



三菜一湯 \$29.95, 每加一菜 \$7.95

(\$29.95 for Three Entrée & Soup, Additional Entrée \$7.95

Dine In: Weekday:11AM-6PM, Weekend: 1:30-5:00PM, Except Holiday

Carry Out: 11AM-6PM Daily, Except Holiday

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| #1 | 西湖牛肉羹, 海鮮豆腐羹, 魚片湯, 蜆湯, 酸菜豬肚湯, 豬肉腐皮菜湯, 酸辣湯, 蛋花湯, 例湯,
Beef & Egg Flower Soup, Seafood & Tofu Soup, Fish Fillet Soup, Clam Soup, Hot & Sour Soup, Egg Drop Soup, House Soup | | |
| #2 | 蜜汁叉燒 | Roasted Pork | #42 西芥蘭雞 |
| #3 | 脆皮火肉 | Roasted Pig | #43 椒鹽雞絲 |
| #5 | 豉油雞(1/2) | Soy Sauce Chicken(1/2) | #44 雪豆雞片 |
| #6 | 貴妃雞(1/2) | Chicken with Ginger & Scallion(1/2) | #45 菠蘿雞片 |
| #7 | 火鴨(1/4) | Roasted Duck(1/4) | 聖瓜炒雞片 |
| #8 | * X O 醬石斑球 | Sautéed Grouper Fillet with XO Sauce | 四季豆雞 |
| #9 | 油爆石斑球 | Sautéed Grouper Fillet | #46 酸菜牛柏葉 |
| #10 | 涼瓜石斑球 | Sautéed Grouper Fillet with Bitter Melon | #47 蘿卜牛腩 |
| #11 | 甜酸石斑球 | Sweet & Sour Fish Fillet | #48 蘿卜牛什 |
| #12 | * 椒鹽石斑球 | Fried Fish Fillet with Spicy Pepper Salt | #49 酸菜牛肉 |
| #13 | 玉茸石斑球 | Sautéed Grouper Fillet with Corn | #50 聖瓜炒牛肉 |
| | 酸菜石斑球 | Sautéed Grouper Fillet with Sour Cabbage | #51 涼瓜牛肉 |
| | 聖瓜炒石斑球 | Sautéed Grouper Fillet with Chinese Squash | #52 中芥蘭牛肉 |
| #15 | * 椒鹽鮮魷 | Fried Squid with Spicy Pepper Salt | 西芥蘭牛肉 |
| #16 | 酸菜鮮魷 | Sautéed Squid with Sour Cabbage | #53 蠔油牛肉 |
| #17 | * 豉椒鮮魷 | Sautéed Squid with Black Bean Sauce | #54 蔥爆牛肉 |
| #14 | * 椒鹽帶頭蝦 | Fried Shrimp in Shell with Spicy Pepper Salt | #55 * 沙茶牛肉 |
| #18 | 腰果蝦仁 | Shrimp with Cashew Nuts | #56 * X O 醬牛肉 |
| #19 | * 宮保蝦仁 | Kung Pao Shrimp | #57 雪豆牛肉 |
| #20 | 招牌炒海鮮 | House Special Seafood | #58 紅燒豆腐 |
| #21 | 海鮮豆腐 | Seafood with Bean Curd | #59 * 麻婆豆腐 |
| #22 | * 避風塘炒蜆 | Clams Thai Style | #60 * 椒鹽豆腐 |
| #23 | * 豉汁炒鮮蜆 | Clams in Black Bean Sauce | #61 鹹魚雞粒豆腐 |
| #24 | 京都排骨 | Kingdom Pork Chop | #76 脆皮釀豆腐 |
| #25 | 生炒骨 | Sweet & Sour Pork Chop, Hong Kong Style | #63 鹹魚雞粒茄子 |
| #26 | * 椒鹽排骨 | Fried Pork Chop with Spicy Pepper Salt | #64 * X O 醬茄子 |
| #27 | * 沙茶肉片 | Sliced Pork in Sha Cha Sauce | 魚香茄子 |
| #28 | 叉燒雪豆 | Roasted Pork with Snow Pea | #65 * 幹扁四季豆 |
| #29 | 酸菜肉片 | Sour Cabbage with Pork | #66 清炒菠菜 |
| #31 | 豆腐火腩 | Roasted Pig with Tofu | #67 清炒通心菜 |
| #32 | 薑蔥鴨紅 | Sautéed Duck Blood with Ginger & Scallion | #68 蠔油中芥蘭 |
| #33 | 韭菜鴨紅 | Sautéed Duck Blood with Chinese Chives | #78 大蒜炒白菜 |
| #34 | 酸菜大腸 | Sour Cabbage with Pig's Intestine | #79 豉汁炒涼瓜 |
| #35 | * 豉椒大腸 | Intestine with Black Bean Sauce | #69 清炒薯苗 |
| #36 | 北菇鴨腳 | Duck Feet with Black Mushroom | 大蒜炒油菜 |
| #38 | 腊味小炒 | Chinese Sausage with Vegetable | #70 豉油皇炒麵 |
| #39 | 蓮藕小炒 | Sautéed Lotus Root | #71 干炒牛河 |
| #40 | 薑蔥雞片 | Sliced Chicken with Ginger & Scallion | #77 菜脯炒河粉 |
| | * 宮保雞 | Kung Pao Chicken | #72 廈門炒米粉 |
| | 甜酸雞 | Sweet Sour Chicken | 星州米粉 |
| | * 左公雞 | General Tao's Chicken | 各式撈麵 |
| #41 | 鮮菇雞片 | Chicken with Mushroom | Low Mein with Chicken or Beef or Shrimp |

* Hot and Spicy , Served with Two Steamed Rice , Except Noodle, \$1.50 for additional rice (effective 12/21)

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