Coconut Milk

Pineapple-Taro Cake