

## SEASONAL SPECIALS

### Appetizers (Served Chilled)

<b>SEAWEED PEANUTS</b> 海苔花生	<b>\$3.99</b>
Roasted Peanuts tossed with Seaweed Flakes	
<b>TIAN JING SPICY CABBAGE</b> 天津辣白菜	<b>\$3.99</b>
Sweet and Sour, then let the HEAT kick in!	
<b>SUGAR GLAZED PIG FEET</b> 蜜汁豬腳	<b>\$4.95</b>
Pig Feet drizzled with a Brown Sugar Glaze	
<b>BRAISED WHEAT GLUTEN</b> 紅燒烤芙	<b>\$7.95</b>
Braised Wheat Gluten served with Shiitake and Bamboo in a Sweet and Savory Brown Sauce	
<b>VEGETARIAN DUCK</b> 素鴨	<b>\$7.95</b>
Imitation Duck made of Shiitake and Bamboo pieces wrapped inside the Tofu Skin	
<b>DRUNKEN CHICKEN</b> 醉雞	<b>\$7.95</b>
Boiled Chicken drizzled in Wine Sauce	
<b>FIVE SPICE SMOKED FISH</b> 五香燻魚	<b>\$8.95</b>
Smoked Tilapia brushed with a Sweet Five Spiced	

### Entrée

<b>BRAISED LIONS HEAD</b> 紅燒獅子頭	<b>\$11.95</b>
Three colossal Pork Meatballs with Baby Shanghai in a Savory Brown Sauce	
<b>PORK BELLY WITH PRESERVED VEGETABLE</b> 梅菜扣肉	<b>\$15.95</b>
Pork Belly cooked till tender. Served with Preserved Vegetables in a Savory Brown Sauce	
<b>BRAISED PORK SHANK</b> 走油圓蹄	<b>\$16.95</b>
Braised Pork Shanks cooked till tender. Served with Baby Shanghai in a Savory Brown Sauce	
<b>SOY MARINATED DUCK</b> 鹵鴨	<b>\$14.95 (half) \$29.95 (whole)</b>
Boiled Duck marinated with Soy Sauce	
<b>BRAISED SEA CUCUMBER</b> 紅燒海參	<b>\$19.99</b>
Braised Sea Cucumber simmered with Shiitake, Bamboo and Pork Belly	
<b>FISH MAW SOUP (HOT &amp; SOUR OR "SNOW")</b> 魚肚湯	<b>\$19.99</b>
Fish Maw Soup with a choice of Hot and Sour or Clear Broth with Egg Whites	