

十全菜

THE PERFECT TEN

Stir-fry mung bean noodles, julienne carrots, celery, snow peas, eggs, oyster mushrooms, beech mushrooms, shiitake mushrooms, enoki mushrooms and pressed tofu

18

繡球干貝

EMBROIDERED JOYS

Steamed homemade shrimp balls coated with dried scallops and served on a bed of baby bok choy.

22

全家福

HAPPY FAMILY

A more traditional rendering of an American favorite consisting of chicken, shrimp, scallop, snow peas, mushrooms, quail eggs, asparagus wok-tossed with garlic and shallots

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全魚

WHOLE BLACK SEA BASS

(Please allow at least 25 minutes to prepare this dish.)

豆瓣 Hot Braised- slow cooked in chili, garlic, ginger & scallion

糖醋 Orange Glazed - Lightly fried and cooked in pineapple, lemon, and tomato reduction

清蒸 Ginger Scallion - Steamed and topped with ginger, scallions, and sizzling cilantro oil

紅燒 Red Cooked - Braised with soy sauce, rock sugar, ginger and scallion

Fish in general is usually served with head and tail intact, especially as a New Year dish. If you would prefer filets as opposed to whole fish, please let us know when you order. Chinese pronounce fish as 'Yu', meaning "extra; to spare" (money, luck, etc.)

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水煮牛肉

SPICY BOILED NEW YORK STRIP

This dish is so spicy that it is red from the chili that is used. The color red is everywhere during Chinese new year for good luck.

New York strip, Chinese cabbage and celery cooked in a spicy broth with ginger, scallion and Sichuan peppercorn

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TUAN TUAN YUAN YUAN

If you cannot pronounce the name of this dish, just call it "TTY." The name of this dish means unity. This can be meant for a family to be in unity or the four joys to be in unity in the New Year: luck, prosperity, longevity and happiness

Homemade pork meatball, shrimp balls and white fish balls braised with baby bok choy.

28

步步高升

STIR FRY RICE CAKE

The words "rice cake" in Chinese is "nien gao" which have the same sound as "have a better year."

With pork and Chinese cabbage
or with wild mushrooms and Chinese cabbage

18

大吉大利

LUCKY ORANGE CHICKEN

Chinese people usually eat and also decorate with oranges to celebrate the New Year because oranges signify luck.

Lightly breaded chicken stir-fried in a zesty orange sauce.

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