



LUNCH MENU

Dim Sum

Barbecue Pork Bun

Shanghai Xiao Lung Bao

Curry Baby Cuttlefish

Shrimp and Chive Pot Sticker

Seared Pork Dumpling

Vegetable Dumpling

Crispy Crab Wonton

Shrimp Spring Roll

Duck Dumpling

Rice and Noodles

La Main Soup

peking duck, seafood, or vegetable

Yang Zhao Fried Rice

Curry Xinchu Noodles

Happy Red Rice

Chicken Chow Fun

Porridge

seafood, pork, or wagyu

This menu is for reference only, as individual dishes may change from time to time.

July 2011



LUNCH MENU

New Dynasty Platter

spring vegetable salad, dim sum, spicy orange chicken, ginger fried rice

Appetizers and Salad

Peking Duck Salad

Seafood Salad

Roasted Chicken

Spring Vegetable Salad

Summer Roll

Chef's Recommendations

Steamed Market Fish

Hong Kong Style Beef Tenderloin

Kung Pao Chicken

Kung Pao Prawns

Braised Bean Curd

Shanghai Fried Noodles

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DINNER MENU

Monk Jumps Over The Wall

also known as “Fo Tiao Qiang” in Chinese, a hundred year old recipe enjoyed in Fujian
the delicious aroma lured even the Buddha to jump over a wall to enjoy this dish

Deluxe Dried Seafood
Shanghai Yang Chun Mien
Shrimp Spring Roll
Peking Duck Roll
Jade Vegetables

Abalone

slow braised with premium ingredients and finest herbs
served with fresh seasonal vegetables and dried scallop porridge in rich abalone jus

Red Abalone
sliced

Yoshihama Abalone
whole

Peking Duck

roasted peking duck is a famous dish from Beijing
prized for its thin, crispy skin and delicious aroma.

Carved Roasted Peking Duck
mandarin pancakes, cucumber, scallion, hoisin sauce

Duck Salad
toasted almonds, tangerine, truffle peanut vinaigrette

Hot and Sour Soup
champagne flan, sour green mustard, black truffle

Duck and E-Fun Noodles
braised, asian vegetables, chili, xo sauce

Tofu Cheesecake
citrus salad, grapefruit consommé, crispy rice noodles

Served in Three (3) or Five (5) Courses



DINNER MENU

Dim Sum

Shanghai Dumpling

Green Leaves Shrimp Dumpling

Shrimp Spring Roll

Seared Pork Dumpling

Spicy Beef Gyoza

Vegetable Dumpling

Scallop Bean Curd Sheet

Buddhist Vegetables Rice Crepe

Shrimp and Chive Dumpling

Kung Pao Chicken Bun

Duck Dumpling

Crab Wonton

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DINNER MENU

Soup

Hot and Sour Melon Soup
duck flan, aged orange

Crab and Corn Chowder
fava beans, egg threads, rich ginger broth

Wonton Soup
fine egg noodles, shellfish, superior broth

Appetizers

Shanghai Sampler
lobster ceviche, wagyu, seared pork, taro cake, ahi tuna

Pork Spare Ribs
chrysanthemum infused, squash claws, barbeque sauce

Golden Shrimp
cucumber rings, walnuts, chinese mustard mayonnaise

Duck Salad
toasted almonds, tangerine, truffle peanut vinaigrette

Traditional Three Treasures
foshan savory pork, lobster mochi, beggar's chicken

Pineapple Tofu Basket
crispy, sesame seeds, pineapple sauce

Baked Abalone Puffs
crispy, wild shiitake, curry, potatoes, citrus salad

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DINNER MENU

Fish and Seafood

Lobster

bamboo shoots, golden melon, ginger, spicy black beans

Kung Pao Prawns

peanuts, ginger, scallion, chili peppers

Steamed Market Fish

flower mushrooms, ginger, scallion, coriander soy

Snapper

sichuan style, clay pot tofu, bacon, korean red chili

Meat and Poultry

Kung Pao Chicken

beijing style, wok fried, peanuts, garlic, chili peppers

Crispy Duck

pickling spices, mushrooms, asian vegetables

Hong Kong Beef Tenderloin

wok seared, vegetables, homemade black pepper sauce

Beef Short Ribs

slow braised, peppercorn spices, tangerine sauce

Beijing Style Pork Chops

wok roasted, caramelized onions, red apple sauce

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DINNER MENU

Noodles and Rice

Happy Red Rice

pistachio, ginger roots, garden vegetables, eggs

Yang Zhao Fried Rice

jasmine rice, rock shrimp, duck, onion

Beef Chow Fun

flat rice noodles, bean sprouts, scallion, mushroom sauce

Shanghai Fried Rice

shrimp, pork, chicken, peppers, basil, premium lime soy

Cantonese Wagyu Beef Fried Rice

toasted garlic, spring onion, eggs, iceberg lettuce

Tofu and Vegetables

Home Style Bean Curd

enoki mushrooms, asian vegetables, mushroom. jus

Jade Vegetables with Cashew Nuts

asian vegetables, ginger, soy bean sauce

Sichuan Green Beans

coral crab, spicy toban, chaozhounese cucumbers

Moo Shu Vegetables

savoy cabbage, wild mushrooms, balsamic plum sauce

Ivan Yuen

Chef de Cuisine



DESSERT MENU

Asian Pear and Almond Spring Rolls
honey peanuts, chocolate sauce

Tofu Cheesecake
citrus salad, crispy coconut rice noodles

Green Tea Crème Brûlée
chestnut confit, passion fruit sorbet

Pistachio Parfait
pineapple cilantro salad, coconut pearls

Bird's Nest Soup
korean ginseng, chinese red dates, goji berries

Celine Plano
Executive Pastry Chef

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