

CHEF'S SPECIALS

SERVED WITH STEAMED WHITE RICE

MALAYSIAN CURRY CASSEROLE \$11.95 (Shrimp or Beef or Chicken or Pork)

Eggplant, tofu, string bean, bamboo shoot, carrot, bell pepper and onion simmered with special curry sauce and served in a casserole

SUM YOUNG GAI \$11.95

Three different dishes of chicken (Sweet & Sour, Kung Po & Moo Goo Gai Pan) served on the same plate

SIZZLING STEAK \$13.95

Grilled steak served over sautéed broccoli, Chinese black mushroom, water chestnut, wood-ear mushroom, bell pepper & onion in special black pepper sauce on sizzling hot plate

BIRD NEST \$12.95

Shrimp, pork and chicken sautéed with broccoli, mushroom, baby corn, water chestnut, snow pea and bamboo shoot in brown sauce and served over crispy bird nest bowl

HOUSE ROAST DUCK \$11.95

Half duck roast to a perfection and served with Hoi Sin sauce

CRISPY SHRIMP \$12.95

Big shrimp battered, deep-fried and served with cherry sauce (baby corn, onion, bell pepper) and steamed broccoli

SEAFOOD DELIGHT \$13.95

Lobster meat, krab, shrimp and scallop sautéed with broccoli, snow pea, straw mushroom, baby corn, water chestnut with white sauce

SZECHUAN RED SNAPPER \$14.95

Red snapper filet deep-fried until golden crispy (yet juicy on the inside) served over vegetable in Szechuan sauce

KENTU RED SNAPPER \$14.95

Red snapper fillet deep-fried to perfection, topped with Kent-tu sauce (sweet & mildly spicy sauce) and sprinkled with crushed peanut

SOFT SHELL CRAB CHEF LI STYLE \$15.95

Soft-shell crab deep-fried and served over mixed vegetable in spicy Szechuan sauce

PEKING DUCK (One Course) \$26.95

• One course: Thin & crispy roast duck skin & meat served with Chinese pancake, scallion and Hoi Sin sauce

PEKING DUCK (Two Courses) \$28.95

• First course: Thin & crispy roast duck skin & meat served with Chinese pancake, scallion and Hoi Sin sauce
• Second course: Moo Shu vegetable served together with the first course

Please indicate the level of spiciness
Mild, Medium or Hot

813-814-9988