

Noble House

ALWAYS AUTHENTIC, ALWAYS DISTINCTIVE

Appetizers

SPRING ROLLS (2) A mildly seasoned blend of fresh shrimp, pork, crabmeat and sautéed vegetables wrapped in a thin pasta skin and deep-fried to a crispy perfection.

VEGETARIAN SPRING ROLLS (2) A delicious blend of cabbage, carrots and Chinese black mushrooms wrapped in a thin pasta skin and deep-fried to a golden perfection.

SZECHUAN WONTON (6)* Homemade wontons served on a bed of fresh bean sprouts smothered with a spicy peanut sauce.

SCALLION PIE Pan -fried layered dough with scallion and sesame seeds.

BEIJING RAVIOLI Minced pork and shrimp with scallion wrapped in homemade pasta and pan fried to perfection, served with ginger soy sauce.

STEAMED JADE DUMPLINGS Marinated vegetables, mushroom, eggs, and vermicelli wrapped in fresh spinach pasta.

SALMON SKEWERS Fresh filet of salmon marinated and grilled on an open fire.

CHICKEN SKEWERS Marinated tender breast meat , grilled on a open fire.

CALAMARI Sectioned calamari tube battered lightly and deep-fried to perfection served with our own spicy sauce.

Soups

HOT AND SOUR* A Szechwan blend of pork, tofu, egg, bamboo shoots and mushrooms immersed in a thick broth seasoned with pepper and vinegar.

WONTON Homemade shrimp and pork filled dumplings centered in our own lightly seasoned chicken broth.

CHICKEN VELVET EGG DROP Diced chicken simmered in a thickened broth.

VEGETABLE TOFU Fresh zucchini, carrots, and mushroom coupled with tofu to make a healthy alternative.

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

Pastas

CUCUMBER AND CHICKEN Hand pulled chicken breast meat with finely threaded cucumber served with rice noodles and our own dressing.

BEIJIN NOODLES* Traditional meat in spicy bean sauce served with scrambled egg and threaded cucumbers on fresh noodles.

CHEF'S PAN FRIED NOODLES Shrimp, roast pork and chicken stir-fried with season's vegetables served on crispy pan-fried noodles.

SINGAPORE NOODLES* Chicken, barbecued pork and shrimp stir-fried with thin rice noodles with a light curry sauce

BEEF HAW FEN Soft rice noodles stir-fried with scallion and fresh bean sprouts in tasty brown sauce.

Tea, Coffee, Pepsi Soft Drinks and bottle water.

*Indicates dishes that are Hot and Spicy

Poultry

SESAME CHICKEN Lightly battered chicken white meat deep fried to a crisp then stir-fried in our slightly sweet brown sauce. Garnished with red and green pepper.

CHICKEN & PINENUTS LETTUCE WRAP Minced white meat stir-fried with celery and pine nuts to be wrapped in fresh lettuce leaves with hoi san sauce.

GARLIC CHICKEN White meat stir-fried with fresh vegetables in a brown sauce.

CURRY CHICKEN HOT POT* tender chicken white meat, potatoes, green and red pepper slowly cooked in curry sauce.

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

GENERAL'S CHICKEN* Boneless dark meat lightly battered and stir fried in our spicy brown sauce. Served with fresh broccoli.

BLACK PEPPER CHICKEN* Sliced chicken breast meat stir-fried with onions, green and red pepper in a spicy brown sauce

FESTIVAL CHICKEN Threaded white meat chicken stir-fried with fresh bean sprouts, celery, onion and green peppers.

Beef & Pork

BEEF SATAY* Tender flank steak stir-fried with snow peas and onions in a spicy peanut brown sauce.

ORANGE BEEF Expertly marinated flank steak, quick fried until crispy, then sautéed in our spicy brown sauce with broccoli.

BEEF WITH PORTABELLA MUSHROOM Slices of juicy steak stir-fried with fresh portabella mushroom in a rich brown sauce.

MOO SHOO PORK Shredded pork tenderloin, cabbage, mushrooms, and eggs stir-fried and served with hoi san sauce and thin pancakes.

PORK TENDERLOIN WITH SCALLION* Slices of pork stir-fried with scallions and onions in spicy brown sauce.

Seafood

ASIAN SALMON Farm raised Alaskan salmon fillets grilled and topped with a tasty brown sauce. Served with fresh asparagus.

CHENG DU SCALLOPS* Fresh sea scallops stir-fried in spicy Cheng Du sauce and served on a bed of sautéed spinach.

THAI SALMON Filet pan fried and seasoned with lime juice, ginger and garlic, served with fresh asparagus.

SESAME SHRIMP AND SCALLOPS Lightly breaded and stir-fried in a slightly sweet and tangy brown sauce with pineapple, red and green peppers all topped with sesame seeds.

STEAM CHILEAN SEABASS Fresh filet steamed with ginger and scallion in light sauce. Served with steamed broccoli.

SHRIMP WITH ASPARAGUS Stir fried in white wine sauce with cashew nuts.

Primarily Vegetables

All offerings can be ordered without meat

VEGETABLE MOO SHOO Fresh cabbage, three kinds of mushrooms, and eggs stir-fried and served with hoi san sauce and thin pancakes.

EGGPLANT YU HSIANG Large pieces of baby eggplant stir-fried with minced pork in our own delectable garlic sauce and topped with scallions.

FOUR SEASON STRING BEANS Garden fresh green beans cooked to crisp tenderness and stir-fried with salt, pepper minced pork and Chinese pickled vegetables.

VEGETARIAN DELIGHT Carrots, onions, zucchini, mushrooms, broccoli and peapods stir-fried in a light white wine sauce.

VEGETABLE CURRY* Asian eggplant, zucchini, snow peas, broccoli and Chinese cabbage simmered in spicy curry sauce.

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