





Tapas

Hawaiian Ahi Poke Cups with Mustard Plum Buerre Blanc
\$9

Beef Satay with Ginger Citrus Soy
\$8

Applewood Bacon Wrapped Asparagus with Balsamic Maple
\$7

Tuna Avocado Tartare with Chili Aioli
\$9

Sugar Cane Shrimp with Thai Cream
\$9

Chicken Satay with Balsamic Pesto
\$7

Seared Scallop with Tropical Chili
\$9

Clams Mediterranean
\$8

Couscous Stuffed Roasted Tomato
\$6

Crab Cake with Wasabi Cream
\$9

Bruschetta with Goat Cheese, Tomato and Basil
\$5

Petite Pork and Mango Spring Greens with Mui Dressing
\$6

Drink Specialties

Lychee Martini

Lychee Vodka, Lychee Juice with a Splash of 7Up
\$9

Mojito

Bacardi Rum, Fresh Mint, Lime, Rock Candy Syrup and Club Soda
\$9

Bugsy's Delight

Malibu Rum, TYKU Liqueur, Fresh Sour and 7Up
\$9

Virginia's Margarita

Cazadores Reposado Tequila, Orange Juice, Grenadine and Rock Candy Syrup
\$10

Sangria

Wine, Brandy, Orange Juice, Triple Sec, Lime Juice and Fresh Fruit
\$8

Flamingo
LAS VEGAS