

# aizia

seated dinner \$65 per person

## first course

choose 2:

### asian "BLT"

steamed buns, seared pork, kim chee, green tomato

### duck spring rolls

mandarin-soy mustard sauce, hoisin

### crab stuffed shrimp lumpia

crab filling, green papaya slaw,

### summer vegetable roll

wakame, mango, cucumber, herbs, carrot, sweet chili sauce

### kona coffee rubbed beef satay

sizzling chili glaze

### hamachi-mango carpaccio

mixed greens, sesame oil, citrus vinaigrette

### asian greens

sesame crisp, avocado, glass noodles, carrot-ginger vinaigrette

### hot and sour shrimp soup

## second course

choose 3:

### indonesian noodles

lo mein style, long beans and spicy indonesian sauce

### szechuan eggplant and tofu

### miso saikyo roasted halibut

okinawa mashed potato, edamame silk

### cedar plank salmon

tamarind BBQ glaze, udon noodles, stir fry vegetables

### wuxi style sous vide short ribs

sushi rice porridge, baby bok choy

### szechuan new york strip steak

tempura onion rings, stir fry vegetables

### chicken curry

red jalapeno, potato, cilantro, jasmine rice

### Roasted duck

mu shu wrappers, mandarin glaze

## dessert sampler

passion fruit crème brulee, sari-saring

rice pudding, ginger infused chocolate

lava cake, roasted pineapple coconut

caramel soup

Add one of our "wow" signature dishes as an additional course

### mauricio's tin of sin

butter poached lobster, crab, fennel crème fraiche, caviar

\$30 per person

### uni and quail egg shooter

yuzu, soy, sparkling sake

\$10 per person

## for the table to share:

### toro tartar

himalayan pink salt, shiitake chips, caviar

\$25 per person

### seafood lava

curried shrimp, scallops, calamari, crab and tobiko

\$16 per person

### smoky szechuan seared scallops

saikyo shrio miso sauce

\$18 per person

### sushi ice boat

\$25 per person

### duck salad

smoked duck breast, duck cracklings, caramelized papaya, five spiced balsamic

\$12 per person



ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND 6% SALES TAX

**WESTIN**  
HOTELS & RESORTS



# aizia

## hors d'oeuvres and buffet dinner

### passed hors d'oeuvres

**\$25 per person per hour**

**(based on 5 pieces per person)**

beef satay  
chicken satay  
pork gyoza  
duck spring rolls  
vegetable spring rolls  
vegetable pot stickers  
vegetable summer rolls  
tuna tataki  
salmon tataki  
szechuan baby lamb chops  
crab rangoon  
duck wings

### buffet

**\$65 per person**

asian greens with carrot ginger dressing  
indonesian noodles – shiitakes, long beans, shallots, chilies  
cedar plank wild salmon  
chicken curry – red jalapeno, potato, cilantro, jasmine rice  
char sui pork belly – sour apple, candied ginger  
vegetable fried rice  
sambal spiced baby bok choy  
szechuan garlic eggplant and tofu  
aizia'n dessert table – selection of ginger pear tart, chocolate coconut sushi, fortune cookies, coconut flan, chocolate orange confit torte and banana cheesecake

### enhancements

#### peking duck station

mushu pancakes, scallions and hoisin  
\$30 per person with buffet

#### dim sum cart

asian "BLT", shrimp shumai, shrimp lumpia, duck spring rolls, crab rangoon, assorted dumplings, duck wings  
\$45 per person, \$25 with buffet

#### sushi display

assorted rolls, nigiri, and sashimi  
wakame salad, pickled vegetables, ginger, wasabi and soy  
\$30 per person, \$20 with buffet

#### sous vide short rib station

\$25 per person with buffet

#### smoky szechuan scallop station

\$15 per person with buffet

#### kahlua roast pig

candied mango chutney  
\$25 per person

#### ice cream sundae bar

all the goodies  
\$12 per person with buffet