

Fine Chinese Loose Leaf Tea

Loose leaf teas are for sale by the ounce. Each ounce makes 17 to 20 cups of tea.

King Oolong 5.00/cup 14.00/pot 25.00/oz.
Highest quality oolong tea with a touch of ginseng. Tea fit for a king!

Jasmine Pearls 5.00/cup 14.00/pot 18.00/oz.
Scented seven times, this Jasmine is among the most popular of oolong teas

Dragonwell 5.00/cup 14.00/pot 18.00/oz.
Our Dragonwell is of the most tender and highest quality green tea

White Tea 5.00/cup 14.00/pot 18.00/oz.
Pale yellow hue with a light honey-sweet scent

Ti Kuang Yin 5.00/cup 14.00/pot 18.00/oz.
Named after the Goddess of Mercy, this tea is a must-have among tea connoisseurs

Pu-Er 5.00/cup 14.00/pot 18.00/oz.
A traditional favorite black tea, it's acclaimed health benefits are widely known in China

Eight Treasure Herbal Tea 5.00/cup 14.00/pot
A special blend of herbs, fruits and teas

Flavor Bubble Tea 6.75

Fun & delicious flavored ice-cold tea lattes with tapioca pearls (bubbles). Can be made with or without bubbles, with ice, smoothies or warm. Bubble teas bubbles not suitable for children under six years old.

- | | | |
|-----------------|------------------|-------------------------------|
| • Passion Fruit | • Almond | • Strawberry |
| • Mocha | • Chai Latte | • Sweet Taro |
| • Papaya | • Banana | • Sweet Red Bean |
| • Honeydew | • Ice Coffee | • Wild Berries |
| • Lychee | • Mango | • Original (green or red tea) |
| • Coconut | • Almond Joy | • Matcha |
| • Peach | • Dark Chocolate | |

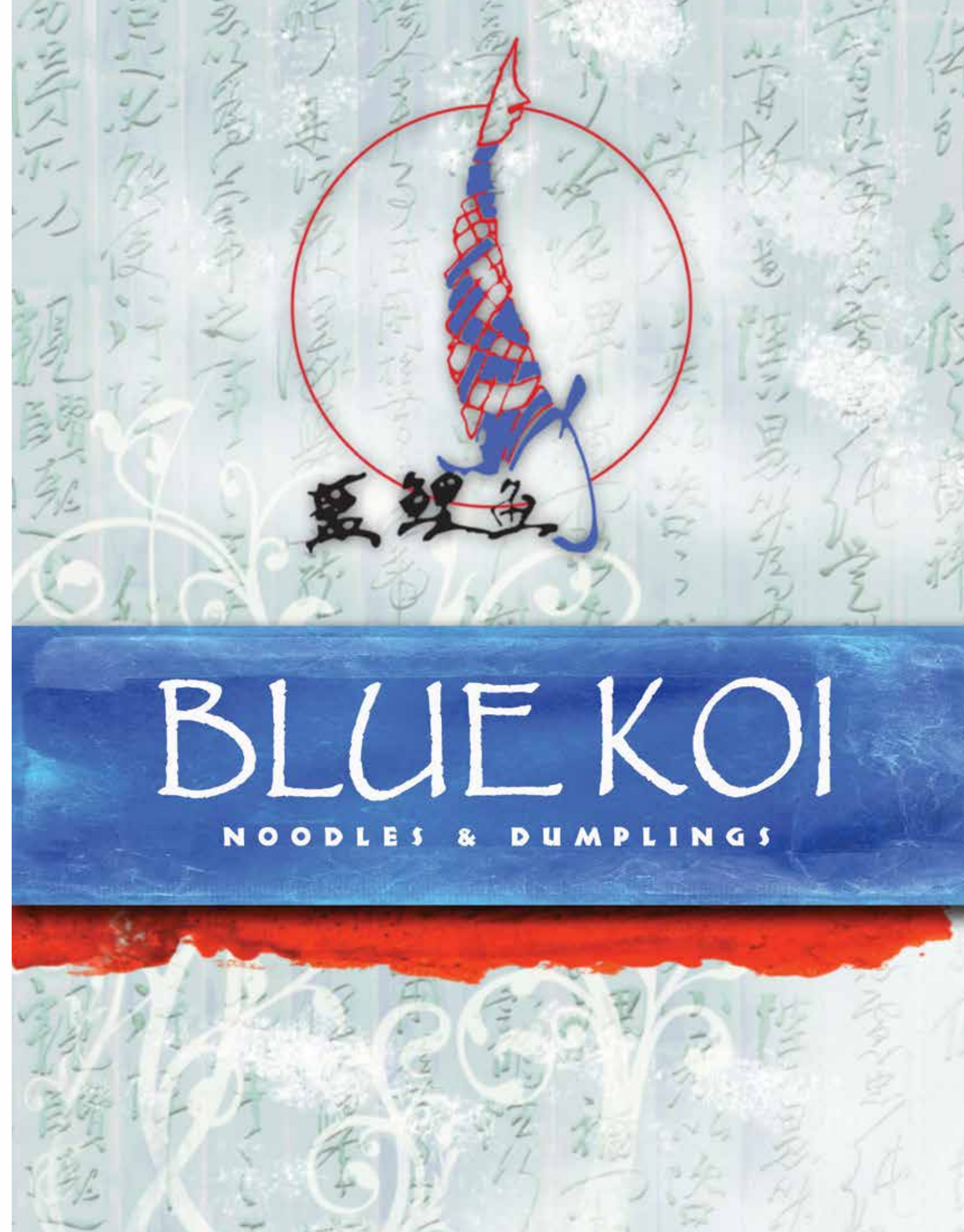
Desserts

Cheesecake Wontons (4) 12.00

Please see our drink menu for a complete selection of beverages

SERVICE CHARGE 6-11 guests 18% 12 guests or more 20%

MENU PRICES MAY VARY



Starters

Cantonese Style Roast Duck Appetizer 17.00 (1/4)

20 spices marinated roast duck that you must try for yourself!
Can be sauted with garlic, onion and jalapenos. (Served with homemade peanut salad.)

Basil Chicken in Lettuce Wrap (3) 11.50

Minced chicken, shitake mushroom, crushed peanuts sautéed with basil wrapped in crisp lettuce

China Moon 14.00

Crispy flat bread sandwich with marinated minced shrimp. You’ve got to try it!
Served with mom’s sweet plum sauce

Eggplant Pockets (4) 12.00

Lightly crispy eggplant pockets filled with vegan stuffing and organic tofu
Served with raw garlic sauce!

Vegetarian Lettuce Wrap (3) 11.50

Vegetarian mix sautéed with basil and crushed peanuts wrapped in crisp lettuce

Home Style Scallion Biscuit 8.50

Flat onion biscuit pan fried to a golden perfection

Crispy Tofu with Spicy Awesome Sauce 11.00

What can we say, it’s awesome, awesomely organic!

Blue Koi Duck Wrap 12.00

Our delicious house roast duck, cucumber, onion, cilantro and a touch of hoising sauce in a soft wrap
Served with homemade braised peanut salad on the side

Dumplings a la Carte

Our dumpling recipes are perfected through generations of refinement. These northern Chinese dumplings are steady diets not only as appetizers, but are eaten as meals as well. Boiled or pan fried. There are 8 per order.

Chicken Dumpling 13.00

Shrimp Dumpling 13.00

Pork Dumpling 13.00

Shrimp, Pork & Chicken Dumpling 13.00

Vegetarian Dumpling (Made with organic tofu) 13.00

Spicy Chili Pepper Wontons 14.00

Specify meat or vegetarian please

Side Dishes

House Salad 7.00

Homemade Noodles 8.00

Side Veggies 9.00

Bean or Rice Noodles 8.00

Awesome Sauce 3.00

Sweet Plum Sauce 3.00

Bowl of Rice 4.50

Bowl of Brown Rice 4.50

Noodles & Rice

 SPICY  VERY SPICY  ON FIRE!

Most entrees are garnished with scallion and cilantro

AVAILABLE CHOICES

Chinese Style Pot Roast  Noodle Soup, Noodles or Rice 20.00

Our pot roast is slowly roasted and bathed in our marinade for hours. Cuts of this tender and succulent roast are atop of all choices

Shanghai Wonton Noodle Soup..... Meat or Vegetarian 20.00

One of the best known wonton in China with herbs, shrimp, chicken and pork

Black Bean Sauce w/Shrimp, Chicken or Organic Tofu  Shrimp Rice .. 22.00
Sautéed with minced garlic, jalapeno pepper, bell peppers
and portabella mushrooms in our homemade black bean sauce
Chicken..... Rice .. 21.00
Organic Tofu .. Rice .. 21.00

Vegan Delights Noodle Soup 21.00

This zen and hardy dish full of diakon, cabbage, carrot, tofu bows and thin organic tofu in combination with a hint of sour napa and light vegan broth was inspired by Chinese Temple cuisine

Cantonese Roast Duck..... Noodle Soup, Noodles or Rice 21.00

Succulent boneless roast duck is atop of these choices
(Served with homemade peanut salad except noodle soup.)

Chinese Curry Sauce w/Shrimp, Chicken or Organic Tofu  Shrimp Rice .. 22.00
Ginger, onion, mushroom, snow pea pods and fresh basil are
sautéed with sesame oil ‘til fragrant, then simmered in a lightly
spicy Chinese curry sauce
Chicken..... Rice .. 21.00
Organic Tofu .. Rice .. 21.00

Ants On A Tree Pork or Tofu 20.00

Sautéed minced pork or vegan-mix with bean noodle, cabbage and carrot, very popular in Taiwan

Almond Chicken or Shrimp Asparagus Shrimp 22.00
Chicken 21.00

Fresh asparagus in harmony with sautéed chicken breast
marinated in garlic, mayonnaise and sun-dried tomatoes

Seafood Noodle Soup Noodle Soup 22.00

An assortment of fresh seafood, vegetables, rice noodle and seasoning make this dish a seafood lover’s delight

Fire Bird  Duck, Chicken or Organic Tofu ... 21.00

Boneless roast duck, chicken or organic tofu sautéed with chili pepper, scallion and julienne onion. This bird is on fire!

Braised Pork with Shitake Mushroom Noodle Soup, Noodle or Rice 20.00

Chopped pork braised with shitake mushroom and shallot

Braised Tofu with Shitake Mushroom Noodle Soup, Noodle or Rice 20.00

Lightly deep-fried organic tofu and shitake mushroom are in harmony in this vegetarian dish

Vegetarian Noodle Soup..... Noodle Soup 19.00

Farm fresh vegetables and organic tofu are perfected by our vegan broth

Ginger Basil Chicken Noodle or Rice 20.00

Bite-size tender thigh meat sautéed with sesame oil, ginger and fresh basil