

FIGUS

A PLACE FOR BON VIVANT

Princeton Restaurant Week 2026

3 COURSE DINNER

STARTER

choice of

SPRING SALAD (GF, V)

arugula, cucumber, grape tomato, shallots, red radish citrus vinaigrette

TOMATO SOUP (GF)

fresh tomato, sherry vinegar

MAIN COURSE

choice of

HONEY MISO SALMON

grilled salmon filet, cajun seasoning, honey miso glaze,
tri-colored quinoa, broccoli florets

SLOW-BRAISED SHORT RIBS

beef short ribs, pommes puree, Korean spinach, crispy
shallots, daikon radish

CREAMY GOCHUJANG PASTA

creamy gochujang sauce, fettuccine pasta, sesame oil,
sesame seeds, green onions, parmigiano reggiano

DESSERT

choice of

MATCHA TRES LECHES CAKE

berry, matcha powder, matcha cream

MANGO YUZU SORBET

coconut chips, berry

\$45 PER PERSON

FIGUS

A PLACE FOR BON VIVANT

Princeton Restaurant Week 2026

LUNCH SPECIAL

STARTER

choice of

TOMATO SOUP (GF)

SIMPLE SPRING SALAD (GF, V)

MAIN COURSE

choice of

BIBIMBAP

choose: tofu, spicy pork or beef bulgogi

white rice, edamame, korean spinach, julienned carrots,
cucumber kimchi, fried egg, cho gochujang sauce, sesame oil

GOCHUJANG PASTA

creamy gochujang sauce, fettuccine pasta, sesame oil, sesame
seeds, green onions, parmigiano reggiano

DESSERT

choice of

MATCHA TRES LECHES CAKE

berry, matcha powder, matcha cream

MANGO YUZU SORBET

coconut chips, berry

\$ 25 PER PERSON