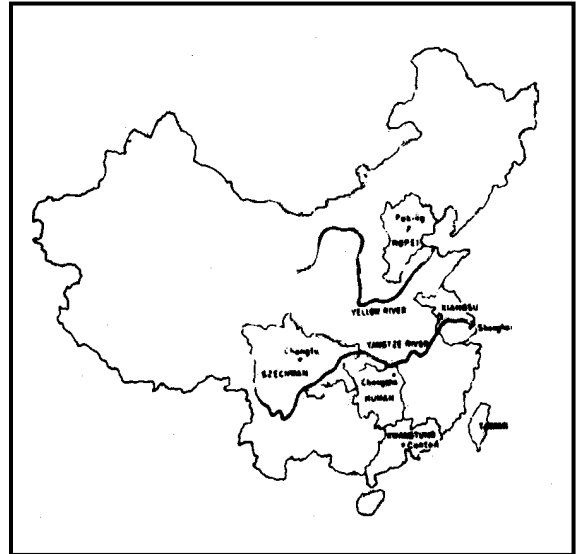


WELCOME TO THE

Formosa Restaurant

We proudly present over one hundred best loved Chinese dishes from Peking, Hunan, Szechwan, Shanghai and Canton to the true gourmet. Chinese cooking is generally categorized into four major styles: Mandarin, Hunan, Szechwan and Shanghai cuisines.

At the Formosa Restaurant, we specialize in Mandarin, Hunan, Szechwan and Shanghai cuisines. However, we offer several favorite Cantonese dishes to the Epicurean. The origin of the dishes on the Menu is given next to its name in parentheses. A map of China showing major culinary Regions is also presented for your reference



How To Order

Chinese meals are best enjoyed in traditional family style by sharing several dishes.

You may order soup and/or appetizers, depending upon the size and urgency of your appetite. In ordering main dishes, for groups of six people or less, our menu will provide a satisfying dinner if you order one dish per person. For variety, we suggest that each dish be from a different category. For larger groups, such as a party of eight, rather than order eight dishes, try double portion orders for four dishes, so that each of you will have an adequate portion of each dish.

For those who are not familiar with our menu, we offer well-selected family dinners with delicate balance of flavor and textures. You might be interested in them for convenience.

Groups of eight or more may wish to indulge their palates in a Formosa Restaurant Banquet. With advance notice, we will be delighted to make special arrangements for you

We hope you will enjoy your dinner!

*May we suggest a fifteen percent
Gratuity on all parties of 6 or more.*

**5425 Highway 153
Chattanooga, Tennessee
(423) 875-6953**

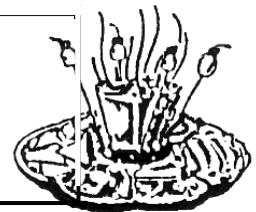
Soups



201. WONTON SOUP (Canton)	\$1.95	餛	飩	湯
202. EGG DROP SOUP (Mandarin)	\$1.95	蛋	花	湯
203. HOT AND SOUR SOUP (Szechwan)	\$2.25	酸	辣	湯
204. SHAN-SHIN SOUP (for two) (Shanghai)	\$7.95	三	鮮	湯
205. VEGETABLE SOUP (Mandarin)	\$2.95	素	菜	湯
206. SIZZLING RICE SOUP (for two) (Shanghai)	\$7.95	鍋	粬	湯
207. SEAWEED AND EGG SOUP (for two) (Shanghai)	\$6.95	紫	菜	湯
208. CORN SOUP WITH CRABMEAT (for two) (Shanghai)	\$8.25	蟹	肉	湯
209. SPECIAL WONTON SOUP (for two) (Shanghai)	\$7.95	什	錦	餛飩湯

Appetizers

PU-PU PLATE (Formosa) \$12.95
(Flaming Appetizers - 2 Person Minimum)
Add \$6.25 for each additional person
Chicken fingers: Egg Rolls, Cho-Cho, Fantail Shrimps,
Fried Wontons, and Ribs. Served with fire pot



101. EGG ROLL (Mandarin) (Vegetarian egg rolls are also available upon request) <i>Stuffed with shrimp, ground meat, Chinese cabbage and celery in extra crispy skin.</i>	\$1.75	春	捲
102. SHRIMP TOAST (Shanghai)	\$5.25	蝦	土司
103. BARBEQUED SPARE RIBS (Canton)	\$5.25	烤	排骨
104. FRIED WONTON (Canton)	\$4.25	炸	餛飩
105. GOLDEN SPEARS (Mandarin)	\$4.75	炸	雞翅
106. CHO-CHO (Mandarin)	\$5.95	牛	肉串
107. FANTAIL FRIED SHRIMP (Canton)	\$6.25	炸	大蝦
108. FRIED MEAT DUMPLING (Canton)	\$5.95	鍋	貼
109. STEAMED MEAT DUMPLINGS (Canton)	\$5.95	蒸	餃
110. BARBEQUED PORK (Canton)	\$5.95	叉	燒
111. CRAB RANGOON (Shanghai)	\$5.95	蟹	士捲
112. CHICKEN FINGER & FRENCH FRIES	\$7.85	炸	雞條

🔥 Hot & Spicy

Family Dinners

SERVED WITH EGG ROLL, STEAMED OR FRIED RICE, TEA AND COOKIES,
CHOICE OF SOUP: WONTON, EGG DROP OR HOT AND SOUR SOUP

FOR TWO PERSONS

- | | |
|--|--|
| (A) \$23.25
<i>Sweet and Sour Pork</i>
<i>Garlic Chicken with Vegetables</i> | (B) \$24.25
<i>Beef with Broccoli</i>
<i>Shrimp with Lobster Sauce</i> |
|--|--|

- | | |
|---|---|
| (A) \$34.95
<i>Sweet and Sour Pork</i>
<i>Garlic Chicken with Vegetables</i>
<i>Beef with Green Pepper</i> | (B) \$36.95
<i>Shrimp with Cashew Nuts</i>
<i>Garlic Chicken with Vegetables</i>
<i>Beef with Broccoli</i> |
|---|---|

FOR FOUR PERSONS

- | | |
|---|--|
| (A) \$48.75
<i>Sweet and Sour Pork</i>
<i>Beef with Broccoli</i>
<i>Garlic Chicken with Vegetables</i>
<i>Shrimp with Lobster Sauce</i> | (B) \$50.75
<i>Moo Shu Pork</i>
<i>Chicken with Plum Sauce</i>
<i>Wonderful Sizzling Beef</i>
<i>Shrimp with Snow Peas</i> |
|---|--|

- FOR FIVE PERSONS \$60.95**
- Chicken with Cashew Nuts*
 - Pork with Green Onions*
 - Mandarin Duck*
 - Wonderful Sizzling Beef*
 - Shrimp with Vegetable*

- FOR SIX PERSONS \$74.95**
- Sweet and Sour Pork*
 - Mandarin Combination*
 - Governor's Chicken*
 - Wonderful Sizzling Beef*
 - Peking Lobster*
 - Peking Duck (Half)*

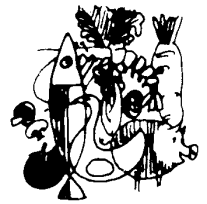
HAPPY FAMILY
 (For Two- Served with Fried Rice & Fortune Cookies)
\$21.95
 A combination of sea and land all in one.
 King Crab Meat, Sea Scallops, Shrimp, Tender Beef.
 Chicken Breast, and Roast Pork sautéed with Mixed Chinese Vegetables
 Served on a Sizzling Hot Plate



Vegetables

- | | | | |
|-------------|--|---------------|-------|
| 301. | FORMOSA MIXED VEGETABLES
<i>Assorted Chinese vegetables stir fried in a light delicate sauce</i> | \$8.95 | 素什錦 |
| 302. | SPICED JAPANESE EGGPLANTS IN GARLIC SAUCE
<i>HOT! Sliced egg plant stir fried with special pungent garlic sauce</i> | \$8.95 | 魚香茄子 |
| 303. | BUDDHIST STYLE COMBINATION (Mandarin)
<i>A vegetarian dish made with special wheat flour and soy beans, lots of nutrition for the vegetarian</i> | \$8.95 | 羅漢齋 |
| 304. | FORMOSA GREEN BEANS
<i>Sauteed fresh snap beans in a delightful mild, spicy soy wine sauce</i> | \$8.95 | 干炒四季豆 |
| 305. | TWO WINTER DELIGHTS (Mandarin)
<i>Sauteed black mushrooms and winter bamboo shoots</i> | \$8.95 | 炒雙冬 |
| 306. | BEAN CURD WITH BLACK BEAN SAUCE
<i>Lightly fried soy bean curd with ginger, garlic, black beans, fresh mushrooms, mixed for a wonderful mildly spicy taste</i> | \$8.95 | 豆豉豆腐 |
| 307. | SWEET AND SOUR FRIED MUSHROOMS (Canton)
<i>Very special for the vegetarian, breaded and fried mushrooms</i> | \$8.95 | 素炸 |
| 308. | BEAN CURD AND STRAW MUSHROOMS (Shanghai)
<i>Soy bean curd and straw mushrooms simmered in light sauce</i> | \$8.95 | 草菇豆腐 |
| 309. | BEAN CURD HOME STYLE (Szechwan)
<i>HOT! Bean curd, lightly fried with black mushrooms and bamboo shoots in spicy bean sauce</i> | \$8.95 | 家常豆腐 |
| 310. | SPICY BEAN CURD (Szechwan)
<i>Bean curd with special spicy sauce in authentic Chinese style</i> | \$8.95 | 麻婆豆腐 |

Chef's Specialties



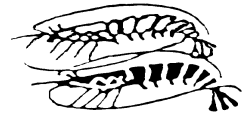
All Entrees may be spiced to suit your personal taste.

All Entrees served with Fried Rice.

- 900. **SESAME CHICKEN** \$9.95 芝麻雞
Lightly breaded white meat blended with a few green vegetables in a special brown sauce and topped with sesame seeds.
- 901. **FROG LEGS WITH PLUM SAUCE** \$11.75 宮保田雞
Selected boneless frog legs, stir fried with plum sauce, ginger, green onion, and hot pepper.
- 🔪 902. **ORANGE PEEL BEEF** \$11.75 陳皮牛
Sliced choice of flank steak sautéed with orange peel, ginger, hot pepper, with a fabulous taste.
- 🔪 903. **PRINCESS STEAK KEW PLUS** \$12.95 蝦牛球
Hearty pieces of ribeye steak plus jumbo shrimp in hot brown sauce
- 🔪 904. **SILVER SHRIMP** \$12.95 銀色蝦
Jumbo shrimp marinated with ginger, sautéed with green onion, hot pepper, served in foil paper.
- 905. **LOBSTER WITH CASHEW NUT IN BIRD'S NEST** \$14.95 雀巢龍蝦
Fresh shellless Lobster sautéed with cashew nuts in light sauce served in bird's nest.
- 906. **FORMOSA FIVE FLAVOR SHRIMP WITH PECAN** \$13.45 五味蝦
Jumbo gulf shrimp marinated in white wine, sautéed with snow peas, sweet pepper, and fresh mushrooms in a delicately spiced sauce. Topped with pecans.

Seafood

ALL SAUCES ARE MADE TO ORDER.
THERE WILL BE AN ADDITIONAL 50¢
CHARGE FOR EXTRA SAUCE.



- 401. **SWEET AND SOUR SHRIMP (Canton)** \$9.55 甜酸蝦
Jumbo shrimp dipped in egg batter and deep fried, served with vegetables in sweet and sour sauce.
- 402. **SHRIMP WITH LOBSTER SAUCE (Canton)** \$9.95 蝦龍糊
Jumbo shrimp marinated in egg white and mushrooms
- 403. **PEKING SHRIMP (Mandarin)** \$9.95 北京蝦
Jumbo shrimp with vegetables in Peking sauce.
- 404. **SHRIMP WITH CASHEW NUTS (Shanghai)** \$9.95 腰果蝦
Shrimp dipped in egg batter, then deep fried. Served with crispy cashew nuts in rich brown sauce.
- 405. **SHRIMP WITH VEGETABLES (Shanghai)** \$9.95 素菜蝦
Jumbo shrimp with fresh vegetables in light sauce
- 406. **SHRIMP WITH SNOW PEAS (Shanghai)** \$9.95 雪豆蝦
Jumbo shrimp stir fried with fresh snow peas
- 🔪 407. **IMPERIAL SHRIMP** \$9.95 皇帝蝦
Shrimp dipped in egg batter, then deep fried. Served with fresh vegetables in a rich spicy sauce
- 🔪 408. **GOVERNOR'S SHRIMP (Szechwan)** \$9.95 宮保蝦
Fresh prawns stir fried in a fabulous sauce with peanuts and hot peppers
- 409. **MANDARIN COMBINATION (Mandarin)** \$10.25 炒三鮮
A delicate combinations of jumbo shrimp, sliced chicken and tender beef sautéed with Chinese fresh vegetables in rich brown sauce
- 410. **SHRIMP WITH SIZZLING RICE (Shanghai)** \$10.25 蝦鍋粬
Tender shrimp, vegetables, mushrooms in sizzling golden rice crust.
- 🔪 411. **SPICED GARLIC SAUCE SHRIMP (Szechwan)** \$10.25 魚香蝦
Prawns sautéed with cloud-ear mushrooms, water chestnuts and red peppers in a pungent garlic sauce.
- 412. **TWO KINGS OF SHRIMP (Hunan)** \$10.25 兩樣蝦
Two tasty flavors of shrimp separated in different sauce

🔪 Hot & Spicy

Seafood



413. **SHRIMP VELVET (Shanghai)** \$10.25 芙蓉蝦
Jumbo shrimp marinated in frothy egg white, gently sautéed with broccoli
414. **SHRIMP WITH CURRY (Canton)** \$10.25 咖哩蝦
Jumbo shrimp with green peas in rich curry sauce
415. **ROSE SHRIMP** \$10.25 玫瑰蝦
Jumbo shrimp marinated in egg white, mushrooms, tomatoes, and greens in white wine sauce
- 🔥 416. **HUNAN SHRIMP (Hunan)** \$10.55 乾燒蝦
HOT! Jumbo shrimp sautéed with ginger in hot chili sauce
417. **SCALLOPS WITH SNOW PEAS (Shanghai)** \$10.55 雪豆乾貝
Fresh scallops with water chestnuts, snow peas in wine sauce
418. **SCALLOPS WITH BEEF (Canton)** \$10.55 帶子牛
Tender sliced beef with fresh scallops, spring onions, and bamboo shoots in brown bean sauce
- 🔥 419. **SCALLOPS WITH GARLIC SAUCE (Szechwan)** \$10.55 魚香乾貝
Marinated scallops sautéed with water chestnuts, cloud-ear mushrooms in garlic sauce
- 🔥 420. **SCALLOPS IN FIVE-FLAVORED SAUCE (Szechwan)** \$10.55 川味乾貝
HOT! Fresh scallops sautéed with water chestnuts, cloud-ear mushrooms in garlic sauce
421. **SCALLOPS WITH VEGETABLES (Mandarin)** \$10.55 素菜乾貝
Fresh scallops with snow peas, Chinese cabbage, mushrooms, carrots, bamboo shoots, water chestnuts in light sauce
422. **PEKING KING CRAB (Mandarin)** \$12.55 北京蟹腿
King crab meat with vegetables in Peking sauce
425. **CRAB MEAT WITH SIZZLING RICE (Canton)** \$12.95 蟹鍋粿
King crab meat in vegetables in sizzling golden rice crust
426. **FORMOSA SEAFOOD LOVER'S PLATE (Mandarin)** \$13.45 炒海鮮
A beautiful combination of lobster, jumbo shrimp, deep sea scallops, and king crab meat
427. **SWEET AND SOUR FISH (Canton)** \$10.55 甜酸魚
Sliced fish dipped in egg batter, then stir fried, served in sweet and sour sauce
428. **PEKING FISH (Mandarin)** \$10.75 北京魚
Flounder, dipped in egg batter, then stir-fried in brown sauce with vegetables
- 🔥 429. **CRISPY FISH (Szechwan)** \$14.95 脆皮魚
HOT! Whole Red Snapper fish in Chinese style dipped egg batter then deep fried until crispy served with hot brown sauce. Please allow an additional 15-20 Minutes to prepare.
430. **STEAMED FISH (Shanghai)** \$14.95 清蒸魚
Whole fish steamed with ginger, green onion, mushrooms. Tender fish meat in wine sauce
431. **STEAMED FISH WITH BLACK BEAN (Shanghai)** \$14.95 豆豉魚
HOT! Whole Red Snapper steamed with ginger, black beans, hot pepper creating a richer taste
432. **PEKING LOBSTER (Mandarin)** \$15.75 北京龍蝦
Lobster tails with snow peas, mushrooms, broccoli, bamboo shoots, carrots, in Peking sauce.
433. **CANTON STYLE LOBSTER (Canton)** \$15.75 廣東龍蝦
Shellless lobster in tantalizing sauce with water chestnuts, mushrooms with egg and garlic
- 🔥 434. **HUNAN STYLE LOBSTER (Hunan)** \$15.75 乾燒龍蝦
HOT! Lobster with minced water chestnuts, mushrooms in hot chili sauce
- 🔥 435. **LOBSTER WITH GARLIC SAUCE (Szechwan)** \$15.75 魚香龍蝦
HOT! Lobster meat cut into dainty morsels, stewed with garlic sauce

🔥 Hot & Spicy



Chicken

501. SWEET AND SOUR CHICKEN (Canton)	\$8.95	甜 酸 雞
<i>Chunks of chicken breast, deep fried in batter served in a over sweet & sour sauce</i>		
502. CHICKEN WITH MUSHROOMS (Canton)	\$8.95	蘑 菇 雞
<i>Sliced chicken breast sautéed with mushrooms, water chestnuts & snow peas in light sauce</i>		
503. CHICKEN WITH CASHEW NUTS (Shanghai)	\$9.25	腰 果 雞
<i>Chunks of chicken breast deep fried in batter, then sauteed with crispy cashew nuts in rich brown sauce</i>		
504. GARLIC CHICKEN WITH VEGETABLES (Mandarin)	\$8.95	大 蒜 雞
<i>Diced chicken, water chestnuts and onions sautéed with fresh garlic in brown sauce, in a famous Mandarin dish.</i>		
505. CHICKEN WITH ALMONDS (Mandarin)	\$9.25	杏 仁 雞
<i>Diced chicken sautéed with water chestnuts, mushrooms, carrots and crispy almonds</i>		
506. PEKING CHICKEN (Peking)	\$9.25	北 京 雞
<i>Chunks of chicken breast. Deep fried in batter with Peking sauce.</i>		
507. CHICKEN IN PLUM SAUCE (Mandarin)	\$9.25	醬 爆 雞
<i>Chicken breast diced, sautéed with sweet plum sauce and water chestnuts</i>		
508. HUNAN CHICKEN (Hunan)	\$9.25	辣 子 雞
<i>HOT! Diced chicken sautéed with baby corn and green peppers in hot pepper sauce.</i>		
509. GOVERNOR'S CHICKEN (Szechwan)	\$9.25	宮 保 雞
<i>HOT! Diced chicken, green onions and peanuts with hot pepper</i>		
510. CHICKEN WITH SNOW PEAS (Mandarin)	\$9.25	雪 豆 雞
<i>Sliced chicken breast sautéed with snow peas in light sauce</i>		
511. CHICKEN WITH CURRY (Canton)	\$9.25	咖 哩 雞
<i>Tenderloin chicken with onions, green peas, carrots in rich curry sauce</i>		
512. CHICKEN VELVET (Shanghai)	\$9.75	芙 蓉 雞
<i>Sliced chicken breast with pineapple chunks, mushrooms, and water chestnuts in dark sweet sauce</i>		
513. CHICKEN WITH FIVE FLAVOR SAUCE (Szechwan)	\$9.25	川 味 雞
<i>HOT! Diced white meat with assorted vegetables in special five flavored sauce</i>		
514. PINEAPPLE CHICKEN (Canton)	\$9.25	鳳 梨 雞
<i>Sliced chicken breast with pineapple chunks, mushrooms, and water chestnuts in dark sweet sauce</i>		
515. CHICKEN SIZZLING RICE (Shanghai)	\$9.95	雞 鍋 粬
<i>Tender breast sliced with vegetables in sizzling rice crust</i>		
516. CHICKEN WITH PECANS (Shanghai)	\$9.95	核 桃 雞
<i>Marinated diced chicken sautéed with plum sauce topped with crispy pecans</i>		
517. FORMOSA DELIGHTS (Mandarin)	\$9.95	爆 雙 丁
<i>Chicken and shrimp with diced vegetables, very special taste</i>		
518. ALMOND FRIED CHICKEN (Canton)	\$9.75	杏 仁 炸 雞
<i>Braised boneless chicken served on a bed of cabbage with tasty brown gravy, topped with crushed almonds</i>		
519. DRAGON-HORSE CHICKEN (Shanghai)	\$9.75	龍 馬 雞
<i>Sliced chicken breast sauteed with mushrooms, snow peas, small shrimp, napa-cabbage and crispy dragon-horse bread</i>		
520. CHICKEN WITH BLACK BEAN SAUCE	\$9.75	豆 豉 雞
<i>HOT! Diced chicken with ginger, garlic, black beans, and green onion served in a wine sauce for a wonderful mildly and spicy taste</i>		



Duck

Please allow an additional 15 ~ 20
Minutes for Duck Entrees.

521. MANDARIN DUCK (Mandarin)	\$10.55	本 樓 鴨
<i>Press boneless meat, deep fried then steamed with cabbage, and fresh ginger in a rich brown sauce.</i>		
522. WOR-SAW DUCK (Canton)	\$10.55	鍋 燒 鴨
<i>Braised boneless duck served on a bed of cabbage with a tasty gravy topped with crushed almonds.</i>		
523. CRISPY DUCK (Shanghai)	\$10.55	香 酥 鴨
<i>(Half) Twice cooked duckling, marinated in aromatic spices, steamed and then deep fried till crispy</i>		
524. PINEAPPLE DUCK (Canton)	\$10.55	鳳 梨 鴨
<i>Boneless Long-island duck prepared with pineapple, in our own sweet and sour sauce</i>		
525. PEKING DUCK (Mandarin)	\$25.45	北 京 鴨
<i>Traditional Mandarin dish, crispy duck skin, and tender meat, wrapped in thin Mandarin pancakes, with scallions and plum sauce.</i>		

Beef



601. BEEF WITH GREEN PEPPER (Mandarin)	\$9.25	青 椒 牛
<i>Beef slices sautéed with green peppers and onions</i>		
602. BEEF WITH BROCCOLI (Mandarin)	\$9.25	芥 蘭 牛
<i>Beef slices lightly stir fried with fresh broccoli</i>		
603. BEEF WITH CHINESE VEGETABLES (Mandarin)	\$9.25	素 菜 牛
<i>Tender sliced beef sautéed with snow peas, mushrooms, water chestnuts, bamboo shoots, carrots, baby corn, and Chinese cabbage</i>		
604. MOO-SHU BEEF (Mandarin)	\$9.75	木 須 牛
<i>Shredded beef sautéed with cabbage, bamboo shoots, bean sprouts with cloud ear mushrooms, and egg, then wrapped in thin Mandarin pancakes.</i>		
605. WONDERFUL BEEF (Canton)	\$10.25	沙 茶 牛
<i>Tender sliced beef with mushrooms, bamboo shoots, water chestnuts, snow peas in a medium spicy sauce, poured into a hot platter to sizzle</i>		
606. PEKING BEEF (Mandarin)	\$9.75	北 京 牛
<i>Tender beef sliced with straw mushrooms, baby corn, broccoli, carrots, in Peking sauce</i>		
🔪 607. PRINCESS STEAK KEW (Szechwan)	\$10.25	炒 牛 球
<i>HOT! Hearty pieces of ribeye stirred with Szechwan pepper corns and broccoli on side in a fabulous Hot sauce</i>		
608. MONGOLIAN BEEF (Peking)	\$9.25	蔥 爆 牛
<i>Sliced beef sautéed with scallions in brown sauce.</i>		
609. BEEF WITH SNOW PEAS (Mandarin)	\$9.45	雪 豆 牛
<i>Tender sliced beef sautéed with fresh snow peas</i>		
610. BEEF WITH BLACK MUSHROOMS (Shanghai)	\$9.45	雙 冬 牛
<i>Choice beef tenderloin sautéed with black mushrooms and winter bamboo shoots</i>		
611. CURRY BEEF (Canton)	\$9.45	咖 哩 牛
<i>Tender beef in a delicious curry sauce with onion and green peas</i>		
🔪 612. HOT SPICY BEEF (Hunan)	\$9.75	乾 燒 牛
<i>HOT! Exotic hot beef dish, sautéed with celery, carrots, green onions in special hot sauce</i>		
🔪 614. BEEF WITH GARLIC SAUCE (Szechwan)	\$9.75	魚 香 牛
<i>HOT! Tender beef sliced with water chestnuts, wood ear mushrooms, in rich hot red pepper garlic sauce</i>		
🔪 615. BEEF WITH FIVE FLAVOR SAUCE (Szechwan)	\$9.75	川 味 牛
<i>HOT! Tender beef sautéed with Chinese vegetables in five flavor sauce</i>		
616. FORMOSA TERIYAKI STEAK (Mandarin)	\$12.75	本 樓 牛 排
<i>Ribeye steak soaking with our special Teriyaki sauce, grilled to order, thickly sliced, then served with Chinese vegetables on a sizzling hot platter</i>		
(or FORMOSA TERIYAKI CHICKEN)	\$11.55	雞 排 燒

Pork



701. MOO-SHU PORK (Mandarin)	\$9.45	木 須 肉
<i>(For your choice of Chicken or shrimp to substitute pork) Sauteed with cloud ear mushrooms, bamboo shoots, cabbage and scrambled eggs, the wrapped in thin Mandarin pancakes</i>		
702. SWEET AND SOUR PORK (Canton)	\$9.25	甜 酸 肉
<i>Cubed young pork tenderloin dipped in a special batter, stir fried with sweet & sour sauce</i>		
703. ROAST PORK WITH BROCCOLI (Canton)	\$9.25	叉 燒 芥 蘭
<i>Sliced barbecued pork sautéed with fresh broccoli and Chinese vegetables</i>		
704. PORK WITH SNOW PEAS (Shanghai)	\$9.45	雪 豆 肉 片
<i>Sliced pork loin with snow peas and bamboo shoots.</i>		
705. PORK WITH CURRY (Canton)	\$9.25	咖 哩 肉
<i>Sliced pork loin with onion & green peas in curry sauce</i>		
706. PORK IN PLUM SAUCE (Mandarin)	\$9.45	京 醬 肉 絲
<i>Sauteed shredded marinated pork in sweet plum sauce</i>		
707. MONGOLIAN PORK (Szechwan)	\$9.45	蔥 爆 肉 片
<i>Sliced tender loin, sautéed with green onions</i>		
🔪 708. SPICY GARLIC PORK (Szechwan)	\$9.45	魚 香 肉 片
<i>Marinated pork tender loin with water chestnuts, and wood ear mushrooms, over high flames in garlic sauce</i>		
709. PORK WITH BLACK MUSHROOMS (Shanghai)	\$9.45	雙 冬 肉
<i>Sliced tenderloin, sautéed with bamboo shoots and black mushrooms</i>		
🔪 710. TWICE COOKED PORK (Szechwan)	\$9.45	回 鍋 肉
<i>HOT! Boiled pork loin sliced then stir fried with cabbage, mushrooms in Szechwan hot sauce</i>		
711. ROAST PORK WITH BEAN CURD (Canton)	\$9.45	叉 燒 豆 腐
<i>Sliced roast pork with vegetables and bean curd in special sauce.</i>		

Chow Mein

(Chinese Napa Cabbage with Vegetables)

800. VEGETABLE CHOW MEIN	\$8.45	803. BEEF CHOW MEIN	\$8.95
801. CHICKEN CHOW MEIN	\$8.75	804. SHRIMP CHOW MEIN	\$8.95
802. ROAST PORK CHOW MEIN	\$8.75	805. COMBINATION CHOW MEIN	\$8.95

Lo Mein

(Boiled Pasta Noodles Sauteed with Vegetables)

810. VEGETABLE LO MEIN	\$8.45	813. BEEF LO MEIN	\$8.95
811. CHICKEN LO MEIN	\$8.75	814. SHRIMP LO MEIN	\$8.95
812. ROAST PORK LO MEIN	\$8.75	815. COMBINATION LO MEIN	\$8.95

Chop Suey

(Chinese Napa Cabbage with green vegetables)

820. VEGETABLE CHOP SUEY	\$8.45	823. BEEF CHOP SUEY	\$8.95
821. CHICKEN CHOP SUEY	\$8.75	824. SHRIMP CHOP SUEY	\$8.95
822. ROAST PORK CHOP SUEY	\$8.75	825. COMBINATION CHOP SUEY	\$8.95

Fried Rice

(Fried Rice Seasoned with Onions)

830. VEGETABLE FRIED RICE	\$8.45	833. BEEF FRIED RICE	\$8.95
831. CHICKEN FRIED RICE	\$8.75	834. SHRIMP FRIED RICE	\$8.95
832. ROAST PORK FRIED RICE	\$8.75	835. COMBINATION FRIED RICE	\$8.95

Egg Foo Young

(Chinese Omelet with Vegetables - Topped with Gravy)

840. VEGETABLE EGG FOO YOUNG	\$8.45	843. BEEF EGG FOO YOUNG	\$8.95
841. CHICKEN EGG FOO YOUNG ..	\$8.75	844. SHRIMP EGG FOO YOUNG	\$8.95
842. ROAST PORK EGG FOO YOUNG	\$8.75	845. COMBINATION EGG FOO YOUNG	\$8.95

Dessert

ICE CREAM	\$2.75
FRIED BANANA WITH ICE CREAM ..	\$4.75
FORTUNE COOKIE (1)	\$0.25
ALMOND COOKIE (2)	\$0.60
HONEY PECAN	\$4.95

Beverages

COKE, DIET COKE, SPRITE
TEA, Iced or Hot
COFFEE
KIDDIE COCKTAILS
GREEN TEA (Served with Tea Bag)