



SOUPS & STARTERS

酸辣湯	Hot & Sour Soup <small>蔬</small>	6
玉米和雞蛋	Sweet Corn & Egg Ribbon Soup <small>麥</small>	6
春卷	Chicken & Taro Eggrolls	9
蔬菜蛋捲	Vegetable Eggrolls <small>蔬</small>	9
辣子雞	Spicy Sichuan Deep-Fried Chicken <small>麥</small>	13
辣子豆腐	Sichuan Crispy Dofu <small>蔬</small>	11
辣拌黃瓜	Spicy Marinated Cucumbers <small>蔬</small>	6
四川牛肉串	Red Chili Beef Skewers	11
咖哩雞肉串	Curry Chicken Skewers <small>麥</small>	10

ENTREES

*Add Cup of Soup and
Eggroll or Spicy Cucumbers \$5*

蔥爆牛肉	Scallions Hugging Beef <small>麥</small>	18
豆豉雞	Fermented Black Bean Chicken <small>蔬</small>	18
中芥雞片	Chicken with Chinese Celery <small>蔬</small>	17
四川雞	Chengdu Chili Chicken <small>麥</small>	19
宮保雞丁	Gong Bao Chicken	17
四川炸蝦	Sichuan Deep-Fried Shrimp <small>麥</small>	18
四川蝦	Chengdu Chili Shrimp <small>麥</small>	19
梅菜蝦	Shrimp with Preserved Greens <small>蔬</small>	18
蔬菜翻炒	Local Vegetable Stir Fry <small>蔬</small>	15

SPECIALTIES

牛肉煲	Coconut Curry Beef <small>麥</small>	18
獅子頭	Lion's Head Meatballs	17
紅燒肉	Red Braised Sticky Pork	19
鯛魚砂鍋	Citrus Mala Snapper	21
核桃蝦	Honey Pecan Gulf Prawns <small>麥</small>	21
魚香茄子	Sichuan Braised Eggplant <small>蔬</small>	16
乾煸四季豆	Dry Fried Local Green Beans <small>蔬</small>	15
吳州沙拉	Wu Chow Salad <small>蔬</small>	16

NOODLES

擔擔麵	Dan Dan Noodles	14
麻醬面	Chilled Sesame Peanut Noodles <small>蔬</small>	12

FRIED RICE

(sub brown rice +\$2)

什錦	Wu Chow Special <small>麥</small>	18
海鮮	Seafood <small>麥</small>	22
素菜	Vegetable <small>蔬</small>	16
鴨子	Duck <small>麥</small>	22

餃子 HANDMADE STEAMED DUMPLINGS

(Please allow up to 20min for preparation)

雞餃	Steamed Chicken Dumplings (5)	13	蒸豬餃	Tenderbelly Pork Dumplings (5)	13
小籠包	Shanghai Pork Soup Dumplings (5)	14	牛肉鍋貼	Beef Potstickers (5)	13
三色蔬菜餃	Vegetable Dumplings (5) <small>蔬</small>	13			

蔬 designates that the dish is or can be made vegetarian

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