

Chicken and Fig Soup Elixir 清補燉雞湯

A delicious tonic broth with lycium berries, white figs, ginkgo nuts, and huai-shan for health and enjoyment. 8.50

Fresh Ginger Fish Broth 魚片茺茜湯

Delicate and cleansing broth made with thin slices of fresh sole, julienned ginger, and cilantro. 8.50

Vegetable Medley on Lettuce Leaf

彩珍聚翠船

A symphony of organic Asian vegetables tossed with Chef Golo's sesame sauce and topped with roasted pine nuts. 8.50

Peking Duck Quor Tehr 北京鴨鍋貼

Sumptuous pan toasted dumplings filled with everything found in a Peking duck roll. 8.50

Honey Glazed BBQ Ribs 蜜汁燒排骨

Spareribs marinated in a Chinese BBQ sauce braised tender and glazed with honey. 9.50

Claypot Alaskan King Crab Aberdeen *

避風北極蟹

Sizzled Alaskan king crab twirled in vermicelli with roasted shallots, fresh ginger, and chili bits. 26.00

Snow Bass on Black Sauce 薑醋白雪魚

Fresh snow bass steamed and served with Shanghainese dark lemon ginger vinegar with chrysanthemum petals. 25.00

Shrimp with Nuts of Olive Mellow

清炒欖仁蝦

Sweet bay shrimp wok tossed with black olives, fresh ginger, and roasted olive mellow nuts. 18.00

Red Peking Prawns * 北京爆大蝦

Succulent prawns crisped and tossed with our own piquant onion and garlic Peking sauce. 19.50

Maine Lobster Cantonese 游龍鼎壽麵

Live Maine lobster chunks wok tossed with ginger and scallions served over homemade noodles in lobster jus natural. Market Price

Chiu Chau Chicken * 潮式椒葉雞

Sliced chicken breast wok tossed method Chiu Chau with pepper leaves and honey glazed pecans. 18.00

Kung Pao Pine Nut Chicken Jimi *

松子宮保雞

Diced chicken breast wok tossed with Chinese celery in peppery Kung Pao sauce and topped with roasted pine nuts. 17.50

Hong Kong Pin Pei Chicken 港式片皮雞

Whole roasted free range chicken carved and served Peking duck style with scallions and cucumber rolled in steamed po- ping crepes with plum sauce. 39.00

Golden Roasted Peking Duck

掛爐北京鴨

A bronzed crisped duck carved and rolled with cucumber and scallions with steamed po-ping crepes and laced with plum sauce. 46.00

Tangerine Spiced Beef * 陳皮脆牛肉

Sliced choice beef marinated in Chen Pei spices tangerine liqueur wok toss with sun dried tangerine peel. 18.00

Siu Lum Kung Boneless Ribs 荔枝咕嚕肉
Classical recipe of crisp spareribs with sweet and sour plum sauce served with lychee. 16.00

Mongolian Lamb/ Organic Beef
蒙古蔥爆羊
A robust Northern dish with tender slices of lamb or beef sizzled in Shao Shing wine with leeks and peppers. 18.50

Hometown Braised Tofu 家香燒豆腐
Tofu cubes soft inside, crispy outside braised with bok choy, baby bamboo shoots, white and black mushrooms. 13.00

Szechuan Yu Shiang Eggplant *
魚香爆茄子
Julienne organic eggplant wok tossed with garlic and chilies in Szechuan Yu Shiang spicy brown sauce. 13.00

Organic West Lake Haute Chop Sui
西湖素彩珍
Selected Asian vegetables of lotus root, ginkgo nuts, lily bulbs, exotic mushrooms, water chestnuts wok tossed in a light ginger sauce. 14.50

Long Beans with Toasted Black Bean
豉汁四季豆
Chinese long beans wok tossed with toasted black beans and garlic. 13.00

Ginger Scallion Rice/ Noodle 生薑蔥炒飯 / 撈麵
Fresh ginger and green scallion and wok tossed with Siam long grain rice or with homemade egg noodles. 8.50

Clay Pot of Heirloom Multi Grains
天然彩穀煲
Unprocessed heirloom multi-grains cooked in a clay pot to heighten its natural aroma. A high fiber and low carb treat. 12.00