



EXECUTIVE CHEF | Ji Peng Chen

師傅 陳濟鵬

小盤子

酸辣湯	Hot & Sour Soup ^{蔬麥}	5
紅油抄手	Sichuan Spicy Wontons	8
春卷	Chicken & Taro Eggrolls	9
辣拌黃瓜	Spicy Marinated Local Cucumbers ^{蔬麥}	5
辣子雞	Sichuan Deep-Fried Chicken ^麥	11
辣子豆腐	Crispy Sichuan Dofu ^{蔬麥}	10
紅辣椒牛肉串	Red Chili Beef Skewers	13
咖哩雞肉串	Curry Chicken Skewers	12

牛/豬/羊

蔥爆牛肉	Lions Head Meatballs	16
湖南牛	Hunan Style Beef ^{蔬麥}	21
陳皮牛	Tangerine Peel Beef	24
芝麻牛	Crispy Sesame Beef	23
蔥爆牛肉	Scallions Hugging Beef	21
哞什麼	Moo Shu Pork	22
回鍋肉	Twice Cooked Pork Belly	18
紅燒肉	Red Braised Sticky Pork	19
麻婆豆腐	Mapo Dofu with Minced Pork ^{蔬麥}	16
孜然羊	Wok Toasted Cumin Lamb ^麥	20

海鮮

核桃蝦	Honey Pecan Gulf Prawns ^麥	24
椒鹽魷魚	Salt & Pepper Squid ^{蔬麥}	20
椒鹽蝦	Salt & Pepper Shrimp ^{蔬麥}	22
芝麻牛	Chengdu Chili Shrimp ^{蔬麥}	22

SMALL PLATES

Hot & Sour Soup ^{蔬麥}	5
Sichuan Spicy Wontons	8
Chicken & Taro Eggrolls	9
Spicy Marinated Local Cucumbers ^{蔬麥}	5
Sichuan Deep-Fried Chicken ^麥	11
Crispy Sichuan Dofu ^{蔬麥}	10
Red Chili Beef Skewers	13
Curry Chicken Skewers	12

BEEF / PORK / LAMB

Lions Head Meatballs	16
Hunan Style Beef ^{蔬麥}	21
Tangerine Peel Beef	24
Crispy Sesame Beef	23
Scallions Hugging Beef	21
Moo Shu Pork	22
Twice Cooked Pork Belly	18
Red Braised Sticky Pork	19
Mapo Dofu with Minced Pork ^{蔬麥}	16
Wok Toasted Cumin Lamb ^麥	20

SEAFOOD

Honey Pecan Gulf Prawns ^麥	24
Salt & Pepper Squid ^{蔬麥}	20
Salt & Pepper Shrimp ^{蔬麥}	22
Chengdu Chili Shrimp ^{蔬麥}	22

雞

宮保雞丁	Gong Bao Chicken ^蔬	19
中芹雞片	Chicken with Chinese Celery ^{蔬麥}	17
豆豉雞	Fermented Black Bean Chicken ^{蔬麥}	18
四川雞	Chengdu Chili Chicken ^{蔬麥}	19

蔬菜

當地蘑菇	Local Mushroom Stir-fry ^{蔬麥}	16
魚香茄子	Sichuan Braised Eggplant ^蔬	16
辣包心菜	Spicy Local Cabbage ^{蔬麥}	14
乾煸四季豆	Dry Fried Local Green Beans ^{蔬麥}	15
炒素什錦	Local Vegetable Stir Fry ^{蔬麥}	16

飯&麵

乾炒牛河	Beef Chow Fun	21
星州炒米粉	Singapore Noodles ^{蔬麥}	22
炒飯	Fried Rice (糙米 brown rice +\$2)	
什錦	Wu Chow Special ^麥	22
海鮮	Seafood ^麥	24
素菜	Vegetable ^{蔬麥}	19
鴨子	Duck ^麥	24

兩面黃

Two-Faced Crispy Noodles ^蔬		
牛和雞肉	Beef & Chicken	24
海鮮	Seafood	29
素菜	Vegetable ^蔬	21

沙鍋

牛肉煲	Coconut Curry Beef	25
柑橘鯛魚	Citrus Mala Snapper	26

POULTRY

Gong Bao Chicken ^蔬	19
Chicken with Chinese Celery ^{蔬麥}	17
Fermented Black Bean Chicken ^{蔬麥}	18
Chengdu Chili Chicken ^{蔬麥}	19

VEGETABLES

Local Mushroom Stir-fry ^{蔬麥}	16
Sichuan Braised Eggplant ^蔬	16
Spicy Local Cabbage ^{蔬麥}	14
Dry Fried Local Green Beans ^{蔬麥}	15
Local Vegetable Stir Fry ^{蔬麥}	16

RICE & NOODLES

Beef Chow Fun	21
Singapore Noodles ^{蔬麥}	22
Fried Rice (糙米 brown rice +\$2)	
Wu Chow Special ^麥	22
Seafood ^麥	24
Vegetable ^{蔬麥}	19
Duck ^麥	24

Two-Faced Crispy Noodles ^蔬

Beef & Chicken	24
Seafood	29
Vegetable ^蔬	21

SHA GUO (CLAY POTS)

Coconut Curry Beef	25
Citrus Mala Snapper	26

餃子 HANDMADE STEAMED DUMPLINGS

(Please allow up to 20min for preparation)

雞餃	Steamed Chicken Dumplings (5)	12	蒸豬餃	Tenderbelly Pork Dumplings (5)	12
小籠包	Shanghai Pork Soup Dumplings (5)	14	牛肉鍋貼	Beef Potstickers (5)	12
三色蔬菜餃	Vegetable Dumplings (3) ^蔬	9			

^蔬 designates that the dish is or can be made vegetarian^麥 designates that the dish is or can be made gluten free

Special Thanks to Niman Ranch, Tenderbelly, Springdale, Farm2Table, Vital Farms and our constantly growing list of local organic producers for providing our antibiotic and hormone-free beef, organic chicken, and farm fresh local vegetables to serve to you each and every day.

Due to the language barrier insulating our kitchen, all substitutions, changes, dietary requirements, personal preferences, etc are subject to interpretation and google translation error. Rest assured we will do our very best to convey your needs to our chefs.

