Rice, Noodles & Chow Fun

Steamed Rice 白飯 — per person 1.95
Steamed Brown Rice 糙米 — per person 1.95
Fried Rice 名色炒飯
Stir-fried rice. Tossed with your choice of:
- All vegetable (Available without egg) 蔬菜 — 9.50
- Chicken, beef, BBQ pork or shrimp 雞肉, 牛肉, 叉燒, 蝦 — 9.50
- Chef's Special 招牌炒飯 — 10.95
  (Bay shrimp, BBQ pork, peas and onions)

Chow Mein 名色炒麵
Soft, pan-fried noodles. Tossed with your choice of:
- All vegetable 蔬菜 — 10.50
- Chicken, beef, BBQ pork or shrimp 雞肉, 牛肉, 叉燒, 蝦 — 10.50
- Chef's Special 招牌炒麵 — 11.50
  (Shrimp, chicken and BBQ pork)

Hong-Kong Style Crispy Angel Hair Noodles 香港煎麵 — 14.95
Pan-fried noodles, topped with a deluxe combination of chicken, BBQ pork, prawns, scallops and assorted vegetables in a light, savory sauce.

Yee Mein (Delicate, Angel Hair Noodles) 伊麵
Soft, egg noodles, stir-fried and tossed in a light sauce
- Vegetarian with Chinese chives 韭黃 — 12.95
- Real crab meat with Chinese chives 蟹肉韭黃 — 14.95
- Seafood 海鮮 — 14.95
  (Bay scallops, shrimp and calamari)

Chow Fun (Flat Rice Noodles) 河粉
Soft, wide, rice noodles, tossed with your choice of meat and vegetables in a savory sauce.
- Chicken, beef, BBQ pork or shrimp 雞肉, 牛肉, 叉燒, 蝦 — 12.95

Singapore-Style Rice Noodles 星洲炒米粉 — 12.95
Thin, vermicelli rice noodles, tossed with BBQ pork, bay shrimp, onions, carrot and a hint of savory curry sauce.

Taiwan-Style Rice Noodles 台灣炒米粉 — 12.95
Thin, vermicelli rice noodles lightly pan-fried, then stir-fried with julienned pork, cabbage, mushrooms and carrots. Infused with aroma of shallots.

Chef Chu's Signature Dishes

Classic Beijing Duck
From our special Chinese oven,
served with steamed lotus buns or paper-thin pancakes
北京烤鴨 45.00

Fresh Beijing-style duck, hand-selected for plumpness. Barbequed in our traditional Chinese oven until crackling brown with the fat naturally removed from the slow cooking process. Crispy on the outside, tender, lean and juicy on the inside. Deboned and carved by our chef.

With Duck Soup Add 10.00 — Traditionally in China, duck soup is enjoyed as a second course. A portion of the meat and bones is stewed with glass noodles, napa cabbage and tofu to complement the whole duck.

In most cases, four hours advance notice required.
Please call ahead or ask your server about current availability.

Four Seasons Cold Plate 四季冷盤 — 14.95
Our four famous chilled appetizers: Pickled cucumber spirals, vegetarian goose, braised bamboo shoots and pickled sugar plum tomatoes. Selection may change seasonally.

Minced Crystal Prawns in Lettuce Cups (4) 生菜包蝦鬆 — 15.95
Minced prawns, water chestnuts and scallions, sautéed in a light sauce. Served in chilled iceberg lettuce cups, topped with crispy chips.

Fresh Clam Soup with Ginger 薑絲蛤蜊湯 — 12.95
Plump, live manila clams, cooked in a clear, rich, ginger broth.

Live Manila Clams with Black Bean Sauce 豆豉蛤蜊 — 13.95
Manila clams, quickly blanched, then flash stir-fried with a black bean sauce, so you can almost taste the sea!

Wok-Seared Salmon with Spicy Black Bean Sauce 焗 煎豆豉三文魚 — 19.95
Fresh salmon fillets wok-seared, then smothered in black bean sauce with an accent of fresh chili. A perfect combination.

Steamed Chilean Sea Bass 清蒸雪魚 — 28.95
Large, succulent, wild-caught sea bass fillet, deboned and steamed:
- With ginger and green onions 薑和蔥
- With black bean sauce 豆豉

Miso-Glazed Chilean Sea Bass 米素雪魚 — 32.95
Succulent sea bass fillet, marinated in our secret miso-honey sauce. Baked to tender perfection.

Pan-Seared Rack of Lamb with Lemongrass Accent (4 pieces) 煎香茅羊扒 — 28.00
A rack of lamb, pan-seared to your desire. Seasoned in Chinese barbeque sauce, hoisin, rice wine, lemongrass and garlic.

Fresh Basil-Garlic Chicken or Basil-Beef Clay Pot 砂鍋三杯雞, 三杯牛 — 16.95
A must try! A clay pot filled with wok-seared, marinated boneless chicken wings or beef steak, braised with roasted garlic cloves and jalapeno chiles in a slightly-sweet rice wine, soy sauce reduction. Topped with basil.

Sichuan Village-Style Clay Pot 四川家鄉豆腐寶
An adventurer's dish! A clay pot filled with your choice of meat, braised with an authentic Sichuan sauce with soft tofu and vegetables. Choose from:
- Beef, pork or chicken 牛肉, 猪肉, 雞肉 — 16.95
- Seafood: Prawns, scallops, calamari and clams 海鮮 — 17.95

Chef Chu's Live Maine Lobster 生猛龍蝦 — Market price
1- 1/2 lbs. of fresh lobster, tossed with a light, rice wine sauce, ginger and scallions.
Optional: Served on a bed of yee mein.

Live Dungeness Crab 生猛螃蟹 — Market price
Fresh crab prepared with your choice:
- Salt and pepper 椒鹽
- Golden garlic 金砂
- Ginger and scallions 葱薑

All of our Chilean sea bass is wild-caught and sustainable.

Ready To Take Home Meals

Fast, Convenient, Economical, Ready to take home food!

Eggrolls		(3) 5.70
Vegetarian Spring Rolls		(3) 5.70
Fried Jumbo Prawns		(6) 9.60
Crab and Cheese Puffs	(4) 4.40	(8) 7.20
Grilled Beef Sticks		(6) 8.40
Grilled Chicken Sticks		(6) 8.40
Fried Wontons	(8) 4.75	(12) 7.20

Vegetable Beef	Pint 6.95	Quart 12.95
Almond Chicken	Pint 6.95	Quart 12.95
Sweet and Sour Pork	Pint 6.95	Quart 12.95
Chicken Chow Mein	Pint 5.25	Quart 10.50
BBQ Pork Fried Rice	Pint 5.25	Quart 9.50

Box Lunch or Dinner

Build Your Own Plate 11.95

Your choice of any three items from the list above
Weekdays only (Monday through Friday)
Served from 11:30 am – 2 pm / 4:30 pm - 7:30 pm

Family Dinners

For Two — $22.95
- Small Wonton Soup or Egg Rolls (2)
- Pint Almond Chicken or Sweet & Sour Pork
- Pint Vegetable Beef
- Pint Chicken Chow Mein
- Pint Steamed Rice

For Three — $32.95
- Large Wonton Soup or Egg Rolls (3)
- Quart Almond Chicken or Sweet & Sour Pork
- Pint Vegetable Beef
- Pint Chicken Chow Mein
- Pint Steamed Rice

For Five — $54.95
- 1.5 Quarts Wonton Soup or Egg Rolls (5)
- Quart Almond Chicken
- Quart Sweet & Sour Pork
- Quart Vegetable Beef
- Quart Chicken Chow Mein
- Quart Steamed Ricg

Chef Chu's®

TO GO MENU

Elegant Dining • Gourmet Food To Go • Catering • Banquet

Phone Orders: (650) 948-2696
Fax Orders: (650) 948-0121
1067 N. San Antonio Road, Los Altos, CA 94022

Sunday - Thursday 11:30 am - 9:30 pm
Friday - Saturday 11:30 am - 10 pm

www.chefchu.com

We are so proud to be a part of this community for the past 48 years. When I started this restaurant in 1970, I knew Los Altos and the surrounding cities would be a perfect fit for my healthy, delicious Chinese cuisine. Now 47 years later, I can say that we spend more on ingredients and put out a better product than we ever have. My promise to you is to continue this tradition of excellence and uphold our motto that "Every day is grand opening day!"

Sincerely,
Chef Lawrence Chu

From Our Kitchen To Your Table

Appetizers

BBQ Pork Bun (Char Sil Bow) 叉燒包 **each 2.00**
A steamed bun stuffed with sweet-and-savory, diced, BBQ roasted pork.

Pot Stickers (6) 鍋貼 **8.50**
Our signature dish! Handmade dumplings with ground pork and napa cabbage, steamed, then pan fried to a light crisp. Served with hot oil and garlic soy sauce.
Vegetarian-style (8) available. 素鍋貼

Eggrolls (3) 春捲 **5.70**
Shredded pork, bay shrimp and cabbage, rolled in flour wrappers and deep fried until golden.

Vegetarian Spring Rolls (3) 素春捲 **5.70**
Shredded cabbage, celery and five-spice pressed tofu, wrapped in paper-thin crepes and deep fried.

Crab and Cheese Puffs (8) 蟹肉角 **7.20**
Real crab meat and cream cheese, stuffed in thin wonton wrappers and deep-fried until crisp. Served with Chef Chu's table sauce.

Fried Wontons (12) 炸雲吞 **7.20**
Minced pork-filled wontons, deep fried to a light crunch. Served with sweet & sour sauce.

Fried Jumbo Prawns (6) 酥炸大蝦 **9.60**
Plump, fresh prawns, lightly deep-fried until crisp and golden. Served with Chef Chu's table sauce.

Grilled Beef Sticks (6) 烤牛串 **8.40**
Tender beef strips, marinated in a Taiwanese-style "sa cha" BBQ sauce, skewered and grilled.

Grilled Chicken Sticks (6) 烤雞串 **8.40**
Fresh chicken marinated with star anise, soy sauce, pineapple juice and rice wine, then skewered and grilled.

Sliced BBQ Pork 叉燒 **9.95**
Marinated lean pork, roasted in our Chinese oven until perfection. Sliced and topped with sesame seeds.

Pu Pu Platter (for two) 寶寶盤 **11.95**
A selection of appetizers, including crab and cheese puffs, fried jumbo prawns, grilled chicken sticks and vegetarian spring rolls.

Wontons in Peanut Sauce (12) 麻醬抄手 **9.95**
Boiled wontons mixed with a spicy, Sichuan peanut sauce.

Hot Dragon Wings (8) 炸龍翼 **10.95**
Chicken wings marinated and deep-fried, then tossed with a mixture of jalapeño and pepper-salt.

Mu Shu (Any way you want) 木樨肉 **11.95**
A fun dish! Your choice of filling sautéed with shredded cabbage, eggs, tiger lily buds and mushrooms. Served with paper-thin pancakes, hoisin sauce and slivered scallions. Choose from:
Chicken 雞肉
Shrimp 蝦
Pork 豬肉
Beef 牛肉
Vegetable 蔬菜
Available without egg.

Minced Chicken (or Vegetables) in Lettuce Cups 生炒雞鬆 (或素鬆) **12.95**
Minced chicken, bamboo shoots, water chestnuts and shiitake mushrooms served in chilled, iceberg lettuce cups. Sprinkled with crushed peanuts.
Vegetarian option available.

Vegetarian, low-sodium and special diet dishes prepared upon request.

Homemade chicken broth, prepared fresh daily. No MSG added.

Gluten-free options available. Tamari gluten-free soy sauce available upon request.

Cold Plates

Chef Chu's Famous Chicken Salad 手撕雞 **Lg. 12.95 Sm. 7.95**
Shredded, skinless fried chicken, lettuce, carrots and cilantro, tossed in a hot mustard and sesame oil dressing. Topped with peanuts and crispy, rice noodles.

Pickled Cucumber Spirals 麻辣黃瓜卷 **8.95**
Marinated cucumbers in a tart-spicy brine.

Vegetarian "Goose" 素鵝 **9.95**
Thin, tofu sheets and shiitake mushrooms, rolled into layers, braised in a soy-anise sauce.

Braised Bamboo Shoots 竹筍尖 **8.95**
Sword-shaped, spring bamboo shoots, braised in a savory sauce.

Pickled Sugar Plum Tomatoes 梅香小蕃茄 **8.95**
Sugar plum tomatoes in a red wine brine.

Soups

Serves 3-4 people

Cup of Soup (for one) 今日湯 **2.95**
Choice of wonton soup or hot and sour soup.

Wonton Soup 雲吞湯
Minced pork and scallion wontons served in a rich, chicken broth made fresh daily.
BBQ pork 叉燒 **8.50**
Shrimp or Chicken 雞, 蝦 **8.50**
Deluxe: BBQ pork, shrimp, mushrooms and snow peas 什錦 **8.95**

Hot and Sour Soup 酸辣湯 **8.95**
Best in town! Pork, shrimp, tofu, bamboo shoots, tiger lily buds and mushrooms, simmered in a chicken broth made fresh daily. Mixed with white pepper for hotness and vinegar for kick. *Vegetarian option available.*

Sizzling Rice Soup 鍋巴湯
Snow peas and bamboo shoots, simmered in chicken broth, served with sizzling, rice crisps.
Shrimp or Chicken 雞, 蝦 **8.95**
Seafood: Shrimp, scallops and calamari 海鮮 **9.50**

Seafood Blossom Soup 海鮮豆腐湯 **10.95**
Fresh shrimp, scallops, crab meat, tomatoes and tofu, stewed in a rich chicken broth. Sprinkled with cilantro.
With wintermelon puree 冬瓜茸 **Add 2.00**
With yuen pao 元寶 **Add 2.00**
(fried wontons shaped like golden nuggets)

Sweet Corn Cream Soup 玉米湯 **8.95**
Golden corn kernels simmered in a velvety, chicken broth, made fresh daily.
With velvet chicken 茸雞 **Add 2.00**

Sichuan Preserved Mustard Green and Pork Soup 榨菜粉絲湯 **8.95**
Our fresh made chicken broth, simmered with preserved mustard greens, pork and bean thread noodles.

Egg Flower Soup 蛋花湯 **8.95**
A rich chicken broth simmered with Chinese greens, tomato chunks, scallions and delicate egg blossoms.

Four Seasons Cold Plate

Fowl

Almond or Cashew Chicken 杏仁雞丁 **12.95**
Chicken breast, stir-fried with celery, straw mushrooms and water chestnuts. Topped with toasted almonds or cashews.

Chicken Sauté 炒雞丁 **12.95**
Diced chicken sautéed in a light, seasoning sauce. With your choice of vegetables:
Snow peas 雪豆
Fresh button mushrooms 鮮菇
Broccoli 芥蘭
Assorted seasonal vegetables 什錦

Classic Kung Pao Chicken 宮保雞柳 **12.95**
Chicken strips sautéed with wok-roasted dried chiles, diced zucchini and water chestnuts in our famous, kung pao sauce. Topped with roasted peanuts.

Chicken with Sizzling Rice 雞片鍋巴 **12.95**
Breast of chicken, sliced paper-thin, sautéed with bamboo shoots, water chestnuts, shiitake mushrooms and snow peas. Poured over sizzling rice crisps.

Pineapple Chicken 菠蘿雞球 **12.95**
Lightly battered chicken pieces, deep-fried until golden and tossed with chunks of pineapple, bell peppers and onions in our sweet and sour sauce.

Snow White Chicken 生炒雞片 **12.95**
A classic dish of velvety, paper-thin chicken breast, sautéed with snow peas and mushrooms in a light, wine sauce.
With pine nuts **Add 2.00**

Hunan Chicken 湖南雞柳 **13.95**
Chicken strips, sautéed with crunchy broccoli stems, fresh chile and garlic in a tart, sweet and savory sauce.

Tangy Lemon Chicken 檸檬雞塊 **12.95**
Marinated chicken breast dipped in a light batter, deep-fried, then glazed with Chef Chu's famous, lemon sauce.

Chicken in Black Bean Sauce 豆豉雞丁 **12.95**
Diced chicken, sautéed with bell peppers and onions in a savory, black bean sauce.

General Chicken 左宗棠雞柳 **14.95**
Chef Chu's interpretation! Chicken strips deep fried until crispy. Smothered in our own unique, spicy, tart, sweet and savory sauce.

Tangerine Chicken 陳皮雞柳 **13.95**
Chicken strips, stir-fried with roasted tangerine peel, dried chile pods, garlic and ginger in a spicy-orange sauce.

Boneless Crisp Aromatic Duck 香酥鴨
Duck marinated with star anise and Sichuan peppercorns, steamed, then deep-fried until crisp outside. Served boneless with steamed buns, duck sauce and slivered scallions.
Whole **32.95**
Half **17.95**

Boneless Tea-Smoked Duck 樟茶鴨
Duck, marinated and steamed, then smoked in tea leaves and camphor wood chips. Deep fried to a crisp and deboned just before serving. Accompanied with steamed buns, duck sauce and slivered scallions.
Whole **32.95**
Half **17.95**

Seafood

Prawns in Lobster Sauce 蝦龍糊 **12.95**
Stir-fried prawns in a traditional "lobster" sauce of black beans, garlic, onions and egg flowers.

Prawn Sauté 炒蝦仁 **12.95**
Sautéed prawns in a light, seasoning sauce, mixed with your choice of vegetables:
Snow peas 雪豆
Fresh button mushrooms 鮮菇
Broccoli 芥蘭
Assorted seasonal vegetables 什錦

Sweet and Sour Prawns 甜酸蝦球 **12.95**
Deep-fried prawns, tossed with bell peppers, pineapple and onions. Smothered in Chef Chu's special sweet and sour sauce.

Candied Pecans with Jumbo Prawns 核桃奶油蝦 **15.95**
Deep-fried prawns, glazed in a tart and sweet mayonnaise-mustard blend, paired with our famous candied pecans.

Kung Pao Prawns 宮保蝦球 **12.95**
Batter-coated prawns, deep-fried then tossed with wok-roasted chili pods. Smothered in kung pao sauce and topped with peanuts.

Classic Dry-Braised Prawns 乾燒明蝦 **14.95**
Our signature dish! Succulent, jumbo prawns, braised with chili paste, garlic, ginger and a touch of tomato. Served with broccoli.

Curried Prawns 咖哩蝦仁 **12.95**
Juicy prawns, stir-fried with bell peppers and onions in a rich, curry sauce.

Chef Chu's Lovers' Prawns 鴛鴦蝦 **15.95**
A Chef Chu original! Jumbo shrimp, sautéed two ways: in a light, wine sauce, and in a spicy, chili paste and garlic sauce.

Kung Pao Calamari 宮保魷魚 **12.95**
Calamari sautéed in a hot kung pao sauce, with bell peppers, onions, water chestnuts and roasted peanuts.

Wok-Seared Scallops 鍋煎魚香干貝 **16.95**
Plump, tender sea scallops, seared and braised with eggplant medallions in a spicy, garlic sauce.

Rainbow Fish Fillets 七彩魚片 **14.95**
Boneless white fish fillets, sautéed in a light wine sauce with seasonal vegetables.

Fresh Whole Fish

Fresh, Whole Rock Cod 石班全魚 **Medium 28.95**
More meat, fewer bones. **Large 32.95**
Local rock cod, made to order in your desired preparation method:
Crispy, fried
with spicy Sichuan garlic sauce 川味脆皮魚
with sweet and sour sauce 甜酸全魚
Braised
in hot chili bean sauce 豆辦全魚
with shiitake mushrooms and ginger 紅燒全魚
Limited supply. Please ask your server.

Chef Chu's Live Maine Lobster with Yee Mein

Fresh Live Clam Soup with Ginger

Beef & Lamb

Classic Mongolian Beef 蒙古牛肉 **12.95**
Sliced, tender beef sautéed with scallions, fresh ginger and onions in a sizzling wok.

Beef Sauté 牛肉 **12.95**
Tender beef slices, marinated in special seasonings and sautéed. Served with your choice of vegetables:
Snow peas 雪豆
Fresh button mushrooms 鮮菇
Broccoli 芥蘭
Assorted seasonal vegetables 什錦

Grilled Beijing Beef 北京牛肉 **14.95**
Sliced, tender beef, wok-seared and tossed in a Beijing-style bean sauce. Served over a bed of crisp rice noodles.

Crispy Sichuan Beef 脆皮四川牛肉 **12.95**
Beef fillet, deep fried and smothered with a hot garlic sauce. Served over a bed of crisp rice noodles.

Pan-Seared Black Pepper Steak 黑椒牛柳 **14.95**
Marinated beef steak, pan-seared then sautéed with black pepper, onions and mushrooms in Chef Chu's special seasoning sauce.

Tangerine Beef 陳皮牛肉 **14.95**
Sliced, tender beef, stir-fried with roasted tangerine peel, dried chile pods, garlic and ginger in a spicy-orange sauce.

Hunan-Style Lamb 湖南羊肉 **15.95**
Sliced, tender lamb, stir-fried with fresh leeks, red chili and garlic in a spicy, black bean sauce.

Mongolian Lamb 蒙古羊肉 **15.95**
Sliced, tender lamb, stir fried with scallions and ginger in a sizzling, hot wok.

Pork

Sweet and Sour Pork 古咾肉 **12.95**
Lightly battered chunks of pork tenderloin, deep fried and smothered in Chef Chu's sweet and sour sauce. With bell peppers, onions and pineapples.

Pork with Imperial Sauce 京都里肌 **12.95**
Lightly battered pork, deep-fried until crisp, smothered in Chef Chu's famous imperial sauce—sweet and tart in flavor.

Classic Twice-Cooked Pork 回鍋肉 **12.95**
A popular dish! Thin slices of boiled pork, sautéed with bell peppers, cabbage and pressed tofu in a hot bean sauce.

Yu Shang Pork 魚香肉絲 **12.95**
Pork strips sautéed with ginger and garlic, bamboo shoots and mushrooms, in a spicy garlic sauce. A Sichuan classic!

Hunan-Style Smoked Pork 湖南臘肉 **13.95**
House-made smoked, pork belly, sautéed with fresh leeks, red jalapeños and garlic. A homestyle Chinese dish.

Orange Blossom Ribs 橘香肉排 **14.95**
Meaty pork ribs braised until succulent in a sweetened orange, star anise soy sauce. A Shanghai specialty.

Hong-Kong Style Crispy Angel Hair Noodles

Tofu

Braised Tofu 紅燒豆腐 **10.95**
Chinese tofu, lightly fried until golden, braised with BBQ pork, shiitake mushrooms and snow peas in a savory, seasoning sauce.
Vegetarian option available.

Ma Po Tofu 麻婆豆腐 **10.95**
A Sichuan tofu dish, sautéed with minced pork, braised with chili bean paste and garlic, and topped with a pinch of Sichuan peppercorns. *Vegetarian option available.*

Hunan Family-Style Tofu 湖南家鄉豆腐 **12.95**
A Chef Chu original. Pan-fried tofu, braised with shredded smoked ham, garlic and fresh chiles with a hint of black bean paste.
Vegetarian option available.

Kung Pao Tofu (Vegetarian) 宮保豆腐 **10.95**
Deep-fried tofu cubes, stir-fried with bell peppers, water chestnuts, roasted chiles, and smothered in our famous hot kung pao sauce. Topped with roasted peanuts.

Pressed Tofu with Pork 香干肉絲 **12.95**
Julienned pork sautéed with bamboo shoots and celery.

Vegetables

Seasonal Vegetable Delight 素菜 **10.95**
Fresh, seasonal vegetables
Choice of sauce:
Light seasoning 白汁
Black bean 豆豉
Spicy garlic 魚香
Cooked your way:
Stir fried 炒
Steamed 蒸

Braised Shiitake Mushrooms with Baby Bok Choy 冬菇菜心 **11.95**
Braised shiitake mushrooms, paired with hearts of tender baby bok choy.

Sichuan-Style String Beans 乾扁四季豆 **10.95**
String beans, deep fried to a crunch and sautéed with a chili-garlic paste. Sprinkled with minced, preserved mustard greens.

Garlic String Beans 大蒜四季豆 **10.95**
String beans sautéed in fresh garlic and a light seasoning sauce.

Braised Eggplant in Garlic Sauce 魚香茄子 **11.95**
Asian eggplant deep-fried, then braised in chili paste and fresh garlic sauce.

Broccoli Sautéed with Spicy Garlic Sauce 魚香芥蘭 **10.95**
Fresh broccoli florets, blanched and tossed in a spicy, garlic sauce.

Braised Triple Mushrooms 燴三菇 **11.95**
Shiitake, fresh button and straw mushrooms, braised in oyster sauce with snow peas.

Chinese Broccoli with Oyster Sauce 蠔油唐人芥蘭 **10.95**
Bright, green Chinese broccoli, blanched and served with a drizzle of oyster sauce.

Fresh Spinach Sauté 大蒜炒菠菜 **10.95**
Bright, green spinach, sautéed with fresh garlic until lightly wilted.

Bean Sprout Sauté 蔥爆芽菜 **9.95**
Crunchy bean sprouts, sautéed with ginger and a touch of vinegar in a sizzling wok.

Minced Chicken in Lettuce Cups