

Chicken



515. CHICKEN SIZZLING RICE (Shanghai)
Tender breast sliced with vegetables in sizzling rice crust.
雞鍋粳.....\$11.25

517. FORMOSA DELIGHTS (Mandarin)
Chicken and shrimp with diced vegetables very special taste.
燻雙丁.....\$11.55



519. DRAGON-HORSE CHICKEN (Shanghai)
Sliced chicken breast sautéed with mushrooms snow peas small shrimp napa cabbage and crispy dragon horse bread.
龍馬雞.....\$11.25

511. CHICKEN WITH CURRY (Canton)
Tenderloin chicken with onions green peas carrots on rich curry sauce.
咖哩雞.....\$9.95

513. CHICKEN WITH FIVE FLAVOR SAUCE (Szechwan)
Diced white meat with assorted vegetables in special five flavored sauce.
川味雞.....\$9.95

516. CHICKEN WITH PECANS (Shanghai)
Marinated diced chicken sautéed with plum sauce topped with crispy pecans.
核桃雞.....\$11.75

514. PINEAPPLE CHICKEN (Canton)
Sliced chicken breast with pineapple chunks mushrooms and water chestnuts in dark sweet sauce.
鳳梨雞.....\$9.95

518. ALMOND FRIED CHICKEN (Canton)
Braised boneless chicken served on a bed of cabbage with tasty brown gravy topped with crushed almonds.
杏仁炸雞.....\$10.75

520. CHICKEN WITH BLACK BEAN SAUCE
Diced chicken with ginger garlic black beans and green onion served in a wine sauce for a wonderful mildy and spicy taste.
豆豉雞.....\$11.25

Duck



 521. MANDARIN DUCK (Mandarin)

Press boneless meat deep fried then steamed with cabbage and fresh ginger in a rich brown sauce.

本樓鴨.....\$12.55

522. WOR SAW DUCK (Canton)

Braised boneless duck served on a bed of cabbage with a tasty gravy topped with crushed almonds.

鍋燒鴨.....\$12.55

523. CRISPY DUCK (Shanghai)

(Half) Twice cooked duckling marinated in aromatic spices steamed and then deep fried till crispy

香酥鴨.....\$12.55

524. PINEAPPLE DUCK (Canton)

Boneless Long-island duck prepared with pineapple in our own sweet and sour sauce

鳳梨鴨.....\$12.55

 525. PEKING DUCK (Mandarin)

Traditional Mandarin dish crispy duck skin & tender meat wrapped in thin Mandarin pancakes with scallions & plum sauce

北京鴨.....\$26.95

*Please allow an additional 15-20 minutes for Duck Entrees.

Beef



601. BEEF WITH GREEN PEPPER (Mandarin)
Beef slices sautéed with green peppers and onions
青椒牛.....\$10.75

602. BEEF WITH BROCCOLI (Mandarin)
Beef slices lightly stir fried with fresh broccoli
芥蘭牛.....\$10.75



607. PRINCESS STEAK KEW (Szechwan)
Hearty pieces of rib eye stirred with Szechwan pepper corns and broccoli on side in a fabulous Hot Sauce.
炒牛球.....\$11.95

603. BEEF WITH CHINESE VEGETABLES (Mandarin)
Tender sliced beef sautéed with snow peas mushrooms water chestnuts bamboo shoots carrots baby corn and Chinese cabbage
素菜牛.....\$10.75

604. MOO-SHU BEEF (Mandarin)
Shredded beef sautéed with cabbage bamboo shoots bean sprouts with cloud ear mushrooms and egg (her wrapped) in thin Uzacain pancakes
木須牛.....\$11.25

605. WONDERFUL BEEF (Canton)
Tender sliced beef with mushrooms bamboo shoots water chestnuts snow peas in a medium spicy sauce poured into a hot glaze to sizzle
沙茶牛.....\$11.25

609. BEEF WITH SNOW PEAS (Mandarin)
Tender sliced beef sautéed with fresh snow peas
雪豆牛.....\$10.95

Beef



608. MONGOLIAN BEEF (Peking)
Sliced beef sautéed with scallions in brown sauce.
蔥爆牛.....\$10.75



615. BEEF WITH FIVE FLAVOR SAUCE (Szechwan)
Tender beef sautéed with Chinese vegetables in flavor sauce.
川味牛.....\$10.75

612. HOT SPICY BEEF (Hunan)
Exotic hot beef dish, sautéed with celery carrots green onions in special hot sauce
干燒牛.....\$10.75

614. BEEF WITH GARLIC SAUCE (Szechwan)
Tender beef sliced with water chestnuts wood ear mushrooms in rich hot red pepper garlic sauce
魚香牛.....\$10.75

616. FORMOSA TERIYAKI STEAK (Mandarin)
Rib eye steak soaking with our special Teriyaki sauce grilled to order thickly sliced then served with Chinese vegetables on a sizzling hot plate
本樓牛排.....\$14.95

(or FORMOSA TERIYAKI CHICKEN)
雞排燒.....\$13.55

Pork



- 701. MOO-SHU PORK (Mandarin)**
Sautéed with cloud ear mushrooms, bamboo shoots, cabbage and scrambled eggs, then wrapped in thin Mandarin pancakes
木須肉.....\$10.25



- 710. TWICE COOKED PORK (Szechwan)**
Boiled pork loin sliced then stir fried with cabbage, mushrooms in Szechwan hot sauce
回鍋肉.....\$10.55

- 702. SWEET AND SOUR PORK (Canton)**
Cubed young pork tenderloin dipped in a special batter stir fried with sweet & sour sauce
甜酸肉.....\$9.95

- 708. SPICY GARLIC PORK (Szechwan)**
Marinated pork tender loin with water chestnuts, and wood ear mushrooms over high flames in garlic sauce
魚香肉片.....\$9.95

- 707. MONGOLIAN PORK (Szechwan)**
Sliced tender loin, sautéed with green onions.
蔥爆肉片.....\$9.95

Chow Mein

Chinese Napa Cabbage with Vegetables



804. SHRIMP CHOW MEIN.....\$9.75

800. VEGETABLE CHOW MEIN.....\$9.25

801. CHICKEN CHOW MEIN\$9.55

802. ROAST PORK CHOW MEIN.....\$9.55

803. BEEF CHOW MEIN.....\$9.55

805. COMBINATION CHOW MEIN.....\$9.95

Lo Mein

Boiled Pasta Noodles Sauteed with Vegetables



811. CHICKEN LO MEIN.....\$9.75

810. VEGETABLE LO MEIN.....\$9.55

812. ROAST PORK LO MEIN.....\$9.75

813. BEEF LO MEIN.....\$9.75

814. SHRIMP LO MEIN.....\$9.95

815. COMBINATION LO MEIN.....\$10.25

Chop Suey

Chinese Napa Cabbage with green vegetables

820. VEGETABLE CHOP SUEY.....\$9.25	823. BEEF CHOP SUEY.....\$9.75
821. CHICKEN CHOP SUEY.....\$9.55	824. SHRIMP CHOP SUEY.....\$9.95
822. ROAST PORK CHOP SUEY.....\$9.55	825. COMBINATION CHOP SUEY...\$10.25

Fried Rice

Fried Rice Seasoned with Onions



831. CHICKEN FIRED RICE.....\$9.55	
830. VEGETABLE FRIED RICE.....\$9.25	834. SHRIMP FRIED RICE.....\$9.95
832. ROAST PORK FRIED RICE.....\$9.55	835. COMBINATION FRIED RICE.....\$10.25
833. BEEF FRIED RICE.....\$9.75	

Egg Foo Young

Chinese Omelet with Vegetables. Topped with Gravy



840. VEGETABLE EGG FOO YOUNG.....\$9.55

841. CHICKEN EGG FOO YOUNG.....\$9.75

842. ROAST PORK EGG FOO YOUNG.....\$9.75

843. BEEF EGG FOO YOUNG.....\$9.75

844. SHRIMP EGG FOO YOUNG.....\$9.95

845. COMBINATION EGG FOO YOUNG...\$10.25

Dessert

ICE CREAM.....\$2.75

FRIED BANANA W. ICE CREAM.....\$5.95

ALMOND COOKIE (2).....\$0.65

HONEY PECAN.....\$8.55



Beverages



COKE, DIET COKE, SPRITE
Iced or Hot TEA, COFFEE
KIDOLE COCKTAILS
GREEN TEA (SERVED WITH TEA BAG)

Combination Plates

Served with Steamed or Fried Rice.

Choice of Soup (Wonton, Egg Drop or Hot & Sour Soup) or Egg Roll.

Served between 11:30am-3:00pm

1. Chicken Chow Mein.....	\$8.55
2. Shrimp Chow Mein.....	\$8.55
3. Beef Chow Mein.....	\$8.55
4. Roast Pork Chow Mein.....	\$8.55
5. Vegetables Chow Mein.....	\$8.55
 6. Chicken with Mushroom.....	\$8.55
7. Beef with Green Pepper.....	\$8.55
8. Fried Chicken Drumstick.....	\$8.55
9. Sweet and Sour Pork.....	\$8.55
 10. Sweet and Sour Chicken.....	\$8.55
11. Sweet and Sour Shrimp.....	\$8.55
12. Chicken Egg Foo Young.....	\$8.55
 13. Shrimp Egg Foo Young.....	\$8.55
14. Beef Egg Foo Young.....	\$8.55
15. Roast Pork Egg Foo Young.....	\$8.55
16. Shrimp with Lobster Sauce.....	\$8.75
17. Sweet and Sour Fried Mushroom.....	\$8.55

Luncheon Specialties

Served with Steamed or Fried Rice

Served between 11:30am-3:00pm

18. Roast Pork with Broccoli (Canton).....\$8.55
Sliced barbecued pork sautéed with fresh broccoli and sliced bamboo shoots.
19. Twice Cooked Pork (Szechuan) (Mild / Hot).....\$8.55
Boiled pork loin sliced then stir-fried with vegetable in Szechuan hot sauce
20. Beef with Broccoli (Mandarin).....\$8.55
Beef slices lightly stir-fried with fresh broccoli and sliced bamboo shoots.
21. Beef with Formosa Greens (Mandarin).....\$8.55
Tender sliced beef sautéed with snow peas, mushrooms, water chestnuts, baby corn, carrots and cabbage in brown sauce.
22. Mongolian Beef (Mandarin).....\$8.55
Slice beef tender loin with scallions and onions.
23. Chicken with Cashews (Shanghai).....\$8.55
Chunks of chicken breast deep fried in batter, then sautéed with crispy cashew nuts in rich brown sauce
24. Chicken with Almonds (Shanghai).....\$8.55
Diced chicken meat sautéed with water chestnuts diced celery, mushrooms, carrots, and crispy almonds in light sauce.
25. Governor's Chicken (Szechuan).....\$8.55
Diced chicken, celery, green onion, and peanuts with hot pepper sauce.
26. Garlic Chicken with Vegetables (Mandarin).....\$8.55
Diced chicken, water chestnuts and onion sautéed with fresh garlic in brown sauce.
27. Scallops with Vegetables (Mandarin).....\$9.25
Fresh scallops with snow peas, Chinese cabbage, mushrooms, carrots, bamboo shoots, water chestnuts in light sauce.
28. Dragon-Horse Chicken (Shanghai).....\$8.55
Chicken breast white meat sautéed with mushrooms, broccoli and crispy, tasty dragon-horse bread, in wine sauce.

Luncheon Specialties

Served with Steamed or Fried Rice

Served between 11:30am-3:00pm

29. Shrimp with Cashews (Shanghai)..... \$8.95
Shrimp dipped in egg batter, then deep fried, sauteed with crispy cashew nuts, and diced vegetable in dark brown rich sauce.
30. Shrimp with Vegetables (Mandarin)..... \$8.95
Jumbo shrimp sauteed with fresh vegetables.
31. Mandarin Combination (Mandarin)..... \$8.75
A delicate combination of fresh shrimp, sliced chicken and tender beef sauteed with Chinese fresh vegetables in rich brown sauce.
32. Formosa Mixed Vegetable (Mandarin)..... \$8.55
Assorted Chinese vegetables stir-fried in a light delicate sauce.
33. Fried Rice (Shanghai)..... \$8.55
Your choice of chicken ,roast pork, beef, shrimp or vegetable
34. Combination Fried Rice..... \$8.55
Chicken, beef and shrimp
35. Lo Mein \$9.55
Your choice of chicken ,roast pork, beef, shrimp or vegetable

All Entrees served with Steamed, Fried or Brown Rice.

All Entrees may be spiced to suit your personal taste.

All Sauce are made to order. There will be an additional \$1.00 for extra sauce.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness!



福祿壽

Formosa Restaurant



Soups



201. WONTON SOUP (Canton)
 餛飩湯.....\$2.25




202. EGG DROP SOUP (Mandarin)
 蛋花湯.....\$2.25



208. CORN SOUP W. CRAB MEAT (for two) (Shanghai)
 蟹肉湯.....\$9.95



203. HOT AND SOUR SOUP (Szechwan)
 酸辣湯.....\$2.75

 204. SHAN-SHIN SOUP (for two) (Shanghai)
 三鮮湯.....\$9.75

207. SEAWEED AND EGG SOUP (for two) (Shanghai)
 紫菜湯.....\$7.95

205. VEGETABLE SOUP (for two) (Mandarin)
 素菜湯.....\$7.95

209. SPECIAL WONTON SOUP (for two) (Shanghai)
 什錦餛飩湯.....\$9.95

206. SIZZILING RICE SOUP (for two) (Shanghai)
 鍋巴湯.....\$9.95

Appetizers



👉 PU-PU-PLATE (Formosa).....\$15.95
 (Flaming Appetizers – 2 Person Minimum)
 Add 7.50 for each additional person
 Chicken fingers, Egg Rolls, Cho-Cho, Fantail Shrimps,
 Fried Wontons, and Ribs. Served with fire pot

101. EGG ROLL (Mandarin)
 (Vegetarian egg rolls are also available upon request)
 Stuffed with shrimp ground meat Chinese cabbage and celery in extra crispy skin.
 春卷.....\$1.75/pc



102. SHRIMP TOAST (Shanghai)
 Shrimp minced with water chestnuts then spread on bread and deep fried.
 蝦土司.....\$6.55

104. FRIED WONTON (Canton)
 Minced pork wrapped with noodle sheets and deep fried
 炸餛飩.....\$4.75

103. BARBEQUED SPARE RIB (Canton)
 Barbecued meaty loin rib
 烤排骨.....\$6.55

105. GOLDEN SPEARS (Mandarin)
 Tender chicken drumsticks dipped in egg batter and deep fried
 炸雞翅.....\$6.95

Appetizers



108. FRIED MEAT DUMPLING (Canton)
Pan-fried dumplings with pork and vegetable
鍋貼.....\$6.55



111. CRAB RANGOON (Shanghai)
Delicate blend of crab meat with cream cheese
蟹士卷.....\$6.55



113. STEAMED MINI BUNS (Shanghai)
Small steamed bun with pork inside
Please allow an additional 10~15 minutes.
小笼包.....\$6.55

106. CHO-CHO (Mandarin)
Marinated tender beef in a special sauce then deep fried
牛肉串.....\$6.95

110. BARBEQUED PORK (Canton)
Sliced barbequed roast pork in special sauce
叉燒.....\$6.55

107. FANTAIL FRIED SHRIMP (Canton)
Jumbo shrimp dipped in a special batter then deep fried
炸大蝦.....\$6.95

112. CHICKEN FINGER & FRENCH FRIES
炸雞條.....\$7.95

109. STEAMED MEAT DUMPLINGS (Canton)
Pot-steamed dumplings with pork and vegetable
蒸餃.....\$6.55

Family Dinners

Served with Egg Roll
Choice of Soup: Wonton, Egg Drop or Hot And Sour Soup

For Two or Three Persons

- | | |
|--------------------------------|--------------------------------|
| (A) \$25.25 | (C) \$36.95 |
| Sweet and Sour Pork | Sweet and Sour Pork |
| Garlic Chicken with Vegetables | Garlic Chicken with Vegetables |
| | Beef with Green Pepper |
| (B) \$26.25 | (D) \$38.95 |
| Beef with Broccoli | Shrimp with Cashew Nuts |
| Shrimp with Lobster Sauce | Garlic Chicken with Vegetables |
| | Beef with Broccoli |

For Four Persons

- | | |
|--------------------------------|-------------------------|
| (A) \$50.75 | (B) \$52.75 |
| Sweet and Sour Pork | Moo Shu Pork |
| Beef with Broccoli | Chicken with Plum Sauce |
| Garlic Chicken with Vegetables | Wonderful Sizzling Beef |
| Shrimp with Lobster Sauce | Shrimp with Snow Peas |



Happy Family \$23.95

(For Two Persons. Served with Steamed or Fried Rice)

A combination of sea and land all in one.

King Crab Meat, Sea Scallops, Shrimp, Tender Beef,

Chicken Breast, and Roast Pork sauteed with Mixed Chinese Vegetables

Served on a Sizzling Hot Plate

Vegetable



302. SPICED JAPANESE EGGPLANTS IN GARLIC SAUCE

▶ Sliced egg plant stir fried with special pungent garlic sauce
魚香茄子.....\$9.55



304. FORMOSA GREEN BEANS

Sautéed fresh snap beans in a delightful mild spicy soy wine sauce
干炒四季豆.....\$9.55



309. BEAN CURD HOME STYLE (Szechwan)

▶ Bean curd lightly fried with black mushrooms and bamboo shoots in spicy bean sauce
家常豆腐.....\$9.55

👍 301. FORMOSA MIXED VEGETABLES

Assorted Chinese vegetables stir fried in a light delicate sauce
素什錦.....\$9.25

307. SWEET AND SOUR FRIED MUSHROOMS (Canton)

Very special for the vegetarian breaded and fried mushrooms
素炸.....\$9.25

303. BUDDHIST STYLE COMBINATION (Mandarin)

▶ vegetarian dish made with special wheat flour and soy beans, lots of nutrition for the vegetator
羅漢齋.....\$9.55

310. SPICY BEAN CURD (Szechwan)

▶ Bean curd with special spicy sauce in authentic Chinese style
麻婆豆腐.....\$9.55

👍 306. BEAN CURD WITH BLACK BEAN SAUCE

▶ Lightly fried soy bean curd with ginger garlic and black beans
fresh mushrooms mixed for wonderful mildly spicy taste.
豆豉豆腐.....\$9.55

Chef's Specialties



900. SESAME CHICKEN
Lightly breaded white meat blended with a few green vegetables in a special brown sauce and topped with sesame seeds
芝麻雞.....\$10.75



901. GENERAL TSAO'S CHICKEN
Thinly sliced crispy chicken sautéed with hot chili pepper and fresh vegetables. Tossed in a tangy sweet sauce with hints of garlic and spice.
左宗雞.....\$10.75



902. ORANGE PEEL BEEF
Sliced choice of flank steak sautéed with orange peel ginger hot pepper with a fabulous taste
陳皮牛.....\$12.55



903. PRINCESS STEAK KEW PLUS
Hearty pieces of rib eye steak plus jumbo shrimp in hot brown sauce
蝦牛球.....\$13.75

904. SILVER SHRIMP
Jumbo shrimp marinated with ginger sautéed with green onion hot pepper served in foil paper.
銀色蝦.....\$13.75

906. FORMOSA FIVE FLAVOR SHRIMP WITH PECAN
Jumbo gulf shrimp marinate in white wine sautéed with snow peas sweet bell pepper and fresh mushrooms in a delicately spiced sauce. Topped with pecans.
五味蝦.....\$13.95

905. LOBSTER WITH CASHEW NUT IN BIRD'S NEST
Fresh shellless Lobster sautéed with cashew nuts in light sauce served in bird's nest.
雀巢龍蝦.....\$16.55

Seafood



407. IMPERIAL SHRIMP

Shrimp dipped in egg batter then deep fried Served with fresh vegetables in a rich spicy sauce.

皇帝蝦.....\$10.95

408. GOVERNOR'S SHRIMP (Szechwan)

Fresh prawns stir fried in a fabulous sauce with peanuts and hot peppers

宮保蝦.....\$10.95

401. SWEET AND SOUR SHRIMP (Canton)

Jumbo shrimp dipped in egg batter and deep fried served with vegetables in sweet and sour sauce

甜酸蝦.....\$10.75

411. SPICED GARLIC SAUCE SHRIMP (Szechwan)

Prawns sautéed with cloud-ear mushrooms water chestnuts and red peppers in a pungent garlic sauce

魚香蝦.....\$11.25

402. SHRIMP WITH LOBSTER SAUCE (Canton)

Jumbo shrimp marinated in egg white and mushrooms

蝦龍糊.....\$10.75

413. SHRIMP VELVET (Shanghai)

Jumbo shrimp marinated in frothy egg white gently sautéed with broccoli

芙蓉蝦.....\$11.55

404. SHRIMP WITH CASHEW NUTS (Shanghai)

Shrimp dipped in egg batter then deep fried. Served with crispy cashew nuts in rich brown sauce

腰果蝦.....10.95

416. HUNAN SHRIMP (Hunan)

Jumbo shrimp sautéed with ginger in hot chili sauce

干燒蝦.....\$11.55

405. SHRIMP WITH VEGETABLES (Shanghai)

Jumbo shrimp with fresh vegetables in light sauce

素菜蝦.....\$10.75

417. SCALLOPS WITH SNOW PEAS (Shanghai)

Fresh scallops with water chestnuts snow peas in wine sauce

雪豆干貝.....\$12.75

406. SHRIMP WITH SNOW PEAS (Shanghai)

Jumbo shrimp stir fried with fresh snow peas

雪豆蝦.....\$10.95

418. SCALLOPS WITH BEEF (Canton)

Tender sliced beef with fresh scallops spring onions and bamboo shoots in brown bean sauce

帶子牛.....\$12.75

410. SHRIMP WITH SIZZLING RICE (Shanghai)

Tender shrimp vegetables mushrooms in sizzling golden rice crust

蝦鍋粳.....\$11.75

419. SCALLOPS WITH GARLIC SAUCE (Szechwan)

Marinated scallops sautéed with water chestnuts cloud-ear mushrooms in garlic sauce

魚香干貝.....\$12.75

Seafood



- 409. MANDARIN COMBINATION (Mandarin)**
A delicate combinations of jumbo shrimp sliced chicken and tender beef sautéed with Chinese fresh vegetables in rich brown sauce.
炒三鮮.....\$11.25



- 412. TWO KINDS OF SHRIMP (Hunan)**
Two tasty flavors of shrimp separated in different sauce
兩種蝦.....\$11.75



- 427. SWEET AND SOUR FISH (Canton)**
Slow fish dipped in egg batter then stir fried served in sweet and sour sauce
甜酸魚.....\$11.75

- 428. PEKING FISH (Mandarin)**
Flounder dipped in egg batter then stir fried in brown sauce with vegetables
北京魚.....\$11.75

- 429. CRISPY FISH (Szechwan)**
Whole Red Snapper fish in Chinese style dipped egg batter then deep fried until crispy served with hot bean sauce. Please allow an additional 15-20 minutes to prepare.
脆皮魚.....\$16.95

- 430. STEAMED FISH (Shanghai)**
Whole fish seasoned with ginger green onion mushrooms. Tender fish meat in wine sauce
清蒸魚.....\$16.95

- 420. SCALLOPS IN FIVE-FLAVORED SAUCE (Szechwan)**
Fresh scallops sautéed with water chestnuts cloud-ear mushrooms in garlic sauce
川味干貝.....\$12.75

- 431. STEAMED FISH WITH BLACK BEAN (Shanghai)**
Whole Red Snapper steamed with ginger black beans hot pepper creating a richer taste
豆豉魚.....\$16.95

- 421. SCALLOPS WITH VEGETABLES (Mandarin)**
Fresh scallops with snow peas Chinese cabbage mushrooms carrots bamboo shoots water chestnuts in light sauce.
素菜干貝.....\$12.75

- 432. PEKING LOBSTER (Mandarin)**
Lobster tails with snow peas mushrooms broccoli bamboo shoots carrots in Peking Sauce
北京龍蝦.....\$16.95

- 425. CRAB MEAT WITH SIZZLING RICE (Canton)**
King crab meat in vegetables in sizzling golden rice crust
蟹鍋粿.....\$13.95

- 433. CANTON STYLE LOBSTER (Canton)**
Shell less lobster in tantalizing sauce with water chestnuts mushrooms with egg and garlic
廣東龍蝦.....\$16.95

- 426. FORMOSA SEAFOOD LOVER'S PLATE (Mandarin)**
A beautiful combination of lobster jumbo shrimp deep sea scallops and king crab meat
海鮮燴.....\$14.55

- 435. LOBSTER WITH GARLIC SAUCE (Szechwan)**
Lobster meat cut into dainty morsels stewed with garlic sauce
魚香龍蝦.....\$16.95

Chicken



501. SWEET AND SOUR CHICKEN (Canton)

Chunks of chicken breast deep fried in batter served in a over sweet & sour sauce

甜酸雞.....\$9.75

503. CHICKEN WITH CASHEW NUTS (Shanghai)

Chunks of chicken breast deep fried in batter, then sautéed with crispy cashew nuts in rich brown sauce

腰果雞.....\$9.95



509. GOVERNOR'S CHICKEN (Szechwan)

Diced chicken green onions and peanuts with hot pepper

宮保雞.....\$9.95

502. CHICKEN WITH MUSHROOMS (Canton)

Sliced chicken breast sautéed with mushrooms, water chestnuts & snow peas in light sauce

蘑菇雞.....\$9.75

506. PEKING CHICKEN (Peking)

Chunks of chicken breast Deep fried in batter with Peking Sauce.

北京雞.....\$9.75

504. GARLIC CHICKEN WITH VEGETABLES (Mandarin)

Diced chicken water chestnuts and onions sautéed with fresh garlic in brown sauce in a famous Mandarin dish

蒜香雞.....\$9.75

508. HUNAN CHICKEN (Hunan)

Diced chicken sautéed with baby corn and green peppers in hot pepper sauce

湖南雞.....\$9.95

505. CHICKEN WITH ALMONDS (Mandarin)

Diced chicken sautéed with water chestnuts mushrooms carrots and crispy almonds.

杏仁雞.....\$9.95

510. CHICKEN WITH SNOW PEAS (Mandarin)

Sliced chicken breast sautéed with snow peas in light sauce

雪豆雞.....\$9.95