



BIG DISHES**Laplatte River Angus Beef 27.**

See description when ordering online, changes daily

Water Beef 26.

Tender poached beef slices with mixed greens in a garlic chili broth

Emperor's Beef V 26.

Marinated sliced beef stir fried with mushroom and onions in a flavorful Cantonese style sauce over a bed of greens

Cashew Pork 24.

Cubed pork shoulder wok braised with ginger, sesame oil & a hint of Hoison sauce. Tossed with whole cashews

Barbecue Hanging Pork 24.

Thinly sliced roast pork stir fried with bean cake and mixed vegetables in a traditional Cantonese Five Spice sauce

Tangerine Peel Chicken V GF 23.

Crispy pieces of chicken with tangerine peel and garlic sauce framed with broccoli crowns

Red Oil Chicken V 23.

Poached chicken braised in a spicy garlic, chili & Sichuan pepper sauce. *Spicy

Crispy Lemon Chicken V 25.

Boneless marinated chicken breast topped with our house lemon sauce

Three Cup Chicken V 23.

Pieces of chicken flashed braised in a sesame oil, wine & soy sauce with ginger, garlic & basil

Red Chili Shrimp V 27.

Large prawns tossed with mixed vegetables in a peppery, tangy sauce

Lemon Sesame Shrimp V GF 27.

Crispy prawns in a lemon, ginger glaze on a bed of rice noodles & greens

Seafood of the Day 27.

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SMALL DISHES & DUMPLINGS

Crispy Vegetable Spring Roll V 7.

Two crispy spring rolls filled with cabbage, mushroom, carrots & bamboo. Seasoned with Five Spice.

Crispy Beef Wonton 8.

Five crispy wontons filled with pulled beef in a black bean chili sauce

Scallion Bread V 8.

Two steamed soft wheat buns with flakes of scallion

Scallion Pancake V 9.

Pan fried wheat flour pancakes filled with scallion flavored oil served with house-made sweet soy sauce

Sichuan Cucumber 9.

Sliced cucumber in a garlic, chili & hot bean dressing

Fresh Napa V GF 9.

Chilled cabbage tossed in cilantro with a rice wine dressing

Steamed Pork Dumplings 9.

Five traditional hand-formed pork dumplings with a ginger, vinegar sauce

Chicken Dumplings 8.

with Spicy Sesame Sauce

Six poached house-made chicken dumplings with a spicy sesame & peanut sauce

Vegetable Dumplings V 9.

in Chili Oil

Six house-made vegan dumplings filled with spinach, mushroom & seasoned bean curd. Topped with a red oil sauce

Cha Shao Bun 9.

Two steamed wheat buns filled with barbecue pork, onion & mushroom in a savory honey sauce

Chef Dumpling 9.

See description when ordering online, changes daily

SOUP, NOODLE & RICE

- Hot & Sour Soup V** 15.
Chicken, pork, shrimp & tofu with egg ribbons, mushroom & lily buds in a hearty broth. Flavored with white pepper & vinegar
- Red Thai Curry Soup V GF** 15.
Thai inspired soup made with coconut milk, rice noodles & chicken flavored with yellow curry and topped with crispy Lo Mein
- Chop Your Head Off Soup V** 15.
A rustic, full-bodied soup made with minced pork, cabbage & with house made noodles in a ginger, garlic & soy sauce broth
- Ants Climbing a Tree V** 15.
Cellophane noodles with minced pork & tree ear mushrooms tossed in a hot bean sauce
- Pad Thai V** 26.
Large prawns tossed with rice noodles in a savory, pungent sauce served with crushed peanuts
- Tan Tan Noodle** 16.
Wheat noodles with shrimp in a spicy, sesame sauce and topped with crushed peanuts and scallion
- Tainan Dan Dan Noodle** 15.
Wheat noodles in a traditional Tainan minced pork sauce. Seasoned with Five Spice, shallots, and mushroom, garnished with house pickles
- Chilled Sesame Noodle V**
Choice of Plain, Chicken or Tofu PRICE VARIES
Chilled Lo Mein in a house-made peanut, sesame sauce with cucumber and scallion
- Lo Mein V**
Choice of Vegetable, Pork, Chicken or Seafood PRICE VARIES
Traditional egg noodles wok tossed with shredded vegetables in soy sauce flavored with sesame oil
- Hong Kong Lomein V**
Choice of Tofu, Shrimp, Pork or Chicken PRICE VARIES
Thin angel hair style Lo Mein wok seared and seasoned with sweet Hong Kong soy sauce and layered with greens
- Fried Rice V**
Choice of Vegetable, Pork, Shrimp or Chicken PRICE VARIES
Rice and vegetables seasoned with soy sauce and sesame oil

TOFU & SEITAN & VEGETABLE

Double Garlic Broccoli V GF 12.

Wok fried broccoli in a garlic sauce with whole cashew nuts

Mock Eel V GF 15.

Crispy shiitake mushrooms glazed in a ginger, scallion & soy sauce

Dry Fried Green Bean V GF 13.

Fire-blistered green beans wok tossed with flecks of pork, black bean, garlic & preserved vegetable

Salt & Pepper Tofu V 21.

Crispy batons of tofu tossed with jalapeño peppers, scallions, ginger & garlic flavored oil. Served with a white barbecue sauce

Mapo Tofu V 21.

A classic Sichuan dish made with fresh bean curd, minced pork & chilies tossed in a robust, spicy Sichuan sauce

Buddha's Sesame Beef V 25.

A house favorite - crispy seitan served with mixed vegetables in a sesame, garlic sauce.

Mixed Chinese Green V GF 15.

Wok tossed mixed vegetables lightly seasoned with soy and sesame sauce

GF Is or can be made Gluten Free

V Is or can be made Vegetarian

Please let us know if you have any food allergies or give us a call

133 Bank Street, Burlington, Vermont 802.865.5200