



CHIBANG!

CHINESE + MEXICAN CUISINE

Experience authentic, perfectly balanced flavor taking flight at Chibang, a dining exploration that invites Chinese and Mexican cuisines to the table.

Explore delectable Chinese or Mexican selections from either side of our menu and stretch your culinary wings.

By the way, Chibang 翅膀 means "wing" in Mandarin.

(It's fun to say — try it out!)

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COCKTAILS

CHIBANG MARGARITA \$11.00

Espolon Silver Tequila, Mizu Lemongrass Shochu, blood orange syrup and fresh lime

GREEN TEA MARTINI \$12.00

Mizu Green Tea Shochu, green tea, lemongrass syrup and fresh lemon juice

RED DRAGON \$11.00

1800 Silver Tequila, Flor de Cana 4 Year Rum, orange juice, pineapple chipotle syrup, fresh lime juice and hibiscus syrup

LYCHEE MARTINI \$12.00

Tito's Vodka, St. Germain, lychee puree and fresh lemon juice

ORANGE BLOSSOM \$11.00

Mizu Lemongrass Shochu, Blended Family Triple Sec, orange blossom water, orange juice and fresh lemon juice

JADE STONE \$11.00

Bacardi Superior, Midori, white cranberry juice and fresh lime juice

MEXICAN MULE \$11.00

El Jimador Silver Tequila, ginger beer and fresh lime juice

MEZCAL NEGRONI \$12.00

Creyente Mezcal, Campari and sweet vermouth

PALOMA \$12.00

Cazadores Blanco Tequila, grapefruit soda and fresh lime juice

MICHELADA \$8.50

Dos Equis Beer, Tabasco, Worcestershire, fresh lime juice, with or without tomato juice

WINES

Prosecco, Ca' Marian 'Castel Pietra', Italy	\$10.00	\$32
Sparkling Wine, Domaine Ste. Michelle, 'Brut', Washington	\$11.00	\$36
Sparkling Wine, Domaine Ste. Michelle, 'Brut Rose', California	\$13.00	\$44
Pinot Grigio, Torresella, Veneto, Italy	\$11.50	\$38
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	\$12.00	\$40
Moscato, Stemmari, Terre Siciliane, Italy	\$12.50	\$42
Chardonnay, Santa Helena, Central Valley, Chile	\$10.00	\$32
Kendall-Jackson, 'Vintner's Reserve', California	\$12.50	\$42
White Blend, Conundrum, California	\$15.00	\$52
Rosé, Gerard Bertrand, 'Côte des Roses', Languedoc, France	\$12.00	\$40
Pinot Noir, Castle Rock, California Cuvée, California	\$11.50	\$38
Pinot Noir, Cherry Pie, 'Tri-County', California	\$14.50	\$50
Merlot, Josh Cellars, California	\$13.00	\$44
Cabernet Sauvignon, Santa Helena, Central Valley, Chile	\$10.00	\$32
Cabernet Sauvignon, Estancia, Paso Robles, California	\$12.50	\$42
Cabernet Sauvignon, Josh Cellars California	\$14.50	\$50
Malbec, Catena, Mendoza, Argentina	\$13.50	\$46

Have fun. But drink responsibly while you're at it, okay?

CHINESE

APPETIZERS

EGG DROP SOUP

Chicken, corn, tomato and mushrooms

SLOW-BRAISED PORK BELLY

Caramel chili sauce with black vinegar and crisp onion

POT STICKERS

Steamed shrimp dumplings, with a green apple salad

CHICKEN SPRING ROLLS

Green cabbage, garlic, bean sprouts, sesame soy

LETTUCE WRAPS

Stir-fried chicken, mushrooms and fried rice noodles with chili oil and a sweet black vinegar dressing

SIMPLE GREENS SALAD

Lettuce and vegetables with traditional or honey ginger dressing

MANDARIN HONEY CRUNCH SALAD

Greens, vegetables, toasted seeds and fried wontons

MAINS

BEEF AND BROCCOLI

Stir fried with hoisin, five spice and toasted sesame oil

SINGAPORE CHILI SHRIMP 🌶️

Sweet and spicy with chili sauce, garlic and onion

SWEET & SOUR SHRIMP

Crisp fried shrimp, tomatoes, pineapples, peppers and plum sweet & sour sauce

KUNG PAO CHICKEN 🌶️🌶️

Sichuan peppercorns, chilies and cashews

MAPO TOFU

Sichuan-style tofu, mildly spiced stir fried ground cauliflower

GOLDEN ROASTED DUCK \$20 *per person*

(2 person minimum)

Carved at the table. Slow roasted with spices, hoisin glaze and green onion pancakes

SIDES

HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

BROCCOLI

Stir fried with ginger and garlic glaze

STEAMED JASMINE RICE

MEXICAN

APPETIZERS

SOPA

Slow cooked pulled beef and tomatoes with oregano and pasilla chili

SUPER LOADED NACHOS

Chili, three beans, guajillo, tres quesos, pico de gallo, birria sauce, jalapeño, guacamole and crema

QUESO FUNDIDO

Carne asada with melted cheese and mushrooms, tortilla

QUESADILLA

Queso blanco, Queso Oaxaca, salsa matcha verde

TACO DE CARNITAS

Slow braised pork with guacamole and jalapeños

TACO DE ASADOR

Grilled steak, refried sweet potato with salsa verde

INFLATIDAS DE CAMARONES

Flash fried shrimp with poblano crema and mole amarillo

CHAMPINON TACO

mushrooms, bean and corn relish, mint salsa

MAINS

PESCADO FRITO

Crisp fried fish, three chili crema and pico de jalisco

POLLO EN MOLE

Spiced roasted chicken smothered in our 36-ingredient mole

PORK LOMITO

Eight-hour slow cooked pork with stewed red beans

STEAK RANCHERO*

Striploin steak in a mild guajillo chili marinade with rebocado gravy

CAMARONES DIABLO

Shrimp, red chili salsa, peppers, onions and lime crema

SIDES

GREEN BEANS

Garlic, lemon and olive oil

FRIJOLES

Slow cooked red beans with fresh tomatoes and queso

YUCCA

Spiced onions, poblano queso and lime mojo

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKHOUSE SELECTIONS

Great seafood and aged USDA beef, seasoned and broiled to your exact specifications.

A surcharge of \$23 applies to each entrée

SURF & TURF* Lobster tail & grilled filet mignon

BROILED FILET MIGNON* 9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK* 14 oz. of the steak lovers' favorite cut

GRILLED LAMB CHOPS* double cut, lamb au jus

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18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

DESSERTS

CHOCOLATE "C-BANG"

Textured chocolate, salted fudge ganache, ginger and caramel ice cream

COCONUT TEA TRES LECHES

Three kinds of milk in a light cake, soaked in spiced coconut cream

CREMA CATALANA

Slow-cooked caramelized milk custard with a brown sugar crust



NOT FEELING LIKE CHINESE OR MEXICAN?

Your favorite Carnival dishes also available for dinner in our traditional &MORE menu.

inform your server if you have any food allergies.



APPETIZER

SHRIMP COCKTAIL

American cocktail sauce

CAESAR SALAD

house-made dressing, shaved parmesan

MAINS

GRILLED SALMON*

asparagus & spinach

ROAST CHICKEN

skillet potato, green beans, pan gravy

BROILED STRIPLOIN STEAK*

three peppercorn sauce

DESSERT

CARNIVAL MELTING CHOCOLATE CAKE

vanilla ice cream

FRESH TROPICAL FRUIT

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