



LONG ISLAND RESTAURANT WEEK

January 26th – February 2nd

\$29.95 3-Course Price Fixed
\$10 3-Course Wine Pairings

FIRST COURSE

SPICY ROCK SHRIMP TEMPURA
SPICY MAYO

SHRIMP & LOBSTER WONTONS
HOISIN, MISO-MUSTARD

CRISPY CALAMARI
APPLES, SWEET CHILI, PEANUTS

MISO SOUP

CALIFORNIA ROLL
KING CRAB MEAT, CUCUMBER, AVOCADO

BANH MI SLIDERS
HOUSE CURED PORK BELLY, SPICY MAYO, CHILI,
FRESH HERBS, PICKED DAIKON

SECOND COURSE

SHAKING BEEF (\$5 SUPPLEMENT)
FILET MIGNON, SHISHITO PEPPERS,
SWEET SOY GLAZE

GENERAL MONSOON'S CHICKEN
CHINESE BROCCOLI, SESAME SEEDS, CRISPY RICE

PHO BO
RICE NOODLES, BONE BROTH, SLICED ANGUS
FILET MIGNON, HERBS, CHILI,
LIME, HOISIN SAUCE

ROASTED SALMON
MIRIN, SHIITAKE MUSHROOMS, SAUTÉED KALE

KUNG PAO CHICKEN
CRISPY CHICKEN, SZECHUAN SAUCE,
PEANUT, SCALLION

SUSHI PLATTER
CALIFORNIA ROLL, TUNA & SALMON
SUSHI/SASHIMI, FIELD GREEN SALAD WITH
GINGER DRESSING

THIRD COURSE

VIETNAMESE COFFEE SUNDAE
VANILLA, PEANUT BRITTLE, ESPRESSO,
CONDENSED MILK

WHITE CHOCOLATE MOUSSE
COFFEE CAKE CRUMBLE, ESPRESSO SYRUP

Tax and gratuity not included | Please note these specials cannot be combined with any promotions or complimentary cards.

631.587.4400 | MonsoonNY.com

*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at Monsoon contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering.