

Entrée 主菜

.E1 Cantonese Honey Glazed Teriyaki Chicken 广式照烧汁鸡 — \$19.5

Baked chicken with chef's own chashui sauce, paired with broccoli, with a touch of eel sauce to add additional layer of flavor

.E2 Sesame Chicken 芝麻鸡 — \$17

Chicken, broccoli, savory sauce with a sprinkle of sesame seeds

.E3 General Tso's Chicken 左宗鸡 — \$17

Chicken, broccoli, onion, sweet & spicy General Tso sauce

.E4 Orange Chicken 陈皮鸡 — \$18

Chicken, broccoli, sweet & tangy sauce with orange flavor

🔪 .E5 Steamed Chicken Breast with Chopped Chili 泡椒鸡片 — \$18

Sliced chicken breast, scallion, chopped chili

NEW 🔪 .E6 Dry Sautéed Tea Tree Mushroom with Chicken 干锅茶树菇鸡片 — \$22

Chicken breast, tea tree mushroom, green pepper, ginger, garlic, dried chili pepper

.E7 Jumbo Shrimp in Garlic Sauce 鱼香虾球 — \$23

Jumbo shrimp, bell peppers, wood ear mushroom, bamboo shoot, scallions

.E8 Shrimp with Broccoli 西兰花炒大虾 — \$23

Jumbo shrimp, broccoli, carrot, wood ear mushroom

NEW 🔪 .E9 Sautéed Shrimp with Brussel Sprouts 抱子甘蓝炒大虾 — \$24

Brussel sprouts, jumbo shrimp, garlic, white sauce

.E10 Pepper Steak 黑椒牛肉 — \$23

Sliced flank steak, green bell pepper, onion, chef's own black pepper sauce

.E11 Braised Beef with Flower Mushroom 花菇炖金钱腱 — \$24

Slow braised beef shin and flower mushroom, tender & tasty, paired with greens

🔪 .E12 Spicy Fish Fillet with Silky Tofu 麻辣豆腐鱼柳 — \$24

Flounder fillet, silky tofu, napa cabbage, spicy bean sauce