

THE DUCHESS

RESTAURANT WEEK BRUNCH MENU

\$25 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE

CHOICE OF ONE BRUNCH N'STUFF

AND

ONE CHESA OR ONE DESSERT

CHESAS ... SMALL BITES

LOCAL BROCCOLI GOMA-AE (v)

Richfield Farms broccoli salad, roasted sesame soy dressing

GOMA-AE is a traditional Japanese side dish.

SUMMERTIME SALAD

peach, watermelon, cherry tomato, calamansi vinaigrette,
togarashi, Thai basil, macadamia nuts

GARLIC CHILI CUCUMBER SALAD 2.0 (v)

garlicky chili oil, pickled onion, sesame, crispy shallots

SHRIMP KELAGUEN & TATIYAS

ceviche-style shrimp in lemon, scallions, Thai pepper, coconut tatiyas

SHRIMP & CORN PATTIES

Chamorro-style shrimp cakes, scallions, spicy dinache aioli

DINACHE is a chili paste that is served on the side on Guam.

BLISTERED SHISHITOS (v)

soy glaze, togarashi

BRUNCH N' STUFF

BIG KAHUNA PANCIT BIHON

crispy tofu, shiitake, soy, onion, zucchini

PANCIT BIHON is a rice noodle dish.

PAN ROASTED SALMON

chilled ramen salad, ginger peanut dressing, cucumber, cherry tomatoes,
house kimchi, pickled fresno peppers

KIMCHI FRIED RICE

garlic, mushrooms, scrambled egg

*** add crispy spam or crispy tofu 3

CHICKEN KARAAGE & MOCHI WAFFLES

togarashi maple syrup

SUGGESTED WINE PAIRINGS

Chenin Blanc, Foxen "Ernesto Wickenden Vyd" (California) 2024 67

Pinot Noir, Alta Heights (California) 2023 60

(V) - VEGAN

MENU SUBJECT TO SEASONAL CHANGES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD

BOURNE ILLNESS.

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR

