

Appetizers

A 1.	PEKING RAVIOLI (PAN FRIED OR STEAMED)	4.95
A 2.	SPRING ROLLS (2)	3.50
A 3.	EGG ROLL (2)	3.50
A 4.	FRIED WONTON	3.50
A 5.	FRIED CHICKEN FINGERS	6.95
A 6.	BARBECUED SPARE RIBS	7.00
A 7.	BONELESS SPARE RIBS	5.95
A 8.	FRIED JUMBO SHRIMP	7.00
A 9.	BEEF TERIYAKI	6.95
A 10.	CHICKEN WINGS	5.95
A 11.)	DON DON NOODLES	4.95
	<i>Soft Egg Five Noodles with Sesame Spiced Sauce A Szechuan Specialty, Served Cold</i>	
A 12.	SCALLION PANCAKES	3.95
A 13.	CHICKEN TERIYAKI	5.95
A 14.	APPETIZER PLATTER	7.50
	<i>1 Egg Roll, Spare Ribs, Chicken Fingers & Wings, Crab Rangoon.</i>	
A 15.	PU PU PLATTER	15.95
	<i>Egg Rolls, Spare Ribs, Chicken Fingers & Wings, Teriyaki Beef & Jumbo Shrimp, Crab Rangoon.</i>	
A 16.	CRAB RANGOON (8)	5.95
A 17.	FRIED SQUID (CALAMARI)	6.95
A 18.	SHRIMP PANCAKES	4.95

Soup

S 1.)	HOT & SOUR SOUP (SINGLE)	2.50
S 2.	WONTON SOUP (SINGLE)	1.95
S 3.	EGG DROP SOUP (SINGLE)	1.95
S 4.	VEGETABLE & BEAN CURD SOUP (FOR TWO)	4.95
S 5.	DELIGHTS OF THREE SOUP (FOR TWO)	5.95
S 6.)	SEAFOOD HOT & SOUR SOUP (FOR TWO)	6.50

Really Unforgettable!

H 1.)	GENERAL GAU'S CHICKEN	10.95	H 12.)	GINGER CHICKEN	10.95
	<i>Cubes of chicken coated with water chestnuts, flour until crispy and cooked with straw mushrooms, baby corn, celery in hot ginger sauce. A famous dish inherited from General Gau in the late nineteenth century.</i>			<i>Tender sliced chicken breast expertly sautéed with delicate mushrooms, crispy green beans and fresh ginger for a truly sensational dish.</i>	
H 2.	LEMON CHICKEN	10.95	H 13.	SHANGHAI DUCKLING	13.95
	<i>Tender chicken breast meat coated with water chestnuts flour and deep fried to golden brown topped with a delightful lemon sauce.</i>			<i>Long Island duck well roasted in oven & mounded through whole light for the best flavor, then cooked with shang-hai sauce consisting of straw mushrooms, bamboo shoots & scallions.</i>	
H 3.)	ORANGE FLAVORED CHICKEN	10.95	H 14.	PEKING DUCK	25.95
	<i>Tender chunks of chicken deep fried and sautéed with orange peel sauce, bedded with crispy Chinese rice noodles.</i>			<i>Marinated tender duck, expertly roasted till golden brown, the skin is first sliced and the meat is carved separately without bone. A royal dish served with scallions and hoisin sauce (Peking sauce) to create a superb combination.</i>	
H 4.	SESAME SPARKLING BEEF	11.95	H 15.	CRISPY SESAME CHICKEN	10.95
	<i>Slice prime beef sautéed in a slightly touched hot brown sauce, a shining flavorful... masterpiece.</i>			<i>Tender thigh meat chunks of chicken made crispy & coated in a sweet sauce with sesame seeds.</i>	
H 5.)	ORANGE FLAVORED BEEF	11.95			
	<i>Crispy aromatic steak sautéed with chef's special tangier flavor sauce to entice the most discriminating taste.</i>				
H 6.	LAKE TUNG TING TREASURES	13.95			
	<i>Shrimp, scallop & chicken sautéed with broccoli, bamboo shoots, water chestnuts, straw mushrooms, baby young corn & drops of egg white to complete this abundant harvest.</i>				
H 7.)	SZECHUAN THREE DELIGHTS	13.95			
	<i>Well selected sliced chicken, jumbo shrimp & scallops dry sautéed with bamboo shoots, water chestnuts, peas & pea pods in this well known Szechuan spicy sauce.</i>				
H 8.)	SHRIMP & SCALLOPS (YU HSIANG STYLE)	13.95			
	<i>An elegant combination of seafood, complemented with a delicate Yu Hsiang sauce, sautéed with selected Chinese vegetables.</i>				
H 9.)	MANDARIN CRISPY SHRIMP	13.95			
	<i>Fresh shrimp, deep fried to perfect light crispness, dressed with red tangy sauce. A Garden special you would not forget.</i>				
H 10.	SNOW WHITE	13.95			
	<i>Crab meat, giant shrimp & sliced chicken with broccoli, baby corn, mushrooms, snow peas in white cream sauce. A dish only she ever had.</i>				
H 11.)	HUNAN HALF & HALF	13.95			
	<i>Two different dishes with Esquintilla flavors for Hunan food lovers, shrimp with Hunan garlic sauce & shredded beef with tangy shu-chu sauce in separate columns.</i>				

Sizzling Platters

H 16.	MONGOLIAN BEEF	12.95
	<i>Sliced beef & scallop sautéed with broccoli, bamboo shoots, straw mushrooms, pea pods & scallions in a tasty brown sauce.</i>	
H 17.	SCHOLAR'S CHICKEN	10.95
	<i>Tender chunks of chicken, cooked with pea pods, straw mushrooms, corn & carrots in a mildly spiced special sauce.</i>	
H 18.	NEPTUNE'S PLATTER	13.95
	<i>An assortment of culinary sea treasures including, crab meat, scallops & giant shrimp sautéed w/ selected vegetable in white wine sauce.</i>	
H 19.)	BLACK PEPPER PLATTER	14.95
	<i>Jumbo shrimp, tender beef, white meat chicken w/ mixed vegetable & chef's special black pepper sauce.</i>	

Beef

101.	BEEF WITH BROCCOLI	9.95
102.	BEEF WITH PEAPODS	9.95
103.	PEPPER STEAK WITH ONIONS	9.95
104.	BEEF W. MUSHROOMS IN OYSTER SAUCE	9.95
105.)	SZECHUAN SPICY BEEF	9.95
	<i>(w/ Peanut)</i>	
106.)	YU-HSIANG BEEF	9.95
107.)	SHREDDED SPICY BEEF	9.95
	<i>Shredded beef with Chinese vegetable in a light spicy sauce.</i>	
108.	BEEF WITH SCALLIONS	9.95
109.	MOO SHI BEEF	9.95

Chicken

301.	SWEET & SOUR CHICKEN	7.95
302.)	SZECHUAN SPICY CHICKEN	8.95
	<i>(w/ Peanut)</i>	
303.)	YU-HSIANG CHICKEN	8.95
	<i>White meat chicken w/ bamboo shoots, wood-ear and shredded peppers.</i>	
304.	CHICKEN W. CASHEW NUTS	8.95
305.	MOO GOO GAI PAN	8.95
306.	CHICKEN W. BROCCOLI	8.95
307.)	CURRY SPICY CHICKEN	8.95
308.	DELIGHT OF THREE	9.95
309.)	TWO DELIGHTS	9.95
310.	MOO SHI CHICKEN	8.95
311.)	HUNAN CHICKEN	8.95
312.)	SHA CHA CHICKEN	8.95

Pork

401.	SWEET & SOUR PORK	7.50
402.)	TWICE-COOKED PORK	8.95
	<i>Sliced pork with cabbage in hoisin sauce.</i>	
403.)	HUNAN PORK	8.95
	<i>Sliced pork with black bean sauce.</i>	
404.)	YU-HSIANG PORK	8.95
	<i>A famous dish of shredded pork with bamboo shoots, wood-ear shredded peppers in delicate Yu-Hsiang sauce.</i>	
405.	PORK W. SCALLIONS	8.95
406.)	SHREDDED PORK	8.95
	<i>Pork w/ Peking sauce, shredded scallions on top.</i>	
407.	MOO SHI PORK	8.95
408.	SESAME PORK	10.95

) Hot & Spicy • WE DO NOT USE MSG You Can Ask Us to Make Any Kinds of Egg Foo Young, Chop Suey & Chow Mein