APPETIZERS

IMPERIAL CHICKEN WONTON NOODLE SOUP WITH PRAWNS
ginger-soy broth, chicken dumplings, bok choy, mushrooms, scallions

FIVE SPICE CHICKEN LETTUCE WRAPS
mushrooms, garlic, water chestnuts, savory soy sauce, lettuce leaves

CRISPY BARBECUED DUCK SPRING ROLLS
shredded cabbage, scallion, peanuts, rice noodles, hoisin dipping sauce

STEAMED VEGETABLE DUMPLINGS
sesame-soy garlic sauce, shiitake mushrooms

CHAR SIU BARBECUED SPARE RIBS
asian bbq glaze, sesame seeds, pickled cucumbers

HONEY STUNG SHRIMP
lightly battered, sweet and spicy glaze, sesame seeds

SUSHI ROLLS

CRISPY SALMON*
salmon, avocado, cream cheese, panko, eel sauce

AHI TUNA*
tuna sashimi, spicy tuna, spicy aioli, garlic ponzu, chives

CALIFORNIA*
crab, avocado, cucumber, masago

RAINBOW*
crab, tuna, yellowtail, salmon, shrimp, cucumber, avocado

DRAGON*
broiled eel, avocado, shrimp tempura, crab, eel sauce, masago

SHOJIN
asparagus, tomato, lettuce, avocado, cucumber

ENTRÉES

Served with steamed and vegetable fried rice

KOWLOON BLACK PEPPER BEEF AND BROCCOLI*
new york strip steak, wok-seared, onions, mushrooms, black pepper sauce
(Add a Lobster Tail $25 Supplement)

EMPEROR'S SNAPPER
soy-steamed fish fillet, bok choy, ginger, cilantro, sesame oil

LO MEIN OF BEEF, CHICKEN AND SHRIMP
wok tossed lo mein noodles, chinese cabbage, mushrooms, bean sprouts, scallions

CANTONESE SHRIMP AND SCALLOP STIR FRY*
carrots, asparagus, ginger, black bean sauce

ALMOND CHICKEN
asparagus, celery, water chestnuts, mushrooms, baby corn, carrots, honey-garlic sauce

SMOTHERED TOFU
mushrooms, spring onions, soybeans, carrots

CRISPY SALT + PEPPER LOBSTER AND PRAWNS
wok-tossed, garlic, chilies, crispy vegetables, cantonese dipping sauce
($25 Supplement)

DESSERTS

FIVE SPICE STEAMED CHOCOLATE CREAM
flaky sea salt, sesame filo crisp

LYCHEE SPRING ROLLS
rice pudding, vanilla ice cream, honey dipping sauce

MANGO AND STRAWBERRY SAGO PUDDING
creamy tapioca layers

Vegetarian · Gluten Free · Spicy · Contains Nuts

JELLYBEANS.NET