

Starters



Vegetarian Crispy Roll(2) 蔬菜捲	5.50	Beef Satay or Chicken Satay (3) 牛沙嗲/雞沙嗲 (Served with Coconut Crème Dipping)	8.00
 Summer Roll (2) 夏天捲 (Shrimp, Mango, Avocado, Cucumber and Basil leaves with Peanut Plum Dressing)	9.50	Baby-Back Ribs 烤排骨 (1/2 Rack in Plum Smoked BBQ Sauce)	11.00
Hawaiian Roll (2) 夏威夷捲 (Shrimp, Avocado, Japanese Mayonnaise in a crispy spring roll wrapper served with Sweet Apple Chili Sauce)	8.50	Scallion Pancakes 蔥油餅	7.50
Crispy Duck Roll 脆皮鴨捲	3.00	Steamed Roast Pork Bun (2) 叉燒包	6.00
Pot Stickers or Steamed Dumplings (6) 煎餃/水餃 (Choice of Chicken, Pork or Vegetable)(雞/肉/菜)	7.00	Fried Chicken Wings 炸雞	6.00
 Ravioli Szechuan Style (6) 紅油炒手 (Chicken dumplings smothered in chili sauce, peanut butter and sesame seeds)	7.50	Edamame 毛豆 (Soybeans Seasoned with sea salt)	7.50
Sweet Potato Fries 炸甜薯 (Served with Chipotle Aioli Dipping)	7.50	Shrimp Tempura 蝦天婦羅	8.50
Crispy Calamari 香酥炸鮮魷 (Served with jalapenos and mildly spiced glaze dipping)	11.00	Tuna Tataki (10 pieces of Albacore Tuna, White Tuna or Black Pepper Tuna in Ponzu Sauce)	13.00
Crab Rangoon (6) 炸起司雲吞 (Crabmeat and Cheese stuffed Fried Wontons)	7.00	Chicken Lettuce Wrap 雞松	9.00
Sweet and Sour Chicken Appetizer 甜酸雞頭台	8.50	Shrimp Lettuce Wrap 蝦松	10.00
Boneless Spare Ribs 烤無骨排	10.00	Chicken and Shrimp Lettuce Wrap 雞蝦松	12.50
		Formosa Sampler 綜合點心 (Hawaiian Roll, Chicken Dumpling, Crispy Calamari, and Beef Satay for 3)(夏威夷捲, 雞餃, 香酥炸鮮魷, 牛沙嗲)	29.00

Szechuan Appetizers





 Spicy Dan Dan Noodles 成都擔擔麵	8.50	Beef Wraps 牛肉夾餅	7.50
 Spicy Wontons 中式紅油炒手	7.50	Jelly Fish 涼拌海蜇皮	10.50
 Cold Noodles Szechuan Style 四川涼麵	9.00	Spicy Beef 滷牛肉	12.00
 Steamed Chicken with Chili Sauce 口水雞	8.50	Tofu Sweet Potato Cake 天府薯餅	7.00
 Spicy Szechuan Sliced Tripe 夫妻肺片	11.00		
 Noodles with Meat-Bean Sauce 炸醬麵	10.50		
 Sliced Beef Tendons 麻辣牛筋	11.00		

- 18% gratuity will be including for party of 6.*

Soups

Chicken Wonton Soup 雞肉雲吞湯	3.00	Xi Hu Beef Soup 西湖牛肉羹	10.00
 Vegetarian Hot & Sour Soup 酸辣湯	3.00	Vegetable Bean Curd Soup 什菜豆腐湯	9.00
White Miso Soup 味噌湯	3.00	House Special Wonton Soup (for 2) 什錦雲吞湯	9.00
Chicken Noodle or Rice Soup 雞麵湯/雞飯湯	3.50	Seafood Soup (for 2) 海鮮湯	12.00
Spinach Chicken Wonton Soup 菠菜雲吞湯	3.50	Clam and Zucchini Soup 蛤蜊絲瓜湯	S.P.
 Tom-Yom soup 東洋湯	4.50		

Salads

House Green Salad 蔬菜沙拉 (Romaine and spring mix served with a fruity House Ginger Dressing)	5.50	 Seafood Salad 海鮮沙拉 (Sweet Shrimp, Crabmeat, Cucumber, Spicy Tuna served Tempura Flakes and Japanese Mayo)	9.50
Avocado Salad (House Salad topped with sliced avocados and sesame)	7.50	 Asian Salad 亞洲風味沙拉 (Fresh Napa, Jicama, Mango and Crushed Roasted Peanuts on a bed of Rice Noodles topped with our Sweet and Spicy Chili Dressing.	9.50
Seaweed Salad 海帶沙拉	6.50		
 Kani Salad 蟹肉沙拉	7.00	 Black Pepper Tuna Salad	12

Formosa's Cocktails

Formosa Martini	9.00	Slippery Banana Martini	9.00	"Warrior's" Scorpion Bowl	14.00
Peach Cosmo	9.00	Jade Martini	9.00	Lychee Martini	9.00
Pineapple Mojito	9.00	Green Monkey	9.00		
Grape Saketini	8.00	Tropical Blast	8.00		

Bottled Beers



Budweiser
Tsingtao



Kirin Ichiban
Sam Adams



Corona Extra
Coors Light



Heineken

Draught Beers



Beverages

Coke
Diet Coke

Sprite
Ginger Ale

Fanta Orange
Fuze Lemon Tea

Jasmine Tea
Green Tea

Chef's Specialties

(Served with Wonton Soup, Hot & Sour Soup, Miso Soup or House Salad)

(All dishes served with Jasmine Rice unless otherwise noted)

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|---|---|
|  Flaming Chicken 辣子雞 17.00
(Grilled chicken breasts coated with exotic Asian peppers served with mashed potatoes and asparagus) | Steak Formosa 招牌牛排 27.00
(Asian spiced filet mignon grilled to perfection topped with basil gorgonzola cheese and a red wine reduction. Served with grilled asparagus and mashed potatoes) |
|  General's Shrimp 左宗蝦 19.00
(Shrimp battered and deep fried then sautéed in our classic pepper glaze) |  Warrior's Bruschetta 戰士牛 19.00
(Filet mignon cubes seasoned with grounded Asian peppers prepared en flambé served with garlic butter French bread) |
|  General's Chicken 左宗雞 18.00
(Chicken battered and deep fried then sautéed in our classic pepper glaze) |  Formosa Shrimp and Scallop 脆皮雙鮮 21.00
(Crispy shrimp and sea scallops topped with our spicy mayo and sweet miso dressing) |
|  Bangkok Tower 曼谷三樣 19.00
(Crispy chicken, beef and shrimp in an exotic spicy and fruity sauce served with pineapple fried rice) | Crispy Walnut Shrimp 核桃蝦 21.00
(Walnut crust jumbo shrimp lightly fired and paired with a creamy honey walnut sauce) |
| Sesame Beef 芝麻牛 19.00
(Beef battered, deep fried and sautéed in a sweet glaze then sprinkled with sesame seeds) | Soft Shell Crab 軟殼蟹 20.00
(Lightly battered and fried soft shelled crabs served with grilled zucchini, asparagus, portabella mushrooms and mashed potatoes) |
| Sesame Chicken 芝麻雞 18.00
(Chicken battered, deep fried and sautéed in a sweet glaze then sprinkled with sesame seeds) | Pan-Seared Sea Scallops 烤干貝 25.00
(Teriyaki glazed and slowly pan-seared sea scallops served with zucchini and mashed potatoes) |
|  Crispy Beef with Orange 陳皮牛 19.00
(Beef battered, deep fried and then sautéed in a pungent orange sauce) |  Blackened Scallops 黑情人干貝 25.00
(Sea scallops coated with Cajun spices served with parmesan infused risotto) |
|  Crispy Chicken with Orange 陳皮雞 18.00
(Chicken battered, deep fried and then sautéed in a pungent orange sauce) |  Basil Shrimp & Scallops 九曾魚香雙鮮 20.00
(Jumbo shrimp & sea scallops sautéed with basil and garlic sauce served with broccoli and jasmine rice.) |
|  Thai Coconut Curry Shrimp 椒子蝦 20.00
(Shrimp with fresh garden vegetables in a coconut crème infused broth) | |
|  Thai Coconut Curry Chicken 椒子雞 18.00
(Chicken with fresh garden vegetables in a coconut crème infused broth) | |

*Food Allergies? If you have good allergy, please speak to the owner, manager, chef or your server.

Chef's Specialties

(Served with Wonton Soup, Hot & Sour Soup, Miso Soup or House Salad)

(All dishes served with Jasmine Rice unless otherwise noted)

Akai Salmon 烤桂魚 23.00 (Grilled fresh salmon filet glazed with teriyaki sauce on top of hearty wild-grained Akai rice)	Royal Duck 北京鴨 22.00 (Half duck roasted Imperial Peking style served with fresh cucumbers, scallion slaw and Asian pancakes)
Chilean Sea Bass 烤雪魚 S.P (Pan-seared filet served with asparagus, Akai rice and glazed with teriyaki sauce)	Mango Shrimp 芒果蝦 19.00 (Fresh mangoes, snow peas, red bell peppers and jumbo shrimp sautéed in our homemade mango sauce served with mashed potatoes)
 Black Pepper Tuna Steak 黑胡椒吞拿魚 23.00 (Tuna steak seasoned with sesame and black pepper grilled to perfection with mashed potatoes)	Mango Chicken 芒果雞 18.00 (Fresh mangoes, snow peas, red bell peppers and sliced chicken sautéed in our homemade mango sauce served with mashed potatoes)
 Ocean's Nest 海鮮鵝巢 23.00 (Fresh scallops, jumbo shrimp, Maine lobster and fresh garden vegetables in a savory Sambai sauce served on a crispy potato nest and mashed potatoes)	Teriyaki Shrimp or Beef 日本蝦或牛 19.00 (Grilled jumbo shrimp or beef served on a sizzling hot plate with corn, carrots and broccoli all topped with our homemade teriyaki sauce)
Seahorse Salmon 海馬桂魚 23.00 (Dijon honey mustard grilled salmon steak and snow peas on top of mashed potatoes)	Teriyaki Chicken 日本雞 18.00 (Grilled chicken breasts served on a sizzling hot plate with corn, carrots and broccoli all topped with our homemade teriyaki sauce)
Crispy Red Snapper 松子魚 21.00 (Lightly fried red snapper filet with garden vegetable mashed potatoes and a sweet and fruity sauce)	Asparagus Shrimp 蘆筍蝦 19.00 (Sautéed asparagus and jumbo shrimp infused in a light and healthy sauce)
Sizzling Three Delicacies 帶子三鮮 19.00 (Fresh scallop, shrimp and beef with garden vegetables served on a sizzling platter with Asian brown sauce)	Asparagus Chicken 蘆筍雞 18.00 (Sautéed asparagus and chicken infused in a light and healthy sauce)
Formosa Delight 全家福 20.00 (Sliced pork, shrimp, beef, chicken and scallops sautéed in Asian brown sauce with garden vegetables)	 Romeo & Juliet 左雙球 19.00 (A combination of our most popular General's chicken and shrimp)
 Five Treasures with Garlic Sauce 魚香五寶 20.00 (Sliced pork, shrimp, beef, chicken and scallops sautéed in garlic sauce with red bell peppers and broccoli)	
Pan-Seared Crispy Duck 脆皮烤鴨 21.00 (Lightly battered duck breast deep-fried then pan seared served with lotus wrappers)	

Sushi Chef's Choice

(Served with Miso soup or House salad)

Sushi Plate (Chef's choice of 8 pieces and a tuna roll)	21.00
Sashimi Plate (Chef's choice of 12 pieces served with a side of white rice)	21.00
Sushi and Sashimi Combination (Chef's choice of 5 pieces of sushi, 8 pieces of sashimi and a California roll)	25.00
Salmon Don (Fresh salmon, seaweed salad, oshinko on sushi rice)	18.00
Chirachi(Assorted raw fish on sushi rice)	21.00

Special Rolls

Formosa Roll (Mango, crème cheese, avocado, spicy tuna and black pepper tuna wrapper in soy bean paper)	17.00	American Dream Roll (Salmon, white tuna, crabmeat, avocado, spicy tuna, seaweed, tempura flakes, spicy sauce and scallions)	16.00
Caribbean Roll (Asparagus, crabmeat, scallops, spicy sauce and toasted cheese)	15.00	New York Roll (Shrimp tempura, lettuce, mayo, eel, tuna and avocado)	15.00
Marble Roll (Salmon, crabmeat, white tuna, avocado, masago rolled in white seaweed and topped with hot sauce)	15.00	Dragon Roll (Fresh water eel and cucumber topped with avocado)	13.00
Eel Naruto Roll (Eel, avocado and masago wrapped in thinly sliced layers of cucumber served with chef's special sauce)	13.00	Mango Roll (Tuna, avocado, mango and plum sauce)	12.00
Kawasaki Roll (Black pepper tuna and avocado with spicy salmon)	14.00	Tempura Crunchy Salmon Roll (Salmon, avocado, cheese and scallions battered and deep fried)	11.00
Volcano Roll (Salmon, avocado, topped with crabmeat, avocado, tuna and spicy mayo)	14.00	Mexican Roll (Crabmeat, cheese, jalapeno, scallions and avocado battered and deep fried)	10.00
Angel Roll (Tuna, salmon and avocado roll topped with spicy crunchy yellowtail)	13.00	Vietnam Roll (Shrimp, avocado and mayo battered and deep fried served with fried spicy tuna tartar)	13.00
2007 Roll (Spicy yellowtail with albacore tuna and avocado)	14.00	Godzilla Roll (Tuna, salmon, yellowtail and crabmeat battered and deep fried)	10.00
Spice Girl Roll (Spicy tuna and yellowtail topped with spicy salmon)	14.00	Butterfly Roll (Shrimp tempura, tuna, crabmeat, avocado and cucumber)	9.00
Rainbow Roll (Crabmeat, cucumber and avocado roll topped with tuna, yellowtail, white fish and salmon)	13.00	Shrimp Tempura Roll (Shrimp tempura, cucumber, avocado and mayo)	9.00
Spicy Lobster Roll (Spicy lobster, avocado and masago)	10.00	Spider Roll (Soft shelled crab, cucumber, avocado and mayo)	9.00
Mike Roll (Spicy California roll topped with toasted eel)	15.00	Beauty Alaska Roll (Kani, avocado and salmon with chef's special sauce)	15.00

Sushi and Sashimi

Tuna	6	Shrimp	6	Inari	4
Salmon	6	Albacore Tuna	5	Kani	4
White Tuna	6	Mackerel	5	Masago	4
Fresh Water Eel	6	Red Snapper	5	Tomago	4
Yellowtail	6	Surf Clam	5	Spicy Tuna	4
Smoked Salmon	6	Squid	5	Spicy Salmon	4

Sushi Roll or Hand Roll

California Roll	5	Boston Roll	7	Salmon Roll	6
Cucumber Roll	5	Alaska Roll	7	Yellowtail Roll	6
Avocado Roll	5	Philadelphia Roll	7	Spicy Crunchy Tuna Roll	8
Eel Avocado Roll	7	Sweet Potato Roll	6	Spicy Crunchy Salmon Roll	8
Eel Cucumber Roll	7	Asparagus Roll	6	Spicy Crunchy Scallop Roll	9
Smoke Salmon Roll	6	Tuna Roll	6	Spicy Crunchy Yellowtail Roll	9

Entrees

Broccoli in Asian Brown Sauce	12	Fresh Garden Vegetables in		 Kung Pao Sauce	
w. Chicken, Pork or Tofu	14	Asian in Brown Sauce	12	w. Chicken, Pork or Tofu	14
w. Beef or Jumbo Shrimp	16	w. Chicken, Pork or Tofu	14	w. Beef or Jumbo Shrimp	16
Broccoli Black Bean Sauce	12	w. Beef or Jumbo Shrimp	16	 Sautéed Scallions in Brown Sauce	
w. Chicken, Pork or Tofu	14	Moo Shu Vegetables	12	w. Chicken, Pork or Tofu	14
w. Beef or Jumbo Shrimp	16	w. Chicken, Pork or Tofu	14	w. Beef or Jumbo Shrimp	16
 Baby Eggplants in Garlic Sauce	12	w. Beef or Jumbo Shrimp	16	Cashew Nuts	
w. Chicken, Pork or Tofu	14	Sautéed Cabbage	12	w. Chicken, Pork or Tofu	14
w. Beef or Jumbo Shrimp	16	w. Chicken, Pork or Tofu	14	w. Jumbo Shrimp	17
Fresh Sautéed Mushrooms	12	w. Beef or Jumbo Shrimp	16	Egg Foo Young	
w. Chicken or Pork	14	Sautéed Snow Peas	12	w. Chicken or Pork	14
w. Beef or Jumbo Shrimp	16	w. Chicken, Pork or Tofu	14	w. Beef or Jumbo Shrimp	16
 Garlic Sauce with Broccoli	12	w. Beef or Jumbo Shrimp	16	Peking Sauce or  Garlic Sauce	
w. Chicken, Pork or Tofu	14	String Beans Asian Style	12	w. Shredded Pork	14
w. Beef or Jumbo Shrimp	16	w. Chicken, Pork or Tofu	14	w. Shredded Beef	16
 Fresh Garden Vegetables in		w. Beef or Jumbo Shrimp	16	Bean Curd Home Style	14
Garlic Sauce	12	Chili Pepper Szechuan Style		Baby Shrimp & Chicken Combo	16
w. Chicken, Pork or Tofu	14	w. Chicken, Pork or Tofu	14	Sweet and Sour Chicken	14
w. Beef or Jumbo Shrimp	16	w. Beef or Jumbo Shrimp	16		

Pastas and Rice

Lo-Mein with Vegetables	12.5	Vegetable Fried Rice	12	Pineapple Fried Rice	12
w. Chicken or Pork	12.5	w. Chicken or Pork	12.5	w. Chicken or Pork	12.5
w. Beef or Jumbo Shrimp	14.5	w. Beef or Jumbo Shrimp	14.5	w. Beef or Jumbo Shrimp	14.5
Chicken Pad Thai	14	 Crazy Bowtie	14		
Shrimp Pad Thai	16	(Spicy Alfredo bowtie pasta w chicken, sausage & roasted red peppers)			



Szechuan Specialties

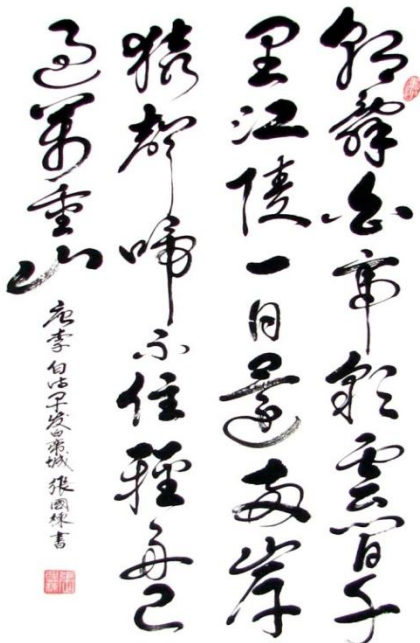


主廚推薦 Chef's Suggestions

1.	沙鍋魚頭	Fish Head Casserole	22.50
2.	京都排骨	Formosa Spare Ribs	20.00
3.	歌樂山辣子雞	Ge Le Shan Spicy Chicken	17.00
4.	獅子頭	Lion Head (Meat Ball)	18.00
5.	東坡肉	Tong Po Pork	19.00
6.	火爆腰花	Quick Sautéed Pork Kidney	15.00
7.	紅燒肥腸	Intestine w. Brown Sauce	17.00
8.	五更腸旺	Crispy Intestine in Brown Sauce	17.00
9.	泡椒大腸	Intestine w. Pickled Peppers	17.00
10.	干扁大腸	Dry Sautéed Intestine	17.00
11.	樟茶鴨	House Smoked Tea Duck 半隻(half)	21.00
12.	干扁鴨絲	Dry Sautéed Shredded Duck	19.00
13.	孜然羊	Cumin Lamb	20.00
14.	蹄膀	Pork Shoulder	32.00
15.	三杯田雞	Three Cup Frog	17.00
16.	椒鹽田雞	Salt and Pepper Frog	17.00

麻辣乾鍋 Dry Pot






1.	活殺雞乾鍋	Dry Sautéed Chicken Pot	20.00
2.	肥腸乾鍋	Dry Sautéed Intestines Pot	20.00
3.	排骨乾鍋	Dry Sautéed Rib Pot	20.00
4.	魚片乾鍋	Dry Sautéed Sliced Fish Pot	20.00
5.	活田雞乾鍋	Dry Sautéed Frog Pot	20.00
6.	牛腩乾鍋	Dry Sautéed Brisket Pot	20.00






菜 Vegetable

1.	 麻婆豆腐	Spicy Bean Curd Szechuan Style (w. Poor)	13.00
2.	干扁四季豆	Dry Sautéed Green Bean (w. Poor)	13.00
3.	清炒高麗菜	Sautéed Cabbage	13.00
4.	 (中)魚香茄子	Chinese Style Eggplants w. Garlic Sauce	13.00
5.	 熊掌豆腐	Formosa Bean Curd (w. Poor)	13.00
6.	清炒青江菜	Sautéed Baby Bok Choy	14.00
7.	蒜泥空心菜	Watercress w. Minced Garlic	15.00
8.	清炒絲瓜	Sautéed Zucchini	15.00
9.	金針菇絲瓜	Golden Mushroom w. Zucchini	15.00
10.	蛋白絲瓜	Sautéed Zucchini w. Egg Whites	15.00
11.	鮑魚菇	Sautéed Abalone Mushrooms	15.00
12.	避風塘茄子	Bi Feng Tang Baby Eggplant	16.00
13.	 魚鱗茄子	Spicy "Fishy" Eggplant	16.00
14.	清炒豆苗	Sautéed Bean Stem	17.00
15.	蛤蜊絲瓜	Sautéed Clam w. Zucchini	18.00
16.	台式蒼蠅頭	Chinese Chives W. Minced Pork	15.00

鷄 Poultry

1.	 (中)宮保雞丁	Chinese Style Kung Pao Chicken	15.00
2.	 小辣椒雞丁	Diced Chicken w. Hot Chili	15.00
3.	 四川鷄	Szechuan Chicken	15.00
4.	 回鍋鷄	Double Sautéed Chicken	15.00
5.	雪豆雞	Chicken w. Snow Peas	15.00
6.	 三椒焗仔鷄	Dry Sautéed Chicken w. Dried Red Chili Pepper	16.00
7.	三杯雞	Three Cup Chicken	16.00
8.	鮑魚菇鷄	Chicken w. Abalone Mushrooms	17.00








肉 Pork

1.	筍尖肉絲	Shredded Pork W. Bamboo Tip	15.00
2.	 (中)魚香肉絲	Chinese Style Shredded Pork w. Garlic Sauce	15.00
3.	(中)京醬肉絲	Chinese Style Shredded Pork w. Peking Style	15.00
4.	香干肉絲	Shredded Pork w. Dry Bean Curd	15.00
5.	蔥爆肉絲	Shredded Pork W. Scallions	15.00
6.	 干扁肉絲	Dry Sautéed Shredded Pork	16.00
7.	 回鍋肉	Double Sautéed Pork	15.00
8.	蒜苗臘肉	Chinese Bacon With Garlic Stem	17.00





牛 Beef

1.	 干扁牛肉絲	Dry Sautéed Shredded Beef	17.00
2.	 小椒牛肉絲	Shredded Beef w. Hot Chillies	17.00
3.	蔥爆牛肉絲	Shredded Beef w. Scallions	17.00
4.	 孜然牛	Cumin Beef	17.00
5.	 麻辣水煮牛	Water Hot Spicy Beef	17.00
6.	雙菇牛肉絲	Beef with Mushrooms	17.00
7.	 家常牛腩	Brisket Home Style	19.00
8.	紅燒牛腩	Brisket Stew	19.00

海鮮 Seafood

1.	清炒蝦仁	Sautéed Baby Shrimp	17.00
2.	 (中)宮保蝦仁	Chinese Style Kung Pao Baby Shrimp	17.00
3.	 (中)魚香蝦	Chinese Style Prawns w. Garlic Sauce	18.00
4.	雪豆蝦	Prawns w. Snow Peas	17.00
5.	 椒鹽蝦	Salt and Pepper Spiced Prawns	19.00
6.	 香辣蝦	Prawns w. Spicy Chengdu Sauce	18.00
7.	 泡辣蝦	Prawns w. Pickled Peppers	18.00
8.	鮑魚菇蝦	Prawns w. Abalone Mushrooms	20.00
9.	避風塘蝦	Bi Feng Tang Shrimp	21.00
10.	 椒鹽軟殼蟹	Salt and Pepper Soft Shell Crab	21.00
11.	九層魷魚	Basil Squid	17.00
12.	 (中)宮保魷魚	Chinese Style Kung Pao Squid	17.00
13.	 泡辣魷魚	Squid w. Pickled Mustard Peppers	17.00
14.	 尖椒魷魚	Squid w. Hot Chili Pepper	17.00
15.	九層蛤蜊	Basil Clams	17.00
16.	豆豉蛤蜊	Clams w. Black Bean Sauce	17.00

魚 Fish

1.	 麻辣水煮魚片	Water Hot Spicy Fish	20.00
2.	 豆花魚片	Sliced Fish with Soft Bean Curd	20.00
3.	 酸菜魚片	Sliced Fish with Pickled Chinese Cabbage	20.00
4.	東坡魚豆腐	Tong-Po Fish Tofu	20.00
5.	 剝椒魚	Whole Fish with Hot Chili Pepper Sauce	(時價)
6.	 豆瓣魚	Whole Fish with Spicy Bean & Chili Paste	(時價)
7.	清蒸全魚或鱈魚	Steam Whole Fish(or Chilean Sea Bass)	(時價)
8.	 脆皮鱸魚	Crispy Whole Fish	(時價)

煲 Casserole

1.	御膳豆腐煲	Heavenly Feast Tofu Casserole	19.00
2.	班彩豆腐煲	Rainbow Fish Tofu Casserole	20.00
3.	臘肉豆腐煲	Chinese Bacon Tofu Casserole	19.00
4.	海鮮口袋豆腐煲	Seafood Tofu Casserole	20.00
5.	板栗雞煲	Chestnut Chicken Casserole	19.00