

APPETIZERS

Assorted Appetizers **8.00**
Assortment of fried prawn, cream cheese rangoon, egg roll, and potsticker. One of each included.

🔪 Pan Fried Baby Lobster (4 pieces) **Market Price**
Baby lobster tail, pan-fried with salt and pepper

🔪 Braised Calamari **18.50**
Spicy honey and ginger-glaze calamari with cilantro

Cream Cheese Rangoons (6) **8.00**

Potstickers (4) **7.00**
Pork or vegetarian

Egg Rolls (2) **5.50**
Vegetarian

Fried Prawns (4 pieces) **10.00**

Fried Wonton with Pork Filling (10 pieces) **10.00**

Fried Wonton Strips **7.50**

BBQ Pork **10.00**

Honey Barbecued Spare Ribs (4 pieces) **12.00**

Steamed Spinach Dumplings (4 pieces) **8.00**
With prawns, chicken, and spinach

Warm Goat Cheese Wonton (4 pieces) **8.00**

Crispy Eggplant with
Hoisin Ginger Glaze **13.00**

SALAD

Chicken Salad **12.50**
Crispy chicken with iceberg lettuce, carrots, peanuts, and sesame seeds. Served with house dressing.

Godfather Salad **11.50**
Baby spinach, avocado and orange slices with ginger, shallots and sesame vinaigrette

Honey Walnut Prawn Salad **14.00**
Our famous honey walnut prawn dish served over mixed greens and house dressing.

Baby Green Salad **11.00**
Mixed greens with caramelized apple, cucumber noodles, walnuts, fresh fruits, and house dressing.

Red Cabbage Salad **11.00**
Red cabbage, fennel, green apple, orange, and walnuts with honey citrus dressing

SOUPS

Cup **4.00**

Wonton Soup

Wor Wonton Soup
Add 1.00

🔪 Hot & Sour Soup
Also available in chicken and vegetarian

Egg Flower Soup

Seafood Soup
Add 1.00

Chicken Corn Soup

Sizzling Rice Soup
Also available in vegetarian

West Lake Beef Soup

Spinach and Tofu Soup

Noodle Soup **12.00**
*Available in chicken, beef, pork, or vegetable.
Shrimp, seafood, or combo Add 2.00*

HOUSE SPECIALTIES

Mu Shu (served with 4 pancakes & hoisin sauce) **14.00**
Choices: Pork · Chicken · Beef · Prawns · Vegetables

Tea Smoked Duck (served with 4 pancakes) **18.00**
Marinated half duck smoked with tea leaves, served with hoisin sauce

Rainbow Chicken (served with 4 lettuce cups) **14.50**
Stir-fried minced chicken and diced vegetables in lettuce cup, served with hoisin sauce, topped with peanuts · Also available in vegetarian

General Tsou's Chicken **15.00**
Stir-fried chicken in chef's special spicy garlic sauce

Dragon & Phoenix **16.50**
Prawns and chicken stir-fried with vegetables in a light sauce.

Beef with Orange Flavor **16.50**
Crispy beef with orange peel in a spicy sauce

Mandarin Triple Crown **17.00**
Prawns, beef, chicken, and vegetables stir-fried in a brown sauce

Kung Po Three Combo **18.00**
Sliced beef, scallops, prawns, vegetables, and peanuts with chef's spicy sauce

Salt & Pepper Calamari **18.00**
Crispy calamari tossed with jalapeno peppers, salt and pepper

Prawns with Honey Walnut **18.00**
Crispy prawns sautéed in a white cream sauce with honey-glazed walnuts

Peking Prawns **18.00**
Lightly fried prawns sautéed in a sweet and spicy aromatic sauce

Peking Scallops **20.00**
Lightly fried scallops sautéed in a sweet and spicy aromatic sauce

Seafood Duo **20.00**
Scallops and prawns sautéed with mixed vegetables in a light sauce

Fish Filet (Orange Roughy) **20.00**
Choices: Black bean sauce · Sweet & sour · Braised tomato sauce
Crispy brown sauce · Steamed

Baby Lobster Tail **Market Price**
Choices: Black bean sauce,
Ginger & green onion · Hunan style · Salt & pepper

Lamb **20.00**
Choices: Mongolian · Curry Sauce · Szechuan style

Peking Duck Whole (served with 8 pancakes) **40.00**
Crispy whole peking duck with cilantro, cucumbers, scallions, and plum sauce wrapped in pancakes. Buns available upon request.

Peking Duck Half (served with 4 pancakes) **20.00**
Crispy half peking duck with cilantro, cucumbers, scallions, and plum sauce wrapped in pancakes · Buns available upon request.

BBQ Chilean Sea Bass **38.00**
Sea Bass marinated with miso sauce and served with seasonal vegetables

POULTRY

Almond or Cashew Chicken **15.00**
Chicken stir-fried with zucchini, mushroom, peas and carrots in brown sauce, topped with almond or cashew

Lemon Chicken **15.00**
Deep-fried chicken, glazed with honey lemon sauce

Sweet & Sour Chicken **15.00**
Crispy chicken nuggets tossed with pineapples, bell peppers, carrots, and onions in sweet and sour sauce.

Chicken with Mixed Vegetables **15.00**
Sliced chicken breast stir-fried with seasonal vegetables in light sauce

Chicken with Snow Peas **15.00**

Orange Chicken **15.00**
Crispy chicken with orange flavor in a spicy sauce

Kung Po Chicken **15.00**
Chicken with snap peas, zucchini, bell peppers, and peanuts in chef's special sauce

Yu Shiang Chicken **15.00**
Sliced chicken stir-fried with zucchini, and mushroom in spicy garlic sauce

Crispy Chicken **15.00**
Fried chicken nuggets glazed with spicy tangy sauce

Peking Chicken **15.00**
Tender chicken, fried in a light batter sautéed in a sweet and spicy aromatic sauce

PORK

Sweet & Sour Pork **15.00**

Bean Cake with Spicy Meat Sauce **15.00**
Soft tofu stir-fried with minced pork in spicy seasoned sauce

Peking Spare Ribs **16.00**
Fried baby ribs and lean pork glazed with sweet aromatic sauce

Pepper Salted Spare Ribs **16.00**

Twice Cooked Pork **15.00**
BBQ pork slices sautéed with cabbage and bell pepper in a spicy seasoned sauce

Yu Shiang Pork **15.00**
Shredded pork stir-fried with zucchini, and mushroom in spicy garlic sauce

BEEF

Beef with Broccoli **16.50**

Beef with Snow Peas **16.50**

Black Mushroom Beef 16.50
Tender beef stir-fried with black mushrooms, snap peas, and zucchini

Beef with Asparagus **17.00**

🔪 **Mongolian Beef 16.50**
Slices of beef sautéed with onions in spicy Mongolian sauce

🔪 **Szechuan Beef 16.50**
Tender filet of beef stir-fried with zucchini in spicy garlic sauce

SEAFOOD

Sweet & Sour Prawns 16.50
Breaded prawns with onion, bell pepper, and pineapple in sweet and sour sauce

Prawns with Snow Peas 16.50
Stir-fried prawns with snow peas, and carrots in a light sauce

Prawns with Mixed Vegetables 16.50
Stir-fried prawns with seasonal vegetables in a light sauce

Prawns with Black Bean Sauce 16.50
Stir-fried prawns with onion and bell pepper in black bean sauce

🔪 **Garlic Prawns 16.50**
Stir-fried prawns with garlic, shiitake mushroom, broccoli, and onions in a spicy light sauce

🔪 **Szechuan Prawns 16.50**
Prawns braised in spicy tomato wine sauce with onions

🔪 **Spicy Crispy Chef's Prawns 16.50**
Golden crunchy prawns glazed with chef's special sauce

Scallops Sautéed with Vegetables 20.00
Stir-fried scallops with seasonal vegetables in a light sauce

🔪 **Garlic Scallops 20.00**
Stir-fried scallops with garlic shiitake mushrooms, broccoli, and onions in a spicy light sauce

🔪 **Salt & Pepper Prawns 18.00**

VEGETABLES

Deluxe Vegetables 13.00
Mixed vegetables, stir-fried in a light sauce

Four Seasons Vegetables 14.00
Seasonal vegetables in a light oyster sauce

Mushrooms with Chinese Greens 13.50

🔪 **Yu Shiang Eggplant 13.00**
Eggplant sautéed with spicy garlic sauce

🔪 **Homestyle Tofu 13.00**
Fried tofu and vegetables braised in spicy brown sauce

🔪 **Sautéed String Beans 13.00**

Sweet & Sour Tofu 13.50
Crispy tofu tossed in our sweet and sour sauce with bell peppers, pineapples, and onions

Vegetable Tempura 15.00
Broccoli, button mushrooms, string beans, asparagus, and zucchini

NOODLES

Soft Chow Mein 12.50
Choices: BBQ pork · Chicken · Beef · Vegetable

Shrimp or Combo Chow Mein 13.50
Combination of Beef, Chicken, & Shrimp

Tomato Beef Chow Mein 13.50

Chow Fun 13.00
Thick rice noodles, stir-fried with bean sprouts & onions · Available in Beef, Chicken, BBQ Pork, or Vegetables

Shrimp or Combo Chow Fun 14.00
Combination of Beef, Chicken, & Shrimp

🔪 **Singapore Noodles 14.00**
Angel hair rice noodles, stir-fried with shrimp, BBQ pork, egg, and vegetables with curry flavor · Also available in vegetarian

Pad Thai 15.00
Stir-fried rice noodles with shrimp, tofu, egg, and bean sprouts, topped with peanuts

Garlic Noodles 12.00
Stir-fried egg noodles with garlic and onions

Hong Kong Style Noodles 14.00
Thin egg noodles, pan-fried until crispy with baby bok choy, carrot, broccoli, mushroom, and snow peas in a special brown sauce · Choices: BBQ Pork, Chicken, Beef, or Vegetables

Shrimp or Combo Hong Kong Noodles 15.00
Thin egg noodles, pan-fried until crispy with baby bok choy, carrot, broccoli, mushroom, and snow peas in a special brown sauce · Choices: Shrimp (white sauce) or Combo (brown sauce)

RICE

Fried Rice **12.00**

All fried rice is cooked with egg, soy sauce, green onion, peas & carrots
Choices: BBQ pork · Chicken · Beef · Vegetables

Shrimp or Combo Fried Rice **13.00**

Combination of BBQ pork, Chicken, & Shrimp

Steamed Rice **1.50**

Brown Rice **2.00**

HEALTHY DISHES

Godfather Salad **11.50**

Baby spinach, avocado & orange slices with ginger, shallots, and sesame vinaigrette

Baby Green Salad **11.00**

Mixed greens with caramelized apple, cucumber noodles, walnuts, fresh fruits, and house dressing.

Red Cabbage Salad **11.00**

Red cabbage, fennel, green apple, orange, and walnuts with honey citrus dressing

Steamed Orange Roughy **20.00**

Fish filet steamed with special sauce and vegetables

Chicken with Bok Choy & Mushrooms **15.50**

Poached chicken breast slices with shiitake mushrooms, and bok choy

Steamed Mixed Vegetables **13.00**

Broccoli, baby bok choy, mushrooms, snow peas, carrots, and asparagus

GLUTEN FREE

Please let your server know when ordering
from this gluten free menu

Gluten-Free Chicken with
Mixed Vegetables **15.00**

Sliced chicken breast stir-fried with seasonal vegetables in a light sauce

Gluten-Free Prawns with
Mixed Vegetables **16.50**

Sautéed prawns and mixed vegetables in a light sauce

Gluten-Free Chicken with Snow Peas **15.50**

Sliced chicken breast stir-fried with snow peas, and carrots in light sauce

🔪 Gluten-Free Garlic Scallops **20.00**

Stir-fried scallops with garlic, shiitake mushrooms, broccoli, and onions in a spicy light sauce

🔪 Gluten-Free Peking Chicken **15.00**

Lightly fried slices of chicken in a sweet and spicy aromatic sauce

Gluten-Free Steamed Orange Roughy **20.00**

Fish filet steamed with ginger and scallion

Gluten-Free Broccoli Beef **16.50**

Tender slices of beef, stir-fried with broccoli & carrots in a brown sauce

🔪 Gluten-Free Homestyle Tofu **13.00**

Fried tofu and vegetables braised in spicy brown sauce

Gluten-Free Mushroom Beef **16.50**

Tender slices of beef, stir-fried with shiitake mushrooms, snap peas, and zucchini in a brown sauce

Gluten-Free Deluxe Vegetables **13.00**

Stir-fried mixed vegetables in light sauce

Gluten-Free Prawns with
Honey Walnuts **18.00**

Crispy prawns sautéed in a white cream sauce with honey-glazed walnuts

Gluten-Free Fried Rice **12.00**

Wok-fried rice blended with egg, wheat-free soy sauce, green onions, peas, and carrots

Choices: Beef · Chicken · Vegetable

Gluten-Free Shrimp Fried Rice **13.00**

🔪 Gluten-Free Peking Scallops **20.00**

Lightly fried scallops, in a sweet and spicy aromatic sauce

Gluten-Free Chow Fun **13.00**

Stir-fried chow fun with wheat-free soy sauce, green onions, and bean sprouts

Choices: Beef · Chicken · Vegetable

Gluten-Free Prawns
with Lobster Sauce **16.50**

Prawns sautéed with peas, and carrots in a light sauce with eggs

Gluten-Free Shrimp or
Combo Chow Fun **14.00**

Combination of Beef, Chicken, & Shrimp

All gluten free items are modified to be gluten free.

The following ingredients are used in our gluten free sauce:

chicken broth, clam juice, white wine, sugar, salt, wheat-free soy sauce, white pepper, corn starch, and potato starch.

LUNCH SPECIALS

Served with hot and sour soup, sautéed vegetables, and your choice of vegetable chow mein, BBQ pork fried rice, steamed rice, or brown rice (add 0.50)

Available from 11:00am to 3:00pm
For parties of 1-10

Chicken 12.50

Lemon Chicken

Deep fried chicken glazed with honey lemon sauce

Almond or Cashew Chicken

Chicken w/ veg. cooked in a brown sauce with almonds or cashews

Sweet and Sour Chicken

Crispy chicken nuggets with sweet & sour sauce

Chicken with Assorted Vegetables

Chicken stir-fried with vegetables in light sauce

🔪 Crispy Chicken

Crispy fried chicken nuggets glazed with spicy tangy sauce

🔪 Yu Shiang Chicken

Chicken with zucchini, mushrooms in spicy garlic sauce

🔪 Kung Pao Chicken

Chicken w/ snap peas, zucchini, bell peppers, and peanuts in spicy brown sauce

🔪 Orange Chicken

Crispy chicken with orange peel in a spicy sauce

🔪 Mongolian Chicken

Slices of chicken stir-fried with onions in spicy Mongolian sauce

Lamb 12.95

🔪 Szechuan Lamb

Lamb stir-fried with zucchini in a spicy brown garlic sauce

🔪 Mongolian Lamb

Stir-fried lamb with onions in spicy Mongolian sauce

Beef 12.50

Broccoli Beef

Beef slices stir-fried with broccoli and carrots

Black Mushroom Beef

Tender beef stir-fried with black mushrooms, snap peas, and zucchini

🔪 Mongolian Beef

Slices of beef sautéed with yellow and green onions in spicy Mongolian sauce

🔪 Szechuan Beef

Tender slices of beef stir-fried with zucchini in a spicy brown garlic sauce

Seafood / Combo 12.95

Prawns with Assorted Vegetables

Stir-fried prawns with vegetables in a light sauce

🔪 Spicy Crispy Chef's Prawns

Crispy prawns tossed with green onions in a spicy sauce

🔪 Szechuan Prawns

Prawns stir-fried with onions in a tomato vinegar sauce

Fish Filet in Black Bean Sauce

Orange roughy, filet stir-fried in garlic black bean sauce

🔪 Kung Pao Three Combo

Beef, chicken, prawns stir-fried w/ veg. and peanuts in chef's spicy sauce

Mandarin Triple Crown

Prawns, beef and chicken with assorted vegetables stir-fried in brown sauce

Sweet and Sour Prawns

Fried prawns with pineapples, bell peppers & onions in a sweet & sour sauce

Sautéed Scallops

Fresh scallops sautéed with vegetables in a light sauce

Seafood Duo

Prawns & scallops sautéed with vegetables in a light sauce

Pork 12.50

Sweet & Sour Pork

Crispy boneless pork with sweet and sour sauce

🔪 Yu Shiang Pork

Shredded pork with zucchini and mushroom in a spicy garlic sauce

Vegetables 11.50

Deluxe Vegetables

Assorted vegetables stir-fried in light sauce

🔪 Yu Shiang Eggplant

Eggplant sautéed with spicy garlic sauce

🔪 Sautéed String Beans

String beans sautéed with a spicy sauce

🔪 Homestyle Tofu

Snow peas, carrots, mushroom and fried tofu sautéed in spicy brown sauce

LUNCH BANQUET SPECIALS

Available from 11:00am to 3:00pm

Menu A

Business Lunch (Served for Parties of 6 to 20)

Per person 18.00

Hot and Sour Soup

Egg Rolls

Cream Cheese Rangoons

Stir-Fried Prawns with Cashews

Broccoli Beef

Sweet and Sour Pork

🔪 Kung Pao Three Combo

Deluxe Vegetables

Chicken Chow Mein

Steamed Rice

Menu B

Executive Special (Served for Parties of 6 to 20)

Per person 20.00

Hot and Sour Soup

Cream Cheese Rangoons

Potstickers

Egg Rolls

🔪 Mongolian Beef

Prawns with Honey Walnut

🔪 Crispy Chicken

Sweet and Sour Pork

Mandarin Triple Crown

Vegetable Chow Mein

Steamed Rice

FAMILY DINNER

Service for two or more
Per person 30.00

Appetizers

Potstickers
Cream Cheese Rangoons
Egg Roll

Soup

🔪 Hot & Sour Soup
or
Wonton Soup

Entrees

Choose one per person

🔪 General Tsou's Chicken
🔪 Crispy Chicken
Peking Spare Ribs
Prawns with Honey Walnut
Sweet & Sour Pork
Prawns with Snow Peas

Beef with Broccoli
Deluxe Vegetables
🔪 Beef with Orange Flavor
Mandarin Triple Crown
(Beef, chicken, and prawn with vegetables)
🔪 Kung Pao Three Combo
(Prawns, beef, scallops with famous
Kung Pao Sauce and Peanuts)

Served with

BBQ Pork Fried Rice

SIGNATURE DINNER

Per person 50.00

8 people or more.

Signature dinner comes with the following dishes:

First Course

Pan Seared Scallops
Crispy Eggplant
🔪 Salt & Pepper Baby Lobster Tails

Second Course

Seafood Soup

Entrees

Peking Duck
Honey Walnut Prawns
BBQ Chilean Sea Bass
🔪 Orange Beef
Seasonal Vegetables
Vegetable Fried Rice
Garlic Noodles

🔪 represents Hot & Spicy –
Can be modified according to your taste.

No MSG.

All fried and sautéed dishes are cooked with vegetable oil, some dishes may contain traces of peanuts.

No personal/traveler's checks accepted.
Not responsible for lost or stolen articles.
We reserve the right to refuse service to anyone.

Tea charge: **1.50** per person.
Cake service: **2.00** per person.

Corkage fee: **20.00** per bottle.
Maximum **three** bottles per table.

Parties of **6** or more, **20%** gratuity added.

Maximum four cards per table.