



LUNCH

Monday - Friday 11:00AM - 3:00PM

COMPLIMENTARY SIDES (CHOOSE ONE)

Hot & Sour Soup
 Egg Drop Soup with Spinach
 Wonton Soup (Add 1.00)

Spring Roll (1)House Salad with Light Ginger Vinaigrette

Edamame

■ Vegetable Tofu Soup (Add 1.00)

SPECIALTIES

Served with Steamed White Rice or Steamed Brown Rice

青	椒雞	片	Mandarin Chicken This simple chicken dish feature a sweet garlicky sauce with onion, green onion and bell pepper.	12.95
干	燒雞	丁	Dry-Wok Chicken Lightly breaded diced chicken stir-fried with onion, bell pepper and jalapeno. A must try.	12.95
豆	豉 雞	片	Chicken lily Black Bean Sauce Tender, sliced breast of chicken cooked with sweet lily bulbs in a black fermented soy bean sauce.	12.95
宮	保雞	1	Firecracker Chicken Stir-fried lightly breaded diced chicken with celery, carrots, baby corn, straw mushroom and water chestnuts in Sichuan red chili pepper sauce.	12.95
左	宗	雞	General Tso's Chicken	12.50
芝	麻	雞	Sesame Chicken	12.50
陳	皮	雞	✓ Orange Chicken	12.50
磨	菇雞	片	Moo Goo Gai Pan Gai Pan (means thin sliced chicken breast) stir fried with Moo Goo (means fresh button mushroom and water chestnuts in brown sauce, simple but flavorful.	12.50
糖	酷裹	脊	Hong Kong Style Sweet & Sour Pork Tender fried pork loin with pineapple, bell peppers, baby corn, straw mushroom and potatoes in traditional sweet and sour sauce.	12.95
	鍋	肉	Twice-Cooked Pork Fried thinly sliced pork loin, wok tossed with bell peppers ,onion and green onion.	12.95
蒙	古	牛	Mongolian Beef Quickly cooked marinated beef with scallions and onion.	13.50
蠔	油	牛	▶ Beef in Oyster Sauce	13.50
芥	蘭	牛	Beef with Broccoli	13.50

✓ Spicy **△** Vegetarian

white.					APPETIZERS	
頭	春		卷	0	Spring Roll (2) A classic starter.	7.00
台	蔥	油	餅		Scallion Pancake Chinese style flatbread, pleasingly chewy and crisp with a mild green onion flavor, served with ginger soy sauce.	4.50
	生	菜	包		Chicken Lettuce Wraps Quickly cooked minced chicken, water chestnut, shiitake mushroo green onion, served with cool lettuce cups.	12.00
	素	生菜	包	0	Vegetarian Lettuce Wraps Tofu instead of chicken served with cool lettuce cups.	11.00
	芝	麻	蝦		Sesame Shrimp (6) Fried shrimp with our special sesame sauce.	12.00
	椒	鹽魷	魚	G	Salt & Pepper Calamari Lightly batter and fried, tossed with scallion, onion, bell pepper, salt and pepper.	12.00
	椒	鹽豆	腐	(1)	Salt &Pepper Tofu	9.00
	紅	油抄	手		Steamed Pork Wonton in Spicy Chili Sauce (10	0)10.00
	烤	排	骨		Northern Style Spare Ribs Marinated and roasted.	12.00
	開	胃拼	盤		Appetizer Sampler 2 spring roll, 2 spare ribs, 2 sesame shrimp, salt pepper calamari and salt pepper tofu. * No Substitute *	20.00

المحادث		DIM SUM	
港士	茶點拼盤	Double Steamer Two stacked baskets of dim sum favorites: shrimp dumpling, seafoo mai, chicken dumpling, pork dumpling and vegetable dumpling.	12.00 od sui
式點	水晶蝦餃	Crystal Shrimp Dumpling (6) A flavorful shrimp wrapped in thin clear dumpling skin.	7.00
黑占	蒸餃鍋貼	Dumpling (6) Steam or pan fried. Choice of chicken, pork, vegetable or edamame	7.00
110	鮮蝦韭菜餅	Shrimp with Chinese Chives Pot Sticker (6)	8.00
The same	海鮮燒賣	Seafood Suimai (6)	7.00
	叉 燒 包	Roast Pork Bun (1)	3.00
	芝麻球	Sesame Ball with Red Bean Paste (4)	4.00
	奶皇包	Egg Custard Bun (2)	4.00
	壽桃包	Peach Bun (2)	4.00

If you have a food allergy or special dietary restrictions, please notify manager or server and we will try to accommodate you.

A 20% service charge will be added to parties of 6 or more.

Prices are subject to change without notice







湯/沙拉	蔬榨西海	辣 菜蛋/菜豆/麻菜豆/菜肉/ 菜肉/料牛/	窝湯 涂湯 肉羹 湯	(f) \(\begin{array}{c} \text{(i)} \\ (SOUP & SALAD Wonton Soup Hot & Sour Soup Egg Drop Soup with Spinach Vegetable Tofu Soup Shredded Pork with Pickled Cabbage Soup Ground Beef with Cilantro Soup Seafood Soup Double Happiness Salad	5.00 5.00 4.00 5.00 12.00 15.00 12.00			
					Shrimp, chicken , romaine lettuce tossed with home made light ginger vinaigrette.				
. نظم المحاصلة .					SIDES				
11		≥ Ho	use			4.50			
-1-1-		≥ Ed				4.50			
采		≥ Ho	me	Ma	de Pickled Cucumber	4.50			
man.		St.	eam	ed	Broccoli	4.00			
		Sto	eam	ed	Mixed Vegetable	4.50			
	White Rice								
Brown Rice									
柳					ALL TIME FAVORITE				
典	磨	菇 雞	片		Moo Goo Gai Pan Gai Pan (means thin sliced chicken breast) stir fried with Moo Goo (means fresh button mushroom) and water chestnut in brown sauce, simple but flavorful.	17.00			
4	左	宗	雞	-	General Tso's Chicken	17.00			
>1818	芝	麻	雞		Sesame Chicken	17.00			
进	芥	蘭	雞		Chicken w. Broccoli	17.00			
The same	陳	皮	雞	-	Orange Chicken	18.00			
	木	須	肉		Mu Shu Pork	18.00			
	芥	蘭	牛	1	Beef with Broccoli	18.00			
	青	椒	牛		Pepper Steak	18.00			
	撈		麵	(Lo Mein Choice of chicken, pork, beef, shrimp (add 5.00) ofu or combination (add 6.00)	15.00			
	炒		飯	(F ried Rice Choice of chicken, pork, beef, shrimp (add 5.00) ofu or combination (add 6.00)	15.00			

CHINATOWN FLAVOR 青椒雞片 Mandarin Chicken onion and bell pepper. 橘 子

19.00

This simple chicken dish feature a sweet garlicky sauce with onion, green

(f) Chicken with Tangerine Sauce Tender fried chicken in a sweet sauce with tangerine. 18.00

豆豉雞片

Chicken Lily Black Bean Sauce

19.50

Tender, sliced breast of chicken cooked with sweet lily bulbs in a black fermented soy bean sauce.

干燒雞丁 19.50 Dry-wok Chicken Lightly breaded diced chicken stir-fried with onion, bell pepper and jalapeno. A must try.

宮保雞丁 Firecracker Chicken

19.50

Stir-fried lightly breaded diced chicken with celery, carrots, baby corn, straw mushroom and water chestnuts in Sichuan red chili pepper sauce.

Market Price 酥 鴨 Crispy Duck This duck dish is the southern equivalent of norther Beijing famous duck, crispy skin with special sauce, scallion, cucumber,

carrots and steamed buns. 須 Mu Shu Duck 木

onion and green onion.

25.00

Tender duck breast marinated in chef's special sauce, stir-fried with cabbage, wood ear mushroom, green onion and eggs.

鴨 Duck in Red Curry 25.00 A fragrant, creamy spicy curry which is always popular.

姜爆鴨絲 Sauteed Duck with Ginger 25.00

Shredded duck breast with bell pepper and ginger

糖醋裹脊 Hong kong Style Sweet & Sour Pork 19.50

Tender fried pork loin with pineapple, bell peppers, baby corn, straw mushroom and potatoes in traditional sweet and sour sauce.

肉 Twice- Cooked Pork 19.50 П Thinly sliced fired pork loin, wok tossed with bell peppers,



CHINATOWN FLAVOR

唐					CHINATOWN FLAVOR	
人	陳	皮	牛	-	Orange Peel Beef This aromatic dish is often accompanied by the fragrant fresh orange peel and mild chili sauce to bring deliciously complex flavor	20.00 ors.
街	蒙	古	牛		Mongolian Beef Quickly cooked marinated beef with scallions and onion.	19.50
特	蠔	油	牛	-	Beef in Oyster Sauce The oyster sauce gives the beef extra richness and depth of flavor.	19.50
選	清	蒸至	主魚		Steamed Whole Fish The word for fish is YU, a homonym for abundance. To serve a whole fish is to offer you our best wishes for abundance and prosperity. Ask server for availability.	t Price
	原	味泡	少茶	N	Shacha Shacha Shacha sauce is a Chinese condiment primarily used in south of China, it's made from soybean oil, garlic, shallots, chili, it has a savory and slightly spicy taste. Choice of chicken (19.50), pork (19.50), beef (20.00), shrimp or fish	23.00 filet.
	香	酥魚	魚排	-	Asian Catfish Crisp, yet tender fried pangasius (Asian Catfish) with fragrant spicy sauce, perfect with steamed mixed vegetable.	25.00
	薑	蔥前	直蝦		Lobster with Ginger and Scallion Market	t Price
	薑	蔥ナ	て蝦		Shrimp with Ginger and Scallion A traditional shrimp dish of southern China.	23.00
	香	酥力	て蝦	G	Crispy Honey Shrimp Juicy tender crispy shrimp accompany with house special honey sauce on the side.	23.00
	干	燒力	、蝦	15	Red Chili Shrimp Jumbo shrimp cooked in spicy chili sauce with onion, bell peppers and mushroom.	23.00
	椰	子	蝦		Coconut Shrimp with Candied Walnut Lightly battered and tossed in a coconut sauce, top with candied walnuts.	23.00
	蘆	筍魚	羊貝	(1)	Jade& Pearl Pearl white sea scallops stir- fried with jade green asparagus in light refreshing sauce.	25.00 ot,
	魚	香魚	光 魚	-	Sweet Chili Squid Tender strips squid, red bell pepper, green bell pepper, onion, mushrooms in sweet and spicy sauce with sprinkle of sesame seed	23.00 ds.
	豆	豉炒	炒蜆		Clams in Black Bean Sauce	20.00
				0	Sichuan Eggplant	18.00
	NIV.	s=\$ /4b			This dish provides a wonderful aromatic blend of flavors, Chinese eggplant stir-fry with onions and scallion in Sichuan spicy The traditional recipe uses pork (add 3.00), but you may add chicken (add 3.00) or shrimp (add 4.00).	

CHINATOWN FLAVOR

唐					CHINATOWN FLAVOR	
人街	麻	婆豆	腐	0.	Mapo Tofu This spicy braised soft tofu dish is name after the "pock-marked grandmother" who is credited with creating it in the city of Chengdu in Sichuan province in the late 1800s.	16.00
特	蓝	蓉豆	腐	0.	Ginger Tofu Lightly fried tofu braised with mixed vegetable in ginger sauce.	18.00
選	干炸	扁四季	豆		Hoisin-glazed Green Beans Tender-crisp french green beans bathed in a sweet hoisin sauce with onion and scallion, an irresistible combination.	16.00
	苏	茸青	菜	(1)	Bok Choy with Garlic	15.00
	素	什	錦	Ø	Stir-fried Mixed Vegetable	16.00
	綠	咖	喱	-	Double Greens Green vegetables in green curry. Also can served with chicken, pork, beef, tofu (add 4.00) or shrimp (add 5.00)	17.00
	炒	年	糕		Shanghai Rice Cake Rice cake in Chinese called "Nian Gao" means new year cake, made from glutinous rice, stir-fried with baby bok choy, bean sprout choice of chicken, beef, pork, tofu or shrimp (add 5.00)	17.50
	炒	烏冬	麵		Hong Kong Noodle Fresh Chinese greens, bean sprouts, with thick wheat noodle, choice of chicken, beef, pork, tofu or shrimp (add 5.00).	17.50
	螞	蟻上	樹		Ants Climbing A Tree This simple and hearty family noodle dish is elevated to the poetic with its Chinese name, believed to have been given because pieces of ground pork, which climbing to the bean thread noodles, look like an army of ants on the move.	18.50
	干	炒河	粉		Flat Rice Noodle Flat rice noodle stir- fried with eggs, bean sprouts and baby bok ch sweet soy sauce. Choice of chicken, beef, pork, tofu or shrimp(add	
	兩	面	黄		Doubled Pan Fried Noodle Thin egg noodles pan fried until crispy, then served together with movegetable meat or seafood in chef's special brown sauce on top, clothicken, beef, pork, tofu or shrimp (add 5.00)	