

CHRISTMAS EVE MENU

by Chef Adam Brown

TO START

SWEET CORN & CRAB SOUP..12
crab wontons

KOREAN LAMB SPARE RIBS..16

24-hour, Korean-style marinated, slow roasted and char grilled,
accompanied by traditional kimchee and dipping sauce

TO FOLLOW

HONG KONG ROASTED HALF DUCK..29

"house special" fried rice and orange-ginger glaze
(fried rice- crab, maitaike, shiitake, egg, snow peas,
bell peppers, zucchini, bean sprouts)

CRISPY WHOLE SNAPPER..38

Stir fried bok choy and Chinese broccoli,
steamed forbidden black rice, sweet chili sauce

HERB GRILLED LOCAL SWORDFISH..33

Roasted Kai Kai farm scarlet turnips, candy-striped beets and
calabaza squash, fennel-cauliflower puree, beet citronette

FOR MORE INFORMATION

561.622.0032 | [RESERVATIONS](#)

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