

Specially prepared

PRIX FIXE MENU

specially prepared by our executive chef Meng
get a sneak peek at our whole new menu that is coming up soon

Soup & Appetizers

- **Vegetarian Hot & Sour Soup**
Enoki mushrooms, tofu & scallions
- **New Style Yellowtail Jalapeños**
Sautéed wild mushrooms, cherry tomato, rice cracker & yuzu foam
- **Warm Goat Cheese Salad**
Arugula Jus & 15 years aged balsamic
- **Home-made Peking Duck Dumpling**
Garlic chives & hoisin lime sauce
- **Duo Tartare**
Salmon, yellowtail, 110 specially condiments, guacamole, wasabi crème fraiche, crispy shallot & kizami yuzu
- **Kobe Meatballs**
Parmesan teriyaki glazed

Entrée

- **Pan Seared Wild Striped Bass**
Coconut sticky rice, sautéed vegetables & jalapeño cilantro sauce
- **Jalapeño Style Seafood Paella**
Chorizo sausage. Bacon & pickle jalapeño
- **110 Signature Roll Combo**
Dynamite roll: shrimp tempura avocado & BBQ eel inside, topped with lobster salad
Tuna Lover: spicy tuna asparagus inside, topped with seared pepper tuna & avocado
- **Today Best Sushi & Sashimi**
6pcs sashimi. 4pcs sushi & a dragon roll
- **110 Teriyaki**
Choices of salmon, shrimp, chicken, steak or vegetables
Sautéed seasonal vegetables & natural teriyaki sauce

Dessert

- **Apple & Banana Spring Roll**
Assorted fruits & vanilla ice-cream
- **Tempura Oreo**
Chocolate sauce & assorted fruits

