

Appetizers

SPRING ROLLS A mildly seasoned blend of fresh shrimp, ground pork and vegetables delicately wrapped in a thin pasta skin, and deep fried to crispy perfection.

VEGETABLE SPRING ROLLS A delicious blend of cabbage, carrots and Chinese black mushrooms wrapped in a thin pasta skin, and deep-fried to a golden perfection.

BEIJING RAVIOLI Marinated morsels of ground pork, shrimp and Chinese cabbage wrapped in fresh pasta skin and pan fried to golden brown.

SCALLION PIE Fresh Chinese bread with scallion pan fried to crisp.

JADE DUMPLING Vermicelli, eggs, and Chinese black mushrooms carefully wrapped in green pasta.

SALMON SKEWERS Marinated salmon filets grilled on an open fire.

SZECHUAN WONTON* Homemade wontons served on a bed of fresh bean sprouts smothered with a spicy peanut sauce.

LETTUCE WRAP Minced chicken breast meat stir-fried with celery, onion and pine nuts to be wrapped in fresh lettuce leaves with hoisin sauce.

CHINESE SPARE RIBS Slow roasted baby back ribs topped with our homemade barbeque sauce and finished on the grill.

BEEF SKEWERS Strips of marinated beefsteak, grilled on an open fire.

CHICKEN SKEWERS Tender chicken breast meat marinated and grilled on open fire.

SHRIMP COCKTAIL Jumbo shrimp lightly battered and fried, served with our own spicy sauce.

NOBLE CALAMARI Sectioned calamari tubes battered and fried to crisp, served with our own spicy sauce.

Soups

HOT AND SOUR SOUP* A delightful Szechuan blend of pork, tofu, bamboo shoots, mushrooms, and eggs immersed in a thick, spicy broth with pepper and vinegar.

WONTON SOUP Small dumplings stuffed with shrimp and pork centered in a light chicken broth and garnished with scallion.

EGG DROP SOUP Chicken and egg white simmered in a thickened broth, topped with chopped scallions.

SZECHUAN SOUP* Julian pork and pickled cabbage simmered in light chicken broth.

SPINACH, MUSHROOM & TOFU SOUP A vegetarian delight, healthy and light.

MEATBALL SPINACH Delicately prepared minced shrimp and pork balls simmered in light chicken broth.

SEAFOOD SOUP Shrimp, scallops, lobster and sea-bass morsels simmered in a thick broth with vegetables

*** Indicate the entrée is spicy.**

Poultry

SESAME CHICKEN Crispy pieces of chicken breast meat stir-fried in a slightly sweet and tangy sauce with green and red peppers sprinkled with sesame seeds.

CHICKEN WITH BLACK PEPPER SAUCE* Wok seared breast meat stir-fried with onions, red peppers and zucchini in black pepper sauce.

CHICKEN SATAY* Slices of breast meat stir-fried in a spicy peanut flavored sauce with pea pods and onions.

GENERAL TSAO'S * Crispy pieces of thigh meat double fried and smothered in spicy brown sauce. It is served with fresh broccoli, carrots and zucchini.

RAINBOW CHICKEN Breast meat stir-fried with season's freshest vegetables in our white wine sauce.

LETTUCE WRAP Minced chicken breast meat stir-fried with celery, onion and pine nuts to be wrapped in fresh lettuce leaves with hoisin sauce.

FESTIVAL CHICKEN White meat wok fried with fresh bean sprouts, carrots, celery, onion and green peppers.

PEKING DUCK Traditional favorite, Long Island duck slowly roasted in Chinese oven. The crispy skin and succulent meat are expertly carved to be wrapped in thin pancakes with hoisin sauce and scallion.

CURRY CHICKEN HOT POT* Chunks of white meat simmered in clay pot with onions, potatoes, green and red peppers in curry sauce.

KUNG BAO CHICKEN* Stir-fried succulent chicken thigh meat with red and green peppers, bamboo shoot, and peanuts in spicy Szechuan sauce.

MOOSHOO CHICKEN Tender breast meat stir fried with cabbage, mushroom and eggs and served with thin pancakes.

Beef, Pork & Lamb

STIR-FRIED PORK WITH SCALLIONS* Sliced tenderloin prepared with onion and scallion in a spicy brown sauce.

SESAME PORK Crispy pieces of pork tenderloin stir-fried with red and green peppers and a slightly sweet brown sauce.

PORK SATAY* Sliced tenderloin stir fried with snow peas and onion in an Indonesian peanut sauce

MOO SHOO PORK Fresh cabbage, mushroom, and eggs stir fried with hoi san sauce and served with Chinese pan cakes.

PORK WITH PICKLED VEGETABLE* Julienne pork tenderloin stir-fried with Chinese pickled cabbage in slightly spicy sauce.

BEEF WITH PORTABELLA MUSHROOMS Flank steak stir-fried with fresh portabella mushrooms and onion in a tasty brown sauce.

MONGOLIAN BEEF Sliced steak stir-fried with scallion in a zesty brown sauce. Served on a sizzling hot platter.

BEEF TENDERLOIN STEAK* Filet of beef served with onion, zucchini and peppers in zesty black pepper sauce.

ORANGE BEEF Flank steak battered and deep-fried to crisp then stir-fried in our orange sauce with broccoli, carrots, and zucchini.

MONGOLIAN LAMB Tender leg of lamb sliced and stir-fried with fresh scallion in zesty brown sauce.

***Indicates entrée is hot and spicy.**

Seafood

HUNG SHAO SHRIMP Stir-fried with ginger and scallion in lightly sweetened brown sauce on a bed of sautéed cucumbers.

SHRIMP WITH ASPARAGUS Jumbo gulf shrimp stir-fried with fresh asparagus, red pepper and cashew in our white wine sauce.

SESAME SHRIMP / SCALLOPS Battered and fried in our sesame sauce with pineapple chunks and peppers.

ASIAN SEABASS Chilean sea bass filets grilled on open fire then smothered with our own rich and slightly sweet brown sauce, served with fresh asparagus.

THAI SALMON Grilled filet and seasoned with Thai ginger and lime sauce. It is served with asparagus.

CHINESE STEAM FISH Chileans sea bass filet steamed with ginger and scallion flavored with light brown sauce.

S & P SHRIMP Jumbo shrimp in shell quick fried in hot oil flavored with ginger, garlic, salt and pepper, a traditional Chinese recipe.

CHENGDU SCALLOPS* Sautéed large sea scallops and crab meat served on a bed of spinach then covered with spicy Chengdu sauce.

SEAFOOD BASKET Shrimp, scallops, lobster, calamari, and Chilean sea bass stir-fried in light satay sauce with macadamia nuts and celery served in potato basket.

Primarily Vegetables

FOUR SEASONS GREEN BEANS Fresh beans cooked until tender then stir-fried with minced pork and Szechuan pickled vegetable.

MAW PAW TOFU* Stir-fried with minced pork and black mushrooms in spicy doe bun sauce.

EGGPLANT YU SHENG Asian eggplants prepared with minced pork in garlic sauce.

SAUTÉED SPINACH Fresh spinach sautéed with Chinese garlic sauce.

SEASONAL CHINESE VEGETABLE Fresh authentic Chinese vegetable prepared in traditional sauces.

Salads & Pastas

CHINESE BEEF OR SHRIMP SALAD Cold rice noodles with assorted vegetable in spicy peanut sauce topped with marinated shrimp or beef steak grilled on open fire.

COLD CHICKEN WITH CUCUMBER Hand pulled breast meat with threaded cucumber flavored with sesame oils, soy sauce and rice wine served on vermicelli noodles.

CHEF'S NOODLES Pan-fried noodles with chicken, pork and shrimp and assorted vegetables in rich brown sauce.

SINGAPORE NOODLES Thin rice noodles prepared with shrimp, roast pork and chicken in light curry sauce.

NOBLE LO-MEIN Fresh egg noodles sautéed and stir-fried with shrimp, barbequed pork and chicken.

BEEF HAW FEN Chinese rice pasta stir-fried in brown sauce with sliced steak, bean sprouts, onion and scallion.

ASK ABOUT OUR HOME MADE DESSERTS