



MENU

APPETIZERS

Crispy Vegetable Spring Rolls | \$9

Fried spring rolls stuffed with vegetables and mushrooms, served with sweet chili sauce

Fried Wontons with Cream Cheese | \$9

Stuffed cream cheese wontons served with sweet chili sauce

Shanghai Pot Stickers | \$13

Pork stuffed dumplings, pan-fried, served with Asian soy ginger sauce

🔥 Salt and Pepper Squid | \$14

Quick-fried squid tossed with bell peppers, jalapeños, onions, green onions and five spice salt, served with sweet chili sauce

Chiang Mai Lettuce Wraps | \$14

Minced chicken, mushrooms, green onions and water chestnuts, served with hoisin sauce

SOUP

🔥 Hot and Sour Soup | \$7

Tofu, pork, mushrooms and bamboo shoots, garnished with green onions

Wonton Soup | \$8

Pork and shrimp stuffed wontons, garnished with green onions and bok choy

Seafood Tofu Soup | \$8

Assorted seafood and silken tofu, tossed in a creamy egg white broth

Fish Maw with Crab Meat Soup (Bowl) | \$38

Fish maw with crab meat in creamy egg white broth, garnished with green onions

POULTRY

Sweet and Sour Chicken with Peach | \$18

Batter fried chicken tossed with peaches, bell peppers in sweet and sour sauce

🔥 General Chicken | \$18

Batter fried chicken tossed in chili pods and sweet spicy sauce

Lemon Chicken | \$18

Batter fried chicken tossed in tangy sweet lemon sauce

Cashew Chicken | \$17

Wok-fired chicken with celery, water chestnuts, bell peppers and cashews

🔥 Kung Pao Chicken | \$17

Wok-fired chicken with bell peppers, onions, chili pods, water chestnuts and peanuts

Chicken with Salted Fish and Tofu in Clay Pot | \$18

Diced chicken with salted fish and silken tofu

Prince's Chicken (Half) | \$22

Marinated in supreme broth, steamed with ginger and scallions, served chilled

Fried Chicken (Half) | \$22

Deep fried with five-spice salt

BEEF

🔥 Mongolian Beef | \$23

Wok-fired beef tenderloin with onions and green onions, tossed in a spicy hoisin sauce

Beef with Chinese or American Broccoli | \$23

Sautéed beef tenderloin and broccoli tossed in oyster sauce

Beef and Asparagus | \$23

Beef tenderloin and asparagus tossed in black bean sauce

Peking Steak Filet | \$24

Wok-fired sliced steak filet with bell peppers and onions

Beef Brisket in Clay Pot | \$23

Braised beef brisket and daikon

Mushrooms with Beef | \$23

Shiitake and white mushrooms tossed in oyster sauce

PORK

🔥 Sweet and Sour Pork with Peach | \$17

Batter fried with peaches and bell peppers tossed in sweet and sour sauce

Deep Fried Pork Chop | \$18

Tossed with bell peppers, jalapeños, onions, green onions and five spice salt

Honey Glazed Pork Chop with Garlic Sauce | \$18

Deep fried pork chop tossed in honey garlic sauce



* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. 18% gratuity added to parties of 6 or more. \$5 split plate charge on entrees.



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SEAFOOD

🔥 **Spicy Salt and Pepper Prawns | \$24**
Fried prawns tossed with bell peppers, jalapeños, onions, green onions and five spice salt

Honey Glazed Walnut Prawns | \$24
Batter fried prawns tossed in a rich and creamy sauce, garnished with honey glazed walnuts

Ocean Harvest Basket | \$24
Wok-fired prawns, scallops and squid tossed in white garlic sauce, in crispy noodle basket

Prawns and Asparagus with Black Bean Sauce | \$24
Wok-fired prawns and asparagus tossed in black bean sauce

🔥 **Scallops with XO Sauce | \$24**
Wok-fired scallops and sugar peas tossed in XO sauce

Seafood Tofu in Clay Pot | \$24
Combo of shrimp, scallops, calamari, fried tofu and vegetables tossed in a creamy sauce

Phoenix Shrimp and Chicken | \$24
Wok-fired vegetables with chicken and shrimp tossed in ginger, scallions, soy and oyster sauce

VEGETABLES

Buddha Delight | \$16
Seasonal vegetables tossed in garlic sauce

Sautéed Chinese Broccoli with Rice Wine | \$16
Wok-fired with Shao Xing wine

🔥 **Eggplant & Tofu with Szechuan Sauce | \$17**
Batter fried eggplant and tofu tossed in spicy garlic sauce

Braised Tofu with Baby Bok Choy | \$17
Deep-fried tofu, mushrooms and baby bok choy

Green Beans | \$15
Green beans tossed in garlic sauce

RICE AND NOODLES

Pearl Fried Rice | \$15
Traditional fried rice with shrimp, chicken, beef and green onions

Salted Fish and Chicken Fried Rice | \$15
Fried rice with salt fermented fish, diced chicken and lettuce

BBQ (Char Siu) Pork Fried Rice | \$15
BBQ pork fried rice with green onions, carrots, eggs and peas

Fried Rice with Dried Scallops and Egg White | \$18
Dried scallops, sautéed with egg whites and green onions

🔥 **Singapore Style Vermicelli | \$18**
Curry rice noodles, wok-fired with bbq pork, shrimp, bell peppers and bean sprouts

Chow Fun | \$18
Wok-fired beef or chicken with onions, green onions and bean sprouts

Pearl House Chow Mein | \$17
Egg noodles tossed with chicken, beef, shrimp, onions and vegetables

Pancit | \$17
Rice noodles tossed with chicken, shrimp, garlic and vegetables

Hong Kong Crispy Noodle Combo | \$22
Crispy egg noodles with chicken, shrimp, beef and gravy

Hong Kong Crispy Noodle Seafood Combo | \$24
Crispy egg noodles with shrimp, scallops, squid and gravy

SIGNATURE DISHES

Crispy Fried Squab with Osmanthus | \$30
Squab served with five spice salt and lime

Roasted Peking Duck (Half) | \$25
Duck served with hoisin sauce, green onions and Bao (Chinese buns)



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