Vegetable 蔬菜

✓ .V1 Steamed Five "Element" Vegetable Platter 五色蒸蔬菜拼盘 — \$19

Chinese greens, tofu, mushroom, kabocha squash & woodear mushroom in cilantro garlic infused soy sauce; 5 colors correspond to 5 "element" of Yin/Yang

- ✓ .V2 Stir Fried Tofu & Mixed Vegetables 蒜蓉豆腐炒时蔬 \$18
 Fried tofu, wood-ear mushroom, mixed green vegetables, carrots, minced garlic
- .V3 Sautéed Baby Bok Choi with Garlic 蒜蓉炒上海菜 \$16
- ✓ .V4 Sautéed Seasonal Chinese Greens (upon availability) 蒜蓉或清炒时令菜 \$19
 Chinese greens upon seasonal & market availability; snow pea shoot (+\$2), or AA cai (Chinese lettuce), or water spinach, or Gai lan (Chinese broccoli)
- ✓ .V5 Vegetarian Mapo Tofu 素麻婆豆腐 \$18 Silky tofu, spicy bean paste, garlic, scallion, pepper corn sauce
 - ✓ .V6 Chinese Eggplant with Garlic Sauce 鱼香茄子 \$19
 Chinese eggplant, wood-ear mushroom, bell peppers, garlic and spicy bean paste
- ✓ .V7 Double Spicy Sautéed Cabbage 椒麻圆白菜 \$18
 Cabbage, dried chili pepper, peppercorn oil, garlic

Noodle & Rice 面 | 饭

- **∅.N1** Wok Fried Mushroom & Vegetable Noodle 蘑菇蔬菜炒面 \$17
 - .N2 Jumbo Shrimp over Flat Rice Noodle w XO Sauce 私房酱大虾蒸粉卷 \$19 Steamed flat rice noodle topped with jumbo shrimp & XO sauce, paired with broccoli, slightly spicy
 - .N3 Braised Beef Noodle Soup 红烧牛肉面 \$18
 Slowly braised beef shin, baby greens, 5-spiced egg, noodle, beef broth
 - .N4 Shrimp Wonton Noodle Soup 手工虾云吞面— \$16 Handmade shrimp wonton, baby greens, noodle, chicken broth
 - .N5 Steamed Jasmine Rice 茉莉香米 | Brown Rice 黄饭 \$2 \$3