



DIM SUM 点心

DIM SUM SAMPLER 点心精选 (5 PC)	\$20
Har Gow, Shumai, Snow Pea Shoot, Mushroom, Spinach Dumplings	
HAR GOW SHRIMP DUMPLINGS 虾饺 (3 PC)	\$11
Shrimp and bamboo shoot, steamed	
SHUMAI DUMPLINGS 烧卖 (3 PC)	\$11
Kurobuta pork, shrimp, and shrimp roe, steamed	
SNOW PEA SHOOT SHRIMP DUMPLINGS 豆苗蒸饺 (3 PC)	\$11
Shrimp, shiitake mushroom, and pea shoot, shrimp roe, steamed	
MUSHROOM DUMPLINGS 蘑菇蒸饺 (3 PC) (V)	\$10
Shiitake mushroom, wood ear, and carrot, steamed	
SPINACH DUMPLINGS 菠菜饺 (3 PC) (V)	\$10
Spinach and garlic, steamed	
BBQ PORK STEAM BUNS 叉烧包 (2 PC)	\$10
Barbecue pork, steamed	
VEGETABLE BUN 素菜包 (2 PC) (V)	\$10
Cabbage, carrots, mushroom, steamed	
SHANGHAI SPRING ROLLS 素春卷 (4 PC) (V)	\$10
Cabbage, carrot, mushroom, and glass noodle, fried	
PAN-FRIED POTSTICKERS 锅贴 (6 PC)	\$12
Pork and cabbage	
FRIED IMPOSSIBLE WONTON 金元宝云吞 (6 PC) (V)	\$12
Impossible "beef" and mushroom	
SHANGHAI SOUP DUMPLINGS 小笼包 (4 PC)	\$12
Ground pork with soup, steamed	
PHOENIX FRIED SHRIMP 凤尾虾 (2 PC)	\$12
Chopped shrimp, fried	
SEAFOOD ROLLS 海鲜卷 (2 PC)	\$12
Shrimp, bamboo shoots and scallion, fried	
HONG KONG CHICKEN FEET 豉汁蒸凤爪 (4 PC)	\$11
Peanuts, black bean (douchi), steamed	
STEAMED PORK SPARE RIBS 豉汁蒸排骨	\$11
"Bone in" spareribs, taro root, black bean (douchi), steamed	

(V) Vegetarian 素食

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SMALL PLATES 小菜

SPICY CHICKEN WINGS 辣鸡翅 (6 PC)	\$16
Tossed in garlic and hot chili spices with jalapeño	
SICHUAN CALAMARI 椒盐鱿鱼	\$16
Battered squid, fried with spicy ground Sichuan peppercorn	
CRISPY WALNUT SHRIMP 核桃虾	\$25
Battered shrimp with creamy vanilla honey sauce	
SALT AND PEPPER SALMON WITH ASPARAGUS 椒盐芦笋三文鱼	\$25
LETTUCE WRAP 生菜包 (3 PC) (V OPTION)	\$25
Mushroom, chicken or plant-based ground “beef”, green beans, bamboos shoots, cilantro with plum sauce	
SALT AND PEPPER CRISPY TOFU 椒盐脆豆腐 (V)	\$18
WOOD EAR SALAD 凉拌木耳银耳 (V)	\$16
Black and silver wood ear mushroom, black vinaigrette, chili oil and jalapeño	
CUCUMBER SALAD 凉拌黄瓜 (V)	\$16

SOUPS 汤

CORN AND MINCED CHICKEN SOUP 鸡茸粟米羹	\$20
SHRIMP WONTON & NOODLE SOUP 鲜虾云吞面	\$20
Shrimp pork wonton, prawns and bok choy in a savory broth with noodles	
SHANGHAI HOT & SOUR SOUP 酸辣汤 (V)	\$18
Tofu, eggs, bamboo shoots, black wood ear, spicy chili oil, white pepper	
TOFU AND SEAWEED SOUP 豆腐紫菜汤 (V)	\$18

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VEGETABLES 蔬菜

EGGPLANT WITH STRING BEANS 四季豆炒茄子 (V)	\$22
Stir-fried with satay sauce	
CHENGDU EGGPLANT 鱼香茄子 (V OPTION)	\$20
Hot chilis, Sichuan peppercorn, and ground pork (optional plant-based “beef”)	
SAUTEED STRING BEANS 干煸四季豆 (V OPTION)	\$20
Black bean, garlic, and ground pork (optional plant-based ground “beef”)	
BOK CHOY WITH SHIITAKE MUSHROOMS 冬菇青菜 (V)	\$20
CHINESE BROCCOLI WITH “OYSTER” SAUCE 蚝油芥兰 (V)	\$18
With vegetarian “oyster” sauce	

RICE AND NOODLES 主食

CHOW FUN 干炒河粉 (V OPTION)	\$21
Ho Fun (broad rice noodle) stir-fried with bean sprouts and scallion	
Add chicken or pork	\$24
Add beef or shrimp	\$27
Combo	\$30
DAN DAN NOODLE 担担面 (V OPTION)	\$23
Cucumber, ground pork (optional plant-based ground “beef”), hot chili	
THIN RICE NOODLES IN CLAY POT 砂锅米粉	\$28
Bean sprouts, egg, shrimp, chicken, and cabbage	
SALMON FRIED RICE 三文鱼炒饭	\$28
With XO sauce, edamame, and seaweed	
SAUSAGE STICKY RICE 香肠糯米饭	\$22
With mushrooms and XO sauce	
SUZHOU CHOW MEIN 苏州炒面 (V OPTION)	\$19
Stir fried with cabbage, bean sprouts, onion, and scallion	
Add chicken or pork	\$22
Add beef or shrimp	\$25
Combo	\$28
YANGZHOU FRIED RICE (V OPTION) 扬州炒饭	\$19
Stir fried with vegetables and eggs	
Add chicken or pork	\$22
Add beef or shrimp	\$25
Combo	\$28

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ENTREES 主餐

PEKING ROAST DUCK 北京烤鸭	HALF \$45, WHOLE \$75
Served with steamed buns, cucumber, scallions, and sweet soy paste	
MACAU SEAFOOD CURRY ON CLAY POT 砂锅咖喱海鲜	\$42
Shrimp, scallop, squid, pepper, onion, and potato	
EMPEROR BAKED SEA BASS 蜜汁烤鲈鱼	\$42
Honey glazed sea bass, served with seaweed salad	
SICHUAN SPICY FISH 四川水煮鱼	\$38
Rock cod poached with cucumber, hot chilis, and Sichuan peppercorn	
KUNG PAO SHRIMP 宫保虾	\$38
With peanuts, pepper, onion, hot chilis, and house Kung Pao sauce	
RIBEYE BEEF WITH TOFU 一度牛柳豆腐	\$42
Prime ribeye stripes with deep-fried tofu and house BBQ sauce	
XI'AN SHORT RIBS 黑椒牛肋骨	\$38
Braised beef short ribs with black and white pepper, served with broccoli	
IRON-PLATE BEEF SHORT RIBS 烧汁牛仔骨	\$38
With bell pepper, onion, and celery	
MONGOLIAN BEEF 蒙古牛	\$34
Stir-fried with bell pepper, onion, scallion	
SILK ROAD BIG PLATE CHICKEN 大盘鸡	\$34
With bell pepper, scallion, spicy chilis, served with noodles	
EMPRESS CITRUS CHICKEN 陈皮鸡	\$34
KUNG PAO CHICKEN AND SHRIMP 宫宝双丁	\$34
With peanuts, pepper, onion, hot chilis, and house Kung Pao sauce	
HAINAN PINEAPPLE PORK 海南菠萝肉	\$34
Pork cubes tossed with pineapple, bell pepper, sweet and sour sauce	
WUXI RIBS 无锡排骨	\$34
"Bone in" pork spareribs with vinegar and sweet soy sauce	
MAPO TOFU 麻婆豆腐 (V OPTION)	\$20
Spicy chilis, Sichuan peppercorn, ground pork (optional plant-based ground "beef")	

DESERTS 甜品

EMPRESS BANANA CREAM PIE 香蕉奶油派	SLICE \$12, WHOLE \$50
SESAME BALLS 芝麻球 (3 PC) (V)	\$8
EGG CUSTARD TARTS 蛋挞 (3 PC)	\$8

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