

# BOX WOOD

## LIGHT BITES

*choose one*

**Agnolotti del Plin**  
Pecorino and Sauteed Pork Cheek

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**Crab Toast**  
Toasted Brioche gratineed  
served with papaya salad

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**Tuna Tartare**  
Truffle oil, "Kaviari" caviar

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**Pizza**  
Duck confit with fontina cheese and  
olive oil tossed rocket lettuce

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**BAO BUNS | FRESH ROLLS**  
*bao or fresh roll in rice paper*

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**Crispy Wagyu**  
Wagyu beef with hoisin, spring onion,  
carrot slaw

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**Panko Chicken**  
Crispy chicken thigh, house-made ranch  
sauce, carrot, coriander pickle and  
toasted rice

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**Salt & Pepper Squid**  
Calamari, wasabi and sriracha mayo,  
sesame, beetroot, shallot crunch

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## EAT + BEVERAGE DRINK WEEK

*choose one*

### Cocktails

**Ginger Jubilee**  
Kikori Whiskey  
Ginger, Lemon, Mint, Fever Tree Soda Water

**London Calling**  
Silent Pool Gin, Hibiscus Liqueur  
Grapefruit, Agave

### Wine

**Rosé**  
Hecht & Banner, Côtes de Provence

**Chardonnay**  
BÖEN, Ca

**Cabernet Sauvignon**  
"Bonanza"  
By Chuck Wagner



OCTOBER 23 - NOV 1, 2020

**Bomboloni**  
Italian doughnut filled with pastry cream  
or  
**Apple Tarte Tatin**  
Caramelized apples served with vanilla bean ice cream

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\$40  
*per person*