

茶 HOUSE TEA

Jasmine \$1.00/person

Oolong \$1.00/person

Pu-erh \$1.00/person

Chrysanthemum \$2.00/person

優質茶 PREMIUM TEA

Bai Mu Dan "White Peony" \$12/pot

Dong Ting Bi Luo Chun "Spring Snail" \$12/pot

Qinba WuHao "Daba Mountain" \$12/pot

Tie Guan Yin "Iron Goddess of Mercy" \$12/pot

Jin Jun Mei \$15/pot

2015 Nannuo Shan Gu Shu Sheng Pu-erh \$19/pot

甜品 DESSERT

芒果布丁 Mango Pudding \$4

枸杞桂花糕 Wolfberry Pudding (3) \$4

奶黄流沙包 Egg Yolk Lava Bun (3) \$4

沙翁 Sugar Egg Puff (4) \$5

荔枝龟苓膏 Herbal Turtle Essence \$6

天山雪莲炖桃胶 Double Boiled Mountain Lotus Seed w/ Peach Resin \$8

CLARK COUNTY HEALTH DISTRICT CONSUMER ADVISORY 3-401.11(D):

"THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGG, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY, & INDIVIDUALS W/ CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR

点心 DIM SUM

羊城叉烧包 BBQ Pork Bun (3) \$3

锅贴 Pan Seared Pot Sticker (4) \$4

蟹子烧卖 Shrimp, Pork, Mushroom & Crab Roe Shu Mai (4) \$4

墨汁潮汕粉果 Squid Ink Pork Dimpling Chiu Chow Style (3) \$4

XO 酱煎萝卜糕 Daikon Cake w/ XO Sauce (3) \$5

笋尖虾饺皇 Shrimp Dumplings (Har Gow) (3) \$5

上海小笼包 Xiao Long Bao (5) \$7

五色小笼包 Five Guys Xiao Long Bao (5) \$10

小吃 SMALL BITES

蜂巢豆腐粒 Crispy Tofu \$12

手拍黄瓜 Cucumber Salad \$8

海哲汾蹄 Jelly Fish & Ham Hock \$16

夫妻肺片 Spicy Beef Tendon & Tripe \$12

陈醋黑木耳 Black Fungus w/ Black Vinegar \$8

麻辣口水鸡 Mouth Watering Spicy Chicken \$8

烧味 BBQ

蜜汁叉烧 Oven Roasted BBQ Pork \$13

贵妃鸡 Empress Free Range Chicken \$15/\$28

豉油鸡 Rose Wine Soya Chicken \$15/\$28

挂炉烧鸭 Half Roasted Duck \$16/\$30

明炉爆脯 Roasted Pork Belly \$18

厨意卤水拼 Chef's Choice Soya Meat Platter \$28

北京鸭二食 Peking Duck Two Ways \$45

厨意烧味拼 BBQ Combo Platter \$33

湯 SOUP

招牌云吞汤 House Wonton Soup \$13

蟹肉鱼肚羹 Crab Meat Fish Maw Chowder \$16

粟米鸡蓉羹 Sweet Corn Chicken Chowder \$12

西湖牛肉羹 West Lake Minced Beef Chowder \$10

咸蛋芥菜肉片汤 Salted Egg, Pork, & Mustard Green Soup \$14

台湾红烧牛肉面 Taiwanese Beef Noodle Soup \$13

是日炖汤 Chef's Special Soup of the Day \$18

新鲜时蔬 VEGETABLES

Choice of Supreme Broth or Garlic Stir Fry

菜心 Choy Sum \$12

四季豆 String Bean \$12

芥菜 Mustard Green \$12

白菜 Bok Choy \$12

菠菜 Spinach \$12

豆苗 Snow Pea Shoot \$16

腐竹 TOFU & BEAN CURD SKIN

潮汕豆腐蒸茄子 Steam Tofu & Eggplant Chiu Chow Style \$12

干葱鲜竹捞芥菜 Bean Curd & Mustard Green Sauté \$13

珊瑚玉金沙 Crisp Egg Tofu w/ Bamboo Pith, Shrimp Roe & Crab Meat \$18

江南蟹粉豆腐煲 Jiang-Nan Tofu & Crab Meat Served in Casserole \$18

鱼汤鲜竹浸大豆苗 Pea Shoot w/ Bean Curd Skin in Fish Broth \$18

玉子豆腐烩香斋 Buddhist Delight w/ Egg Tofu \$20

粥 CONGEE

瑶柱土鸡粥 Dried Scallop w/ Free Range Chicken Congee \$12

皮蛋瘦肉粥 Preserved Egg w/ Salted Pork Congee \$8

蟹粥 (半只) Live Half Dungeness Crab Congee \$31

麵类 NOODLES

干炒牛河 Beef Chow Fun w/ Soy Sauce \$12

土油皇珍菌炒面 Soy Sauce Noodle w/ Mushroom \$13

海鲜煎面 Assorted Seafood Pan Fried Noodles \$13

原汁鲍鱼炒河粉 Whole Abalone Chow Fun w/ Soy Sauce \$28

饭 RICE

生炒糯米饭 Assorted Dried Meat Sticky Rice \$12

瑶柱蛋白炒饭 Dried Scallop & Egg White Fried Rice \$12

咸鱼鸡粒炒饭 Salted Fish & Diced Chicken Fried Rice \$13

香芋腊味泡饭 Dried Meat w/ Taro Rice in Broth \$16

福州炒饭 Fujian Fried Rice \$16

超值鲍鱼餐 ABALONE SET DINNER

(两位起 MINIMUM OF 2 PEOPLE | 每位 \$88 PER PERSON)

上海小籠包 Xiao Long Bao

鲍鱼海参花胶 Braised Abalone, Sea Cucumber & Fish Maw

红烧双喜大生翅 Shark Fin Soup w/ Shredded Chicken & Fish Maw

天山雪莲炖桃胶 Double Boiled Mountain Lotus w/ Peach Resin

以下请选一道 **Additionally, choose one:**

鸭松玉米生菜包 Minced Duck Meat w/ Sweet Corn in Lettuce Cups

新疆烤羊排腩 Roasted Lamb Ridge Xin Jiang Style

玉子豆腐烩香斋 Buddhist Delight w/ Egg Tofu

潮汕豆腐蒸茄子 Steamed Tofu & Eggplant Chiu Chow Style

珊瑚玉金沙 Crispy Egg Tofu w/ Bamboo Pith, Shrimp Roe & Crab Meat

红酒芥末牛柳粒 Steak Cubes in Wine Sauce w/ Wasabi Aioli

核桃虾球 Honey Glazed Walnut Prawns

头抽王煎猪扒 Pan Seared Pork Chop in Soy Essence

八珍玉子豆腐煲 8-Treasure & Egg Casserole

姜葱花胶炆鸡 Fish Maw w/ Ginger Scallions Chicken Casserole

姜葱鲜竹笋芥菜 Bean Curd Tossed in Scallion Sauce w/ Mustard Greens

药膳淮山蒸土鸡 Herbal Steamed Free-Range Bone-in Chicken

游水海鲜 LIVE SEAFOOD YOUR WAY

时价 \$MP

選一個 **Choose One:**

游水大蟹 Live Dungeness Crab 游水龙虾 Live Lobster

游水鱼 Live Fish 游水大虾 Live Prawns

選擇一種風味 **Choose One Preparation Style:**

避风塘 Sampan Fried w/ Golden Spiced Garlic

酥炸/配蛋黄 Crispy Fried w/ Egg Yolk

姜葱炒 Ginger & Scallion Sautéed

椒盐炒 Crispy Fried Salt & Pepper

四川炒 Szechuan Spice

黑椒炒 Black Pepper

特级酱油 Supreme Soy Sauce

蒜蓉蒸 Steamed w/ Garlic

香煎/佐白酒酱 Sautéed w/ White Wine Sauce

越南式 Vietnamese Style Basil

清蒸/配豆豉酱 Steamed w/ Black Bean Sauce

大蟹和龍蝦的其他風味 **Additional Styles for Crab/Lobster:**

泰式炒 Singapore Chili

蛋白炒 Sautéed w/ Egg Whites

三宝黄金炒 Egg-Yolked Crisp Yam, & Pumpkin

银嵩香柠炒 Sautéed w/ Lime & Minced Pork

豉汁凉瓜肉嵩炒 Bitter Melon w/ Minced Pork Sautéed in Black Bean Sauce

黑松露羊肚菌龍蝦盞 Sautéed w/ Morel Fungus & Black Truffle Cup

古味香浓 ANCIENT FAVORITES

药膳鲜淮山蒸土鸡 Herbal Steamed Free-Range Chicken \$14

清汤牛腩 Beef Loin Bathed in Supreme Broth \$14

八珍玉子豆腐煲 8-Treasure & Egg Tofu Casserole \$16

翠玉瓜浸鱼鳔 Cucumber & Fish Maw in Savory Broth \$18

姜葱花胶焖鸡煲 Ginger Scallions w/ Chicken & Fish Maw \$18

新疆烤羊排腩 Roasted Lamb Ridge Xing Jiang Style \$18

金酱秋葵海参 Sea Cucumber, Okra in Mild Spicy Sauce \$36

中西荟萃 EAST MEETS WEST

鸭嵩玉米生菜包 Duck Meat w/ Sweet Corn in Lettuce Cups \$12

头抽王煎猪扒 Pan Seared Pork Chop in Soy Essence \$14

椒盐排骨 Salt & Pepper Pork Chops \$14

核桃虾球 Honey Glazed Walnut Prawns \$17

红酒芥菜牛柳粒 Steak Cubes in Wine Sauce w/ Wasabi Aioli \$18

XO带子小炒皇 Sautéed Scallop w/XO Sauce \$21

原只南瓜牛尾 Wine Stewed Oxtail in Pumpkin Bowl \$23

廣東風味 **STRAIGHT OUT OF CANTON**

梅菜扣肉 Braised Pork Belly w/ Preserved Vegetable \$16

海參北菇鴨掌煲 Sea Cucumber & Duck Claw w/ Black Mushroom \$18

芋頭油鴨煲 Preserved Duck w/ Taro Pot \$18

金針雲耳牛肉煲 Beef w/ Dry Lily Flowers & Black Fungus \$16

涼瓜雪魚煲 Braised Sea Bass & Bitter Melon Pot \$25

荷芹炒魚崧 Sautéed Fish Filet w/ Celery & Honey Peas \$18

紅燒雪魚煲 Seabass Hot Pot \$25

姜蔥蒸雪魚 Steamed Seabass w/Ginger & Scallion \$25

欖菜肉碎蒸豆腐 Steamed Tofu w/ Olive Leaves & Ground Pork \$15

炸菜肉絲蒸茄子 Steamed Eggplant w/ Vegetables & Ground Pork \$15

辣酒煮蜆 Clams w/ Spicy Wine Broth \$22

四川風味 **SZECHUAN STYLE**

貴州辣子雞 Spicy Wok-Fried Chicken w/ Chilies \$12

糖醋排骨 Sweet Vinegar Pork Rib \$14

辣炒辣 Spicy Fried Spicy \$14

孜然羊肉 Sliced Lamb w/ Cumin \$15

花椒田雞煲 Szechuan Peppercorn Frog Legs \$17

重慶宮保帶子蝦球 Kung Pow Scallops w/ Shrimp \$18

水煮魚 Szechuan Poached Fish \$MP