



李 厨 房

LEE KITCHEN

BY SUSUR LEE

HMSHost operates restaurants
in partnership with talented chefs
recognized by the James Beard Foundation.

The James Beard Foundation's mission is to
celebrate, nurture and honour America's diverse
culinary heritage through programs
that educate and inspire.

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*Go to AirportRestaurantMonth.com
for a complete list of participating locations*



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JAMES BEARD
AWARDS

CHEF'S TASTING MENU

EACH SERVED WITH STEAMED RICE AND A FRESH
CUCUMBER AND CARROT NOODLE SALAD

CHICKEN SUPREME SINGAPORE STYLE | 28

 JACKSON-TRIGGS SAUVIGNON BLANC

GRILLED ARCTIC CHAR HOISIN-FLAVOR | 28

 PELLER ESTATES RIESLING

CRISPY CHICKEN TERIYAKI SANDWICH | 24

with wasabi mayo and lime

 TRIUS CHARDONNAY


SUGGESTED WINE PAIRING



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TAX & GRATUITY NOT INCLUDED

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.