



**duck duck goat**



**Chicago Restaurant Week 2024**  
**\$25 Per Person Prix-Fixe Brunch Menu**

entire party must participate

**jiaozi**

beef short rib & bone marrow potstickers

**veggie spring rolls**

sesame horseradish aioli

**pork fried rice omelette**

jasmine rice, red rice, bacon, Chinese sausage

**soft serve swirl**

tamari sweet cream, mango pineapple sorbet

**add some dim sum!**

pickled cucumber salad \$9

citrus salad \$12

spicy sticky wings \$17

hong kong french toast \$18



**CHICAGO**  
**RESTAURANT**  
**WEEK 2024**

\*menu subject to change

# duck duck goat

山鴨  
羊鴨

## Chicago Restaurant Week 2024 \$25 Per Person Prix-Fixe Vegetarian Menu

entire party must participate

### jiaozi

mushroom & leek potstickers

### veggie spring rolls

sesame horseradish aioli

### veggie fried rice omelette

jasmine rice, seasonal veggies, glass noodles

### soft serve swirl

tamari sweet cream, mango pineapple sorbet

### add some dim sum!

pickled cucumber salad \$9

citrus salad \$12

Xi'an crispy potatoes \$14

Hong Kong french toast \$18



\*menu subject to change

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**CHICAGO  
RESTAURANT  
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## Chicago Restaurant Week 2024 \$59 Per Person Prix-Fixe Dinner Menu

entire party must participate

### **jiaozi**

beef short rib & bone marrow potstickers

### **shrimp toast**

house fermented veggies & sesame chili aioli

### **green beans**

black bean garlic sauce, cashews, crispy shallots

### **beef & broccoli**

wood-fired with sweet soy mayo,  
mushroom relish, crispy shallots

### **pork chow fun**

red braised pork, glass noodles, seasonal veggies

### **soft serve swirl**

tamari sweet cream, pineapple mango sorbet

### **add some dim sum!**

pickled cucumber salad \$9

veggie spring rolls (3pc) \$12

char siu pork bao (2pc) \$15

xiao long bao soup dumplings (4pc) \$16

\*menu subject to change

duck duck goat



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**Chicago Restaurant Week 2024**  
**\$59 Per Person Prix-Fixe Vegetarian Menu**

entire party must participate

**jiaozi**

mushroom & leek potstickers

**chiu chow fun gor**

carrot & peanut dumplings, kou shui peanut vinaigrette

**green beans**

black bean garlic sauce, cashews, crispy shallots

**mapo doufu**

sichuan spicy tofu with mushrooms

**glass noodles**

seasonal veggies, mushrooms, & apples

**soft serve swirl**

tamari sweet cream, pineapple mango sorbet

**add some dim sum!**

pickled cucumber salad \$9  
veggie spring rolls (3pc) \$12  
scallion pancakes \$16

\*menu subject to change