

Entrée 主菜

- ☛ **E1. STEAMED "FIVE ELEMENT" VEGETABLE PLATTER 五色蒸蔬菜拼盤** 19
Chinese broccoli, lotus root, mushroom, kabocha squash and wood ear mushroom in cilantro garlic-infused soy sauce, the five colors correspond to five "elements" of Yin/ Yang
- ☛ **E2. GREEN TEA SOBA NOODLE SOUP 綠茶蕎麥湯麵** 17
Green tea soba, poached egg, pickle, sesame seeds
- E3. OLD FASHIONED BEIJING STYLE PORK BEAN PASTE NOODLE 老北京炸醬麵** 16
Served with a side of edamame
- E4. SHRIMP WONTON & VEGETABLE NOODLE SOUP 鮮蝦餛飩湯麵** 19
Shrimp wontons, baby bok choy, carrot, snow pea
- E5. ROASTED DUCK & VEGETABLE NOODLE SOUP 烤鴨蔬菜湯麵** 19
Roasted duck, seasonal vegetables
- ☛ **E6. SICHUAN SPICY TOFU & VEGETABLE NOODLE SOUP 麻辣蔬菜豆腐湯麵** 19
Mushroom, wood ear mushroom, baby bok choy, bean curd puff
- L7. SEAFOOD NOODLE SOUP WITH SHACHA BROTH 海鮮沙茶蔬菜湯麵** 19.5
Mussel, shrimp, bean curd puff, Chinese broccoli, slightly spicy
- E8. BEEF NOODLE SOUP 紅燒牛肉湯麵** 19
Braised beef, vegetables
- E9. CANTONESE HONEY GLAZED CHAR SIU CHICKEN FILLET 廣式蜜汁叉燒雞扒** 19
Honey glazed chicken, homemade BBQ sauce, Chinese broccoli
- E10. STEAMED CHICKEN WITH GINSENG & DATES 人參紅棗蒸雞** 21
Chicken, American ginseng, red dates, shiitake mushroom and Chinese broccoli
- E11. STEAMED TURMERIC CHICKEN 薑黃蒸雞** 21
Turmeric, chicken, ginger, homemade turmeric sauce
- E12. SHA-CHA SHRIMP 沙茶蝦球** 22
Jumbo shrimp over Chinese broccoli in sha-cha sauce
- E13. BRAISED PORK BELLY WITH CHINESE GREENS 碧綠扣肉** 24
Braised pork belly slices over steamed Chinese broccoli
- E14. BRAISED DONGPO PORK WITH PU'ER TEA 普洱東坡肉** sm15 lg 26
A traditional recipe with our chef's master twist, braised pork belly, pu'er tea broth and baby greens
- E15. BRAISED BEEF WITH MUSHROOM 紅燒牛肉蘑菇** 25
Braised beef with soy sauce, mushroom, baby bok choy
- E16. TERIYAKI GLAZED SALMON 照燒三文魚** sm19 lg 25
Salmon baked in teriyaki sauce, shiitake mushroom, onion, baby bok choy
- E17. STEAMED/CHOPPED CHILI WHOLE FLOUNDER 清蒸/剁椒龍俐全魚** 32
Whole flounder (bone-in) steamed with or without chopped chili, minced garlic & scallion
- E18. STEAMED CHILEAN SEA BASS 清蒸桂花魚** 35
Steamed Chilean sea bass, Chinese greens, Kabocha squash & black Kernelled rice
- E19. SHRIMP & CHICKEN OVER STICKY RICE IN LOTUS LEAF 荷葉大蝦糯米蒸雞** 32
A double delight of jumbo shrimp and tender chicken, steamed over a bed of sticky rice on the lotus leaf