

# Appetizers 頭 枱

**PO PO PLATE** 什錦拼盤 10.50  
Golden fried prawns, BBQ pork, egg roll, crab-cheese puff, paper wrapped chicken, and skewered beef.  
A perfect combination of appetizers.

**POT STICKERS (6)** 鍋貼 7.95  
Ground pork and Chinese cabbage folded in a thin pastry. Steamed, then pan fried to a crispy golden brown and served with vinegar spicy sauce.

**FRIED PRAWNS (4 Large)** 炸蝦 6.95  
Jumbo prawns dipped in egg batter and deep fried to a golden brown.

**FRIED WON-TONS** 炸雲吞 6.25

**SLICED BBQ PORK** 叉燒 7.50  
Lean strips of pork filet marinated in a sweet flavored sauce and barbecued in a Chinese oven. Juicy and tender.

**EGG ROLLS (2)** 春捲 4.50  
Unique combination of shrimp, shredded BBQ pork, bamboo shoots, and Chinese cabbage wrapped into a roll. Deep fried to a golden brown.

**CRAB-CHEESE PUFFS (8)** 蟹肉角 7.50  
Imitation crab meat and cream cheese folded in Won Ton Wrappers, deep fried to a golden brown. It's a wonderful appetizer.

**CHINESE CHICKEN SALAD**  
Shredded fried chicken, lettuce, rice noodles and chopped nuts. Try our special salad, you'll like it!  
*whole . . . 9.95*  
*half . . . 6.50*

**PAPER CHICKEN (8)** 7.95  
Ground white chicken breast with red wine, green onions, folded in aluminum foil and deep fried. Juicy and tender.

**VEGETABLE**  
**SPRING ROLL (2)** 素春捲 4.50  
Unique combination of thin rice noodles, bamboo shoots and cabbage wrapped in a roll. Deep fried to a golden brown. It's crispy.

**VEGETABLE**  
**POT STICKERS (6)** 素鍋貼 7.95  
Chinese cabbage, carrots, bamboo shoots, tree mushroom in a thin pastry, steamed, then pan fried to a crispy golden brown and served with vinegar spicy sauce.

# Soups 湯 類

*All soup serves 2-3 persons*

**SEA FOOD SOUP** 海鮮湯 7.75  
Shrimp, squid, scallops, mushroom, snow peas, water chestnuts, and carrots. The original Chinese style.

**EGG FLOWER SOUP** 蛋花湯 7.25  
Whipped egg blossoms into a rich chicken broth with chinese greens and chunks of tomato, topped with green onion.

**WON-TON SOUP** 雲吞湯  
Meat dumpling in thin noodle dough served in rich chicken broth, topped with vegetables.  
*with Pork . . . 7.25*  
*with all kinds of goodies . . . 8.50*

**HOT & SOUR SOUP** 酸辣湯 7.75  
Thick chicken broth containing shredded pork, shrimp, bamboo shoots, bean cake, and tree mushrooms. White pepper makes it hot and Chinese vinegar provides the kick.

**SIZZLING RICE SOUP** 鍋巴湯 7.75  
Snow peas, shrimp, chicken, bamboo shoots, and button mushrooms in chicken broth poured at your table over a sizzling hot rice crust.

# Chicken 雞鴨類

*Served with Steamed Rice*

**CASHEW CHICKEN** 腰果雞丁 10.50  
Diced chicken stir fried in chef's special brown sauce with bits of zucchini and cashew nuts. It's hearty and tasty.

**CURRIED CHICKEN** 咖哩雞 10.50  
Diced chicken stir fried with bell pepper, onion, in garlic and light curried sauce.

**MOO-GOO GAI-PAN** 磨菇雞片 10.50  
Slices of tender chicken delicately flavored with Chinese green, snow peas, and bamboo shoots in special sauce.

**ALMOND CHICKEN** 杏仁雞 10.50  
Diced tender chicken, mushrooms, water chestnuts, toss-cooked in a light seasoned sauce. Topped with roasted crunchy almonds.

**CHICKEN WITH PEKING SAUCE** 醬爆雞丁 10.50  
Diced chicken sauteed with bell peppers and onion in Hoisin sauce.

**BLACK MUSHROOM CHICKEN** 冬菇雞丁 10.50  
Diced chicken sauteed with black mushrooms, sliced bamboo shoots, and Chinese peas toss-cooked in a dark seasoned sauce.

**KUNG PAO CHICKEN** 宮保雞丁 10.50  
Diced filet of chicken sauteed with dried whole chili peppers, bits of zucchini and water chestnuts in a hot-spicy dark sauce, topped with crunchy peanuts. A very popular dish.

**CHICKEN WITH CHINESE PEAS** 雪豆雞丁 10.50  
Diced white chicken meat sauteed with Chinese peas and water chestnuts in a light seasoned sauce.

**CHICKEN WITH SIZZLING RICE** 雞片鍋巴 10.50  
Sliced filet of chicken, exquisitely flavored with bamboo shoots, water chestnuts, mushrooms, Chinese peas and served over a sizzling bed of crisp rice.

**PINEAPPLE CHICKEN (Sweet & Sour)** 甜酸雞 10.50  
Cubed chicken filets dipped in batter & fried until crunchy, blended with chunks of pineapple, bell peppers and onion into a sweet and sour sauce.

**SNOW WHITE CHICKEN** 生炒雞片 10.50  
Thin slices of white chicken meat sauteed with Chinese peas, black mushrooms in a light sauce until tender and juicy.

**HUNAN CHICKEN** 湖南雞 10.50  
Cubes of chicken and bamboo shoots with whole chilis and baby corn sauteed in dark sauce, with chili paste, garlic, a drop of rice vinegar and sesame oil.

**LEMON CHICKEN** 檸檬雞 10.50  
Whole chicken breast dipped in a special batter, deep-fried until crunchy, glazed with Chef's mouth-watering lemon sauce. A beautiful sight to see, as well as delicious to eat.

**TERIYAKI CHICKEN** 日本雞 10.95  
Chunks of chicken breast deep-fried in batter and sauteed with special Teriyaki sauce.

# Beef

# 牛肉類

Served with Steamed Rice

**HUNAN BEEF** 湖南牛肉 10.95  
Sliced choice beef sauteed in chili, garlic and ginger sauce served over fresh broccoli. A traditional nomads concoction.

**HOT & SOUR BEEF** 酸辣牛肉 10.95  
Sliced tender choice beef with onion, broccoli, carrot and mushroom, in a mild chili and vinegar sauce. A farmer's delight.

**MONGOLIAN BEEF** 蒙古牛肉 10.95  
Slices of tender beef filet sauteed with fresh green onions and ginger in a dark seasoned sauce.

**BROCCOLI BEEF** 芥蘭牛肉 10.95  
Sliced beef steak sauteed with fresh broccoli in a dark seasoned sauce. Nice and crunchy!

**CURRIED BEEF** 咖哩牛肉 10.95  
Sliced tender choice beef filet sauteed with bell peppers and onions, rich with hot imported curry.

**BLACK PEPPER BEEF** 10.95  
Sliced tender beef filet with onions, black pepper, and fresh garlic sauce. A very tasty dish.

**BEEF WITH TENDER GREEN** 10.95  
Beef sauteed with baby Chinese greens in brown garlic sauce.

**BEEF WITH CHINESE PEAS** 雪豆牛肉 10.95  
Sliced tender beef filet sauteed with Chinese peas in a dark seasoned sauce.

**BEEF WITH FRESH VEGETABLES** 什錦牛肉 10.95  
Sliced filet of beef wok-fried with Chinese greens, sliced bamboo shoots, water chestnuts, broccoli and seasonal vegetables. Served in a dark seasoned sauce.

**BLACK MUSHROOM BEEF** 雙冬牛肉 10.95  
Tender filet of beef stir-fried until velvet tender and complemented with the aroma of Chinese black mushrooms, colorful fresh pea-pods and bamboo shoots. A very tasty dish!

**SZE-CHUAN BEEF** 四川牛肉 11.25  
Tender filet of beef deep fried in batter and blended into hot garlic, dark sauce, served over rice noodles.

# Seafood 海鮮類

Served with Steamed Rice

**SZE-CHUAN PRAWNS** 12.75  
Jumbo prawns quick-sauteed with bits of water chestnuts, onions, mushrooms and broccoli in mild chili paste, and a fragrant garlic sauce.

**CURRIED PRAWNS** 咖哩蝦 12.75  
Jumbo prawns, onions, bell pepper with mild chili and garlic.

**CASHEW PRAWNS** 腰果蝦 12.75  
Jumbo prawns quick-sauteed with bits of zucchini and cashew nuts in tangy brown sauce.

**SEAFOOD DELIGHT** 海鮮大燴 14.50  
Jumbo prawns, scallops and squid toss-cooked with snow peas, mushrooms, baby corns, water chestnuts, and carrots with a light ginger sauce. A fisherman's dream come true!

**JUMBO SCALLOPS WITH GARLIC SAUCE** 魚香干貝 12.75  
Tender, plump Eastern scallops cooked in a hot spicy garlic sauce.

**DRY-BRAISED JUMBO SCALLOPS** 乾燒干貝 12.75  
Plump and succulent scallops dry-braised in chili paste with chopped onions, garlic, and tomato paste. (The best in Humboldt County.)

**PRAWNS IN LOBSTER SAUCE** 蝦龍糊 12.75  
Jumbo prawns, whipped eggs and black bean – garlic paste into a special lobster flavored sauce.

**PRAWNS WITH ASSORTED VEGETABLES** 什錦蝦仁 12.75  
Jumbo prawns sauteed with Chinese peas, Chinese greens, bamboo shoots, water chestnuts, and other seasonal vegetables. A colorful combination!

**PRAWNS WITH CHINESE PEAS** 雪豆蝦仁 12.75  
Jumbo prawns sauteed with tender Chinese peas and water chestnuts in a light seasoning sauce.

**SWEET & SOUR PRAWNS** 甜酸蝦仁 12.75  
Jumbo prawns deep fried in batter, mixed with bell peppers, pineapple chunks, and onion folded into Chef's special sweet and sour sauce.

**KUNG PAO PRAWNS** 宮保蝦仁 12.75  
Jumbo prawns in a light batter, deep fried until crispy, are combined with bell peppers and water chestnuts prepared in a hot and spicy seasoned sauce.

**DRY BRAISED PRAWNS** 乾燒明蝦 12.75  
Succulent jumbo prawns seasoned and spiced, braised in chili paste, tomato sauce, garlic and ginger. Spicy and juicy!

**PRAWNS WITH SIZZLING RICE** 鍋巴蝦仁 12.75  
Jumbo prawns, bamboo shoots, mushrooms, broccoli and Chinese peas over a golden sizzling rice crust.

**CHEF'S SAUTEED PRAWNS** 12.75  
Jumbo prawns sauteed in a sauce of garlic. Served over fresh snow peas.

**HUNAN'S LOVERS' PRAWNS** 鴛鴦蝦 14.50  
A Hunan specialty! This is beautiful! Half the prawns are sauteed in a light sauce, half in tomato sauce with chili paste, and garlic. Served side by side, divided by slices of fresh tomato.

## Hot and Spicy!

You may ask for mild or extra spicy.

Some ingredients may not be included in the description of dish.

Vegetarian, Diet and Low Sodium dishes can be prepared as you desire.

## Pork 猪肉類

Served with Steamed Rice

- SZE-CHUAN PORK** 四川肉絲 10.50  
Shredded pork and onions stir fried with bamboo shoots and carrots. It's HOT!!

- BBQ PORK WITH VEGETABLE** 什錦叉燒 10.50  
Sliced BBQ pork with combination vegetable. An all time favorite!

- MU SHU PORK (6)** 木須肉 10.50  
Strips of pork sauteed with fluffed eggs, shredded cabbage, bamboo shoots, and tree mushrooms wrapped in a paper thin pancake. Served with Peking sauce and slivers of green onion.

- SWEET & SOUR PORK** 古老肉 10.50  
Cubes of choice pork filet deep fried in batter combined with bell peppers, onion, and pineapple chunks in a sweet and sour sauce.

- PORK IN GARLIC SAUCE** 魚香肉絲 10.50  
Strips of pork sauteed with fresh ginger, bamboo shoots and tree mushrooms. Toss-cooked with chili and garlic in a dark seasoned sauce.

- PORK WITH IMPERIAL SAUCE** 京都里肌 10.50  
Chunks of choice pork filet deep fried in a light batter, tossed in an aromatic sauce of Worcestershire, tomato sauce, soy sauce and five spices powder.

## Fried Rice 炒飯類

- STEAMED RICE** (Per Person) 白飯 2.25  
**CHICKEN FRIED RICE** 雞炒飯 7.75  
**PORK FRIED RICE** 揚州炒飯 7.75  
**VEGETABLE FRIED RICE** 素炒飯 7.75  
**HUNAN FRIED RICE** 湖南炒飯 8.50  
**SHRIMP FRIED RICE** 蝦仁炒飯 8.50

## Chow Mein 炒麵類

(Pan-fried soft noodles)

- PORK CHOW MEIN** 叉燒炒麵 7.95  
**BEEF CHOW MEIN** 牛肉炒麵 7.95  
**CHICKEN CHOW MEIN** 雞炒麵 7.95  
**VEGETABLE CHOW MEIN** 素炒麵 7.95  
**SHRIMP CHOW MEIN** 蝦炒麵 8.50  
**HUNAN CHOW MEIN** 湖南炒麵 8.50

## Vegetables 蔬菜類

Served with Steamed Rice

- HUNAN EGG PLANT** (seasonal) 魚香茄子 9.95  
Fresh egg plant deep fried with garlic, red chili paste, tree mushrooms, and bamboo shoots in a brown spicy sauce.

- CASHEW BROCCOLI** 腰果芥蘭 9.95  
Fresh broccoli quick-sauteed with garlic and cashew nuts in a light sauce.

- VEGETABLE DELITE** 素什錦 9.95  
Fresh broccoli, Chinese peas, bamboo shoots, water chestnuts, black mushrooms, carrots, Chinese greens, toss-cooked in a light sauce. A very healthy and delightful dish.

- CURRIED VEGETABLES** 9.95  
Mixed vegetables with curried sauce.

- CHINESE PEAS WITH WATER CHESTNUTS** 雪豆馬蹄 9.95  
Fresh tender snow peas sauteed with water chestnuts in a light seasoned sauce.

- SZE-CHUAN TOFU (🔥), OR IMPERIAL TOFU** 9.95  
Tofu deep fried in batter and blended into Sze-chuan hot sauce or imperial sauce.

- HOT BEAN CAKE** 麻婆豆腐 9.95  
(Ma por Tofu)  
Chili and garlic, quick sauteed with bean cake and dark sauce. Served with a scattering of ground Sze-chuan peppercorns. A very famous and popular Sze-chuan dish.

- TOFU WITH VEGETABLES IN CROCK** 豆腐煲 9.95  
Tofu deep fried with combination vegetables, ginger and light sauce.

- FRESH MUSHROOMS & BROCCOLI** 9.95  
Fresh mushrooms with broccoli, ginger and garlic stir fried in white sauce.

- TENDER GREENS WITH GARLIC SAUCE** 9.95  
Chinese greens, sauteed with fresh garlic in white sauce.

- SZE-CHUAN VEGETABLES** 9.95  
Fresh broccoli, Chinese peas, bamboo shoots, water chestnuts, mushrooms, carrots, Chinese greens, toss-cooked in a dark seasoned spicy sauce.

## Beverages

(no refills for sodas)

- |              |      |         |      |
|--------------|------|---------|------|
| PEPSI        | 2.75 | ICE TEA | 2.75 |
| DIET PEPSI   | 2.75 | MILK    | 2.75 |
| SIERRA MIST  | 2.75 | COFFEE  | 2.75 |
| ROOT BEER    | 2.75 | JUICE   | 2.95 |
| MOUNTAIN DEW | 2.75 |         |      |

*Freshness is our Secret*

We use the freshest ingredients to prepare exotic dishes.  
Relax and let your senses guide you. You be the judge.

# Gourmet Dinners

FOR TWO PEOPLE OR MORE

## CANTON DINNER ...18.00 Per Person

Won Ton Soup

### Appetizer Plates:

Crab-Cheese Puffs • B.B.Q. Pork  
Egg Rolls

### Main Entrees:

Sweet and Sour Pork • Broccoli Beef  
Pork Fried Rice

#### For Three add:

Black Mushroom Chicken

#### For Four add:

Prawns with Lobster Sauce

#### For Five add:

Vegetable Delight

#### For Six or more:

add portion to above dishes

## HUNAN DINNER ...19.00 Per Person

 Hot and Sour Soup

### Appetizer Plates:

Crab-Cheese Puffs • B.B.Q. Pork  
Egg Rolls

### Main Entrees:

Mongolian Beef •  Hunan Chicken  
Pork Fried Rice

#### For Three add:

Pork with Imperial Sauce

#### For Four add:

 Kung Pao Prawns

#### For Five add:

Crispy-Spicy Duck (Half)

#### For Six or more:

add portion to above dishes

# House Specialties

Served with Steamed Rice

## PRAWNS WITH

### HONEY WALNUTS 核桃蝦 13.95

Jumbo prawns deep fried in batter, mixed with tangy white cream sauce with mayonnaise, topped with candied walnuts.

## CRISPY-SPICY DUCK 香酥鴨

Authentic Sze-chuan style, but not hot.

Half . . . 12.75

Whole . . . 23.75

## GINGER CALAMARI 薑葱鮮魷 11.95

Fresh ginger, sliced calamari steak, and green onions in a hot flavored sauce with Sze-chuan peppercorns.

## CHICKEN WITH PRAWNS

### OR SCALLOPS 雞炒蝦 12.25

Sliced chicken, prawns, fresh broccoli, carrot, baby corn, and mushrooms in a light brown sauce. It's GOOD!

## MANDARIN COMBINATION 炒三鮮 12.25

Prawns, beef, chicken and BBQ pork, with all seasonable vegetables in a garlic brown sauce.

## SCALLOPS WITH BEEF 干貝牛 12.25

Deep sea scallops toss-cooked with sliced beef, bamboo shoots, carrots and snow peas, in a rich brown sauce.

## TRIPLE MUSHROOMS

### CHICKEN 三姑雞 11.95

Diced chicken stir fried with onions, black mushrooms, straw mushrooms, and button mushrooms in brown sauce. It's hearty & tasty.

## BLACK PEPPER LAMB 10.95

Sliced tender choice lamb filet sauteed with onions, black pepper, and fresh garlic sauce. A very popular dish in Hong Kong.

## SZE-CHUAN LAMB 10.95

Slices of tender lamb delicately blended in hot garlic and dark sauce. Served over rice noodles.

## GENERAL'S

### SPICY CHICKEN 大千雞 10.95

Chunks of boneless chicken breast marinated then deep fried and dipped in batter, sauteed with bell pepper and fried chili pods in a tingling hot and spicy sauce.

## CHICKEN

### WITH IMPERIAL SAUCE 10.95

Diced chicken dipped in batter and deep fried until golden-crunchy. Tossed in aromatic sauce of Worcestershire, tomato sauce, soy sauce and five-spices powder.

## SZE-CHUAN CHICKEN 四川雞 10.95

Diced chicken dipped in batter and deep fried until golden-crunchy. Flavored with Sze-chuan hot sauce.

## DOUBLE FACE NOODLE 12.25

Chicken, prawns and beef, sauteed with fresh broccoli, carrots, mushrooms, and Chinese peas. Toss-cooked in a dark seasoned sauce.

## FRESH GREEN BEANS (seasonal) 9.95

with Beef . . . 10.95

with Chicken . . . 10.50

with Pork . . . 10.50

with Lamb . . . 10.95

with Prawns . . . 12.75

## SOLEFISH IN BLACKBEAN SAUCE 17.95

# Luncheon Combination

Lunch is served from 11:30 a.m. to 3:00 p.m. (12:00 to 3:00 p.m. on Sat. & Sun.)  
(take out is available). With each selection, you will be served Pork Fried Rice  
(or Steamed Rice), Chicken Chow Mein, Egg Roll, Fruit and a choice of Soup  
or a trip to the Salad Bar.

(Luncheon Combination is not served on Mother's Day.)

## 雞鴨類 *Chicken* 10.75 each

- |                        |                             |
|------------------------|-----------------------------|
| Almond Chicken         | Moo-Goo Gai-Pan             |
| 🔥 Kung Pao Chicken     | Chicken with Imperial Sauce |
| Sweet and Sour Chicken | 🔥 Sze-chuan Chicken         |
| Cashew Chicken         | 🔥 General Spicy Chicken     |
| 🔥 Hunan Chicken        | Greenbeans with Chicken     |
| 🔥 Curried Chicken      |                             |

~and more~

## 豬肉類 *Pork* 10.75 each

- |                          |                             |
|--------------------------|-----------------------------|
| Sweet and Sour Pork      | B.B.Q. Pork with Vegetables |
| 🔥 Pork with Hot Sauce    | 🔥 Sze-chuan Pork            |
| Pork with Imperial Sauce | Greenbeans with Pork        |

~and more~

## 牛肉類 *Beef & Lamb* 11.00 each

- |                        |                      |
|------------------------|----------------------|
| Beef with Chinese Peas | Black Pepper Lamb    |
| Broccoli Beef          | 🔥 Sze-chuan Beef     |
| Mongolian Beef         | 🔥 Hot & Sour Beef    |
| Beef with Vegetables   | Greenbeans with Beef |
| 🔥 Sze-chuan Lamb       |                      |

~and more~

## 海鮮類 *Seafood* 11.25 each

- |                           |                        |
|---------------------------|------------------------|
| Prawns with Lobster Sauce | 🔥 Sze-chuan Prawns     |
| Prawns with Vegetables    | 🔥 Dry Braised Prawns   |
| Sweet and Sour Prawns     | Greenbeans with Prawns |
| 🔥 Kung Pao Prawns         |                        |

~and more~

## 蔬菜類 *Vegetables* 10.75 each

- |                                    |                   |
|------------------------------------|-------------------|
| Chinese Peas with Water Chestnuts  | Cashew Broccoli   |
| Tendergreens with Garlic Sauce     | 🔥 Hot Bean Cake   |
| Fresh Mushrooms with Broccoli      | Vegetable Delight |
| Fresh Greenbeans with Garlic Sauce | 🔥 Szechuan Tofu   |
| 🔥 Fresh Greenbeans Szechuan Style  | Imperial Tofu     |

~and more~

**Vegetarian Soup, Salad and Spring Roll are available upon request.**

🔥 **Hot and Spicy!**

## *Salad Bar*

Not available for take out orders.

**10.75**