

# private dining

asian spice is delighted to offer Private Dining and Special Events for parties of eight or more. For intimate gatherings in a private dining room to larger affairs with restaurant exclusivity, Chef Tanya and her team will create a personalized menu to cater to any preferences you may have. Our culinary and service teams attend to every aspect of the occasion to provide a memorable and seamless experience with optional wine & sake pairing for you and your guests. Please contact our Special Events Department for more information and pricing inquiries at 202.589.0900 or via email at [info@asianspice.us](mailto:info@asianspice.us)



**Main Dining Room** - Accommodates 35 seated or up to 50 standing guests

**Back Room Dining** - Accommodates 20 seated or up to 30 standing guests

**Semi Private Dining Room # 2** Accommodates 26-30 seated guests 40 standing guests

**Private Karoke Room # 3** Accommodates 20 seated or up to 30 standing guests

Please call our events department at 703.571.5709

Parties of 20 or more receive one choice of entree. In addition, a vegetarian option is always offered. In our venue, you can create your own set menu from the following:

# asian collaboration - \$ 55 / person

## first (choose one )

### asian spice bouillabaisse

a perfect blend of East and West - shrimp, calamari, sea scallop, clams, salmon, and potatoes in an Asian herb-infused tomato-coconut broth

### la quack salad

Thinly sliced smoked duck breast over a fresh spring mix and romaine lettuce with citrus orange dressing

## second (choose one )

### Wasabi - Bleu Cheese Crab Rangoons

Crispy fried homemade stuffed cheese popper made with, wasabi, Danish bleu cheese, Japanese crab salad wrapped with wonton wrapper, served with sweet and sour chili sauce.

### Carousel Shrimp Cocktail

Freshly cooked and flash-chilled jumbo Texas gulf shrimp, served with homemade cocktail sauce consisting of fresh tomato, garlic, lime juice and horseradish.

### Sesame - Crusted Tuna (Served raw)

Pan-seared sesame-crusted tuna steak, served with fresh greens and a wasabi mustard sauce.

## third (choose one )

### covey on the run

Marinated, pan-seared pair of semi-boneless quail topped with cashews in a delicate white pepper and garlic sauce

### silence of the lamb \*

New Zealand rack of lamb, marinated then grilled to your satisfaction, served with potatoes and topped with a traditional Malaysian yellow curry sauce

### asian spice signature crab cakes

Two 4 oz. all lump crab cakes, served with Asian slaw and spicy Sriracha remoulade sauce

### Ying Yang Duck

Boneless duck breast rubbed with traditional Chinese five-spices powder and pan-seared to perfection, topped with five spice-soy reduction and served with steamed baby bok choi.

### laotian steak

USDA N.Y. steak grilled to your satisfaction, served with a spicy lime dipping sauce and steamed sticky rice

### filet mignon pepper steak

Chinese style-cubes of filet mignon flash deep-fried to perfection, topped with a flavorful cracked black pepper-hoisin sauce

## Fourth (choose one )

### croissant cream custard

A simple and delicious croissant - egg, sugar and hints of vanilla, baked to perfection, served chilled with whipped cream

### Chocolate Brownie

Homemade succulent chocolate brownie, topped with dark rum-chocolate sauce and walnuts.

Items listed above may not always be available; menus change with season and market availability.

Food will be served by individual

# asian degustation - \$ 45 / person ( 4 courses )

## - \$ 35 / person ( 3 courses )

### first (choose one )

#### **Tom Yumm Seafood**

Jumbo gulf shrimp, sea scallop, salmon and enoki mushrooms in an authentic Thai spicy lemongrass broth.

#### **Imperial Wonton Soup**

Fresh jumbo dumplings of minced chicken, shrimp and scallop, served with baby bok choy in a light soy broth.

### Second (choose one )

#### **Asiana Shumai**

Steamed pork & crabmeat dumplings, served with a spicy soy dipping sauce.

#### **Thai Lamb Kabob**

Tender lamb skewers grilled to perfection, served with a spicy Thai herbs dipping sauce.

#### **Crispy Spring Rolls**

Southeast Asian style crispy spring rolls made with pork, shrimp, cellophane noodle, vegetable and mushroom, served with a sweet and sour chili sauce.

#### **Bombay Samosa**

Authentic Indian style samosa (curried diced potatoes and vegetable stuff in pastry) served with traditional tamarind dipping sauce.

### third (choose one )

#### **New Beijing Cashew Chicken**

A healthy pick!- Fresh slices of chicken breast sautéed with onions, cashew nuts, red bell peppers and scallions in a tasty light soy sauce.

#### **Thai Basil Chicken**

Thailand signature dish-Slices of chicken breast sautéed with fresh green chili, garlic and Thai sweet basil leaves.

#### **Bul Go Ki**

Famous Korean BBQ-thinly slices of tender marinated rib-eye steak, onion and scallions served with kim chi and Asian cole slaw.

#### **panang salmon**

"A must-try Thai curry "- Grilled fresh salmon filet, topped with authentic panang curry served with steamed asparagus

#### **Thai Spicy Seafood Fried Rice**

" Famous Thai fried rice "-Fresh jumbo gulf shrimp, sea scallop and calamari stir-fried with rice, fresh green chili, garlic and basil leaves.

#### **Mee Goreng**

"Famous Malay-Indo style noodle dish" stir-fried egg noodle with chicken, scallion and bean sprout in delicate mixture of curry and peanut sauce.

### Fourth (choose one )

#### **Filipino Caramelized Fried Banana**

Fried fresh bananas coated in cinnamon and brown sugar, topped with honey and sprinkled with sesame seeds.

#### **Thai Sweet Sticky Rice and Mango**

Seasonal fresh mango served with traditional Thai style sweet coconut rice.

[Food will be served by individual](#)

# sushi tasting menu - \$55 /person

## First ( Choose one )

### **Miso Soup**

Soft tofu and seaweed in a Japanese miso broth.

### **Seaweed Salad**

Seasoned Japanese seaweed salad

### **Edamame**

Japanese soybeans

## Second ( choose one)

### **Chicken Teriyaki**

Grilled chicken skewers glazed with teriyaki sauce and sprinkled with sesame sauce

### **Shrimp & Vegetable tempura**

Fresh shrimp and vegetables in a delicate Japanese batter and deep-fried until golden, served with a light soy dipping sauce

### **Tuna Tartar**

Freshly diced sushi-grade tuna tossed in Japanese ponzu sauce, served with fried nori.

### **Tuna Tataki**

Sushi-grade tuna crusted with black pepper and torched seared until perfection, served with Japanese ponzu sauce

## third ( choose one)

### **Sashimi Sampler**

2 Pcs of Tuna / Salmon / Yellowtail / White Tuna / Flounder and Mackerel served with sushi rice

### **Negimaki**

A Japanese style dish—Thinly sliced rib-eye steak wrapped around scallions and glazed with teriyaki sauce, served with vegetables tempura.

### **Sashimi and roll Combination**

6 pcs of sashimi / Shrimp Tempura Roll and Soft shell crab roll.

### **Asian Spice Deluxe Combo**

8 pcs Nigiri and choice of one Chef's special roll.

Special rolls choices

- Burn Baby Burn ( Deep fried spicy shrimp roll with tempura flake )
- Drunky Munky ( Shrimp tempura, avocado, cucumber wrapped soybean nori )
- Dragon ( Shrimp Tempura, avocado, cucumber, eel and cream cheese )
- Rainbow ( California roll topped with an array of our fresh fish )

## fourth

### **House Specialty Ice Creams**

Your choice of Green Tea or Red Bean.

Please be advised that consuming raw or undercooked meat, poultry, seafood, shell fish or egg may increase risks of forborne illness.