



APPETIZERS

PRAWN AND HEIRLOOM TOMATO SALAD 大蝦蕃茄沙律

*Santa Barbara Prawn, Heirloom Tomato, Avacado,
Sweet Chili Dressing*

22.88

DUMPLING TRIO 三色餃子

*Pork, Chicken & Shrimp Dumplings
Jing Jiang Ginger Vinaigrette*

18.88

CANTONESE SPRING ROLLS 翡翠春卷

Assorted Asian Vegetables, Sweet Hawthorn Berry Sauce

9.88

CANTONESE RIBS 廣東燒排骨

Hong Kong-Style Honey-Glazed Ribs

15.88

MAINE LOBSTER DUMPLINGS 龍皇餃子

Steamed or Pan-fried, Served with Asian Vegetables, Jing Jiang Vinaigrette

17.88

SALT AND PEPPER SHRIMP 椒鹽蝦球

Wok-fried Prawns with Garlic and Chinese Spice

13.88

PAN SEARED SCALLOPS 沙茶北海道帶子

Hokkaido Scallops, Satay Sauce

17.88

SEARED FOIE GRAS 沙茶鵝肝

French Horn Beans, X.O. Sauce

28.88

SOUPS

LOBSTER DUMPLING SOUP 龍蝦雲吞湯

Spinach, Shimeji Mushrooms, Lobster Broth

16.88

PHILIP LO'S HOT AND SOUR SOUP 羅鈞酸辣湯

Jar Choy, Tofu, Wood Mushrooms, Egg Drop, Sea Cucumber

9.88

CANTONESE WONTON SOUP 港式雲吞湯

Pork and Shrimp Dumplings

9.88

CHICKEN CORN CHOWDER 雞茸粟米羹

Sweet Corn, Minced Chicken

9.88

CHEF'S SPECIAL SOUP 廣東老火湯 (每位)

Hong Kong Style – Daily Recipe, Please Inquire with Your Server

9.88 per person



ENTRÉES

LIVE SOYA PRAWNS 生抽煎蝦

*Santa Barbara Prawns,
Wok-fried with Chinese Soya*

38.88

WALNUT PRAWNS 合桃蝦球

Jumbo Gulf Prawns, Honey-Glazed Walnuts

28.88

SOYA CHILEAN SEA BASS 蜜燒銀雪魚

*Chilean Sea Bass, Far Dew Wine, Ginger Soy, Snow Peas,
Shiitake Mushrooms, Crispy Leeks, Papaya Salad*

38.88

GRILLED ATLANTIC SALMON 豉汁鮭魚

Wok-grilled Salmon Filet, Black Bean Sauce, Crispy Basil

28.88

LIVE MAINE LOBSTER 1.5LB/2.5LB 薑葱龍蝦

Cantonese Classic Wok-fried with Ginger and Scallion

60.88/120.88

SINGAPORE-STYLE LIVE DUNGENESS CRAB 星洲辣蟹

Nan Yang Chili Paste with Diced Tomato and Egg, Served with Fried Steam Buns

56.88

CRISP YELLOW STRIPED SNAPPER 乾燒鮮鯛魚

Sweet and Spicy Tomato Sauce, Leeks, Black Fungus, Carrots, Shimeji Mushrooms

48.88

IMPERIAL PEKING DUCK 北京片皮鴨

*First Course: Tableside Service with Crepes,
Scallion, Shredded Cucumber and Hoi Sin Sauce.*

*Second Course: Wok-tossed Diced Duck Meat with Jiacama,
Bamboo Shoots and Black Mushroom, served in Butter Lettuce Cups*

79.88

GENERAL CHICKEN 左宗棠雞

*Original Recipe of The Famous Chin Dynasty General, Chung Tong,
Sweet and Spicy*

26.88

TRADITIONAL LEMON CHICKEN 香檸軟雞

Tender Crispy Chicken Breast, Sautéed Vegetables, Lemon Sauce

26.88

SWEET AND SOUR PORK 甜酸咕嚕肉

Caramelized Pork Tenderloin, Costa Rican Pineapple

27.88

PRIME BEEF TENDERLOIN 黑椒牛柳

Wok-fried Prime Beef Filet, Black Pepper Sauce

39.88

BRAISED KOBE SHORT RIBS 神戶牛仔骨

Pickled Mustard Greens, Wu Xi Sauce

48.88

MONGOLIAN BEEF 蒙古牛肉

Wok-fried Flank Steak, Broccoli, Flore Ties

28.88



RICE & NOODLES

NEPTUNE'S SEAFOOD PILLOW 海鮮兩面黃
Wok-fried Noodles, Sea Scallops, Prawns, Dungeness Crab
33.88

WOK-FRIED VEGETABLE NOODLES 素菜炒麵
Wok-fried Soft Noodle, Served with Assorted Seasonal Vegetables
19.88

SZECHUAN PORK CHOW MEIN 川式肉絲炒麵
Shredded Pork, Julienne Asian Vegetables, topped with Crispy Taro
19.88

SEAFOOD FRIED RICE 菠蘿海鮮炒飯
Fried Rice with Fresh Pineapple, Crab Meat, Scallops and Prawns
26.88

SIGNATURE FRIED RICE 知味炒飯
Diced Yam, Chinese Sausage, Egg White and Ham
19.88

STEAMED JASMINE RICE 絲苗白飯
Traditional Steamed Rice
2.88

VEGETABLES

TOFU WITH SHIITAKE 紅燒豆腐煲
Braised Tofu, Shiitake Mushrooms, Baby Bok Choy
22.88

MAPO TOFU 麻婆豆腐
Szechwan-Style Spicy Tofu
22.88

SEASONAL SAUTÉE 山珍素醬
Wok-fried Mushroom, Lotus Root, Snow Peas
24.88

BRAISED EGGPLANT 梅辣茄子
Chinese Eggplant with a Spicy Plum Sauce, served in a Clay Pot
Side Order 10.88 Entrée 19.88

DAILY FRESH FARM GREENS 青菜
Choice of Baby Bok Choy, Choy Sum, Spinach, Chinese Broccoli or American Broccoli sautéed with Minced Garlic
Side Order 10.88 Entrée 19.88

ASPARAGUS 豉汁梨筍
Wok-tossed in Black Bean Sauce
Side Order 12.88 Entrée 24.88

X.O. STRING BEANS X.O. 四季豆
Wok-fried String Beans, X.O. Chili Sauce
Side Order 12.88 Entrée 24.88