

正宗唐人风味菜 Authentic Chinese Cuisine

六人和菜for six:	\$95 /Sunday 85	A (选1汤select 1) + B (全部all)
八人和菜for eight:	\$119 /Sunday 108	A (选1汤select 1) + B (全部all) + C (选2菜select 2)
十人和菜for ten:	\$139 / Sunday 125	A (选1汤select 1) + B (全部all) + C (选4菜select 4)

A: (2位起每位\$4 per guest)

A1 蟹肉玉米羹 Crab Stick cream of corn soup

A2 西湖牛肉羹 Westlake beef soup

A3 海鲜豆腐羹 Seafood tofu soup

B:

B1 椒盐鱿鱼	10	B2 黑椒牛仔骨	16
Five Spice Salt & Pepper Calamari		Black pepper corn beef short rib	
B3 红烧牛腩煲	15	B4 是日时菜	10
Braised beef stew in a hot pot		Weekly fresh garden veggie	
B5 海鲜八珍豆腐煲	20	B6 香骨龙利球 (两味)	29
Combination of seafood & fried tofu sauté & served on hot pot		Filet of flute sauté w Veggie served on the pan fried whole fish	

C:

C1 水煮牛肉	13	C2 酸菜鱿鱼	10
Original Szechuan hot & spicy beef		Preserved pickled sauté with squid	
C3 榨菜肉丝豆腐干	11	C4 梅菜扣肉	12
Shredded pork sauté w dry bean curd & dry bean curd & Szechuan pickle		Pork belly slow cooked w Chinese country preserve cabbage	
C5 Hongkong Chow Mein 13/ seafood 15		C6 茄子豆腐煲	13
两面王 (choice of chicken,beef,shrimp,pork) hongkong styled cantonese chow mein		Egg plant & tofu, oyster mushroom in a ginger & garlic dark tangy sauce served in a hot pot	
C7 鼓汁花蚬	9	C8 姜葱虾 Ginger Shrimp	18
Clam in half shell w black bean garlic sauce		Shrimp Stir fry with ginger and green onion, sautéed to perfection	

D:

D1 花旗参炖春鸡	20	D2 姜葱龙虾 Ginger Lobster	28
Whole Cornish hen poached w American ginseng		Lobster Stir fry with ginger and green onion, sautéed to perfection	