

麵 mian

FROM THE WOK 炒鍋類 -----

ALL ENTREES SERVED WITH STEAMED WHITE RICE

CHICKEN & VEGETABLES 什菜雞 \$12.95

chicken with snow peas, carrots, broccoli, bok choy in a white sauce

VEGETABLE OF THE DAY 時令蔬菜 \$15.95

seasonal vegetable

FRIED RICE 各式炒飯 \$16.95

choice of pork, shrimp, beef, chicken, vegetables served with eggs, scallions, and onions

LO MEIN 各式撈麵 \$16.95

choice of pork, shrimp, beef, chicken, vegetables served with bean sprouts, scallions, and onions

MEI FUN 各式米粉 \$16.95

choice of pork, shrimp, beef, chicken, vegetables served with bean sprouts, scallions, and onions

HO FUN 各式炒河粉 \$16.95

choice of pork, shrimp, beef, chicken

SALTY FISH & CHICKEN FRIED RICE 咸魚雞粒炒飯 \$16.95

salty fish, chicken, lettuce, eggs, scallions, and onions

HONG KONG-STYLE MEI FUN 港式XO醬炒米 \$16.95

rice noodles, ground pork, xo sauce, bean sprouts, scallions and onions

SINGAPORE MEI FUN 星州炒米粉 \$16.95

choice of pork, shrimp, beef, chicken, vegetables, stir-fried with curry, eggs, bean sprouts, scallions and onions

CRAB & SAUSAGE FRIED RICE 蟹肉臘腸炒飯 \$25.95

crabmeat, chinese sausage, eggs, scallions, and onions

SMALL PLATES 頭檯 -----

SHRIMP SPRING ROLL 炸蝦卷 \$4.95

deep fried crispy shrimp and vegetable rolls

SHRIMP & PORK DUMPLINGS 水餃 (蒸或煎) \$4.95

Steamed or pan-fried dumplings filled with shrimp, pork, and vegetables

EDAMAME 毛豆 \$5.95

soy bean pods, prepared with salt

SALT & PEPPER SOFTSHELL CRAB 椒鹽軟殼蟹 \$13.95

crispy fried softshell crab, dusted with salt and pepper, with wok charred onions, pepper, and thai basil

SOUP & NOODLES 湯麵 -----

egg noodles 蛋麵, ho fun 河粉, mei fun 米粉, thai noodles 粿條, udon noodles 烏冬麵, rice 飯

SHRIMP & PORK WONTONS 鮮蝦豬肉雲吞 \$15.95

shrimp and pork wontons, baby bok choy, chicken broth

SHRIMP & PORK DUMPLINGS 西洋菜鮮蝦豬肉水餃 \$15.95

watercress shrimp and pork dumplings, baby bok choy, chicken broth

THIN SLICED RIBEYE 沙茶肥牛 \$18.95

thin sliced ribeye with golden mushrooms

OXTAIL SOUP 牛尾湯 \$19.95

served with white rice and kimchi

BEEF TENDON & BELLY 牛筋牛腩 \$18.95

spiced beef tendon, baby bok choy, fresh egg noodles

PHO SOUP 越南牛肉粉 \$18.95

rare eye round steak, thai noodles, bean sprouts, jalapeno, thai basil, cilantro, lime served in a seasoned beef broth

SEAFOOD SOUP 海鮮湯麵 \$19.95

shrimp, clams, fish cake, baby bok choy, chicken broth

CANADIAN CLAMS 加拿大蜆 \$19.95

canadian clams, baby bok choy, chicken broth

ROASTED DUCK 火鴨 \$21.95

seasoned roasted quarter duck, baby bok choy, broth

CHEF'S SPECIALS 廚師精選 -----

ALL SPECIALS SERVED WITH STEAMED WHITE RICE

SHRIMP & SCRAMBLED EGGS 韭皇蝦仁炒蛋 \$13.95

shrimp, scrambled eggs with yellow chives

BEEF WITH BROCCOLI 芥蘭牛 \$16.95

beef and broccoli in a brown sauce

GENERAL TSO'S CHICKEN 左宗雞 \$16.95

tempura breaded chicken in a savory sweet and spicy sauce served with baby bok choy

PEPPER STEAK WITH ONIONS 青椒牛肉 \$16.95

flank steak, red and green peppers, onions in a brown sauce

SALTY FISH WITH CHINESE EGGPLANT 咸魚茄子 \$19.95

salty fish, eggplant, scallions, in a brown sauce

CHICKEN EGGPLANT IN GARLIC SAUCE 雞肉茄子蒜醬 \$19.95

chicken, eggplant, scallions, in a brown sauce

LEMONGRASS PORK CHOPS 香茅豬扒 \$21.95

lemongrass, garlic, and ginger marinated pork chops, served with pickled daikon and carrots, romaine lettuce, cucumber and tomato with a Vietnamese dipping sauce

LAMB CHOPS 黑椒羊扒 \$21.95

wok-fried lamb chops in a black pepper sauce served over broccoli

HONG KONG-STYLED STIR FRIED CLAMS 避風塘炒蜆 \$21.95

stir-fried clams with wok-charred ground pork, chili pepper and dried shrimp

GRAY SOLE & TOFU 斑腩豆腐 \$22.95

gray sole fish, fried tofu, snow peas, carrots, chinese celery and ginger served in a light brown sauce

HONEY BEEF SHORT RIBS 韓式牛仔骨 \$24.95

wok-charred marinated beef ribs glazed with honey served with kimchi

BEEF THAI BASIL STIR-FRY XO醬士的球 \$28.00

beef tenderloin, stir-fried with xo sauce, peppers, & thai basil

XO SHRIMP XO醬蝦球 \$25.95

jumbo shrimp, yellow chives, onions and xo sauce

FISH OF THE DAY 清蒸海上鮮 M.P.

steamed with ginger & scallions with a sweet soy sauce

WHOLE FRESH LOBSTER 各式龍蝦 M.P.

steamed or fried; ginger scallion style or hong kong style