

RICE, NOODLES & CHOW FUN

Steamed Jasmine Rice 白飯 per pint 2.50
 Steamed Brown Rice 糙米 per pint 2.95
 Fried Rice 名色炒飯

Stir-fried rice. Tossed with your choice of:

All vegetable (Available without egg) 12.95
 蔬菜
 Chicken, beef, BBQ pork or shrimp 12.95
 雞肉, 牛肉, 叉燒, 蝦
 Chef's Special 招牌炒飯 13.95
 (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 13.95
 Chicken, beef, BBQ pork or shrimp 13.95
 雞肉, 牛肉, 叉燒, 蝦
 Chef's Special 招牌炒麵 14.95
 (Shrimp, chicken and BBQ pork)

Hong-Kong Style Crispy Angel Hair Noodles 香港煎麵 18.95

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 萼黃 17.95
 Real crab meat with Chinese chives 19.95
 蟹肉萼黃
 Seafood 海鮮 17.95
 (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 16.95
 雞肉, 牛肉, 叉燒, 蝦

Singapore-Style Rice Noodles 星洲炒米粉 16.95
 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 16.95

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 60.00

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 Traditionally in China, duck soup is enjoyed as a second course. Add 20.00 A portion of the meat and bones is stewed with glass noodles, napa cabbage and tofu to complement the whole duck.

Please call to order one day in advance.

Four Seasons Cold Plate 四季冷盤 16.95

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 17.95

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 15.95

Plump, live manila clams, cooked in a clear, rich, ginger broth.

Live Manila Clams with Black Bean Sauce 豆豉蛤蜊 15.95

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 23.95

Fresh salmon filets 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 37.95

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 39.95

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 36.00

A rack of lamb, pan-seared to your desire. Seasoned in Chinese barbecue sauce, hoisin, rice wine, lemongrass and garlic.

Fresh Basil-Garlic Chicken or Basil-Beef Clay Pot 砂鍋三杯雞, 三杯牛 17.95

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, 豬肉, 雞肉 18.95
 Seafood: Prawns, scallops, calamari and clams 海鮮 19.95

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 蔥薑

READY TO TAKE HOME MEALS

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

Eggrolls (3) 6.95
 Vegetarian Spring Rolls (3) 6.95
 Fried Jumbo Prawns (6) 11.95
 Crab and Cheese Puffs (4) 4.50 (8) 8.95
 Grilled Chicken Sticks (6) 9.95
 Fried Wontons (8) 4.75 (12) 7.95

Vegetable Beef Pint 6.95 Quart 14.95
 Almond Chicken Pint 6.95 Quart 14.95
 Sweet and Sour Pork Pint 6.95 Quart 14.95
 Chicken Chow Mein Pint 5.95 Quart 13.95
 BBQ Pork Fried Rice Pint 5.95 Quart 12.95

BOX LUNCH OR DINNER

Build Your Own Plate 14.95

Temporarily unavailable

FAMILY DINNERS

For Two

\$29.95

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

\$44.95

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

\$74.95

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 51 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 51 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

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

APPETIZERS

BBQ Pork Bun (Char Siu Bao) 叉燒包	each 2.95
A steamed bun stuffed with sweet-and-savory, diced, BBQ roasted pork.	
Pot Stickers (6) 鍋貼	10.50
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	7.95
Shredded pork, bay shrimp and cabbage, rolled in flour wrappers and deep fried until golden.	
Vegetarian Spring Rolls (3) 素春捲	7.95
Shredded cabbage, celery and five-spice pressed tofu, wrapped in paper-thin crepes and deep fried.	

Crab and Cheese Puffs (8) 蟹肉角	8.95
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	8.95
Minced pork-filled wontons, deep fried to a light crunch. Served with sweet & sour sauce.	

Fried Jumbo Prawns (6) 酥炸大蝦	11.95
Plump, fresh prawns, lightly deep-fried until crisp and golden. Served with Chef Chu's table sauce.	

Grilled Chicken Sticks (6) 烤雞串	11.95
Fresh chicken marinated with star anise, soy sauce, pineapple juice and rice wine, then skewered and grilled.	

Sliced BBQ Pork 叉燒	12.95
Marinated lean pork, roasted in our Chinese oven until perfection. Sliced and topped with sesame seeds.	

Pu Pu Platter (for two) 實實盤	14.95
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	12.95
Boiled wontons mixed with a spicy, Sichuan peanut sauce.	

Hot Dragon Wings (8) 炸龍翼	12.95
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	15.95
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	雞肉
Shrimp 蝦	蝦
Pork 豬肉	豬肉
Beef 牛肉	牛肉
Vegetable 蔬菜	蔬菜
Available without egg.	

Minced Chicken (or Vegetables) in Lettuce Cups 生炒雞鬆 (或素鬆)	14.95
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. 14.95 Sm. 8.95
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	9.95
Marinated cucumbers in a tart-spicy brine.	

Vegetarian "Goose" 素鵝	10.95
Thin, tofu sheets and shiitake mushrooms, rolled into layers, braised in a soy-anise sauce.	

Braised Bamboo Shoots 竹筍尖	9.95
Sword-shaped, spring bamboo shoots, braised in a savory sauce.	

Candied Pecans 糖衣核桃	9.95
Sweet, sugar-glazed pecans.	

SOUPS

Serves 3-4 people

Cup of Soup (for one) 今日湯	3.95
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	10.95
Shrimp or Chicken 雞, 蝦	10.95
Deluxe: BBQ pork, shrimp, and mushrooms and snow peas 什錦	10.95

Hot and Sour Soup 酸辣湯	10.95
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	10.95
Seafood: Shrimp, scallops and calamari 海鮮	10.95

Seafood Blossom Soup 海鮮豆腐湯	12.95
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	9.95
Golden corn kernels simmered in a velvety, chicken broth, made fresh daily.	

With velvet chicken 茸雞	Add 2.00
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Sichuan Preserved Mustard Green and Pork Soup 榨菜粉絲湯	9.95
Our fresh made chicken broth, simmered with preserved mustard greens, pork and bean thread noodles.	

Egg Flower Soup 蛋花湯	9.95
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	15.95
Chicken breast, stir-fried with celery, straw mushrooms and water chestnuts. Topped with toasted almonds or cashews.	

Chicken Sautéé 炒雞丁	15.95
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	16.95
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	16.95
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	16.95
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	16.95
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	16.95
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	16.95
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	16.95
Diced chicken, sautéed with bell peppers and onions in a savory, black bean sauce.	

General Chicken 左宗棠雞柳	17.95
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	17.95
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	39.95
Half	22.95

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	39.95
Half	22.95



Chef Chu's Live Maine Lobster with Yee Mein

SEAFOOD

Prawns in Lobster Sauce 蝦龍糊	15.95
Stir-fried prawns in a traditional "lobster" sauce of black beans, garlic, onions and egg flowers.	

Prawn Sautéé 炒蝦仁	15.95
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	15.95
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	18.95
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	15.95
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	17.95
Our signature dish! Succulent, jumbo prawns, braised with chili paste, garlic, ginger and a touch of tomato. Served with broccoli.	

Curried Prawns 咖喱蝦仁	15.95
Juicy prawns, stir-fried with bell peppers and onions in a rich, curry sauce.	

Chef Chu's Lovers' Prawns 宮嫵蝦	19.95
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	15.95
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	19.95
Plump, tender sea scallops, seared and braised with eggplant medallions in a spicy, garlic sauce.	

Rainbow Fish Fillets 七彩魚片	18.95
Boneless white fish fillets, sautéed in a light wine sauce with seasonal vegetables.	

FRESH WHOLE FISH

Fresh, Whole Rock Cod 石斑全魚	Medium 34.95 Large 38.95
<i>More meat, fewer bones.</i>	
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 豆瓣全魚	
with shiitake mushrooms and ginger 紅燒全魚	
<i>Limited supply. Please ask your server.</i>	



Fresh Live Clam Soup with Ginger

BEEF & LAMB

Classic Mongolian Beef 蒙古牛肉	15.95
Sliced, tender beef sautéed with scallions, fresh ginger and onions in a sizzling wok.	

Beef Sautéé 牛肉	15.95
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	16.95
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	16.95
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	18.95
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	16.95
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	18.95
Sliced, tender lamb, stir-fried with fresh leeks, red chili and garlic in a spicy, black bean sauce.	

Mongolian Lamb 蒙古羊肉	18.95
Sliced, tender lamb, stir fried with scallions and ginger in a sizzling, hot wok.	

PORK

Sweet and Sour Pork 古吡肉	15.95
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	16.95
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	15.95
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	15.95
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	16.95
House-made smoked, pork belly, sautéed with fresh leeks, red jalapeños and garlic. A homestyle Chinese dish.	

Orange Blossom Ribs 橘香肉排	17.95
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	14.95
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	14.95
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	15.95
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	14.95
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	15.95
Julienne'd pork sautéed with bamboo shoots and celery.	

VEGETABLES

Seasonal Vegetable Delight 素菜	13.95
Fresh, seasonal vegetables	

Choice of sauce:	Cooked your way:
Light seasoning 白汁	Stir fried 炒
Black bean 豆豉	Steamed 蒸
Spicy garlic 魚香	

Braised Shiitake Mushrooms with Baby Bok Choy 冬菇菜心	14.95
Braised shiitake mushrooms, paired with hearts of tender baby bok choy.	

Sichuan-Style String Beans 乾扁四季豆	13.95
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	13.95
String beans sautéed in fresh garlic and a light seasoning sauce.	

Braised Eggplant in Garlic Sauce 魚香茄子	14.95
Asian eggplant deep-fried, then braised in chili paste and fresh garlic sauce.	

Broccoli Sautéed with Spicy Garlic Sauce 魚香芥蘭	13.95
Fresh broccoli florets, blanched and tossed in a spicy, garlic sauce.	

Braised Triple Mushrooms 燴三菇	14.95
Shiitake, fresh button and straw mushrooms, braised in oyster sauce with snow peas.	

Chinese Broccoli with Oyster Sauce 蠔油唐人芥蘭	14.95
Bright, green Chinese broccoli, blanched and served with a drizzle of oyster sauce.	

Fresh Spinach Sautéé 大蒜炒菠菜	14.95
Bright, green spinach, sautéed with fresh garlic until lightly wilted.	

Bean Sprout Sautéé 蔥爆芽菜	12.95
Crunchy bean sprouts, sautéed with ginger and a touch of vinegar in a sizzling wok.	



Minced Chicken in Lettuce Cups