

Daily handmade Dim Sum  
\$5.50 per order.

### *Daily Lunch Specials*

Mu Shu Crepes Plate  
with Dim Sum Trio

Choice of soup or salad  
served with

three crepes rolled with plum sauce and your choice of stuffing:  
mixed organic vegetables, chicken, pork, or shrimp.

\$11.00

Joss's Lunch Plate  
with Dim Sum Trio

Choice of soup or salad  
served with

your choice of any a la carte item.

\$15.00

### *Soups / Salads*

Shrimp Wonton Soup

*The Cantonese standard, shrimp and chicken wonton in a clear chicken broth with thin egg noodles and field greens. \$7.50*

West Lake Peppery Chowder

*A classic Hong Kong peppery soup blend with minced beef and chopped cilantro in tofu chowder. \$6.50*

Ginger Fish Broth

*A Joss classic of delicate fish broth made with thin slices of fresh sole, julienned ginger, and cilantro. \$6.50*

Joss Chicken Salad

*Hand shredded chicken breast tossed with baby greens, pickled ginger, and crispy noodles, served with a lemon ginger vinaigrette. \$12.50*

### *Rice and Noodle*

Cantonese Two-Side Crisp Chow Mein

*Traditional pan seared chow mien with your choice of topping beef, chicken, seafood or seasonal vegetables. \$13.00 w/ seafood \$15.00*

Singapore Curried Rice Noodle

*Rice pasta wok-tossed with baby shrimp, barbeque pork, bean sprouts and flavored with curry. \$12.50*

Jah Jiang Mein

*Soft round noodles topped with a traditional sauce of minced meat, porcini and black mushrooms garnished with cool julienned cucumber. \$12.50*

Chili Pepper Rice Noodle

*A Szechuan classic, angel hair pasta twirled with toasted garlic, spicy Szechuan cabbage, chili peppers, and minced chicken. \$12.50*

Traditional Braised Beef Noodles

*Slices of tender choice steak braised in a star anise marinade, with Chef Golo's special beef broth served over homemade noodles. \$16.00*

Yang Chau Wok-Tossed Rice

*Classis Yang Chau fried rice of shrimp, barbeque pork, chicken, and fresh peas on a sizzling hot wok with Siam long grain rice. \$12.00*

Joss Special Wok-Tossed Rice

*Your choice of vegetables, chicken, shrimp, or beef and lettuce sizzled in the wok with Siam long grain rice. \$12.00*

## Meats

### Red Peking Prawns

*Succulent prawns crisped and tossed with our own piquant onion and garlic Peking sauce. \$17.00*

### Kung Pao Pine Nut Chicken Jimi

*Diced chicken breast wok tossed Chinese celery in peppery Kung Pao sauce, topped with toasted pine nuts \$15.00*

### Glazed Cashews Chicken

*Diced chicken wok tossed with ginger and scallions in a light brown sauce and topped with honey glazed cashews. \$15.00*

### Chiu Chau Chicken with Glazed Pecans

*Sliced chicken breast wok tossed with fresh ginger, pepper leaves, and honey glazed pecans. \$16.00*

### Mongolian Lamb/ Organic Beef

*Sliced fillet of lamb or beef wok tossed sizzled in Shao Hsing wine with leeks and peppers. \$16.00*

### Organic Beef Shiitake Mushroom Medley

*Thin slices of organic beef fillet with wild mushrooms wok tossed in a brown oyster sauce. \$16.00*

## Vegetables

### Yu Shiang Egg Plant

*Julienned organic eggplant wok tossed with garlic and chilies in Yu Shiang brown sauce. \$13.00*

### Organic West Lake Haute Chop Sui

*A symphony of lotus root, ginko nut, fresh water chestnut, pea pod, and more wok tossed in a light ginger sauce. \$13.00*

### Braised Tofu in Clay Pot

*Tofu cubes in a clay pot with vermicelli, mushrooms, and seasonal organic vegetables. 13.00*