

# LUNCH

| Approach Love And Cooking With Reckless Abandon | Dalai Lama |

## | EXPRESS LUNCH |

| 14.95 | Plus Supplement Where Applicable |

### | Choice Of Soup Or Salad |

**Cinderella Pumpkin Soup** | Fried Goat Cheese

**Shrimp Miso Soup** | Bok Choy, Scallion

**Branch Creek Baby Green Salad** | Crispy Goat Cheese, Nectar Vinaigrette

**Crispy Potato Dumplings** | Scallion, Seaweed Salad

### | Choice Of Entrée |

**Pork Tenderloin Sandwich** | Gruyere Cheese, Chinese Broccoli, Rosemary Potato Bread

**Crispy Chicken** | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tips | \$4 Supplement |

**Pork and Chinese Sausage Fried Rice**

**Nectar Vegetable Fried Rice** | Ginger Egg

**Saffron Infused Basmati Fried Rice** | Light Curried Chicken

**Salmon\*, Tuna\* Or Spicy Tuna Sushi Roll\*** 

**Branch Creek Baby Green Salad** | Crispy Goat Cheese, Nectar Vinaigrette

**Nectar Lo Mein** | Smoked Wild Boar, Chinese Sausage, Baby Greens

**Vietnamese Beef Tenderloin Petite Sandwiches** | Rosemary Potato Bread | \$4 Supplement |

**Moo Shu Pork** | Leeks, Shiitake, Bean Sprouts, Sweet Peppers, Serrano Chiles, Cucumber Salad, Pancakes | \$6 Supplement |

**Lobster Fried Rice** | Fresh Yellow Corn, Red Peppers | \$6 Supplement | 

| \*Indicates **Raw** Items |

| 1091 Lancaster Ave | Berwyn, Pa | 19312 T | 610 725 9000 | [tasteneectar.com](http://tasteneectar.com) |

## S H A R E

**Dim Sum Bento For 2** | Vegetable Spring Roll, Edamame Dumplings, Pork Dumplings, Chicken Curry Dumplings | 16

**Seafood Bento For 2** | Lobster Dumplings, Tuna Tartar\*, Lobster Sliders, Shrimp Spring Roll | 24

**Sushi Bento For 2** | Spicy Tuna Roll\*, Maine Roll, Shrimp Tempura Roll, Yellow Fin Tuna Sushi\*, Alaskan Wild Salmon Sushi\* | 29

## S T A R T

**Chicken Curry Dumplings** | Spicy Red Curry Peanut Sauce | 7

**Pork Dumplings** | Thai Chilies, Shiitake Sauce | 9


**Crispy Potato Dumplings** | Scallion, Seaweed Salad | 6

**Vegetable Spring Roll** | Mango Sauce, Avocado Green Tomato Sauce | 8

**Branch Creek Baby Green Salad** | Crispy Goat Cheese, Nectar Vinaigrette | 8

**Edamame Dumplings** | Chanterelle Mushrooms, Asparagus, Herb Sauce | 8

**Crispy Calamari & Edamame** | Shallots And Chilies, Duo Of Dipping Sauces:  
Spicy Papaya & Tamarind Hoisin | 9

**Roasted Foie Gras** | French Black Truffle, Sushi Rice, Poached Baby Pears | 19 

**Lobster Dumplings** | Pickled Shiitakes, Lemongrass Lobster Sauce | 12.5

**Tuna Tartare** | Avocado, Cucumber, Wasabi Aioli, Soy Glaze, Organic Baby Greens\* | 15

## S O U P

**Cinderella Pumpkin Soup** | Fried Goat Cheese | 8

**Shrimp Miso Soup** | Bok Choy, Scallion | 7.5

# SUSHI

**Sushi Lunch** | 5 Pieces Sushi | Salmon\*, Tuna\*, Bass\*, Shrimp, Tea Smoked Salmon, And 1 Spicy Tuna Roll\* | 18 (GF)

**Sashimi Lunch** | 3 Pieces Tuna\*, 2 Pieces Salmon\*, 2 Pieces Bass\*, 2 Pieces Scallop\* | 18 (GF)

**Sushi And Sashimi Combo** | Sushi | Tuna\*, Salmon\*, Shrimp, Bass\* | Sashimi | 3 Pieces Tuna\*, 2 Pieces Salmon\*, 2 Pieces Bass\*, One Spicy Tuna Roll\* | 24 (GF)

**Maki Lunch Special** | Choose One | 14.95 (GF)

Crunchy Vegetable Tempura Roll And Tuna Avocado Roll\*  
| or | Spicy Tuna Roll\* And Salmon Avocado Roll\*

| \* Indicates **Raw** Items | (GF) Indicates **Gluten Free** Items |

## | Rolls |

**Tuna\*** | 8.5 (GF)

**Spicy Tuna\*** | 9 (GF)

**Spicy Salmon\*** | 9 (GF)

**Yellowtail, Scallion\*** | 10 (GF)

**Tuna, Avocado, Cucumber, Flying Fish Roe** | 10.5 (GF)

**Salmon | Avocado\*** | 10.5 (GF)

**Shrimp Tempura, Eel Sauce** | 12.5

**Toro** | Flying Fish Roe, Soy Wrap\* | 17 (GF)

## | Vegetable Rolls |

**Cucumber** | 6.5 (GF)

**Crunchy Vegetable Tempura** | Soy Wrap | 8.5

## | Sushi & Sashimi |

**Spicy Tuna\*** | 4 (GF)

**Tuna\*** | 4.5 (GF)

**Black Bass\*** | 4.5 (GF)

**Salmon\*** | 4.5 (GF)

**Flying Fish Roe\*** | 4.5 (GF)

**Salmon Caviar\*** | 4.5 (GF)

**Shrimp** | 5 (GF)

**Yellowtail\*** | 5 (GF)

**Day Boat Scallop** | 6 (GF)

**Salmon Caviar, Quail Egg\*** | 6 (GF)

**Flying Fish Roe, Quail Egg\*** | 6 (GF)

**Sea Urchin\*** | 8 (GF)

**Bluefin Toro\*** | 14 (GF)

**Eel** | 6.5

## SPECIALTY ROLLS

**Canapé Spicy Tuna\*, Spicy Salmon\*** | Inside Avocado, Cucumber | 11 (GF)

**Yellowtail Two Ways\*** | Outside Yellowtail, Inside Spicy Yellowtail, Avocado | 15 (GF)

**Nectar Soy Wrap Roll\*** | Tuna, Black Bass, Salmon, Avocado, Flying Fish Roe, Spicy Mayo | 15 (GF)

**Chilled No Rice Sushi Roll\*** | Tuna, Salmon, Black Bass, Avocado, Flying Fish Roe, Cucumber | 15 (GF)

**Seared Tuna Roll** | Sesame Crusted Seared Tuna Outside, Spicy Salmon Inside, Crunch, Eel Sauce | 17

**Tea Smoked Salmon, Spicy Peekytoe Crabmeat** | Asparagus, Crunch | 16

**Canapé Spicy Yellowtail\*, Spicy Toro\*** | Inside Avocado, Flying Fish Roe, Cucumber | 16 (GF)

**Mango Roll** | Shrimp Tempura, Seared Sesame Salmon, Eel Sauce, Spiced Mayo | 17\*

**Inside Outside\*** | Peekytoe Crab Inside, Salmon, Tuna, Black Bass, Avocado Outside | 18 (GF)

**Eel Roll** | Outside: Eel, Avocado, Inside: Peekytoe Crab, Cucumber | 19

**King Kong Roll** | Grilled Filet Mignon & Nova Scotia Lobster Crusted With Sea Salt, Shiso, Cucumber | 23

**Sushi** | Or | **Sashimi Appetizer** | Tuna\*, Salmon\*, Bass\*, Scallop\*, Shrimp, Tea Smoked Salmon | 18 (GF)

**Sushi Deluxe Entrée** | Sea Urchin\*, Salmon Roe\*, Tuna\*, Salmon\*, Yellowtail\*, Shrimp, Tea Smoked Salmon | 34 (GF)

**Sashimi Deluxe Entrée** | Tuna\*, Salmon\*, Yellowtail\*L, Bass\*, Scallop\*, Salmon Roe\* | 34 (GF)

## LAND

**Pork Tenderloin Sandwich** | Gruyere Cheese, Chinese Broccoli, Rosemary Potato Bread | 9

**Crispy Chicken** | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tips | 14

**Moo Shu Pork, Leeks** | Shiitake, Bean Sprouts, Sweet Peppers, Serrano Chiles, Cucumber Salad, Pancakes | 17

**Vietnamese Beef Tenderloin Petite Sandwiches** | Rosemary Potato Bread | 16

**Braised Beef Short Rib** | Chili Fried Potatoes | 16 

**Wok Chili Tenderloin Of Beef** | Thai Basil, Scallions, Assorted Chili Peppers | 19

## LAND AND SEA


**Wok Amish Chicken and Gulf Shrimp** | Vietnamese Lime Basil Sauce | 17.5 


**Sea Salt Crusted Shrimp, Scallop, Beef Tenderloin** | Zucchini, Asparagus, Windy Acres Chilies | 29

**Grilled Tea Smoked Salmon** | Roasted Curry Cauliflower, Papadam | 23

## NOODLE

**Nectar Lo Mein, Smoked Wild Boar** | Chinese Sausage, Chinese Broccoli, Green Onion | 8

**Chicken Pad Thai** | Tofu, Peanut, Egg | 11 

**Shrimp Pad Thai** | Tofu, Peanut, Egg | 15 


**Vegetarian Wild Mushroom Pad Thai** | Tofu, Peanut, Egg | 15

## RICE

**Saffron Infused Basmati Fried Rice** | Light Curried Chicken | 8

**Nectar Vegetable Fried Rice** | Ginger Egg | 8

**Pork and Chinese Sausage Fried Rice** | 8

**Seafood Fried Rice** | Crab, Shrimp, Scallops | 15 

**Lobster Fried Rice** | Fresh Yellow Corn, Red Peppers | 16 

## VEGETABLE

**Wok Windy Acres Baby Vegetables** | Garlic Sauce | 8

**Chinese Eggplant, Tofu** | Baby Chinese Broccoli Tips, Black Bean Sauce | 8

**Wok Tofu "Kung Pao" Style** | Peanuts, Chilies, Baby Sweet Peppers | 10

# FINISH

| 7 |

**Chocolate Bento for Two** | Tiramisu, Chocolate Caramel Truffle, Mocha Chocolate Chip Cookie, Praline Ice Cream | 15 |

**Hot Fresh Mini Doughnuts** | Cinnamon Sugar Rolled, Trio Of Dipping Sauces: Spiced Chocolate, Raspberry Vanilla, Coffee Caramel |

**Nectar Valrhona Chocolate Torte** | Guanaja Chocolate Mousse, Cocoa Nib Candy Dark Chocolate Cake, Raspberry Coulis |

**Warm Cinnamon Waffle** | Buttermilk Ice Cream, Maple Glazed Banana, Candied Pecan, White Chocolate Sauce, Rosemary Foam |

**White Chocolate Macadamia Nut Ice Cream Sandwich** | Lime Ice Cream, Tempura Mango, Butterscotch Sauce |

**Spiced Chai Poached Pear** | Blinis, Pistachio Brittle, Balsamic Pearls, Goat Cheese Ice Cream |

**Kabocha Squash Panna Cotta** | Clove, Marshmallow, Pomegranate, Florentine |

**Homemade Ice Cream** | Vanilla, Pistachio, Mint Brownie |

**Homemade Sorbet** | Chocolate, Mango, Pina Colada |

## CHESTER COUNTY ARTISAN CHEESE PLATE

Chefs Selection of Five Local Handcrafted Cheeses | Accompanied by Poached Pear | 19

We Are Proud to Support Our Neighbor Farms

| Birchrun Hills Farm | The Farm at Doe Run | Yellow Springs Farm |

| Pastry Chef | Julie Waters