

歡迎

Welcome to



Appetizers

上海春卷	A1. SHANGHAI SPRING ROLL	1.75
排骨	A2. HONEY GLAZED SPARE RIBS (4).....	6.25
牛肉串	A3. TENDER STEAK ON A STICK (4)	6.25
鳳尾蝦	A4. FANTAIL SHRIMP (6)	6.25
蒸餃	A5. PEKING DUMPLING (Steamed) (6)	6.25
鍋貼	A6. PAN-FRIED DUMPLING (Pot Stickers) (6)	6.25
本樓熱拼	A7 PU-PU PLATTER (For 2)	12.50
炸雞翅膀	A8. FRIED CURRY CHICKEN WINGS (7)	6.25
蟹肉餛飩	A9. CRAB RANGOON (5)	5.50
素菜春卷	A10 Vegetarian Spring Rolls (2)	1.69

Soup

蛋花湯	S1. EGG FLOWER SOUP	1.95
雲吞湯	S2. WONTON SOUP.....	2.25
酸辣湯	*S3. HOT AND SOUR SOUP	2.25
龍鳳湯	S4. DRAGON PHOENIX SOUP (For 2)	7.50
	Mixture of shrimp, chicken, peas, carrots and egg white in a rich broth.	
本樓湯	S5. PEKING SOUP (For 2).	7.50
	A mixture of shrimp, chicken, scallops and fresh vegetables in a clear broth.	

*****Healthy STEAM BROWN RICE now available***
\$1.50 for Substitute Steam rice to Fried Rice**



**It is our goal
to provide the finest and healthiest
Chinese dining experience in Richmond.**

**We are proud to offer delicious entrees
using only the freshest produce from a local supplier,
and all of our dishes are prepared with
100% cholesterol free vegetable oil.**

Peking Specialties

- 海鮮大會** **P1. SEAFOOD VELVET** 12.95
Tender scallops, and shrimp sautéed with broccoli, carrots,
snow pea pods, baby corn, and mushrooms in a tasty light sauce.
- 左宗棠雞** ***P2. CHICKEN IMPERIAL**10.95
(GENERAL TSAO CHICKEN)
Tender chunks of young chicken lightly marinated and battered,
then sautéed in our chef's secret sauce with broccoli.
- 炒雙味** **P3. DOUBLE HAPPINESS** 12.50
Tender shrimp and sliced chicken breast, sautéed with garden
fresh broccoli in a flavorful brown sauce.
- 士的球** **P4. TENDERLOIN STEAK KEW**..... 15.95
Large chunks of fillet mignon sautéed in a flavorful Chinese steak
sauce with broccoli, snow pea, carrots, and baby corn.
- 雙味肉** ***P5. PORK PARADISE** 12.50
Two different pork dishes on one platter: sliced pork stir-fried
with scallions in a brown sauce on one side, and on the other side, sautéed
with broccoli, bamboo shoots, and mushrooms in a spicy Hunan sauce.
- 芙蓉蝦** **P6. SHRIMP VELVET** 12.50
Tender shrimp sautéed in a delicate rice wine sauce with broccoli,
snow peas, water chestnuts, baby corn, mushrooms, and bamboo shoots.
- 大三元** **P7. MANDARIN TRIPLE CROWN** 15.95
Chunks of fillet mignon, large shrimp, and sea scallops sautéed with
fresh vegetables in the Kung Pao sauce and served on a sizzling plate.
- 陳皮蝦** ***P8. CRISPY PRAWNS WITH ORANGE PEEL** 12.95
Lightly battered shrimp, sautéed with broccoli and carrots in a
special tangy sauce made with sun-dried orange peel.
- 全家福** **P9. HAPPY FAMILY** 13.95

A combination of shrimp, scallops, chicken, pork, and tender beef sautéed in delicate special brown sauce with fresh vegetables.

北京鴨 **P10. PEKING DUCK** 26.95

Lightly seasoned Long Island ducking is slowly roasted in a Chinese oven to crisp and golden brown, the crispy skin and tender meat is thinly carved separately, served with pancakes, green onions and plum sauce.

茄哩雙鮮 **P11. CURRY CHICKEN**12.50

Sliced chicken breast and tender shrimp stir fried with onion, mushrooms, and carrots in the special spicy curry sauce.

沙茶雙鮮 ***P12. SHRIMP AND SCALLOPS IN
SA CHA SAUCE.** 13.95

Tender gulf shrimp and scallops sautéed with fresh crunchy vegetables in an imported Chinese barbecue sauce.

干燒龍鳳球 ***P13. DRAGON PHOENIX SEAFOOD DELIGHT**..... 13.95

A combination of gulf shrimp, scallops and chicken sautéed in a rich spicy sauce, garnished with spring onions.

脆皮鴨 **P14. CRISPY DUCK** 14.95

One half Long Island duckling, lightly marinated and slowly roasted to perfection in a Chinese oven, and served with house blended Hoisen sauce.

甜酸什錦 **P15. SWEET & SOUR DELUXE** 12.95

Combination of sweet and sour shrimp, chicken, and pork.

五福臨門 **P16. HAWAII 5-0.** 15.95

Tender fillet mignon, gulf shrimp, tender scallops, roast pork, and chicken breast stir-fried with garden vegetables and fresh pineapple.

芙蓉雙鮮 **P17. SWEET SUCCESS.**12.95

Tender shrimp and sliced chicken breast stir fried with shiitake mushrooms, snow peas, water chestnuts, and carrots in delicious healthy white sauce.

Seafood

腰果蝦 **101. SHRIMP WITH CASHEW NUTS** 12.50

Tender young shrimp combined with diced water chestnuts, carrots and celery then sautéed in a light sauce with cashew nuts.

蝦龍糊 **102. SHRIMP IN LOBSTER SAUCE** 12.50

Tender gulf shrimp sautéed with sweet peas, mushrooms, carrots, bamboo shoots, and water chestnuts in delicate creamy sauce.

炒三鮮 ***103. SZECHUAN THREE DELICACIES**12.50

Authentic Szechuan style dish! Combination of beef, chicken, and shrimp sautéed in a special Szechuan sauce with seasonal vegetables.

- 干貝牛 104. *SCALLOP & BEEF MONGOLIAN* 12.95
Tender scallops and sliced steak, lightly marinated and sautéed with fresh scallions and mushrooms in chef's special garlic sauce.
- 雪豆蝦 105. *SHRIMP WITH SNOW PEA PODS* 12.50
Tender young shrimp sautéed with tender snow pea pods, mushrooms, baby corns, bamboo shoots and water chestnuts in a rice wine sauce.
- 公保蝦 *106. *KUNG PAO SHRIMP* 12.50
Tender shrimp sautéed with diced water chestnuts, carrots and celery in a spicy Kung Pao sauce, garnished with Virginia peanuts.
- 湖南蝦 *107. *HUNAN SHRIMP* 12.50
Tender shrimp sautéed with fresh broccoli, bamboo shoots and mushrooms in a spicy Hunan sauce.
- 甜酸大蝦 108. *SWEET AND SOUR SHRIMP* 12.50
Tender gulf shrimp battered and fried, then cooked in a sweet and sour sauce with vegetables.
- 魚香蝦 *109. *SZECHUAN SHRIMP* 12.50
Tender shrimp sautéed with sliced water chestnuts, celery, carrots, and tree mushrooms in a spicy Szechuan garlic sauce.
- 干燒明蝦 *110. *MING DYNASTY SHRIMP* 12.50
This traditional recipe combines tender young shrimp, onion and snow peas in a delicate sweet ginger sauce.
- 菠蘿蝦 111. *TROPICAL SHRIMP* 12.50
Tender shrimp stir fried with golden pineapple and bell peppers in a special tropical brown sauce.

Poultry

- 芝麻雞 201. *SESAME CHICKEN* 10.95
Lightly battered chicken glazed with a special blend of Yu Hsian sauce, sprinkle with roasted sesame.
- 芙蓉雞片 202. *CHICKEN VELVET* 10.25
Sliced tender chicken breast sautéed with fresh vegetables in a delicate light white wine sauce.
- 甜酸雞 203. *SWEET AND SOUR CHICKEN* 10.25
- 公保雞 *204. *KUNG PAO CHICKEN* 10.25
Diced chicken stir-fried with crunchy vegetables in a spicy Kung Pao sauce, garnished with Virginia peanuts.
- 腰果雞 205. *CHICKEN WITH CASHEW NUTS* 10.25
Diced chicken stir-fried with celery, water chestnuts, and carrots and cashew nuts in a delicious Kung Pao sauce.
- 沙茶雞 *206. *SA-CHA CHICKEN* 10.25
Tender sliced chicken stir-fried with fresh crunchy vegetables in a mildly spicy imported barbecue sauce.

湖南雞片 *207. HUNAN CHICKEN10.25

Sliced chicken breast with broccoli, bamboo shoots and mushrooms sautéed in a spicy Hunan sauce.

陳皮雞 *208. CHICKEN WITH ORANGE PEEL.10.95

Chunks of young chicken lightly battered and stir-fried with green peppers in a special sauce made with sun-dried orange peel.

魚香雞片*209. SZECHUAN CHICKEN10.25

Sliced chicken breast stir-fried with celery, carrots, water chestnuts and tree mushrooms in a spicy Szechuan sauce.

三色雞 210. CHICKEN WITH RAINBOW VEGETABLES.....10.25

Sliced breast of chicken sautéed with colorful vegetables in light sauce.

芥蘭雞 211. CHICKEN WITH BROCCOLI... .. 10.25

Sliced chicken breast stir-fried with fresh broccoli floret in our delicious chef's special brown sauce.

木須雞 212. MU SHU CHICKEN 10.25

Thin slices of chicken sautéed with scrambled eggs, scallions, mushrooms and shredded cabbage, served with four pancakes and plum sauce.

茄哩雞 *213. CURRY CHICKEN10.25

Sliced chicken breast stir fried with onion, mushrooms, and carrots in the special spicy curry sauce.

Hot & Spicy

Pork

木須肉 301. MU SHU PORK10.25

Thin strips of pork sautéed with scrambled eggs, scallions, mushrooms, and shredded cabbage, served with four pancakes and plum sauce.

甜酸肉 302. SWEET AND SOUR PORK.....10.25

回鍋肉 *303. TWICE-COOKED PORK10.25

Tender pork is cooked the first time to seal in the natural juices, then a second time with fresh vegetables in Hoisin sauce.

魚香肉絲 *304. PORK SZECHUAN10.25

Thin strips of pork with celery, water chestnuts and tree mushrooms sautéed in traditional Szechuan sauce.

湖南肉 *305. HUNAN PORK10.25

Sliced pork sautéed with mushrooms, broccoli, and bamboo shoots in spicy Hunan sauce.

肉絲芥蘭 306. PORK WITH BROCCOLI. 10.25

- 叉燒雪豆 307. *ROAST PORK WITH SNOW PEAS*.....10.25
- 叉燒什錦 308. *ROAST PORK WITH MIXED VEGETABLES*.... 10.25
- 葱爆肉 309. *PORK MONGOLIAN*..... 10.25
- 沙茶肉 *310. *SA-CHA PORK* 10.25

Beef

- 青椒牛 401. *GREEN PEPPER STEAK*11.50
Sliced tender flank steak sautéed with sweet bell peppers and onions in a special sauce.
- 沙茶牛 *402. *SA-CHA BEEF*.....11.50
Sliced tender flank steak sautéed with fresh crunchy vegetables in an imported Chinese barbecue sauce.
- 湖南牛 *403. *HUNAN BEEF*11.50
Marinated beef with mushrooms, broccoli, and bamboo shoots in a hot chili sauce.
- 芥蘭牛 404. *BEEF WITH BROCCOLI*11.50
- 葱爆牛 405. *BEEF MONGOLIAN*.....11.50
Sliced USDA choice flank steak stir-fried with spring onions, mushrooms, and bamboo shoots in a special sauce.
- 雪豆牛 406. *BEEF WITH SNOW PEAS*11.50
Sliced beef stir-fried with mushrooms, bamboo shoots, and snow peas.
- 干燒牛 *407. *SZECHUAN BEEF*11.50
Sliced USDA choice flank steak stir-fried with celery, carrots, and spring onions in spicy Szechuan sauce.
- 什錦牛 408. *BEEF WITH MIXED VEGETABLES*11.50

Vegetables

- 干扁四季豆 *501. *DRY SAUTEED STRING BEANS* 8.95
- 家常豆腐 502. *TOFU HOME STYLE* 8.95
Delicately flavored bean curd lightly sautéed with fresh broccoli, bamboo shoots, mushrooms, and carrots in brown sauce.
- 素什錦 503. *VEGETARIAN'S DELIGHT*8.95
Assorted vegetables and dried bean cake sautéed in a brown sauce.
- 魚香介蘭 *504. *SZECHUAN BROCCOLI* 8.95
Fresh broccoli sautéed in a spicy Szechuan sauce.
- 雪豆磨菇 505. *SNOW PEAS AND MUSHROOMS* 8.95

麻婆豆腐 *506. *MA-PO TOFU*8.95

Tender bean curd stir-fried in a special spicy Hoisin sauce.

炒雙冬 507. *DOUBLE WINTER DELIGHT*.....8.95

Snow peas, shiitake mushrooms and winter bamboo shoots in chef's special brown sauce.

Noodles & Fried Rice

素菜炒飯 601. *VEGETABLE FRIED RICE*8.50

肉絲炒飯 602. *PORK FRIED RICE*8.50

雞炒飯 603. *CHICKEN FRIED RICE* 8.50

牛肉炒飯 604. *BEEF FRIED RICE* 8.50

蝦仁炒飯 605. *SHRIMP FRIED RICE* 8.50

北京炒飯 606. *PEKING FRIED RICE* 8.75

White fried rice with shrimp, chicken and pork.

素菜撈麵 607. *VEGETABLE LO MEIN* 8.95

肉絲撈麵 608. *PORK LO MEIN*.....8.95

雞撈麵 609. *CHICKEN LO MEIN* 8.95

牛肉撈麵 610. *BEEF LO MEIN* 8.95

蝦撈麵 611. *SHRIMP LO MEIN*8.95

北京撈麵 612. *PEKING LO MEIN* 9.25

什錦兩面黃 613. *PEKING PAN-FRIED NOODLES*13.95

Combination of shrimp, beef, chicken, scallops, and roast pork stir-fried with fresh vegetables over pan-fried noodles.

新加坡米粉 614. *SINGAPORE RICE NOODLES* 9.25

Chow Mein & Egg Foo-Yung

肉絲炒麵 701. *PORK CHOW MEIN*.....9.50

雞絲炒麵 702. *CHICKEN CHOW MEIN*. 9.50

牛肉炒麵 703. *BEEF CHOW MEIN*9.95

蝦仁炒麵 704. *SHRIMP CHOW MEIN*.....9.50

北京炒麵 705. *PEKING CHOW MEIN* 9.95

706. *EGG FOO-YUNG* 9.95