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湯品	Soups		肉/雞/鴨	MEAT & POULTRY	
老火湯	Soup of the Day	\$ 3.95			
酸辣湯	Hot and Sour Soup	\$ 4.25	廚師牛柳粒	Gobo Beef	\$11.95
雲吞湯	Wor Won Ton Soup	\$ 6.95		Sirloin cubes wok-tossed with gobo julienne and Asian basil	
西湖牛肉羹	West Lake Beef Soup	\$8.95	陳皮牛	Orange Beef	\$ 9.95
			黑椒牛柳	Black Pepper Beef Medallions	\$10.95
前菜	STARTERS		沙茶金菇肥牛	Satay Beef with Enoki Mushroom	\$13.95
生煎鍋貼	Pot-Stickers	\$ 5.95	ン水型が加口	Served with diced pineapple	
上海春卷	Shanghai Spring Rolls	\$ 3.95	柱候牛腩煲	Classic Cantonese Brisket Stew	\$10.95
	Mooshu with Chicken or Pork	\$ 5.95	香茅牛仔骨	Short Rib with Lemondgrass Rub	\$13.95
木須雞/肉 芝麻蝦卷	Sesame Shrimp Roll	\$ 6.95	京都肉排	King Du Pork Chops	\$ 9.95
生財鴿鬆	Minced Squab Lettuce Cups	\$ 8.95	ソノロロイカル	Smothered in a sweet and tangy citrus red	
工別	Savory minced squab and pork	¥ 0.00		sauce	0005
	tenderloin, served with hoisin sauce		椒鹽排骨	Salt and Pepper Pork Chops	\$ 9.95
椒鹽軟殼蟹卷	Soft-Shell Crab Rice Paper	\$ 8.95	香干辣肉絲	Spicy Home Style Pork Julienne	\$ 9.95
rulety 1 24Hb	Wrap Crilled Lemb Chang	\$ 8.95		Wok-tossed with sliced bean curd andfresh chilies	
碳烤小羊排	Grilled Lamb Chops	\$ 0.55	梅菜扣肉煲	Pork Belly Stew	\$10.95
地方美食	PROVINCIAL	The state of	梅茶鴨	Tea Smoked Duck (Half)	\$16.95
7夕1十中1754	FAVORITES Cantonese Princess Chicken	\$14.95	1年八二四	Served with mor mor pancakes, shredded	
瑤柱貴妃雞	Steamed Chicken served with dry scallops	\$14.55		scallions and boisin sauce	040.05
	and Ginger Sauces		港式燒鴨	Cantonese Roast Duck (Half)	\$12.95
九層塔田雞	Salt and Pepper Frog Leg	\$15.95	當紅炸子雞	Laddle Fried Chicken (Half)	\$13.95
ハハル ハナキャー1 色 石	High flame tossed with Basil	\$MKT	葱油霸王雞	Crisp Roasted Chicken (Half)	\$14.95
米糕蒸肉蟹	Steamed Live Crab with Sticky Rice Stuffing	DIVINI	忍川朝工無	With spicy scallion sauce	ψ14.00
	A whole cracked crab, steamed over a		溜炒雞球	Hot Braised Chicken	\$ 9.95
	bed of seasoned rice stuffing			Marinated and wok-tossed in a mildly spicy	
紅燴雙丸	Fish and Calamari Balls	\$10.95	社和郊 日	sweet chili reduction Chicken with Black Bean Sauce	\$ 9.95
+TUX 12.114/G	Braised in a aged oyster sauce	011.05	豉椒雞片 宮保辣雞丁	Kung Pao Chicken	\$ 9.95
麵醬柱脯煲	Double-Braised Scallop Hotpot Whole sea scallops seared, then	\$11.95	古 木	Authentic Szechwan preparation with fire	ψ 0.00
	simmered with garlic oyster sauce in a			roasted chilies	7200 0 0 0 0
(1 B 1) / B + / B	sealed clay pot	010.05	雞火鮮福竹	Simmered Fu Chiu	\$11.95
生財羊腩煲	Lamb Stew With mushroom, bamboo shoot, rolled	\$19.95		Rolled tofu, flavored with chicken, Chinese ham and green beans	
	tofu, a side of lettuces served in the		葱爆羊	Sliced Lamb with Ginger &Scallion	\$11.95
No. of the second	steamy hot pot	010.05		Sliced tender lamb stir fried	
五更腸旺	Chitlin Hot Pot	\$12.95	咸鱼煎肉餅	Seared Anchovy and Minced Pork	\$11.95
A	Pork intestine, pork blood, fried tofu, bamboo shoots with spicy sauces			Medallion	
	COMPANIES AND				

海鮮	FISH & SHELLFISH		炒/燴飯	RICE		
清蒸魚	Steamed Whole Fish	\$MKT	臘腸炒飯	Cantonese Sausage Fried Rice	\$10.95	
煎封雪鱼	Pan Seared Chilean Seabass With ginger soy sauce	\$19.95		With egg whites and thinly sliced Chinese broccoli stems		
豉油皇大蝦	San Pan Tiger Prawns	\$13.95	福卅炒飯	Fu Chow Fried Rice	\$11.50	
	Pan-seared prawns in the shell with aged soy		蝦炒飯	Shrimp Fried Rice	\$ 9.95	
	sauce, garlic and shallots		雞炒飯	Chicken Fried Rice	\$ 7.50	
蜜桃西汁蝦球	Walnut Prawns	\$13.95	香辣牛肉炒飯	Night Market Fried Rice	\$ 9.95	
	Butterflied prawns dressed with sesame mayonnaise and honey-glazed walnuts			Sliced beef, tossed with fresh Thai chilies,		
龍井蝦仁	Dragon Well Shrimp	\$11.95	菠蘿海鮮炒飯	bean sprouts and diced tomatoes Pineapple Seafood Fried Rice	\$10.50	
7071 -121-	Wok-tossed shrimp, infused with a mild				ψ10.00	
	Chinese green tea flavor	644.05	麵食	Noodles		
干燒帶子	Tomato Onion Scallops	\$11.95	鮮蝦雲吞麵	Hong Kong Won Ton Noodle	\$ 6.95	
香辣炒蟹	Spicy Dungeness Crab with	\$MKT	111111111111111111111111111111111111111	Soup		
구 점막 취사에	Peppercorn Manila Clams with Black Bean	\$10.95	雲南小鍋蝦	Spicy Ying Nan Rice Noodle Soup	\$ 9.95	
九層豉椒炒蜆	Sauce	ψ10.55	米線	Vermicelli and shrimp enveloped in a sumptuous chicken broth with Ying Nan		
X.O.花枝耦片	Calamari Stir Fried Lotus Root	\$13.95		chili paste, scallions and cilantro		
11.0.16 (244)	with XO Sauce		黑椒牛肉烏冬	Black Peppered Beef Udon	\$ 9.95	
澳門龍蝦	Lobster Macau	\$MKT	マント地口が	VO Shrima Lai Eoa	\$11.95	
	A whole cracked lobster, swathed in a lightly		XO大蝦炒	XO Shrimp Lai Fen Hand-rolled rice noodles, wok-tossed with	\$11.90	
站加州444早	Curried caper-butter sauce Lobster and Vermicelli Clay Pot	\$MKT	瀬粉	spicy XO chili sauce		
龍蝦粉絲煲	Emperor's Seafood Stew	\$28.95	星洲炒米	Singapore Rice Noodles	\$ 9.95	
御膳一品煲	Sun-dried abalone, fish maw and supreme sea	Ψ20.30		Light curry-flavored rice vermicelli with shrimp, BBQ pork and onions		
	cucumber simmered in a superior broth		牛肉炒河粉	Beef Flat Rice Noodles	\$ 9.95	
11本 本	TOFU & VEGETABLES		上海粗炒麵	Shanghai Noodles	\$ 7.95	
時菜		¢ 7.05	工内机力处	Stir-fried Napa cabbage, mushrooms,	W. J. 1.7.7.	
麻婆豆腐	Ma Po Tofu	\$ 7.95		spinach and pork		
糖醋藕片	Sautéed Lotus Root	\$ 7.95	海鮮煎麵	Pan-Toasted Mixed Seafood	\$10.95	
	Thinly sliced root of lotus in an sweet and	4113	雞球炒麵	Noodles Chicken Stir-Fried Soft Noodles	\$7.95	
连小吐苕	Sautéed Farm Fresh Greens	\$ 8.95	海鮮炒麵	Seafood Stir-Fried Soft Noodles	\$ 9.95	
清炒時菜	Wrinkled String Beans	\$ 8.25	/母為十八岁如	0041004 041 1 1104 0510 1104	\$ 0.00	
香葉四季豆	High flame wok-tossed with a tarragon-like	Ψ 0.20	煲仔飯/粥	CLAY POT RICE &		
	fresh Chinese herb			CONGEE		
蠔油三菇	Three Mushrooms in Oyster Sauce	\$ 8.95	豉椒排骨	Black Bean Spare Ribs Rice	\$ 9.95	
豉汁雙寶	Stuffed Peppers in Black Bean Sauce	\$ 9.95	北菇滑雞	Ginger Mushroom Chicken Rice	\$ 9.95	
示其人壮三序	Bell, chili peppers with shrimp stuffing Enoki Mushroom with Snow	\$11.95	家鄉臘味	Sausage Duck Confit Rice	\$10.95	
雪菜金菇豆腐	Cabbage and Tofu	Ψ11.33	福建鮑絲粥	Fu-Jian Abalone Porridge	\$ 9.95	
上湯蒜子豆苗	Snow Pea Leaves with Garlic	\$12.95	皮蛋瘦肉粥	Preserved Egg Porridge	\$ 6.95	
竹笙扒利筍	Asparagus and Bamboo	\$13.95	生滾鱼片粥	Fish Porridge	\$ 9.95	
口工小小山町	Mushroom	Constant National	海鮮粥	Seafood Porridge	\$10.95	
				Ping		



