

Asian Fusion

(We predict you'll have the good fortune of a delicious meal.)

Appetizers

Vegetable Dumplings

Steamed or Pan-fried, Pot Sticker Dip

Steamed Barbecue Pork Buns

Crispy Crab Wontons

Spicy Plum Sauce

Harvest Spring Rolls

Vegetables, Mushrooms, Glass Noodles,
Crisp Wrap, Sweet-chili Dip

Lightly Battered Salt and Pepper Calamari

Barbecue Pork Spare Ribs

Drum-roasted, Tossed in Chinese Barbecue Sauce

Tse's Chicken in Soothing Lettuce Wraps

Quickly-cooked Spiced Chicken, Lettuce Cups

Soups and Salads

Hot and Sour Soup

Barbecue Pork, Bean Curd, Wood Ear Mushrooms, Bamboo Shoots,
Spiked with Vinegar and White Pepper

Egg Drop Soup

Chinese Chicken and Corn Soup Thickened with Egg White

Chinese Chicken Salad

Shredded Chicken and Vegetables, Asian Dressing

Shrimp Salad

Crispy-fried Shrimp in Spring Roll Wrapper, Vegetable Slaw with Ginger Dressing

Noodles and Rice

Singapore Street Noodles

Shrimp, Barbequed Pork, Bean Sprouts,
Rice Noodle, Yellow Curry

Cantonese Vegetable Chow Fun

Stir-fried Wide Rice Noodles, with
Choice of Vegetarian, Chicken or Beef

Lo Mein

Stir-fried Egg Noodles, Bok Choy, Pork, Chicken,
Beef, Carrots, Onions, Bell Peppers

Fried Rice

Mixed with Egg, Soy and Sliced Scallions,
Choice of Chicken, Barbecue Pork, Shrimp or
Vegetable

Cover Charge of \$15 Per Person Applies

If you have any type of food allergy, please advise your Waiter before ordering.

Seafood, Poultry and Meat

Served with Steamed Jasmine Rice

Spicy Fish

Crisp-fried Grouper Fillets, Chili Sauce,
Stir-fried Vegetables

Cantonese Scallops

Stir-fried Sea Scallops with Garlic and
Snow Peas in a Light Soy Sauce

Shredded Sesame Chicken

Stir-fried with Chinese Herbs and Vegetables,
Cantonese-style

Sweet and Sour Pork

Stir-fried, Pineapple Chunks, Bell Peppers

Wok-charred Beef

Stir-fried Broccoli Florets, Shitake Mushrooms,
Soy Sauce

Vegetarian Mapo Tofu

Silky Tofu, Mushrooms, Carrots and Scallions,
in Sauce of Chili, Garlic and Pepper

Lemon Pepper Shrimp

Stir-fried Jumbo Shrimp in Light Lemon and
Black Peppercorn Glaze

Kung Pao Chicken

Quick-fired with Peanuts, Chili, Scallions
One of Our Favorites

Moo Shoo Pork

Chinese Classic Served with Hoi Sin Sauce
and Thin Pancakes

Chengdu Spiced Lamb

Sizzling Silk Road-spiced Lamb Chops,
on Caramelized Onions, Peanut Sauce

Orange Peel Beef

Tossed with Fresh Orange Peel in Spicy Sauce

Szechuan Braised Beef

Signature Dish
Wok-fried, Chilies, Scallions,
Hot Pepper Sauce

Compliment with Either:

Sauvignon Blanc, Grove Mill, Marlborough, New Zealand
\$7.75 per Glass or \$32.00 per Bottle

Riesling, Chateau Ste. Michelle, Columbia Valley, Washington State, USA
\$6.75 per Glass or \$28.00 per Bottle

Pinot Noir, Schug, Carneros, California, USA
\$12.00 per Glass or \$49.00 per Bottle

House Specialties

**Requires an additional \$10 per person above the normal Cover Charge.*

Szechuan Stir-fried Lobster Tail*

Wok-fried with Chinese Vegetables

Desserts

Flight of Oriental Crème Brûlée

Green Tea, Ginger, Azuki

Coconut Tapioca Pudding

Spiced Mango, Orange Syrup

Five-spice Chocolate Cake

Matcha Ice Cream, Ginger-infusion

Warm Banana Pancakes

Caramelized Banana Sauce, Coconut Ice Cream

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