

Meaning fireworks, Ben Pao represents excitement and celebration. Feast on a variety of dishes, representing the four regions of China: Mongolian, Szechuan, Canton and Hunan, in a family style dining environment. Our flavors are lively and varied, representing the best in traditional and contemporary cooking styles.

Let us host your next party! Our private dining space, accommodating up to 75 people for dinner or 100 people for standing cocktail receptions, offers a variety of options for any social or corporate event. Larger groups may select the use of the entire restaurant, with elegant ambiance of soaring red pillars and gold sculpted walls to surround your festivities.

Whatever your event, we are here to meet your needs for an unforgettable dining experience. Some menu favorites include our Chef's recommendations: Crispy Garlic Tofu, Chicken Soong, Sesame Chicken, Mongolian Beef or our house specialty, Black Peppered Sea Scallops.

FACTS

CONFIRMATION

A signed reservation form, or contract, major credit card and reservation fee are required to confirm a party reservation or private function.

GUARANTEE

A final guaranteed guest count is required three business days prior to the event. This number is the minimum number you will be charged for on the day of the event. Cancellation less than 48 hours from the start time of the event will result in a \$15.00 per person fee charge to the guaranteed credit card.

SERVICE CHARGES

A 20% gratuity and 11.5% sales tax are added to all food and beverage prices. A \$75.00 set-up fee or a \$100.00 bar fee may apply to certain functions.

MINIMUMS

A food & beverage minimum may apply to certain functions. Minimums do not include tax, gratuity, or any other additional services provided. Gratuities are calculated based on the food and beverage minimum.

ADDITIONAL SERVICES

Ben Pao can provide specialty linen, centerpieces, audiovisual equipment and valet parking for an additional charge.

Passed Appetizers

(minimum 2 dozen of each)

crab rangoon

\$22.00 per dozen

vegetable spring rolls ♡

\$20.00 per dozen

salmon satay

\$26.00 per dozen

thai beef salad

served on a sliced cucumber

\$22.00 per dozen

crispy garlic tofu ♡

\$18.00 per dozen

ben pao eggrolls

\$22.00 per dozen

wild mushroom satay ♡

\$22.00 per dozen

shrimp & scallop rolls

\$26.00 per dozen

fireworks salmon rolls Ⓞ

\$26.00 per dozen

golden coin crab cakes

\$32.00 per dozen

24 hours notice please

teriyaki beef satay

with red bell pepper

\$26.00 per dozen

bon bon chicken salad

served on a sesame cracker

\$20.00 per dozen

tamarind chicken satay

\$22.00 per dozen

ginger shrimp dumplings Ⓞ

\$24.00 per dozen

cherry bomb shrimp skewers Ⓞ

\$26.00 per dozen

mushroom & eggplant wontons ♡

\$20.00 per dozen

Ⓞ spicy dish

♡ vegetarian

Jade Luncheon

appetizers

chicken soong
golden crisp vegetable spring rolls ♣

main courses

sesame chicken
mongolian beef
cherry bomb shrimp ♣
vegetable brown fried rice ♣

*served with steamed white rice
or natural brown rice*

desserts

mango sorbet
almond cookie

\$19.95 per person

menu prices are exclusive of tax and service charges
coffee, oolong tea, iced teas and soft drinks included

♣ spicy dish

♣ vegetarian

ben pao cocktails

sake sangria – riesling wine, asian pear sake, macerated fuji apples, lychees, mandarin oranges and red grapes	8.50
shanghai colada – roasted pineapple-infused mount gay sugar cane rum, crushed fresh pineapples and coconut puree	9.00
frozen gingerale – skyy citrus vodka, homemade ginger ale, lemon ice	9.00
ben pao's kaffir lime margarita – sauza conmemorativo tequila, cointreau, fresh squeezed lime, homemade kaffir lime syrup	12.00
chinese itch – 10 cane rum, passion fruit and almond orgeat with a sparkling wine float; shaken , not stirred	12.00
don's rum barrel – roasted pineapple-infused mount gay sugar cane rum, apricot brandy, fresh squeezed juices; pineapple and sugar cane	12.50
mai tai – bacardi select and mount gay sugar cane rum with selected fruit juices, on the rocks or frozen	14.00
zombie – Bacardi select and coruba runs, fresh orange, lime and lemon squeezes, orange blossom water and a Bacardi 151 float	15.00

martinis

spiced fujitni – homemade spiced-infusedketel one citroen vodka, homemade ginger and fresh squeezed lemon syrups; candied ginger	11.00
lemon-gingertini – ketel one citroen vodka, homemade ginger and fresh squeezed lemon syrups; candied ginger	11.00
ben's buddha belly – plmouth gun, pama liqueur, fresh squeezed lime, pomegranate molasses; fresh pomegranate seeds	11.00
asian pear saketini – stolichnaya vodka, asian pear sake, peach puree and pineapple juice	10.00
harvest moon – Malibu rum, cointreau, passion fruit and fresh squeezed lime juice; chinese 5 spice rum	11.00
red dragon – effen black cherry vodka and cherry pomegranate juice with a raspberry sugar rim	10.00

beers

tsingtao (china)	4.95
tsingtao pure draft (china)	4.95
singha (thailand)	4.95
kirin light (japan)	4.95
anderson valley amber ale (usa)	4.95
two brothers pale ale (usa)	4.95
miller lite (usa)	4.95
st. pauli n.a. (germany)	4.95
sapporo draft 22oz (japan)	4.95
hitachino white ale (japan)	8.95
harbin 22oz (japan)	8.95

chilled sake

	taste	glass
kamoizumi "komekome"	6.00	10.00
dewazakura "green ridge"	6.00	10.00
Hoyo "kura no hana"	8.00	13.00
sake flight	9.00	

non-alcoholic beverages

fresh lemon squeeze	3.75
homemade ginger ale	3.75
singapore squeeze	3.75
oolong hot tea	3.75
flavored hot teas	3.50

