

APPETIZERS

9

Crab Meat Rangoon

Crispy wontons filled with crab meat, cream cheese, scallion and celery

Chiang Mai Lettuce Wraps

Minced chicken and vegetables

Shanghai Spring Rolls

Chicken or shrimp, cabbage, carrots and celery

Fried Prawn Dumpling

Crisp coating of rice wafer with plum sauce

Sashimi of Tuna

Pan-seared with green onion with wasabi sauce

Vietnamese Spring Roll

Fresh vegetables wrapped in rice paper with hoisin dipping sauce

Shanghai Vegetable Spring Roll

Cabbage, carrots and celery

Shanghai Chicken Spring Roll

Chicken, cabbage, carrots and celery

Appetizer Sampler

Shumai, shrimp har gau, crab Rangoon and spring roll

15

DIM SUM

10

Pork Dumpling

Steamed or pan fried with sweet and sour sesame sauce

Chicken Dumpling

Steamed or pan fried with sweet and sour sesame sauce

Shrimp Har Gau

Translucent dumpling with garlic soy sauce

Shumai

Pork and shrimp served with garlic and ginger sauce

Lotus Leaf

Steamed sticky rice wrapped in a lotus leaf

Pork Bun

Stuffed with roast BBQ pork

SOUPS

9

Asparagus Crab Soup

Tender crab meat in chicken broth with mushrooms, asparagus and tofu

Hot and Sour Seafood Soup

Tofu, egg flower and shitaki mushrooms

Won Ton Soup

Pork with seasonal vegetables in a light chicken broth

Tom Yum Soup

Tai clear hot and sour soup with shrimp, tomatoes, mushrooms and lemongrass

SALADS

9

Seaweed Salad

Seaweed, lettuce and sesame seed

Thai Beef Salad

Grilled beef, shredded cabbage, carrot and basil with chili sauce

Kani Salad

NOODLE BAR



NOODLE SOUP

WITH OR WITHOUT NOODLE

Shrimp Won Ton

Pork, Shrimp and Watercress Dumpling

Pork and Cabbage Dumpling

Vietnamese Beef Stew

Beef Tendon

Beef Meatball

Curry Fish Ball

10

CONGEE

RICE BROTH

Preserved Egg & Lean Pork

Seafood

RICE BOWL

Roast Duck

Steamed rice, roast duck and vegetable

Roast Pork

Steamed rice, roast pork and vegetable

8

12

SEAFOOD

25

Sea Scallops

With diced vegetables and black bean sauce

Jumbo Prawns

With honey-glazed walnuts and orange brandy sauce

Basil Clams

Stir-fried with ginger, garlic, green onion and a basil leaf in black bean sauce

Ahi Tuna Steak

Pan-seared rare, served with wasabi sauce

Red Curry Shrimp

Onion and bell pepper stir-fried with red curry sauce

Crab Over Rice Noodles

Steamed king crab meat and rice noodles in lotus leaf

PORK

16

Cantonese Pork Spare Ribs

With aromatic sesame glaze

Sweet & Sour Pork

Pork loin, bell peppers and pineapple

Tonkatsu

Center-cut pork loin, panko breaded and served with savory sauce

BEEF

18

Teriyaki Beef

Beef, bell peppers and asparagus stir-fried with teriyaki sauce

Beef and Broccoli

Tender strips with broccoli florets and ginger garlic sauce

Pepper Steak

Sliced beef sirloin, bell peppers and onions in oyster sauce

Tangerine Beef

Deep-fried breaded beef with tangerine flavored sauce

POULTRY

16

Eggplant With Chicken

Eggplant and chicken breast with garlic sauce

Teriyaki Chicken

Chicken breast with teriyaki sauce

General Tsao's Chicken

With green onion and spicy sweet and sour sauce

Cashew Thai Chicken

Stir-fried with snow peas, pineapple and baby corn in sweet soy sauce

Red Curry Chicken

Onion and bell pepper stir-fried with red curry sauce

Roast Duck

Served with vegetables and spicy sauce

VEGETABLES

10

Bok Choy

Stir-fried bok choy with white garlic sauce

Chinese Broccoli

Steamed Chinese broccoli with oyster sauce

Seasonal Mixed Vegetables

Mix of broccoli, snow peas, bell peppers, baby corn and mushroom

Bean Curd with Vegetables & Brown Sauce

Bean curd, baby corn, snow peas and bell peppers

CHEF'S SPECIALTIES

Shrimp Tempura	28
<i>Deep-fried breaded jumbo shrimp and vegetables</i>	
Asparagus Steak Kew	28
<i>NY strip steak, cubed and wok-fried with fresh asparagus</i>	
Fresh Whole Fish	38
<i>Wok-fried with tangy spicy sauce or steamed with ginger and scallions</i>	
Dungeness Crab	48
<i>Stir-fried whole dungeness crab Hong Kong style</i>	
Triple Delight	38
<i>Shrimp, scallops and lobster meat stir-fried with vegetables</i>	
Gui Hua Clam	28
<i>Stir-fried Gui Hua clam with bell peppers and asparagus</i>	
Seafood and Vermicelli in Clay Pot	28
<i>Shrimp, scallop, clam, Chinese cabbage, snow peas and baby corn</i>	
Steamed Sea Bass	28
<i>Sea bass, noodles, shiitaki mushroom, bell peppers, banana leaf and ginger sauce</i>	
Mixed Seafood Fried Rice	15
<i>Shrimps, scallops, crab meat and rice in lotus leaf</i>	

DESSERTS

7

Fried Cheesecake
<i>Enclosed in an egg roll wrapper</i>
Vanilla Caramel Custard
<i>Served with almond cookies</i>
Ice Cream
<i>Green tea and lychee</i>

TEA

Oolong Tea
Green Tea
Jasmine Tea

NOODLES & RICE

12

Special Fried Rice
<i>Pork, chicken and shrimp (available in half portion)</i>
Nasi Goreng
<i>Indonesian spiced fried rice with chicken satay</i>
Lo Mein
<i>Choice of chicken, shrimp or pork with mixed vegetables</i>
Beef Chow Fun
<i>Beef pan-fried with bean sprouts and rice noodles</i>
Cantonese Crispy Noodle
<i>Chicken, beef, barbecue pork or shrimp stir-fried with vegetables and crispy noodles</i>
Pad Thai
<i>Pan-fried rice noodles with chicken, shrimp, scallops, tofu, tamarind, egg and lime juice</i>
Singapore Noodle
<i>Rice noodle with shrimp, pork and curry</i>

JUICE

3.50 per glass

Pennyworth
Coconut
Sweet Soy Milk

COCKTAILS

Green Tea Martini	9
<i>Zen Green Tea Liqueur and Absolut Mandarin Vodka</i>	
Tokyo Rose	9
<i>Skyy Vodka, Sake Rice Wine and Midori Melon Liqueur</i>	
Singapore Sling	8
<i>Seagram's Gin, Lemon Juice, Cherry Brandy and Club Sodas</i>	
Mai Tai	8
<i>Tommy Bahama Dark Rum, Orange Curacao, Apricot Brandy, Pineapple Juice and Sweet and Sour</i>	
Chinatown	8
<i>Soho Lychee Liqueur, Seagram's Gin and Pineapple Syrup</i>	
Acai Blueberry Burst	9
<i>Vincent Van Gogh Acai Blueberry Vodka and VeeV Acai Liqueur with a splash of Sierra Mist</i>	
Koi Cocktail	9
<i>Sake, Plum Wine, Mango Liqueur, Blackberry Brandy and Sloe Gin</i>	

SAKE BY THE BOTTLE

<i>Served Chilled or Hot Upon Request</i>	bottle
274 Gekkeikan, Zipang Sparkling Junmai, Japan – 250 ml	15
273 Gekkeikan, Nigori, Japan – 300 ml	20
279 Gekkeikan, Horin Junmai, Japan – 300 ml	26
281 Gekkeikan, Black and Gold, California – 750 ml	37
275 Yukikage "Snow Shadow", Junmai Niigata, Japan – 300 ml	34
276 Nyukon "Into Your Soul", Honjoso Niigata, Japan – 300 ml	34

PLUM WINE

	glass/bottle
280 Kikkoman, Plum Wine, Japan	8/28
282 Gekkeikan, Kobai Plum Wine, California	18
283 Choya, Umeshu Plum Wine, Japan	36

WHITE WINE

glass/bottle

217 Salmon Run, Pinot Grigio, Finger Lakes, New York	29
224 Kendall-Jackson, Vinter's Reserve, Riesling, California	9/36
236 St. Urbans-Hof, Ockfener Riesling Spatlese, California	14/56
226 Covey Run, Gewurztraminer, Washington State	27
220 Geysler Peak, Sauvignon Blanc, California	9/36
201 Kendall-Jackson Vinter's Reserve, Chardonnay, California	11/44
214 Franciscan Oakville Estate Chardonnay, Napa	12/48
262 Sutter Home, White Zinfandel, California	7/28

RED WINE

glass/bottle

344 Hob Nob, Pinot Noir, California	29
348 Estancia, Pinot Noir, California	12/48
416 Wyndham Estate, Bin 555 Shiraz, Australia	8/32
412 Black Opal, Shiraz, Australia	8/32
332 Blackstone, Merlot, California	10/40
336 Francis Ford Coppola, Diamond Collection Merlot, California	48
329 Silver Palm, Cabernet Sauvignon, California	29
308 Robert Mondavi, Private Selection Cabernet Sauvignon, California	10/40
311 Franciscan Oakville Estate, Cabernet Sauvignon, Napa	16/64

Additional Selections Of Wines, Champagne, Sparkling Wine Available On Request