

## STARTER Made From Scratch

**CHICKEN WING** 7.35  
**BBQ RIBS** 8.15  
**EGG ROLL** 2.50  
**VEGETABLE SPRING ROLL**  
Freshly made with Vegetable  
fried to crispy golden brown 3.25  
**CRAB ANGEL** 6.65  
crab meat, cream cheese in pastry  
**TERIYAKI CHICKEN SKEWER** 6.85  
**FRIED WONTON** 6.23  
**POT STICKER** ground pork  
wrap in thin dough, pan fried served  
with vinegar soy sauce. 6.65  
**STEAMED DUMPLING** 6.65

**TOFU GORING** 8.15  
fried tofu stuff with cucumber  
bean Sprout with peanut sauce  
**VOLCANO SHRIMP**  
fried shrimp coated with signature  
dressing on a bed of lettuce and  
spinach 8.15  
**SALT AND PEPPER CALAMARI**  
crispy fried calamari served with  
sweet chili sauce 8.15  
**Rock Shrimp**  
Jumbo shrimp served with  
sweet chili sauce 8.15  
**SAMPLE PLATTER**  
chicken skewer, crab angle,  
chicken wing egg roll shrimp  
tempura BBQ ribs 15.75

## SOUP

**EGG DROP** Bowl 2.85  
**WONTON** Bowl 3.45  
**HOT & SOUR** Bowl 3.55  
tofu pork bamboo shoot mushroom  
**VEGETABLE** Bowl 5.20  
carrot snow peas broccoli  
Water chestnut and mushroom  
**SIZZLING RICE** Bowl 6.55  
shrimp snow peas carrot chicken  
water chestnut mushroom  
**SEAFOOD** Bowl 8.90  
scallop shrimp imitation crabmeat  
snow peas, carrot, water chestnut.  
**CRAB MEAT & FISH STOMACH (For 2)**  
A velvety soup with minced  
crab meat, fish mach egg white  
and cilantro 10.45



## CHEF'S SELECTION

All entrees are served with white rice. Fried rice or brown rice \$1

## CHILEAN SEA BASS

flaky texture and light buttery taste  
**Malaysian Style" Fried "** 25.50  
wok fried, spicy kung pao sauce, on baby spinach  
**Hong Kong Style "Steamed "** 25.50  
Steamed with ginger soya sauce on baby spinach  
**Tamarind Sweet Chili** 25.99  
Lightly battered with egg plant  
**SALT PEPPER PRAWN** shell on  
crispy prawn bell pepper and onion 24.50  
**CORAL SCALLOP & SHRIMP**  
lightly battered jumbo scallop and shrimp  
topped with sweet tangy sauce 17.70  
**HUNAN TRIPLE CROWN** jumbo shrimp  
chicken beef vegetable in spicy Hunan sauce 15.29  
**TRIPLE DELICACY** jumbo shrimp chicken beef  
stir fry with onion scallion in soy sauce 15.29  
**HAPPY FAMILY** sautéed crab meat scallop and  
shrimp pork chicken and vegetables with soy  
ginger garlic sauce 15.99  
**SHANGHAI BEEF** 14.99  
Crispy fried flank steak coated with sweet garlic sauce  
**ORANGE BEEF** 14.99  
crispy fried flank steak citrus and sweet spicy.  
**CHICKEN EGG PLANT YELLOW BEAN SAUCE** 13.25  
sautéed with ginger scallion in a yellow bean sauce

## BLACK PEPPER BEEF

Wok seared flank steak stir fry  
with onions red pepper green peppers and carrots  
in a delicacy sauce 14.35  
**KUNG PAO SCALLOP AND SHRIMP** 17.70  
wok seared jumbo scallop and shrimp on a bed  
of sautéed baby spinach topped with cashew nut  
**CRISPY EGG PLANT AND SHRIMP** 15.45  
lightly battered jumbo shrimp and egg plant  
on a sweet Szechwan sauce  
**PINEAPPLE CURRY SHRIMP** 16.99  
curry paste ginger coconut milk chop spring onion cilantro  
**SAMBAL SHRIMP WITH STRING BEAN** 16.35  
Malaysia favor belacan shrimp paste and spicy chili sauce  
**THAI LEMON GRASS CHICKEN** 13.45  
bell pepper onion hot and sour spicy sauce.  
**TAMARIND SWEET CHILI CHICKEN** 13.45  
lightly battered white meat chicken stir with cucumber onion  
and red bell pepper in tamarind chili sauce.  
**SPICY CURRY CHICKEN** 12.15 **Shrimp** 16.35  
wok tossed with onion, green pepper, carrot in spicy curry sauce.  
**PANANG CURRY CHICKEN** 13.99  
Kaffir lime leaves, bell pepper, broccoli, carrot, onion  
peanut coconut milk in a thicker red curry paste

**BEVERAGES** Ice lemon tea ice tea 2.50  
Coke diet coke cherry coke root beer  
lemonade sprite 2.75  
Hot tea 2.50 jasmine black oolong green

## FRESHLY MADE SIDE DISHS

White rice 1.70 brown rice 2.75 fried rice 2.75 Plain lomein 3.65  
steamed broccoli 3.50 steamed mix vegetable 3.50  
house hot sauce 1 oz 1.25

\*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.  
18% service charge will be added to parties of 6 or more

## CHICKEN

### MOO GOO GAI PAN 11.60

steamed chicken Snow peas, mushrooms, carrots , and water chestnut stir in ginger garlic wine sauce.

### CHICKEN BROCCOLI 11.60

steamed chicken, broccoli, carrot and water chestnut stir in ginger garlic wine sauce

### MONGOLIAN CHICKEN 11.99

Scallion jumbo onion on a bed of rice noodle.

### MU SHU CHICKEN 12.55

Cabbage carrot mushroom egg bamboo shoot onion served with hoisin sauce and pancake

### CASHEW NUT CHICKEN 12.55

Vegetable topped with cashew nut

### KUNG PAO CHICKEN 12.55

Red chili pepper onion bell pepper carrots topped with cashew nuts

### HUNAN CHICKEN 11.60

mix vegetable with spicy garlic soy sauce

### SPICY GARLIC CHICKEN 12.55

Scallion onion carrot and bamboo shoot mushroom in spicy sweet garlic vinegar soy sauce

### CHICKEN STRING BEANS 11.85

stir fried in black bean sauce

### MALAYSIAN SPICY CASHEW CHICKEN 12.60

sautéed with onion hot chili pepper and cashews in a spicy soy sauce.

## BEEF AND PORK

*Beef Entrees Are flank steak*

### MONGOLIAN Beef 13.95 or Pork 12.25

quickly wok fried scallion and jumbo onion with five spice soy sauce on a bed of rice noodle.

### BEEF WITH BROCCOLI 13.95 or Pork 12.35

broccoli, carrot, onion, and water chestnut.

### PEPPER STEAK 13.95

Green pepper onion and carrot

### HUNAN BEEF 13.95 or Pork 12.25

mix vegetable with spicy garlic soy sauce

### MU SHU PORK 12.55

cabbage carrot mushroom egg bamboo shoot onion served with hoisin sauce and pancake

### MALAYSIAN SWEET AND SOUR PORK 13.60

strips of marinated pork tenderloin, fried to perfection and tossed in sweet and sour sauce

## VEGETARIAN

### SPICY GARLIC EGG PLANT 9.80

### VEGETABLE DELUXE 9.15

mix vegetable in garlic white wine sauce.

### BUDDHA DELIGHT 9.15

mix vegetable in classic garlic soy sauce.

### HOME STYLE TOFU 10.45

vegetable and tofu in classic garlic soy sauce.

### GARLIC BROCCOLI 9.95

### GARLIC BABY SPINACH 10.85

### CURRY VEGETABLE 10.85

wok tossed mix vegetable in spicy curry sauce.

### MA PO TOFU 10.50

Famous Szechwan silky tofu with spicy bean sauce.

## POPULAR FLAVOR

All chicken entrees are white meat tender fried to golden brown

### SESAME CHICKEN 11.60

Tasty sweet glaze topped with sesame seed.

### GENERAL TSO'S CHICKEN 11.60

Green bell pepper, chili pepper, onion for a savory heat.

### ORANGE CHICKEN 11.60

Tossed with fresh orange peel & chili pepper for a spicy citrus flavor.

### ALMOND CHICKEN 11.60

### SWEET & SOUR CHICKEN 11.60

bell pepper carrot onion

## JUMBO SHRIMP sweet and meaty

### SHRIMP WITH LOBSTER SAUCE 15.29

Green peas carrots onions and egg white

### SHRIMP WITH BROCCOLI 15.29

Broccolis carrots and water chestnut

### RAINBOW SHRIMP 15.29

mix vegetable in ginger garlic wine sauce

### HUNAN SHRIMP 15.29

mix vegetable in spicy soy sauce.

### SWEET AND SOUR SHRIMP 15.29

## NOODLE AND RICE

### MALAYSIAN MEE GORENG "Spicy" 9.95

stir fried noodle with tofu egg bean sprout

### SINGAPORE NOODLE 10.50

stir fried thin rice noodle with egg, chicken shrimp Chinese sausage onion and bean sprout

### BEEF CHOW FUN (DRY) 10.45

stir fried flat noodle with bean sprout flank steak and scallion

### PENANG CHOW KUEY TEOW 11.15

stir fried thin flat noodle with bean sprout shrimp egg and scallion with soy sauce

### JAPANESE UDONG NOODLE 10.85

wok fried noodle with roast pork, baby spinach bean sprout in "spicy Hunan sauce"

### PAD THAI (choose from) 10.65

(chicken, tofu or shrimp add 1 \$)

stir fried thick rice noodle topped with bean sprout and peanuts.

### SEAFOOD PAN FRIED NOODLE 12.80

scallop shrimp squid crab meat baby bok choy topped with garlic white wine sauce

### KOREAN CHAMP BONG NOODLE SOUP

Squid shrimp pork vegetable "spicy" 13.55

### LO MIEN OR FRIED RICE (choose from)

chicken pork beef shrimp or vegetable 9.35

### HOUSE FRIED RICE OR LO MIEN

mix pork chicken beef shrimp. 9.95

### CANTONESE FRIED RICE "no soy sauce"

chicken pork shrimp Chinese sausage. 10.45

*We use only the highest quality in our dishes; Flank Steak & White Meat Chicken*