



## HOUSTON RESTAURANT WEEKS

**THREE COURSE LUNCH \$20/Person**  
**Mon-Fri 11am-2pm**

### FIRST COURSE

#### PEPPER TUNA SALAD

pepper seared tuna, Artisan lettuce blend, avocado,  
grape tomato, green onion, ponzu, roasted sesame dressing

#### HONEY GINGER BRUSSEL SPROUTS (V)

Brussel sprouts, organic mushroom medley, sweet corn, honey glazed walnut

#### CITRUS SALMON

cherry tomato, mustard vinaigrette, micro cilantro

### SECOND COURSE

#### PAD THAI

(vegetable & tofu option available upon request)

chicken, shrimp, bean sprout, peanut, chili flakes, egg, sweet chili tamarind sauce

#### TERIYAKI PLATE

choice of

(chicken breast, Angus ribeye steak, salmon steak or grilled jumbo prawns)  
vegetables tempura, steamed or brown rice

#### THAI STYLE GRILLED CHICKEN

(add 3 jumbo prawns or 3 jumbo Scallops \$8)

herbs seasoned chicken breast,  
French green bean, garlic, steamed or brown rice peanut sauce

#### HAWAIIAN POKE BOWL

choice of salmon, tuna or yellowtail poke,  
artisan lettuce blend over sushi rice or brown rice

#### OMAKASE PLATE

Chef's choice of 3pcs dressed nigiri and  
chef's special roll

### THIRD COURSE

#### MANGO PANNA COTTA

fresh mango, mango puree, coconut cream

#### OREO CHOCOLATE MOUSSES

Oreo cookie crumble, Belgian 90% Dark chocolate, lite whipped cream

#### TROPICAL SAGO

baby tapioca, tropical fruit, coconut milk





## HOUSTON RESTAURANT WEEKS

**THREE COURSE DINNER \$49/Person**

**Mon-Thurs 4:30-9pm Fri & Sat 4:30-10pm**



### FIRST COURSE

#### AKAUSHI SHORT RIBS

Texas Akaushi boneless short ribs skewer, micro cilantro, green onion, sesame, spring mix, grape tomato

#### SEARED SALMON SALAD

thin-sliced Scottish salmon, Artisan lettuce, Fuji apple, avocado, red quinoa crispies, beets, radish, Maui onion XO brandy dressing

#### JAPANESE SQUASH SOUP (V)

Kabocha puree, roasted kabocha, cream, parsley

#### SEARED SCALLOP & FOIE GRAS

Hokkaido scallop, Hudson Valley foie gras, micro greens, dashi soy, Italian white truffle oil

#### UMAMI HAMACHI

red onion, micro cilantro, Thai chili, yuzu coconut sauce

#### SNAPPER CEVICHE

thin-sliced Japanese snapper crudo cured with yuzu citrus, Texas orange supreme, grape tomato, red onion, micro cilantro, olive oil, yuzu tobiko, sea salt

### SECOND COURSE

(add 3 jumbo prawns or 3 jumbo Scallops \$8)

#### XO PAN SEARED SALMON

pan seared Scottish salmon, Hong Kong style XO sauce, mixed sauteed vegetables, potato, green onion tempura

#### MISO GLAZED CHILEAN SEABASS

wild caught miso marinated southern Atlantic seabass, mixed sauteed vegetables, sushi rice, furikake, dashi soy

#### STEAK & POTATO

center-cut filet mignon, potato croquette, grape tomato, Brussel sprouts, organic mushroom medley, sweet corn, honey glazed walnut, Umami shoyu

#### OMAKASE PLATE

Chef's choice 3pcs sashimi, 3pcs dressed nigiri and Chef's special roll

#### TSUKIJI CHIRASHI

Chef's selected fresh flown in thin-sliced sashimi over sushi rice

### THIRD COURSE

#### BUTTER CAKE CUP

Rattan's signature butter cake made with premium French butter seasonal berries and side Haagen-Dazs vanilla ice cream

#### CREME BRULEE CHEESE CAKE

home style light cheese cake, vanilla beans, seasonal berries, raspberry puree

#### BAILEY'S SALTED CARAMEL BREAD PUDDING CUP

homemade country style butter croissant bread pudding, Bailey liqueur, butterscotch caramel, Chardonnay-soaked raisins, candied maple bacon, caramel popcorn, sea salt, topped with Haagen-Dazs vanilla ice cream