頭盤	Appelizers
炸 舂 卷	1. Spring Roll (each)
齊春卷貼	2. Mini Vegetarian Spring Rolls (4 per order)       1.75         3. Grilled Pork Dumplings (10)       9.95
煎 窩 貼 索 吞	4. Crispy Fried Won Ton (Served with Sweet & Sour Sauce)
蒜子乾骨	5. Dried Garlic Ribs
椒鹽乾骨	6. Salt & Pepper Ribs (Hot)
炸雞 翼衛 计叉熔	7. Deep Fried Chicken Wings
蜜汁叉烧蟹 鉗	8. Sliced B.B.Q. Pork
海哲手撕雞	10. Shredded Chicken and Jellyfish Cold Plate
每哲三鲜拼盤	11. 3 Kinds of Seafood Cold Plate (Strimp, Scallops & Squid on a bod of Jelly Fish) 18.95
鍋巴類	Sizzling Rice (Thick Soup)
鲜茄蝦仁鍋巴	13. Shrimp & Tomato on Sizzling Rice
鲜茄牛鍋巴维菜牛鍋巴	14. Beef & Tomato on Sizzling Rice
雜菜牛鍋巴雞雜菜鍋巴	15. Beef & Mixed Vegetables on Sizzling Rice
净雜菜鍋巴	17. Mixed Vegetables on Sizzling Rice
酸 辣 鍋 巴	18. Hot & Sour Sizzling Rice
湯類	Soup
雲 吞 湯	19. Won Ton Soup (per person)
寫雲吞湯	20. Wor Won Ton SoupMed. (1-2 people) 10.95 Large (3-4 people)15.95
雕麵湯	21. Chicken Noodle Soup
叉燒麵湯酸 辣湯	22. B.B.Q. Pork Noodle Soup       10.95         23. Hot & Sour Soup (Contains BBQ Pork & Shrimp)       10.95
西湖牛肉鲞	24. Special Beef Soup
睢茸栗米羹	25. Chicken with Sweet Corn Soup
鲜茄牛肉蛋花湯	26. Beef and Tomato Egg Drop Soup11.95
魚翅湯羹類	Seafood Soup
瑶柱三 絲 粪	29. Concoy with Shredded Meat Soup (4-6 people)25.00
三鲜海皇粪	30. Seafood Chowder
蟹肉魚肚粪	31. Fish Maw in Crab Meat Soup       18.95         32. Fish Maw in Duck Meat Soup       16.95
鮑魚類	Akalone
厚茲紋鮑片金銀鮑片	33. Stewed Abalone with Chinese Mushroom
並 風 鮑 甫	35. Pan Fried Abalone Clams with Chicken & Prawns28.95
三鲜坟玉鲍	36. Stewed Voluta with 3 Kinds of Seafood35.95
龍蝦蟹類	Lobster & Crab
蒜 茸 焗	37. Wok Fried with Garlic Sauce
上 湯 焗	
	38. Wok Fried with Seafood BrothCurrent Price
蒜 茸 蒸	39. Steamed with Garlic Sauce
蒜茸蒸川椒焗	39. Steamed with Garlic Sauce
蒜 茸 蒸 焗 大 大 大 大 大 大 大 大 大 大 大 大 大 大 大 大 大 大	39. Steamed with Garlic Sauce
蒜川豉薑 苯椒 蒸 媽 蒸 媽	39. Steamed with Garlic Sauce
蒜川 鼓薑 奶 滿 媽 媽 媽 媽 媽 媽 媽 媽	39. Steamed with Garlie Sauce Current Price 40. Wok Fried with Chinjew Sauce Current Price 41. Steamed with Black Bean Sauce Current Price 42. Wok Fried with Ginger and Green Onion Current Price
蒜川豉薑奶茶焗蒸焗焗	Steamed with Garlic Sauce
蒜川 鼓薑 奶 滿 媽 媽 媽 媽 媽 媽 媽 媽	39. Steamed with Garlic Sauce
蒜川豉薑奶椒 茸椒汁葱油鹽 蒸焗蒸焗焗	39. Steamed with Garlic Sauce
蒜川 鼓薑 奶 滿 媽 媽 媽 媽 媽 媽 媽 媽	39. Steamed with Garlic Sauce
蒜川豉薑奶椒 草椒汁葱油鹽 魚 芹 類 斑	39. Steamed with Garlic Sauce
蒜川豉薑奶椒     高五       芹柳     垃圾       芹椒汁葱油鹽     煮       炸柳     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       产     方       ご     方 <t< td=""><td>39. Steamed with Garlic Sauce</td></t<>	39. Steamed with Garlic Sauce
蒜川豉薑奶椒 西五奶 斑斑斑斑 無 人名 医神经性 医神经性 医神经性 医神经性 医神经性 医神经性 医神经性 医神经性	39. Steamed with Garlie Sauce
蒜川鼓薑奶椒 西五奶鼓 一种油茶 無 一年	39. Steamed with Garlic Sauce
蒜川政薑奶椒 西五奶豉清 计对片偏原 医牙神油汁底	39. Steamed with Garlic Sauce
蒜川政薑奶椒 西五奶豉清 「中村」 克油藍 魚 斧柳油汁蒸 「一角」 東班班艦 「一角」 東班班艦 「一角」 「一角」 「一角」 「一角」 「一角」 「一角」 「一角」 「一角」	39. Steamed with Garlic Sauce

集 極 場 中 駅 + 8. Saukeed Prawrs in Special Magg Suace (Mot )	蝦類		Prawns, Squid & Scallop
規 機 場 5. Sauteed Promys in Lobetz States (Ground Pork & Black Bean Sauce) 155 か 油 紙 泉 5. Pan Frisch Promys with Clarings Watee (Hos) 155 か 油 紙 泉 5. Pan Frisch Promys with Clarings Watee (Hos) 155 流 泉 線 泉 8. Sauteed Promys with Clarings Watee (Hos) 155 流 泉 線 泉 9. Sauterical Promys with Claring Sauce (Hos) 155 流 泉 線 泉 9. Sauterical Promys with Claring Sauce (Hos) 155 流 泉 線 泉 9. Sauterical Promys with Claring Sauce (Hos) 155 流 泉 線 泉 9. Sauterical Promys with Claring Sauce (Hos) 155 流 泉 線 泉 0. Pan Frisch Promys (Hos) 155 流 泉 線 泉 0. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 2. Pan Frisch Promys (Hos) 155 流 泉 線 4. O 2. Sauterical Promys with Thouse Promys Reasted Nuts 155 流 泉 線 4. O 2. Sauterical Promys with Caraciam Broccoli 156 6 6 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	美極焗中	報	
川 林 城 珠 歩 5. Pan Fried Prawns with Chinjew Statee (Hot)		糊	
等 薄 葉 葉 5. Samed Promys with Chinis Sauce (160)			
型 川 城	奶油蝦	珠	
蒜 葉 城 珠 9.5 Shi-Fried Prawrs with Carlic Sauce	四川蝦	珠	
差 京 明 城 60 Pan Fried Prawrs (160)	蒜 茸 蝦	球	
線 競 城 球 4、6) Salt and Pepper Pharvis (Flot)			
財 様 城 城 埃 2. Pan Fried Promose with Black Beam Sauce			
② 侍 明 城 G. Palace Style Prawrs (Hot)			
葉 唐 士 培 駅 45 C Stays Pricel Pronous with Chinese Broccoli 18			
實 挽			64 Discounds Curret and Cour Decume
芽 頬 東 様 67. Saraced Prowrs with Direce Broccol 166			
等			
5 騎 花 頻 泉 悠 Sauteed Prowrs with Graed Vegetables			
類 集			
響 直 頻 球 9 (9 Sutteed Prowrs with Snow Pers			
## 操展 来解 (一 70. Shrimp and Casbew Nuts in Yellow Bean Sauce			
接 豊			
接 遵 并 光 72 Salt and Pepper Squid (Hot)			
等 労 地 魚 地 元			
			72. Sait and repper Squid (Flot)
2、0、	平前 拉 炒 等		
黑 株 三 鮮 76. Three Kinks of Seafood (Ho Black Pepper Sauce 17.5 ************************************			74. Sautecu Squid With Broccoll
接 差 并 77. Salt and Pepper Three Kinks of Seafcod (Hot).  **** *** *** ** ** ** ** ** ** ** **			75. Three Kinds of Scalood With A.O. Salice (Hot)
接生 地	杰 极 二		
清 差 整 彩 Skermed Oyster with Gringer & Spring Onion (each) (pre-order) . 4.	極 盟 二	牌	//. Salt and Pepper Three Kinds of Scatood (Flot)
競 并 生 域 79. Skerned Oyster with Black Bean States (each) (pre-order) 4.4 第 年 茂 生 域 80. Skerned Oyster with Black Peper States on Hot Plate 9.9 14 数 15 mind Oyster with Black Peper States on Hot Plate 9.9 14 数 15 mind Oyster with Black Peper States on Hot Plate 9.9 15 mind February 19.9 15 mind February 1	蠔蜆類		Oyster & Mussels
謀	清蒸生	蠓	78. Steamed Oyster with Ginger & Spring Onion (each) (pre-order)4.9
黑辣 機 板 生 樂 81. Sii-Fried Opster with Black Peper Sauce on Hot Plate.  99.	豉 汁 生	蟓	79. Steamed Oyster with Black Bean Sauce (each) (pre-order)
養 強 様 板 生 線 25 Sui-Fried Oyster with Ginger & Spring Onion on Hot Plate  リリナット サーマ 48 St. Deep Fried Oyster リリカ カーマ 48 Suir Fried Mussels in Black Bean Stauce リリカ カーマ 48 Suir Fried Mussels in Black Bean Stauce リリカ カーマ 48 Suir Fried Mussels in Hermider Stauce  **** *** *** *** *** *** *** *** ***	蒜茸蒸生	蟓	80. Steamed Oyster with Garlic Sauce (each) (pre-order)
解 生 生 線 33. Deep Fried Oyster	黑椒鐵板生	蟓	
解 生 生 線 33. Deep Fried Oyster	薑蔥鐵板生	蟓	82. Stir-Fried Oyster with Ginger & Spring Onion on Hot Plate
財 分 身 ロ 84. Sür Fried Mussels in Black Bean Sauce 55.5			
発 類 終 86. Ginger Fried Shredded Chicken (141年美) (bose in) 144   第		U	84. Stir Fried Mussels in Black Bean Sauce
接	奶油焗青	U	85. Stir Fried Mussels in Thermidor Sauce
章 悠 片 子 類 87. Deep Fried Crispy Chicken (bull + 後) (boxe is)	雞類		Chicken
章 悠 片 子 類 87. Deep Fried Crispy Chicken (bull + 後) (boxe is)	85 BB	44	86 Ginger Fried Shrodded Chicken 126
業			
纂 览 油 鄉 90. Chicken Simmered with Ginger and Green Onion (wwe in)			
學 條 川 核 縣 與 9. Santeed Benelsse Chicken in Chnipev Stauce	英 菊 油		Of Chicken Simmoned with Ginger and Groon Opion (Inc.)  150  150  150  150  150  150  150  15
別 株 龍 展 珠 男 Santeed Beneless Chicken and Panwas with Chinjew Sauce			
基 在 根 果 男 Santeed Bordess Chickorn and Planwrs with Vegetables in the Next. 16. ** 簡 雅 并 94 Santeed Bordess Chickorn with Chiness Broccooli			
等 前 単 片 94. Sauteed Boneless Chickon with Chinese Broccoli			
棒 様 新 郷 96. Lemon Soo Gai (treaded chicken breast with kernon sunce) 33 キ 仁 新 東 97. Almont Soo Gai (treaded chicken breast with almond sunce) 133 キ 仁 新 エ フ 98. Sunced Docad Chicken with Almond & Dioed Vegatables 122 糖 東 雅 丁 99. Sunced Docad Chicken with Cashew Nats and Docad Vegatables 122 糖 非 服 101. Sunced Docad Chicken with Cashew Nats and Docad Vegatables 122 糖 液 非 井 101. Sunced Docad Chicken with Cashew Nats in Vellow Bean Sunce 122 糖 液 液 株 井 101. Sunced Docad Chicken with Cashew Nats in Vellow Bean Sunce 122 糖 液 液 株 井 101. Sunced Borockes Chicken & Squid Gamshed with Boccodi in XO. Sunce 17: 103 Palace Style Chicken (Hot) 123 株 東 井 104. Sunced Borockes Chicken (Hot) 124 株 豊 和 104B. Sul & Peprey Struckled Chicken (Hot) 134 株 カ 和 105 Pinced Chicken (Hot) 134 株 カ 和 105 Pinced Chicken With Tornato 122 株 カ 和 107 Sicked Chicken with Tornato 123 株 カ 和 107 Sicked Chicken with Tornato 124 株 カ 107 Sicked Chicken with Tornato 125 株 カ 和 107 Sicked Chicken with Tornato 125 株 カ 和 107 Sicked Chicken with Moread Vegatables 125 株 カ 東 1 105 Sicked Chicken with Vegatables in the Nest 135 ピルピル カ 110 Peking Duck (one Course) 140 Muslmorom (half 千美 ) 200 H 112 Braised Duck with 3 kinks of Muslmorom (half 千美 ) 235	茶 崩 爺		
参 仁 所 頼 97 Almond Soo Gai (Preacked chicken breast with almond sauce) 13:			
参 仁 雅 丁 98. Sunteed Diced Chicken with Almond & Diced Vegetables 12: # 19. Sunteed Diced Chicken with Cashew Nats and Diced Vegetables 12: # # # # # # # # # # # # # # # # # # #			
腰 果 雞 T 99 Sunteed Deced Chicken with Cashew Nats and Deced Vegetables 22 4			
醫 縣 縣 腴 100 Santzed Diced Chickern with Cashew Nats in Vidlow Beart Sauce			
製 株 稚 片 101. Santecul Boncless Chickorn in Black Beam Sance			
學 條 花 枝 賴 片 102. Santeed Brockess (Chicken & Squid Gamshed with Broccoli in XO. Sance. 17:6 传 賴 103. Palace Style Chicken (1610). 12:6 传 賴 103. Palace Style Chicken (1610). 12:6 传 韓 粮 104. Pincapple Swort & Sour Chicken. 12:2 株 瓊 敢 104. B. Stile & Repper Strucked Chicken (160). 13:3 份 稅 敢 東 104. B. Stile & Repper Strucked Chicken (160). 13:4 份 稅 稅 取 申 105. Sinced Chicken Balls 12:2 件 所 105. Sinced Chicken with Broccol and Mushrooms in Oyster States. 12:2 株 東 東 月 105. Sinced Chicken with Mixed Vigentibles. 12:2 株 京 東 月 105. Sinced Chicken with Mixed Vigentibles 12:2 株 京 東 月 105. Sinced Chicken with Ugentibles in the Nest. 13:3 任 京 東 105. Sinced Chicken with Ugentibles in the Nest. 13:3 任 京 東 105. Sinced Chicken with Ugentibles in the Nest. 13:3 任 京 東 110. Pisking Duck (one Course). 14:4 代 京 東 111. Braised Duck with 3 kinks of Mushroom (half 平集). 20:5 八 珍 孙 大 秀 112. Braised Duck with 3 kinks of Mushroom (half 平集). 23:4			
常 様 頼 103. Palace Style Chicken (Hot)			
**			
接			103. Parace Style Chicken (Hot)
新 酸 雞 壌 105. Pincapple Chicken Balls 12: 株 治 消 教 村 105. Chicken Fillst with Tomato 12: 緑 治 雅 片 107. Sliced Chicken with Broccoli and Mushmoms in Oyster Sauce 12: 東 雅 片 108. Sliced Chicken with Miccel Vegetables 12: 黒 栗 雅 片 109. Sliced Chicken with Wegetables in the Nest 13:  ****  ***  ***  ***  ***  **  **  **			
解 筋 滑 線 柳 106. Chicken Fillst with Torratio 122 線 海 単 107. Sliced Chicken with Broccol and Mushrooms in Oyster States 122 線 業 皐 月 108. Sliced Chicken with Wiced Vigenables 122 風 異 皐 月 109. Sliced Chicken with Vigenables in the Nest 133 ***  ***  **  **  **  **  **  **  **			
樂 油 雞 片 107. Sliced Chicken with Broccoli and Musthrooms in Oyster Sauce 12.4 編 菜 雞 片 108. Sliced Chicken with Wed Vegetables in the Nest 12.5 編 果 雞 片 109. Sliced Chicken with Vegetables in the Nest 13.8 空 经	可酸雞		
雜 菜 雞 片 108. Sliced Chicken with Mixed Vegetables			100. Chicken Fine Will Tomato 125
展 集 雜 片 109. Sliced Chicken with Vegetables in the Nest 133			
<b>鸭類</b> 北京環鳴査食 110. Peking Duck (one Course) 34: 三 結 杁 大 鳴 111. Braised Duck with 3 kinds of Mustroom (half 半隻) 20: 八 少 杁 大 鳴 112. Braised Duck with Assorted Meat (half 半隻) 23:			106. Sheed Chicken With Mixed Vegetables 129
北京環鳴宣食 三 蒜 扒 大 塆 111. Peking Duck (one Course)	鳳 果 雞	片	109. Sticed Chicken with Vegetables in the Nest
三 藉 扒 大 鸭 111. Braised Duck with 3 kinds of Mushroom (half 半隻) 205 入 珍 扒 大 鸭 112. Braised Duck with Assorted Meat (half 半隻) 239			Duck
三 藉 扒 大 鸭 111. Braised Duck with 3 kinds of Mushroom (half 半隻) 205 入 珍 扒 大 鸭 112. Braised Duck with Assorted Meat (half 半隻) 239	鸭類	100	110. Peking Duck (one Course)
	北京填鴨壹		
	北京填鴨壹		111. Braised Duck with 3 kinds of Mushroom (half 半隻)
Prices subject to change without notice	北京 填鸭 壹 三 菇 扒 大	鸭	111. Braised Duck with 3 kinds of Mushroom (half 半隻) 20.5 112. Braised Duck with Assorted Meat (half 半隻) 23.5

牛肉類	Beef & Pork
乾牛絲	113. Ginger Fried Shredded Beef
鼓 椒 牛 肉	114. Sauteed Sliced Beef in Black Bean Sauce 12.95 115. Sauteed Sliced Beef with Pincapple 12.95
波 维 干 内 牛 肉 鮮 茄	116. Sliced Beef and Tomato in Sweet and Sour Sauce
牛肉雜菜	117. Sliced Beef with Mixed Vegetables
磐 莊 牛 肉	118. Sliced Beef with Baby Com and 2 kinds of Mushroom
雪蘭牛肉	119. Sliced Beef with Snow Peas
芥蘭 牛 肉 百 加 利	120. Sliced Beef with Chinese Broccoli 14.95 121. Sliced Beef with Broccoli 12.95
牛鬆菠菜	121. Sliced Beef with Broccoli 12.95 122. Minced Beef with Spinach 15.95
京都/黑椒牛柳	123. Beijing Style or Black Pepper Beef Tenderlion
菠蘿咕噜肉	124. Pineapple Sweet and Sour Pork12.95
菠蘿咕噜骨	125. Pineapple Sweet and Sour Ribs
京都肉排椒鹽肉排	126. Beijing Style Pork Loin       13.95         127. Salt and Pepper Pork Loin (Hot)       13.95
西鄉場肉排	128. Fried Pork Loin in Lemon Sauce 13.95
蒜茸蜜骨	129. Honey Garlic Spareribs
木 須 肉	130. Mu Shu with Your Choice of Pork, Beef or Chicken14.95
	(served with Hoisien Sauce & Pan Cakes for Wrapping)
at the his	(Extra Pancakes か薄餅 \$3.00)
蔬菜類	Vegelables
雙片雜菜	131. Sliced Chicken and Beef with Mixed Vegetables
瑶柱扒雙蔬	132. Concoy with 2 kinds of Vegetables
緣油扒四蔬蒜草炒雜菜	134. Satisfied 4 kinds of Vegetables in Oyster Sauce 10.95  136. Stir-Fried Mixed Vegetables with Garlic Sauce 10.95
蒜茸菠菜	137. Stir-Fried Spinach with Garlic Sauce
蒜茸芥蘭	138. Sauteed Chinese Broccoli with Garlic Sauce
蒜茸白菜仔蟹肉扒四蔬	139. Sauteed Baby or Shanghai Bok Choy with Garlic Sauce
蟹肉扒四蔬	140. Four Kinds of Vegetables with Shredded Crab Meat Sauce
煎 釀 三 寶	142. Stuffed 3 kinds of Vegetables (Ground Seafood in Seasonal Vegetables)18.95
線 油 三 菇	143. Mushroom Delight (3 kinds of Mushrooms in Oyster Sauce)13.95
豆腐類	Tofu
蒸釀豆腐	144. Steamed Stuffed Tofu with Seafood
紅燒豆腐	145. Bean Curd with B.B.Q. Pork, Chinese Mushrooms & Vegetables. 14.95
蟹肉扒豆腐麻婆豆腐	146. Crab Meat with Tofu 16.95 147. Mah-Po Tofu (Hot) 13.95
金 芸扒玉子豆腐	1478. Brasied Egg Tofu with Golden Mushrooms
带子蒸玉子豆腐	147C. Steamed Egg Tofu with Scallops
鐵板類	Hot Plate
鐵板黑椒牛肉	148. Sizzling Sliced Beef with Black Pepper Sauce on Hot Plate12.95
鐵板跛椒牛肉	149. Sizzling Sliced Beef with Black Bean Sauce on Hot Plate12.95
鐵板蔥爆牛肉	150. Sizzling Sliced Beef with Ginger and Spring Onions on Hot Plate 12.95
鐵板沙爹牛肉	151. Sizzling Sliced Beef with Satay Sauce on Hot Plate
鐵板黑椒雞片鐵板豉汁雞片	152. Sizzling Sliced Chicken with Black Pepper Sauce on Hot Plate12.95153. Sizzling Sliced Chicken with Black Bean Sauce on Hot Plate12.95
鐵板沙爹雞片	154. Sizzling Sliced Chicken with Satay Sauce on Hot Plate
鐵板跛椒三鲜	155. Sizzling 3 Kinds of Seafood with Black Bean Sauce on Hot Plate 17.95
煲仔類	Hot Pot
薑 葱 蟓 煲	156. Oyster with Ginger & Green Onion Hot Pot
黑椒牛肉煲	157. Sliced Beef with Black Pepper Sauce Hot Pot
薑 葱 牛 肉 煲 魚 香 茄 子 煲	158. Sliced Beef with Ginger & Spring Onion Hot Pot
思督加丁災	160. Special Seafood Hot Pot (Oyster, Prawns, Scallop, Squid, Bean Card Veg & Mushroom) 19.95
啫啫 雞 煲	161. Sizzling Boneless Chicken Hot Pot12.95
上八珍豆腐煲	162. Tofu Hot Pot with Shrimp and Assorted Meats
海味雜菜煲	163. Seafood with Mixed Vegetables Hot Pot
粉絲肉蟹煲	164. Crab and Bean Vermicelli Hot Pot
粉線肉蟹煲粉線 蝦煲	165. Prawn and Bean Vermicelli Hot Pot
粉絲肉蟹煲粉絲蝦煲	165. Prawn and Bean Vermicelli Hot Pot16.95
粉線肉蟹煲粉線 蝦煲	165. Prawn and Bean Vermicelli Hot Pot

咖喱類 大教 常 秀 歩 (175. Fried Rice with Tornato and Gream Style Sauce 法式場演評分級 176. Seafood Fried Rice with Creamy Custard Sauce 注意 海 寿 野 級 177. Seafood Fried Rice with Pincapple. 参 後 万 数 後 178. Mixed Fried Rice with Pincapple. 参 後 78. Wixed Fried Rice 生 岁 牛 内 飯 181. Boef Fried Rice 生 岁 牛 内 飯 181. Boef Fried Rice 生 岁 牛 内 飯 181. Boef Fried Rice 東 後 岁 飯 182. BaBQ. Potk Fried Rice 東 後 岁 飯 183. Mixed Fried Rice 東 岁 飯 184. Shrimp Fried Rice 東 岁 飯 185. Chicken and Salted Fish Fried Rice 東 歩 飯 185. Chicken and Salted Fish Fried Rice 東 銀 岁 飯 185. Chicken and Salted Fish Fried Rice 東 銀 野 飯 185. Chicken and Salted Fish Fried Rice 東 銀 野 飯 185. Chicken and Salted Fish Fried Rice 13.95 12.95 10.50 10.50 10.50 10.50 10.50 10.95 10.95 14.95 .2.50 Drinks

FREE DELIVERY ON ORDERS OVER \$25.00 (Excl. GST) WITHIN 5 KMS 10% OFF on Cash pick up orders over \$25.00 (Excl. GST) 5% OFF on Debit & Credit Card pick up orders over \$25.00 (Excl. GST) Cannot be used with any other special offers Prices do not include the G. S. T.

Monday - Thursday... 11:30 a.m. - 11:00 p.m. Friday & Saturday.... 11:30 a.m. - 11:30 p.m. Sunday & Holidays...11:30 a.m. - 10:30 p.m.

式 汽 水 211. Soft Drink (Can Pop) .

BUFFET SERVED (7 Days A Week) LUNCH - Begins at 11:30 a.m., Daily DINNER - Begins at 5:00 p.m., Daily

Group Dinners Seafood Dinner for Two Dinner for Two Won Ton Soup
Spring Rolls (2)
Ginger Fried Shredded Beef
Sliced Chicken with Mixed Vegetables in
Garlic Sauce
Steamed or Special Fried Rice Special Seafood Sup Dried Garlic Ribs Sauteed Sea Bass/Cod in Black Bean Sauce Stir Fried Prawns & Scallops with Mixed Vegetables Steamed Rice Dinner for Four Seafood Dinner for Four Won Ton Soup Spring Rolls (4) Pineapple Sweet & Sour Pork Ginger Fried Shredded Beef Sliced Chicken & Beef with Mixed Vegetables Steamed or Special Fried Rice Special Seafood Soup Sliced Chicken & Prawns with Chinjew Sauce
Chinjew Sauce
Salt & Pepper Squid
Sauteed Sea Bass/Cod with Mixed Vegetables
Beijing Style Pork
Steamed or Special Fried Rice Seafood Dinner for Six Dinner for Six Won Ton Soup
Dumplings (12)
Lemon Chicken Soo Gai
Ginger Fried Shredded Beef
Sliced B.B.Q. Pork with Mixed Vegetables
Part State Beauty Special Seafood Soup Crispy Prawns with Honey Roasted Nuts Sizzling 3 Kinds of Seafood with X.O. Sauce Sizzling 3 Kinds of Scafood with X.O. Sauce on Hot Plate Pan Fried Sea Bass/Cod with Sweet & Sour Sauce Sizzling Boneless Chicken Hot Pot Satay Beef with Mixed Vegetables Steamed or Special Fried Rice \$129.95 Palace Style Prawns Shanghai Noodles Steamed or Special Fried Rice Winner for Eight
Wor Won Ton Soup
Dumplings (16)
Ginger Fried Shredded Beef
Sliced Chicken with Black Pepper Sauce
Bejing Style Pork
Sliced Beef with Broccoli
House Special Cantonese Chow Mien
Steamed or Special Fried Rice
\$129.95 Dinner for Ten Wor Won Ton Soup Wor Won Ion Soup Dumplings (20)
Pan Fried Prawns with Black Bean Sauce Ginger Fried Shredded Beef Honey Garlic Spareribs Sliced Chicken with Ginger & Spring Onion Szechuan Noodles (Hot) Steamed or Special Fried Rice

Lunch Buffel Dinner Buffet Weekend Dinner (Daily)

Monday - Sunday 11:30a.m. - 2:30 p.m. \$12.95 per person Monday - Thursday Begins at 5:00 p.m.

Buffet

Friday - Sunday Begins at 5:00 p.m. \$20.95 per person

\$16.95 per person \*Children - \$1.00 per year of age (min. \$3.00)



Please inquire about booking for banquets, weddings, Christmas parties or any special occasion. Or check out our VIP Room which can accommodate up to 40 guests.

