

Soup

S01.	餛 饨 湯	Wonton Soup	1.75
S02.	蛋 花 湯	Egg Drop Soup	1.75
★S03.	酸 辣 湯	Hot and Sour Soup	1.75
S04.	青 菜 豆 腐 湯	Vegetable and Bean Curd Soup (for two) . .	5.95
S05.	西 湖 牛 肉 羹	Minced Beef Soup (for two)	5.95
S06.	雞 茸 玉 米 湯	Chicken and Corn Velvet Soup (for two) . .	5.95
S07.	三 絲 湯	Three Ingredient Soup (for two)	5.95
S08.	雞 鍋 巴 湯	Chicken with Sizzling Rice Soup (for two)	5.95
S09.	蝦 鍋 巴 湯	Shrimp with Sizzling Rice Soup (for two).	6.95
S010.	海 鮮 羹	Combination Seafood Soup (for two)	7.95

Appetizers

A1.	上 海 春 捲	Spring Rolls (2)	2.55
A2.	炸 雞 翅	Fried Chicken Wings (6)	3.95
A3.	炸 麵 包	Fried Biscuit (10)	4.95
A4.	炸 雲 吞	Fried Wonton (w/Cream Cheese) (6)	4.95
A5.	雞 肉 串	Teriyaki Chicken (2)	4.95
A6.	蝦 捲	Shrimp Rolls (8)	5.75
★A7.	紅 油 抄 手	Szechuan Dumplings in Hot Sesame Sauce (6)	5.75
A8.	牛 肉 串	Teriyaki Beef Steak (2)	6.25
A9.	鍋 貼 (水 餃)	Boiled or Fried Dumplings (6)	5.75

Pork

P1.	甜 酸 肉	Sweet and Sour Pork	8.95
★P2.	麻 婆 豆 腐	Bean Curd w/Ground Pork Szechuan Style	8.95
P3.	家 常 豆 腐	Home Cooking Style bean Curd (with Pork)	8.95
P4.	蔬 菜 肉	Pork with Vegetable	8.95
★P5.	回 鍋 肉	Double Fried Pork	8.95
★P6.	魚 香 肉	Shredded Pork with Hot Garlic Sauce	8.95
★P7.	宮 保 肉	Kung Pao Pork	8.95
P8.	木 須 肉	Moo Shu Pork	8.95

Tender shredded pork with Chinese vegetables, served with Chinese pancakes.

Beef

B1.	芥蘭	牛	Beef with Broccoli	10.25
B2.	青椒	牛	Pepper Steak	10.25
B3.	蔬菜	牛	Beef with Combo Vegetables	10.25
B4.	蔥爆	牛	Beef with Green Onions	10.25
★ B5.	魚香	牛	Shredded Beef with Hot Garlic Sauce	10.25
★ B6.	宮保	牛	Kung Pao Beef	10.25
★ B7.	干燒	牛	Szechuan Beef	10.25
			<i>Shredded beef with celery, carrot in hot Chef's sauce.</i>	
B8.	木須	牛	Moo Shu Beef	10.25
★ B9.	生炒三絲	雞	Szechuan Style Three Kinds of Meat	10.25
			<i>Shredded chicken, pork & beef stir fried with Chinese Mushroom & vegetables.</i>	
★ B10.	陳皮	牛	Orange Beef	10.95

Chicken

C1.	甜酸	雞	Sweet & Sour Chicken	9.25
C2.	芥蘭	雞	Chicken with Broccoli	9.25
C3.	毛菇	雞	Moo Goo Gai Pan	9.25
			<i>Sliced breast of chicken, sauteed with Chinese vegetables.</i>	
★ C4.	湖南	雞	Hunan Chicken	9.25
★ C5.	宮保	雞	Kung Pao Chicken	9.25
			<i>Diced chicken sauteed with peanuts, green onion and bamboo shoots.</i>	
★ C6.	魚香	雞	Chicken with Hot Garlic Sauce	9.25
C7.	杏仁	雞	Almond Chicken	9.25
C8.	腰果	雞	Chicken with Cashew Nuts	9.25
C9.	檸檬	雞	Lemon Chicken	9.25
★ C10.	咖哩	雞	Curry Chicken	9.25
C11.	木須	雞	Moo Shu Chicken	9.25
★ C12.	溜子	雞	Governor's Chicken	9.25
			<i>Chunks of chicken battered, deep fried then stir fried with hot, sweet and sour sauce.</i>	
★ C13.	陳皮	雞	Orange Chicken	9.50
C14.	芝麻	雞	Sesame Chicken	9.50
★ C15.	左公	雞	General Tso's Chicken	9.50

Seafood

S1.	甜 酸 蝦	Sweet and Sour Shrimp	10.95
S2.	蝦 龍 糊	Shrimp with Lobster Sauce	10.95
S3.	蔬 菜 蝦	Shrimp with Chinese Vegetable	10.95
S4.	芥 蘭 蝦	Shrimp with Broccoli	10.95
★ S5.	魚 香 蝦	Shrimp with Hot Garlic Sauce	10.95
★ S6.	宮 保 蝦	Kung Pao Shrimp <i>Shrimp sauteed with diced green onion, peanuts and bamboo shoots.</i>	10.95
S7.	雙 菇 蝦	Shrimp with Black Mushroom	10.95
★ S8.	干 燒 蝦	Szechuan Style Shrimp	10.95
S9.	干 貝 牛	Beef and Scallops	12.95
S10.	干 貝 蝦	Shrimp and Scallops	12.95
★ S11.	魚 香 干 貝	Scallops with Hot Garlic Sauce	12.95
S12.	中 國 街	China Town <i>Shrimp, beef, chicken and Chinese vegetables in brown sauce.</i>	10.95
★ S13.	腰 果 雙 丁	Shrimp and Chicken with Cashew Nuts . . .	10.95

Lite Dishes

L1.	清 蒸 素 燴	Steamed Combination Vegetable	8.25
L2.	素 菜 雞	Chicken and Vegetable	9.50
L3.	素 菜 蝦	Shrimp and Vegetable	10.95

Fried Rice

F1.	Vegetable Fried Rice	6.95
F2.	Chicken, Pork or Beef Fried Rice	6.95
F3.	Shrimp or Combination Fried Rice	7.50

Lo Mein (Soft Noodles)

L01.	Vegetable Lo Mein	7.95
L02.	Chicken, Pork or Beef Lo Mein	7.95
L03.	Shrimp or Combination Lo Mein	8.95

Soft Noodle Soup

N1.	榨 菜 肉 絲 麵	Pork with Dry Cabbage Soft Noodle Soup .	9.50
N2.	炸 醬 麵	Special Bean Sauce with Soft Noodle	9.50
N3.	海 鮮 麵	Seafood Combination Soft Noodle Soup . .	12.95

Dessert

D1.	起 司 蛋 糕	Cheese Cake (one slice)	3.95
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1. 金盤羅漢齋 **Angels Plate** 8.95
Mixed vegetable delight with Chinese bamboo shoots and Chef's special brown sauce.
- ★ 2. 蒜苗牛肉絲 **Shan Don Shredded Beef** 12.95
Shredded tender beef stir fried with Chinese mushroom, leek, sliced red pepper.
3. 芙蓉雞片 **Hibiscus Chicken** 10.95
Sliced chicken with snow peas, water chestnuts, asparagus, then stir fried with white wine sauce.
4. 香酥鴨 **Crispy Duck (half)** 10.95
Tender young duckling prepared and roasted in traditional sauce.
5. 樟茶鴨 **Tea Smoked Duck (half)** 10.95
Chef's choice of tender young duckling, marinated in jasmine and special sauce and then smoked over until roasted to service.
6. 銀色世界 **Silver World** 10.95
Sliced tender chicken, imitation crabmeat stir fried with mushroom, baby corn and carrot.
7. 鮮味三丁 **Three Kinds of Delight** 12.95
Beef, shrimp, scallops sauteed with diced celery, water chestnuts, straw mushroom in special brown wine sauce.
8. 五味蝦 **Wonderful Shrimp** 11.25
Jumbo shrimp marinated in wine ginger, garlic and honey sauce, stir fried with baby corn, straw mushroom, and Chef's sauce.
9. 雀巢三樣 **Flavorful Chicken Shrimp and Scallops** . . . 12.95
Sliced of chicken, shrimp, scallops with diced vegetable in white wine sauce.
- ★ 10. 黑胡椒牛柳 **Steak with Taipei Style** 11.25
Shredded yellow onion's sauteed with sliced beef and mushroom in spicy wine sauce.
- ★ 11. 魚香四寶 **Four Treasure of Hot Garlic Style** 12.95
Chicken, beef, scallops and shrimp stir fried in hot garlic sauce.
12. 什錦響鈴 **Shrimp and Scallops Sizzling Style** 13.95
Shrimp, scallops, baby corns, straw mushroom, snow peas, water chestnuts sauteed with white wine sauce, served with sizzling rice.
- ★ 13. 鴛鴦蝦 **Mandarin Shrimp** 11.25
Jumbo shrimp sauteed with crisp Chinese vegetables in two kinds sauce, spicy and white wine sauce.
- ★ 14. 宮保海鮮 **Kung Pao Seafood** 15.95
Shrimp, scallops, and calamari sauteed with peanuts.
15. 海鮮大燴 **Seafood Combination** 13.95
Whole shrimp, scallops and surf clam stir fried with Chinese vegetables and Chef's special sauce.
- ★ 16. 香酥魷魚 **Spicy Calamari** 13.95
Battered calamari with chef's special hot sauce.
17. 七星伴月 **Seven Stars Around the Moon (for two)** . . 23.95
Seven fried prawns and sliced beef, crispy lemon chicken, circling the specially prepared roast pork on platter of fresh vegetables.