



private dining room

group menu (required for all parties of 15 or more)
menu pricing subject to change & not inclusive
of alcohol, tax, and gratuity

lunch experience \$27pp

served family style

social
plate

select two of the following

Salt & Vinegar Fries
choice of kewpie mayo
or house ranch sauce (V)

Coconut Fried Rice
green apple, pineapple (GF)(V)

Sesame Carrots
cilantro, tempura crumb (GF)(V)

Twice Cooked Eggplant
pork sausage, crispy garlic,
caramelized onion, yogurt (GF)(V)

Shishito Peppers
sea salt, lime (V)

Kimchi Coleslaw
chili oil (GF)(V)

Notch Salad
seasonal greens, yuzu vinaigrette,
shaved carrot, poached pear,
radish, cucumber, peanuts (GF)(V)

House Spinach Salad
toasted almonds, pickled apple,
cranberry emulsion, aged cheddar,
miso vinaigrette, roasted grapes (GF)(V)

entrée

each individual selects one of the following

Fish & Chips Wrap
crispy cod, house tartar,
kimchi coleslaw

Notch Strip Steak Burrito
basil fried rice, chili aioli,
edamame salad, strip steak

Chicken Banh Mi
katsu chicken thigh, macerated
vegetables, herb salad, xo sauce

Salmon Bacon Club
green goddess mayo, bibb lettuce,
olive oil marinated tomato,
compressed cucumber, brioche

Notch Smash Burger
strip steak & pork belly blend, soy
glazed onions, Notch bacon, aged
cheddar, Notch ranch, brioche

— or —

Viet-Cajun Pad Thai
blackened prawns, scallions, bean
sprouts, blue crab, peanuts (GF)

Drunken Rice Cakes
chicken ragout, cauliflower, kimchi
puree, caramelized shiitakes,
fried egg

House Fried Rice
roasted chicken, lap cheong,
bean sprouts, braised tomato,
60 minute egg (V)

dinner experience \$54pp

served family style

social
plate

select two of the following

Salt & Vinegar Fries (V)

Coconut Fried Rice (GF)(V)

Twice Cooked Eggplant (GF)(V)

Shishito Peppers (V)

Notch Salad (GF)(V)

House Spinach Salad (GF)(V)

Kimchi Coleslaw (GF)(V)

Sesame Carrots (GF)(V)

bao
buns

choice of one

Tempura Cod

Seared Tuna (GF)

Roasted Chicken (GF)

Pork Belly (GF)

Crispy Tofu

dessert

each individual selects
one of the following

Matcha Cheesecake (V)

Coconut Rice Pudding (GF)(V)

Thai Tea Sundae

Caramelized Pineapple Cake (V)

the main
event

choose three selections to offers your guests (individual guest selects one)

butcher block

Charred Strip Steak
twice fried potato, crispy
mushroom glazed cabbage,
ponzu emulsion (GF)

Tamarind Glazed Brisket
red pepper coulis, sesame
carrots, slow roasted sweet
potato, herb salad (GF)

Orange Scented Duck
duck confit fried rice,
roasted pineapple puree,
sweet potato fondant, sour
orange gastrique (GF)

Crispy Pork Belly
coconut rice fritters, tamari
caramel, red miso aioli,
cilantro (GF)

Korean Fried Half Chicken
sticky garlic sauce, radish &
pickles, gochujang butter,
milk bread



dockside catch

Jumbo Prawns
smoked scallop congee,
pork cracklins, shaved
scallion, roasted lime (GF)

Ginger Glazed Scallops
coconut fried rice, carrot
salad, sesame agrodulce,
tempura pearls (GF)

Crispy Red Snapper
tomatillo relish, kohlrabi
slaw, thai basil, coconut
fried rice (GF)



Seared Salmon
roasted zucchini, water
chestnuts, mustard
greens, house green
curry, jasmine rice (GF)



The Notch Up \$90pp

served family style

social plate

select three of the following

Notch Chicken Wings

choice of:
szechuan lemon pepper
house hot sauce
caramelized fish sauce

Pork Dumplings

spicy mushroom ponzu,
caramelized shiitake,
crispy ginger

Crab Takoyaki Fritters

soy glaze, kewpie mayo, bonito

Sweet Potato Dumplings

cucumber, sweet soy emulsion,
kimchi aioli

Green Curry Mussels

scallion pancakes, shaved carrot
& cucumber salad, cilantro broth (GF)

Sticky Pork Ribs

ginger mustard, green papaya,
caramelized fish sauce, white
sesame seeds (GF)

Shrimp Toast

red miso remoulade, charred
cabbage, pickled onion,
sesame seeds

Notch Crispy Calamari

shishito peppers, shaved onion,
cilantro, mint, crispy basil

Smoked Tuna Dip

togarashi dressing, fermented
onion, black garlic syrup,
wonton crisps (GF)

Twice Cooked Eggplant

pork sausage, crispy garlic,
caramelized onion, yogurt (GF)

bao buns

choice of two

Tempura Cod

togarashi, bacon aioli,
shaved bok choy

Seared Tuna

shaved bok choy, green apple,
roasted radish, red miso dressing

Roasted Chicken

spicy cabbage, pickled ginger,
Notch ranch, cilantro (GF)

Pork Belly

tamarind cucumbers, black
sesame, Notch hoisin

Crispy Tofu

soybean hummus, shaved broccoli
salad, garlic oil, kewpie mayo,
crushed peanuts (GF) (V)

the main event

choose four selections to offers your guests (individual guest selects one)

butcher block

Charred Strip Steak

twice fried potato, crispy
mushroom glazed cabbage,
ponzu emulsion (GF)

Tamarind Glazed Brisket

red pepper coulis, sesame
carrots, slow roasted sweet
potato, herb salad (GF)

Orange Scented Duck

duck confit fried rice,
roasted pineapple puree,
sweet potato fondant,
sour orange gastrique (GF)

Crispy Pork Belly

coconut rice fritters,
tamari caramel, red miso aioli,
cilantro (GF)

Korean Fried Half Chicken

sticky garlic sauce, radish
& pickles, gochujang butter,
milk bread



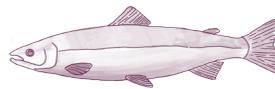
dockside catch

Jumbo Prawns
smoked scallop congee,
pork cracklins, shaved
scallion, roasted lime (GF)

Ginger Glazed Scallops

coconut fried rice, carrot
salad, sesame agrodulce,
tempura pearls (GF)

Crispy Red Snapper
tomatillo relish, kohlrabi
slaw, thai basil, coconut
fried rice (GF)



Seared Salmon
roasted zucchini, water
chestnuts, mustard
greens, house green
curry, jasmine rice (GF)

the centerpiece

select one from below

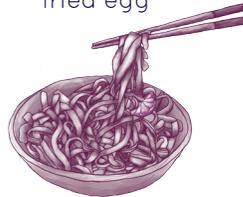
Viet-Cajun Pad Thai
blackened prawns, scallions,
bean sprouts, blue crab,
peanuts (GF)

Notch House Fried Rice

roasted chicken, lap cheong,
bean sprouts, slow braised
tomato, 60 minute egg (V)

Drunken Rice Cakes

chicken ragout, cauliflower
greens, kimchi puree,
caramelized shiitakes,
fried egg



The Bibimbap
chicken & pork belly, charred
cucumber, zucchini, jasmine
rice, egg, sesame dressing (GF)

palate cleanser

each individual selects one of the following

Matcha Cheesecake

matcha ice cream, lemon curd,
pecan praline, green tea dust (V)

Coconut Rice Pudding

compressed mango, charred
pineapple salad, lychee syrup,
vietnamese cinnamon (GF) (V)

Thai Tea Sundae

black tea brownie, thai tea ice
cream, tapioca pearls, spiced
chocolate sauce

Caramelized Pineapple Cake

vanilla ice cream, pineapple caramel,
peanut crumble, cranberry anglaise (V)

Enhance The Mood - Drink Package food and beverage pairing \$30pp

