

頭檯, 湯羹

蝦餃
燒賣 / 叉燒包
素苗餃 / 什菌餃
上海小籠包
蒜子菜片雞崧
炸春卷
生煎鍋貼
椒鹽鮮魷
百花釀蟹鉗
干扁四季豆
金絲炸蝦丸
紅燒回鍋排骨
北京片皮鴨
椒鹽雞翼
酥肉魚肚羹
竹笙海皇羹
京川酸辣湯
雞茸粟米羹
上湯鮮蝦水餃
涼拌木耳
拍黃瓜

海鮮

蝦龍糊
雀巢三鮮
合桃明蝦球
翡翠黃金老虎蝦
香煎蝦
骨香龍利球
煙焗雪魚
魚香帶子
鍋燒蝦生麵
上海賽螃蟹
上湯避風塘龍蝦或蟹
咖喱鍋巴海鮮
油泡斑球
四川水煮魚或牛
嗜嗜辣魚煲
椒鹽雪魚

豬牛雞鴨羊

XO醬泡羊片
香煎羊扒
利筍牛柳
蜜椒牛柳
蒙古牛肉
尖椒牛柳粒或雞
鳳梨咕咾肉
紅酒牛尾煲
西檸煎軟雞
辣汁雞柳
宮保雞丁
四川辣子雞
左宗雞
台式三杯雞
豉油皇田雞
鮮百合鴿蛋
瑤柱蒸水蛋
北京片皮鴨
日本芥菜柳
肉鬆麻婆豆腐

健康素食

木須菜
西紅柿雞蛋
蒜子豆苗
雙菇扒滑豆腐
蠔油芥蘭遠齋
雀巢蘿漢齋
紅燒豆腐雜菌
西蘭花鮮菌甜小炒
上湯白菜仔
醋溜土豆絲
三絲扒玉子豆腐

飯, 粉和麵

蛋白瑤柱炒飯
揚州炒飯
招牌素炒糙米/香米飯
星州/家鄉炒米粉
幹炒牛河
滑蛋蝦炒河
牛肉或海鮮煎麵
牛肉或雞球炒麵
海鮮炒麵
糙米/白飯

Appetizers, Salads, Soup

Shrimp Dumpling.....	12.00
Shrimp & Pork Siu Mai or B.B.Q. Pork Bun.....	10.80
Pea Shoot Dumpling or Mushroom Dumpling (3 Pieces).....	10.80
Shanghai Dumpling (6 Pieces).....	15.00
Chicken in Crispy Lettuce Cup (4 Cups).....	16.00
Crispy Vegetarian Egg Roll (4 Pieces).....	13.00
Pan Fried Pot Stickers (6 Pieces).....	14.00
Crispy Salt and Pepper Calamari.....	16.00
Crispy Crab Claws (2 Pieces).....	16.00
Crunchy String Beans with Minced Pork.....	12.00
Crispy Shrimp Ball (4 Pieces).....	15.00
Twice Cooked Baby Honey Spare Ribs.....	18.00
Tai-Pan Peking Duck with Lotus Bun (2 Buns).....	15.00
Chicken Wing Salt & Pepper.....	16.00
Crab Meat Fish Maw Soup.....	Cup 12.00 24.00
Sea Jewels Bisque Baked with Pastry.....	15.00
Seafood with Bamboo Piths Soup.....	Cup 10.00 22.00
Szechuan Hot & Sour Soup.....	Cup 10.00 22.00
Chicken Sweet Corn Soup.....	Cup 10.00 22.00
Shrimp Dumpling Soup.....	14.00
Cold "Wood-Ear" Mushroom.....	12.00
Beat Cucumber.....	12.00

From The Sea

Prawn with Lobster Sauce w/Minced Pork.....	32.00
Seafood Melody in "Bird-Nest" Crisp.....	32.00
Walnut Prawn.....	32.00
Fried Tiger Prawn with Salted Egg Yolk.....	38.00
Tiger Prawn in Special Soy Sauce.....	38.00
Flounder Two Taste (Fried and Sautéed with Vegetable).....	38.00
Honey Smoked Sea Bass.....	48.00
Eggplant with Scallop.....	32.00
Fresh Maine Lobster with Eu Fu Noodle.....	Seasonal
Shanghai Crab.....	Seasonal
Fresh Maine Lobster or Crab in Garlic Chive Sauce or Sampan Style.....	Seasonal
Seafood with Sizzling Rice in Curry Sauce.....	36.00
Sautéed Fish w/ Vegetable.....	36.00
Spicy Fish or Beef in Hot Szechuan Sauce.....	34.00
Fresh Basil Garlic Fish Fillets in a Clay Pot.....	34.00
Crispy Salt and Pepper Sea Bass.....	34.00

From the Ground

Spicy "XO" Lamb.....	34.00
Tai-Pan Grill Lamb Chops.....	42.00
Garlic Beef and Asparagus.....	30.00
Honey Beef with Garlic.....	32.00
Mongolian Beef.....	30.00
Pan-Seared Steak Cubes with Chili Pepper.....	32.00
Sweet and Sour Pork in Pineapple or Chicken.....	28.00
Ox Tail in Clay Pot Pinot Noir.....	36.00
Chicken in Lemon Sauce.....	28.00
Jade Basil Chicken.....	28.00
Chicken with Canton Kung Pao Sauce.....	28.00
Fire Cracker Chicken.....	28.00
General Tso's Chicken.....	28.00
Taiwan Country-Style Chicken.....	28.00
Sautéed Frog Soy Sauce.....	36.00
Sautéed Squab w/Fresh Lily.....	36.00
Steamed Egg w/Dry Scallop.....	30.00
Whole Crispy Peking Duck with Lotus Bun.....	82.00
Wasabi Beef.....	32.00
Ma Po Tofu with Minced Pork.....	24.00

From The Earth

Mu Shu Veg.....	24.00
Tomatoes Eggs.....	26.00
Tender Pea-Shoots with Garlic.....	26.00
Tofu with Duet Mushroom.....	26.00
Chinese Broccoli with Oyster Sauce.....	24.00
"Jai" Buddha's Delight.....	24.00
Braised Tofu with Fresh Mushrooms.....	24.00
Sautéed Mushrooms and Snap Peas w/Broccoli.....	24.00
Bak Choi w/ Supreme Broth.....	24.00
Sautéed Shredded Potato.....	24.00
Rainbow Egg Tofu.....	24.00

Rice & Noodles

Egg White Fried Rice with Dry Scallop.....	26.00
Yang Chow Fried Rice with BBQ Pork & Shrimp.....	24.00
Mixed Vegetable Fried Brown Rice or Jasmine Rice.....	22.00
Vermicelli Singapore Style or Home Style.....	26.00
Chow Fun with Beef Chives.....	26.00
Chow Fun with Prawn and Egg.....	26.00
Hong Kong Style Pan Fried Noodle with Peppered Beef or Seafood.....	26.00
Chow Mein Beef or Chicken or BBQ Pork.....	24.00
Chow Mein w/Seafood.....	24.00
Brown Rice or Steam Rice.....	3.50

18% Service Charge for 4 people or more
25% Service Charge for over 25 people