



## Appetizers

春	卷	Spring Roll (1) .....	1.75
雞	條	Chicken Finger .....	4.95
雞	翅	Fried Chicken Wings (6) .....	4.95
水餃或鍋貼		Boiled or Pan Fried Dumplings (6) .....	4.95
素	餃	Boiled Vegetables Dumplings (6) .....	4.95
炒	手	Szechuan Dumplings in Hot Sesame Sauce .....	4.95
小排或大排		Bar-B-Q Spare Ribs .....(Sm.4) 4.95 (Lg.8) 9.95	
無骨排骨		Boneless Spare Ribs .....	4.95
蔥	餅	Scallion Pancake .....	4.95
蟹	角	Crab Rangoon (6) .....	4.95
涼	麵	Cold Noodles with Sesame Sauce .....	4.95
芝蔴排	骨	Sesame Spare Ribs .....	6.95
<small>Chopped spare ribs cooked just right, so that it is honey crispy outside and sealed tenderness inside.</small>			
雞	鬆	Chicken Soong .....	9.95
<small>Well minced chicken meat with black mushrooms, served with lettuce. Tasty and yet great for people who are on a diet.</small>			
龍蝦	鬆	Lobster Soong .....	12.95
<small>Well minced lobster meat with black mushrooms, served with lettuce. Tasty and yet great for people who are on a diet.</small>			

## Soup

雲吞	湯	Wonton Soup .....	1.75
蛋花	湯	Egg Drop Vegetable Soup .....	1.75
酸辣	湯	Hot and Sour Soup .....	1.75
青菜豆腐	湯	Vegetable & Bean Curd Soup (For Two) .....	4.95
蝦或雞鍋巴	湯	Sizzling Soup with Chicken or Shrimp (For Two) .....	5.95
本樓	湯	House Special Soup (For Two) .....	5.95
海鮮酸辣	湯	Hot and Sour Seafood Soup (For Two) .....	6.95
<small>A soup consisting of crab meat, blended just right then add a hot and sour taste to whet your appetite.</small>			

## Seafood

甜酸	蝦	Sweet and Sour Shrimp .....	10.95
素菜	蝦	Shrimp with Assorted Vegetables .....	10.95
龍蝦	糊	Shrimp with Lobster Sauce .....	10.95
雪豆	蝦	Shrimp with Snow Peas .....	10.95
腰果	蝦	Shrimp with Cashew Nuts .....	10.95
芥蘭	蝦	Shrimp with Broccoli .....	10.95
宮保	蝦	Shrimp with Peanuts .....	11.25
魚香	蝦	Shrimp with Garlic Sauce .....	11.25
沙茶	蝦	Shrimp with Spicy Tea Sauce .....	11.25
豆豉	蝦	Shrimp with Black Bean Sauce .....	11.25
干燒	蝦	Shrimp in Chili Sauce .....	11.25
魚香雙	蝦	Shrimp and Scallops with Garlic Sauce .....	11.25
魚香干	貝	Scallops with Garlic Sauce .....	11.25
豆豉干	貝	Scallops with Black Bean Sauce .....	11.25
干燒干	貝	Scallops in Chili Sauce .....	11.25

# House Specialties

唧唧雞	<b>Sizzling Chicken Pot (Shanghai)</b> .....10.95 <i>Slices of tender chicken with Chinese mushrooms bamboo shoots and heart of scallion sauteed together and served in a steaming clay pot.</i>
左公雞	<b>General Tso's Chicken (Hunan)</b> .....10.95 <i>This remarkable dish was originally created for General Tso during the Ching Dynasty. Finely chunked chicken sauteed with mushrooms, red pepper and green peas in an exotic Hunan sauce.</i>
麻辣雞	<b>Mala Chicken (Szechuan)</b> .....10.95 <i>Sliced breast of chicken together with snow peas, red peppers, water chestnuts, baby corn and mushrooms, sauteed in a robust, spicy, mala sauce.</i>
怪味雞	<b>Chicken Amazing (House)</b> .....10.95 <i>Sliced chicken, stir fried with garden greens in a special Hunan-Szechuan mixed sauce, the sauce makes this dish amazing and excellent.</i>
芝蔴雞	<b>Crispy Sesame Chicken (Hunan)</b> .....10.95 <i>Strips of deep fried chicken sauteed with our tasty sesame seed sauce.</i>
陳皮雞	<b>Tangerine Chicken (Hunan)</b> .....10.95 <i>Large chunks of chicken deep fried until crispy on the outside and tender on the inside. Sauteed with a delicate tangerine sauce, this dish is one of the most popular on our menu</i>
脆皮肉	<b>Golden Crispy Pork (House)</b> .....10.95 <i>Crispy, deep-fried slices of pork sauteed in a house Bar-B-Q sauce.</i>
唧唧牛	<b>Sizzling Beef Pot (Shanghai)</b> .....12.95 <i>Slices of tender beef with Chinese mushrooms, bamboo shoots and heart of scallion sauteed together and served in a steaming clay pot.</i>
芝蔴牛	<b>Crispy Sesame Beef (Hunan)</b> .....12.95 <i>A delicate and remarkable Hunan dish, slices of prime beef dipped in lotus flour, fried and cooked in an exquisite sesame sauce.</i>
陳皮牛	<b>Tangerine Beef (Hunan)</b> .....12.95 <i>Large chunks of beef deep fried until crispy on the outside and tender on the inside. Sauteed in a delicate tangerine sauce, this dish is a classic Hunan style entree.</i>
雙味羊	<b>Lame in Two Styles (Hunan)</b> .....13.95 <i>Two separate lamb presentations, one is prepared with scallions in a lightly balanced sauce, the other in a hot piquant sauce.</i>
麻辣羊	<b>Mala Lamb (Szechuan)</b> .....13.95 <i>Sliced leg of lamb together with snow peas, red peppers, water chestnuts, baby corn and mushrooms, sauteed in a robust, spicy, mala sauce.</i>
湖南羊	<b>Hunan Lamb (Hunan)</b> .....13.95 <i>Choice spring lamb with bell peppers, mushrooms, baby corn and bamboo shoots in hot Hunan sauce.</i>
脆皮蝦	<b>Golden Crispy Shrimp (Shanghai)</b> .....14.95 <i>Large whole shrimp, slightly fried with chestnuts flour and light touch of sweet and sour sauce a drop of hot and spicy flvwr, then topped with walnuts.</i>

怪味蝦	<b>Prawn Amazing (House)</b> .....14.95 <i>Large whole shrimp, stir-fried with a variety of Chinese vegetables in a special Hunan-Szechuan mixed sauce, again, the sauce makes this dish amazing and excellent.</i>
雞蝦兩樣	<b>Prawn and Chicken (Hunan)</b> .....13.95 <i>Prawn and tender morsels of chicken first marinated, then sauteed with a variety of Chinese vegetables in a hot Hunan sauce.</i>
海鮮大會	<b>Neptune's Blessing (Shanghai)</b> .....14.95 <i>A blend of young lobster, scallops and prawns briefly sauteed with baby corns, mushrooms, pea pods and water chestnuts, served in a traditional sauce.</i>
鐵三樣	<b>Panda West Sizzling Delicacy (Canton)</b> .....14.95 <i>Fresh shrimp, beef and scallop with assorted vegetables, served with our master chef's special sauce. It is delicious and it comes sizzling to your table.</i>
全家福	<b>Happy Family (Canton)</b> .....13.95 <i>Sliced chicken, beef, scallops, shrimp and pork precisely balanced with mixed vegetables, in a brown sauce.</i>
炒三鮮	<b>Triple Delight (Canton)</b> .....13.95 <i>A splendid combination of jumbo sliced shrimp, pork and chicken delicately balanced with varieties of vegetables in our special sauce.</i>
龍鳳配	<b>Dragon and Phoenix (Hunan)</b> .....14.95 <i>Two separate dishes, shrimp in Szechuan chili sauce and General Tso's chicken balanced on the other side.</i>
麻辣海鮮	<b>Mala Seafood (Szechuan)</b> .....14.95 <i>Jumbo shrimp &amp; fresh scallops sauteed in spicy mala sauce. A classic Szechuan style dish.</i>
唧唧蝦	<b>Sizzling Shrimp Pot (Shanghai)</b> .....14.95 <i>Slices of tender shrimp with Chinese mushrooms, bamboo shoots and heart of scallion sauteed together and served in a steaming clay pot.</i>
本樓豆腐	<b>House Special Bean Curd (House)</b> .....10.95 <i>Deep fried sliced bean curd mixed with sliced roast pork, shrimp, chicken, bamboo shoots and mushrooms in a spicy tangy sauce.</i>
梅香鴨	<b>Rose Duck (Peking)</b> .....13.95 <i>Half of a boneless duck sauteed in our special Chinese plum sauce is the perfect dish for an evening of wine and roses.</i>
普素會	<b>Vegetarian Paradise (Szechuan)</b> .....10.95 <i>Vegetarian Paradise combines three popular entrees: Yi-Shang Bean Curd, Mixed Chinese Vegetables and Sauteed String Beans. It is a dish no vegetable lover can resist!</i>
北京鴨	<b>Peking Duck (Peking)</b> .....24.95 <i>The crispy skin of whole duck is carved and served on crepes accompanied by "Hoisin" sauce, tender scallion brushes and shredded cucumbers.</i>

## Poultry

甜酸雞	Sweet and Sour Chicken .....8.75
毛菇雞	Moo Goo Gai Pan .....8.75
腰果雞	Sliced Chicken with Cashew Nuts .....8.75
魚香雞	Sliced Chicken with Garlic Sauce .....9.50
沙茶雞	Sliced Chicken with Spicy Tea Sauce .....9.50
雪豆雞	Sliced Chicken with Snow Peas .....8.75
芥蘭雞	Sliced Chicken with Broccoli .....8.75
宮保雞	Diced Chicken with Peanuts .....9.50
豆豉雞	Diced Chicken with Black Bean Sauce .....9.50
爆子雞	Diced Chicken and Shrimp Combination Sauteed .....10.25
湖南雞	Ginger Chicken with String Beans .....9.50
湖南雞	Hunan Chicken .....9.50

Hot and Spicy

We Can Alter The Spice According To Your Taste.

## Pork

甜酸肉	Sweet and Sour Pork .....8.75
回鍋肉	Twice Sautéed Pork .....9.50
魚香肉	Shredded Pork with Garlic Sauce.....9.50
京醬肉	Shredded Pork with Peking Sauce .....8.75
豆豉肉	Sliced Pork with Black Bean Sauce .....9.50
素菜肉	Sliced Pork with Assorted Vegetables .....8.75
湖南肉	Hunan Pork .....9.50

## Beef

芥蘭牛	Beef with Broccoli .....9.50
雪豆牛	Beef with Snow Peas .....9.50
素菜牛	Beef with Assorted Vegetables .....9.50
干燒牛	Shredded Beef Szechuan Style.....9.95
魚香牛	Shredded Beef with Garlic Sauce .....9.95
湖南牛	Hunan Beef.....9.95

## Moo Shu

木 須 菜	Moo Shu Vegetables (4 Pancakes).....	8.75
木 須 肉	Moo Shu Pork (4 Pancakes) .....	9.25
木 須 雞	Moo Shu Chicken (4 Pancakes) .....	9.25
木 須 牛	Moo Shu Beef (4 Pancakes).....	9.95
木 須 蝦	Moo Shu Shrimp (4 Pancakes) .....	10.25

## Vegetables

素 十 錦	Buddhist Delight.....	7.50
四 享 豆	Sauteed String Bean.....	7.50
炒 雙 秀	Sauteed Snow Pea and Water Chestnuts .....	7.50
素 豆 腐	Bean Curd with Assorted Vegetables .....	7.50
豆豉或麻婆豆腐	Bean Curd with Black Bean or Szechuan Style.....	7.95
魚 香 芥 蘭	Broccoli Flowerettes with Garlic Sauce .....	7.95
魚 香 素 會	Assorted Vegetables with Garlic Sauce .....	7.95

## Chow Mein & Lo Mein

肉或雞炒麵	Pork or Chicken Chow Mein.....	6.95
牛或蝦炒麵	Beef or Shrimp Chow Mein .....	7.25
肉或雞撈麵	Pork or Chicken Lo Mein .....	6.95
牛或蝦撈麵	Beef or Shrimp Lo Mein .....	7.25
素 炒 麵	Vegetables Chow Mein .....	6.95
素 撈 麵	Vegetables Lo Mein .....	6.95
本 樓 炒 麵	House Special Chow Mein .....	7.50
本 樓 撈 麵	House Special Lo Mien .....	7.50

## Fried Rice

肉或雞炒飯	Pork or Chicken Fried Rice.....	6.95
牛或蝦炒飯	Beef or Shrimp Fried Rice .....	7.25
素 炒 飯	Vegetables Fried Rice.....	6.95
本 樓 炒 飯	House Special Fried Rice .....	7.50



## Healthy Food Selection



查 素 菜 雞	Steamed Chicken with Mixed Veg. ....	8.75
查 雪 豆 雞	Steamed Chicken with Snow Peas.....	8.75
查 芥 蘭 雞	Steamed Chicken with Broccoli .....	8.75
查 素 菜 蝦	Steamed Shrimp with Mixed Veg.....	10.95
查 芥 蘭 蝦	Steamed Shrimp with Broccoli.....	10.95
查 素 十 錦	Steamed Mixed Vegetables .....	7.75
查 海 鮮 大 會	Steamed Seafood Platter.....	14.95

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# Luncheon Special

(Served Mon. to Sat: 11:00 a.m. - 3:00 p.m.)

(Except Holiday)

Include Soup: (wonton, egg-drop or hot and sour soup)

Rice: (Steamed white rice or brown rice)

1. Sweet and Sour Chicken .....5.95
2. Sliced Chicken with Cashew Nuts .....5.95
3. Sliced Chicken with Broccoli.....5.95
4. Moo Goo Gai Pan .....5.95
5. 🌿 Ginger Chicken with String Beans .....5.95
6. Sweet and Sour Pork .....5.95
7. 🌿 Twice Sauteed Pork .....5.95
8. 🌿 Shredded Pork with Garlic Sauce .....5.95
9. Beef with Broccoli.....6.50
10. Beef with Assorted Vegetables .....6.50
11. 🌿 Shredded Beef with Garlic Sauce .....6.50
12. Sweet and Sour Shrimp .....6.95
13. Shrimp with Lobster Sauce .....6.95
14. Shrimp with Assorted Vegetables .....6.95
15. 🌿 Shrimp with Garlic Sauce .....6.95
16. 🌿 Broccoli Flowerettes with Garlic Sauce .....5.95
17. Fried Rice.....5.95  
(Chicken, Pork, Beef, Shrimp or Veg.)
18. Lo Mein .....5.95  
(Chicken, Pork, Beef, Shrimp or Veg.)
19. Chow Mein .....5.95  
(Chicken, Pork, Beef, Shrimp or Veg.)

## House Special

20. Sesame Chicken .....7.25  
Strips of deep fried chicken sauteed with our tasty sesame seed sauce.
21. 🌿 General Tso's Chicken .....7.25  
This remarkable dish was originally created for General Tso during the Ching Dynasty, finely chunked chicken sauteed with mushrooms, red pepper and green peas in exotic Hunan sauce.
22. 🌿 Mala Chicken .....7.25  
Sliced breast of chicken together with snow peas, red peppers, water chestnuts, baby corn & mushrooms, sauteed in a robust, spicy, mala sauce.
23. 🌿 Tangerine Beef .....7.25  
This is mouth-watering dish, thick slices of beef seasoned and coated with lotus flour quickly fried until crispy brown, while the inside is still tender then enhanced by a specially flavored sauce.
24. Triple Delight .....7.25  
A splendid combination of sliced shrimp, pork and chicken delicately balanced with varieties of vegetables in our special sauce.
25. 🌿 House Special Bean Curd .....7.25  
Deep fried sliced bean curd mixed with sliced roast pork, shrimp, chicken, bamboo shoots and mushrooms in a spicy tangy sauce.