



MENU

APPETIZERS

Crispy Vegetable Spring Rolls | \$11

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

Fried Wontons with Cream Cheese | \$11

Stuffed cream cheese wontons served with sweet chili sauce

Gyoza | \$15

Pan-fried pork dumplings, soy dipping sauce, green onions

Salt and Pepper Squid | \$16

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

Chiang Mai Lettuce Wraps | \$17

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

SOUP

Hot and Sour Soup | \$8

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

Wonton Soup | \$9

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

Seafood Tofu Soup | \$9

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

Wor Wonton Soup | \$20

Pork and shrimp stuffed wontons with beef, chicken, shrimp and seasonal vegetables

VEGETABLES

Buddha Delight | \$18

Seasonal vegetables tossed in garlic sauce

Sautéed Chinese Broccoli with Rice Wine | \$20

Sautéed with Shao Xing wine

Eggplant & Tofu with Szechuan Sauce | \$19

Batter fried eggplant and tofu tossed in spicy garlic sauce

Braised Tofu with Baby Bok Choy | \$20

Deep-fried tofu, mushrooms and baby bok choy

Green Beans | \$17

Sautéed green beans tossed in garlic sauce

Spinach with Preserved Eggs | \$21

Sautéed spinach, preserved eggs, egg whites, egg yolks

Mustard Greens | \$19

Sautéed mustard greens with garlic sauce

Salt & Pepper Tofu | \$19

Deep fried tofu, tossed with jalapeños, red and green peppers, green onions, five-spice salt



* 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.

POULTRY

Sweet and Sour Chicken with Peaches | \$20

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

🔥 General Chicken | \$20

Batter fried chicken tossed in chili pods and sweet spicy sauce

Lemon Chicken | \$20

Batter fried chicken tossed in tangy sweet lemon sauce

Cashew Chicken | \$20

Sautéed chicken with celery, water chestnuts and cashews

🔥 Kung Pao Chicken | \$20

Sautéed chicken with bell peppers, onions, chili pods, water chestnuts and peanuts

🔥 Mongolian Chicken | \$20

Sautéed chicken tenderloin with onions and green onions, tossed in a spicy hoisin sauce

🔥 Orange Chicken | \$20

Batter fried chicken breast tossed in tangy sweet orange sauce

🔥 Jalapeño Chicken | \$20

Sautéed chicken with bell peppers and onions tossed in spicy jalapeño sauce

Chicken with Salted Fish and Tofu in Clay Pot | \$20

Diced chicken with salted fish and silken tofu

Princess Chicken (Half) | \$24

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

Fried Chicken (Half) | \$24

Deep fried with five-spice salt

BEEF

🔥 Mongolian Beef | \$25

Sautéed beef tenderloin with onions and green onions, tossed in a spicy hoisin sauce

Beef with Chinese Broccoli | \$27

Sautéed beef tenderloin and broccoli tossed in oyster sauce

Beef with American Broccoli | \$25

Sautéed beef tenderloin and broccoli tossed in oyster sauce

Mushrooms with Beef | \$25

Shiitake and white mushrooms tossed in oyster sauce

Peking Short Rib | \$26

Beef short rib with garlic & korean bbq sauce

Beef Brisket in Clay Pot | \$30

Braised beef brisket and daikon

PORK

Sweet and Sour Pork with Peaches | \$20

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

🔥 Deep Fried Pork Chop | \$20

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

Honey Glazed Pork Chop with Garlic Sauce | \$20

Deep fried pork chop tossed in honey garlic sauce

🔥 Ma Po Tofu | \$20

Silky tofu, ground pork, spicy sauce, oyster sauce, jalapeños, green onions

Mandarin Pork Chop | \$20

Deep fried pork chop tossed in mandarin sauce, onions

RICE AND NOODLES

Pearl Fried Rice | \$18

Fried rice with shrimp, chicken, beef, green onions, carrots, eggs and peas

Salted Fish and Chicken Fried Rice | \$18

Fried rice with salt fermented fish, diced chicken and lettuce

BBQ (Char Siu) Pork Fried Rice | \$18

BBQ pork fried rice with green onions, carrots, eggs and peas

Fried Rice with Dried Scallops and Egg White | \$22

Dried scallops, sautéed with egg whites and green onions

Singapore Style Vermicelli | \$20

Curry rice noodles, sautéed with bbq pork, shrimp, bell peppers, egg and bean sprouts

Beef or Chicken Chow Fun | \$20

Sautéed beef or chicken with onions, green onions and bean sprouts

Seafood Chow Fun | \$26

Sautéed scallop, shrimp, squid with onions, green onions and bean sprouts

Pearl Chow Mein | \$19

Egg noodles tossed with chicken, beef, shrimp, onions and vegetables

Pancit | \$19

Rice noodles tossed with chicken, shrimp, garlic and vegetables

Seafood Fried Rice | \$26

Fried rice with shrimp, scallops, squid and green onions

Hong Kong Chow Mein | \$20

Skinny egg noodles tossed with king trumpet mushrooms and green onions

Hong Kong Crispy Noodle Combo | \$24

Crispy egg noodles with chicken, shrimp, beef and gravy

Hong Kong Crispy Noodle Seafood Combo | \$26

Crispy egg noodles with shrimp, scallops, squid and gravy

Dan Dan Noodle | \$20

Ground chicken, pork, shitake mushroom, and water chestnut sautéed in spicy-hoisin sauce with fried red onion and green onion, served on a bed of pan-fried noodles

RAMEN

Pork Ramen | \$22

Rich pork broth filled with wonton noodle, BBQ pork, shitake mushroom, and baby bok choy, topped with boiled egg and green onion

Chicken Ramen | \$22

Hearty chicken broth consisting of wonton noodle, Japanese-style chicken, shitake mushroom, and baby bok choy, topped with boiled egg and green onion

SEAFOOD

Spicy Salt and Pepper Prawns | \$26

Fried prawns tossed with bell peppers, jalapeños, onions, green onions and five-spice salt

Honey Glazed Walnut Prawns | \$26

Batter fried prawns tossed in a rich and creamy sauce, garnished with honey glazed walnuts

Ocean Harvest Basket | \$26

Sautéed prawns, scallops and squid tossed in white garlic sauce, served in a crispy noodle basket

Scallops or Shrimp with XO Sauce | \$26

Sautéed scallops or shrimp and sugar peas tossed in XO sauce

Seafood Tofu in Clay Pot | \$26

Combo of shrimp, scallops, calamari, fried tofu and vegetables tossed in a creamy sauce

Phoenix Shrimp and Chicken | \$26

Sautéed vegetables with chicken and shrimp tossed in ginger, scallions, soy and oyster sauce

Aberdeen Style Fish | \$26

Sautéed lightly breaded fish fillet with dried black beans, jalapeños, garlic, green onions, red and green bell peppers

SIGNATURE DISHES

Specialty Mustard Green Soup | \$45

Savory both, mustard greens, pork, salty preserved egg and tofu

Fish Maw with Crab Meat Soup | \$46

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

Crispy Fried Squab with Osmanthus | \$32

Squab served with five-spice salt and lime

Roasted Peking Duck (Half) | \$28

Duck served with hoisin sauce, green onions and Bao (Chinese buns)

Ox Tail | \$65

Braised oxtail, celery, carrots, tomatoes

Lamb Stew in Clay Pot | \$65

Braised lamb, bean curd

Chilean Sea Bass | MP

Broiled, glazed with honey and red bean curd

Live Lobster | MP

Aberdeen style, ginger scallions, XO sauce, salt and pepper or steamed with garlic

Bird's Nest Soup | MP

Savory sweet broth and bird's nest (Hot or Cold)

Braised Whole Abalone | MP

Sea Cucumber | MP