



STARTERS

- Soup of the Day — A.Q.
- Sweet Potato Fries with Banana Catsup — 5
- Grilled Edamame with Smoked Salt — 3
- Chicken Karaage — 4
- Roti Prata w/ Malaysian Curry — 5
- Tsukemono (assorted pickled plate) — 4

TO NIBBLE & SHARE

- Half Moon Ahi Poke — 12
Spicy yellowfin with Japanese seaweed, topped with yuzu citrus tobiko and daikon sprouts, served with crispy gyoza chips.
- Walu Kinilaw — 11.5
A Filipino "Ceviche" with butterfish cooked in sugarcane vinegar, lime juice and coconut milk, with thai chiles, toybox tomatoes and cilantro.
- Sizzling Sisig --- 10
Pork medley with coconut vinegar, onions, peppers, and fresh calamansi.
add egg --- 1
- Curried Corn Fritters — 7
Fresh crushed yellow corn, curried and fried to crispy bliss.
- Bo Luc Lac "Shaking Beef" — 7
Tender marinated sirloin stir fried with nuoc mam red onions and peppergrass.
- Lumpia Shanghai — 6
Filipino style fried egg rolls with a shrimp and pork filling and a sweet and sour sauce.
- Crispy Adobo Wings — 7.5
Succulent deep fried chicken tossed in an adobo glaze served with achara (pickled papaya).
- Crispy Salt & Pepper Squid — 10
Golden battered squid rings tossed in spices, served with a sweet green thai chili sauce.
- Pandan Chicken Pouches — 9
Tender coconut milk marinated chicken wrapped in pandan leaves and corn, grilled.
- Kalbi Short Ribs --- 14
Korean-style beef shortribs on a sizzling platter, with house-pickle vegetables.
- Rainbow Papaya Salad with Sugarcane Shrimp — 9.5
Green papaya, mangoes, & pomelo tossed in a garlic lime nuoc mam dressing w/ grilled sugarcane skewered black tiger shrimp. Vegetarian with tofu available.
- Poleng Chicken Sesame Salad — 7.5
Tat soi, pak choi, and mizuna greens tossed with our sesame soy dressing topped with shredded chicken breast, teriyaki almonds, mandarin oranges, and crispy noodles.
- Thai Bird Chili Chicken or Tofu Lettuce Cups — 10
Hot and spicy minced chicken or tofu and basil served with cool crisp lettuce cups.
- Buddha's Treasures — 7
Pan fried dumplings with minced vegetables, dusted with matcha green tea powder, lotus root chips, and a black sesame ponzu sauce.
- Madras Samosa — 7.5
Madras curried roasted potatoes with onions and peas in a crispy wrap served with a golden raisin tamarind dipping chutney.
- Emperors Bok Choy — 8
Baby bok choy steamed with shiitake sauce and topped with crispy onion strings.
- Balinese Lemongrass Satay Sampi — 7.5
Spicy blend of minced pork, beef and an aromatic spice paste grilled on a lemongrass skewer with a peanut dipping sauce.
- Long Life Garlic Crab Noodles — Bowl 7, Plate 15
Pan fried egg noodles with garlic and fresh dungeness crabmeat.
- Beef Sirloin Salpicao with Marrow — 14
Seared pepper—garlic beef with poached marrow, coconut breadsticks and pineapple.

RICE

- Coconut Broken Rice (long grain) — 1.5
- Pandan Scented Brown Rice (short grain) — 1.5



ABOUT OUR TEAS

Poleng Lounge offers a wide variety of loose-leaf teas with an emphasis on rare blends of flavor, ranging from subtly sweet to flowery fragrant. This menu is a select sample of teas designed to compliment your dinner.

BLACK TEAS

Himalayan Peak Organic - 5.5

Carefully selected leaves from India, this tea yields a subtle fruity and sweet flavor. Aromatic and full bodied with a muscatel finish.

Mango Black - 5.5

Bold island flavors and bits of dried mangos make for an enchanting black tea.

The Black Sea Urchin (aka Black Peony) - 5.5

Black Peony is handcrafted, representing an old artform of hand-tied teas. Full bodied, earthy, cacao flavor with subtle roasted undertones.

GREEN TEAS

Thousand in Red - 5

Watch this ball of tea bloom in hot water and reveal its red jasmine scented flower.

Maccha Genmaicha - 6.5

A mixture of roasted brown rice and Japanese Sencha tea sprinkled with Maccha powder giving this tea a complex, roasted, nutty flavor.

Jasmine Pearls - 6

Aromatic organic jasmine blossoms are mixed with the most tender organic green tea leaves and buds are hand rolled into small pearls.

The Monkey King - 6.5

Smooth, sweet and herbaceous flavor. This tea is made with tip buds and young leaves that are pan-fired and pressed in a bamboo basket

Hojicha - 6

A roasted Japanese tea with sweet, rich, nutty flavor.

Sencha Peach Green - 5.3

A harmonious blend of sencha and oolong with the essence of peach; mixed with red currants and flower petals to soothe the overall taste.

OOLONG TEAS

Baozhong - 7

Hailing from Pingling, Taiwan, this oolong has a smooth, buttery taste and a sweet, honeyed fragrance with hints of lilac and nori.

Pomegranate Oolong - 5

Emerging from Anxi in the Fujian province of China, this highly oxidized tea boasts a light pomegranate flavor.

Purple Haze - 7

Full rich brew that delivers a dark purple infusion with solid notes of cinnamon, musk, and amber. A rare treat from Sumatra, Indonesia.

ROOIBOS TEAS

Velvet Tea - 5

Sweet, enticing chocolate simmers in a velvety base of organic rooibos and mint leaves with a vanilla aftertaste.

Creme Au Caramel - 5

Initial notes of sweet toffee crescendos to a symphonic caramel.

HEALTH & WELLNESS TEAS

Peppermint Herbal - 5.5

A crisp-tasting tisane that aids digestion; peppermint also inhibits the growth of certain bacteria and is used to relax tight muscles. Perfect with honey!

White Peony - 5

This prized tea is hand-picked bringing only two leaves and a bud from under strict standards passed down for the Ming Dynasty.

Aloe Serenity - 5

Soothing and smooth, this floral blend combines green tea leaves with inulin, rose petals and calming aloe, making it an antioxidant-rich infusion that aids digestion.

French Lemon Ginger - 5

The cure of colds and sore throats. This is a combo of lemon verbena, lemongrass, botanicals, and ginger. Our owner swears by it!

Golden Heaven Yunnan - 5.5

This is the owner's secret remedy to a wild night at Poleng.