THE CITY OF THE LIGHTS SANTA FE

飯店

Welcome to City Lights of China

Our aim is to introduce you to some of the finest authentic tastes of Chinese cuisine. We have selected an array of sophisticated, exciting examples from the various regions of China.

Our chef is master of traditional Chinese culinary techniques. His use of the freshest ingredients and the finest imported seasonings and spices produces unsurpassed results.

Thank you for joining us. We hope you will come often.

YOUR PLEASURE IS OUR PLEASURE!

Hot Appetizers

春　卷	SPRING ROLLS (2)	2.00
蒸餃、鍋貼	DUMPLINGS, STEAMED OR PAN-FRIED (6)	3.25
薑汁雪豆	SNOW PEAS WITH GINGER SAUCE	3.50
蔬菜包	VEGETABLE CURL	3.95
炸素什	VEGETABLE TEMPURA	3.95
韭菜水餃	STEAMED DUMPLINGS WITH CHIVES AND PORK STUFFING (10)	4.50
叉　燒	ROAST PORK	4.50
炸干貝	DEEP FRIED SCALLOPS (6)	4.50
香酥小雞	CRISP FRIED CORNISH HEN	4.95
炸大蝦	SHRIMP TEMPURA (4)	4.95

Cold Appetizers

涼　麵	★SESAME NOODLES	3.00
辣白菜	★SPICY CHINESE CABBAGE	3.00
蒜泥茄子	EGGPLANT WITH MASHED GARLIC	3.50
雞絲拉皮	★TANGY BEAN SHEET JELLY	4.50
棒棒雞	★BON BON CHICKEN	4.50

Soups

雲吞湯	WONTON SOUP	2.00
酸辣湯	★HOT AND SOUR SOUP	2.00
蔬菜湯	VEGETABLE SOUP	2.50
鷄茸粟米湯	CREAMY CHICKEN CORN SOUP	2.50
蟹肉蘆荀湯	VELVET CRABMEAT ASPARAGUS SOUP	3.00
海鮮湯	COMBINATION SEAFOOD SOUP	3.50
魚翅湯	IMPERIAL SHARK'S FIN SOUP	4.50

★ MILD HOT AND SPICY
★★ VERY HOT AND SPICY

PLEASE CONSULT MANAGEMENT FOR BANQUET MENU AND FACILITIES

Chef's Specialties

響鈴肉片	TINKLING BELLS PORK *Thin sliced pork sauteed with vegetables and fried wontons.*	9.95
樂意牛肉	"LE YI" BEEF *Sliced beef and vegetables cooked in Chef's special sauce, crispy and tender.*	10.95
干扁牛	★ CRISP FRIED SHREDDED BEEF *Shredded beef crisp fried sauteed in special spicy sauce with vegetables.*	12.95
椒鹽蝦	JUMBO SHRIMP WITH SPICED SALT *Whole jumbo shrimp with shell baked with aromatic salt, then gently sauteed with ginger, hot pepper and garlic.*	12.95
鐵板蝦	SIZZLING SHRIMP *Jumbo shrimp and onion served on a sizzling plate.*	13.95
海鮮大燴	SEAFOOD DELIGHT *Shrimp, scallops, crabmeat and vegetables quick pan-fried in a tasty light sauce.*	14.95
清蒸石班	STEAMED FISH, CANTON STYLE *Fresh seabass punctually steamed with seasoning and spices.*	17.95
香骨龍脷	FLOUNDER DUET *Filet stir-fried with vegetables, dorsal fin deep-fried until crisp, fresh and tasty.*	18.95
本樓龍蝦	LOBSTER, HOUSE STYLE *Fresh lobster, 1.5 lb, pan-fried with ginger and scallions.*	19.95
北京鴨	PEKING DUCK *Sliced at table side, served with home-made pancakes, scallions and sauce.*	19.95

★ MILD HOT AND SPICY

Pork

辣椒肉絲	★ SHREDDED PORK WITH HOT PEPPER	8.95
魚香肉絲	★★ SHREDDED PORK IN GARLIC SAUCE	8.95
木須肉	MOO SHU PORK	8.95
醬爆肉片	SLICED PORK IN PLUM SAUCE	8.95
回鍋肉	★ TWICE COOKED PORK	8.95
甜酸肉	SWEET AND SOUR PORK	8.95

Beef

辣椒牛肉絲	★ SHREDDED BEEF WITH HOT PEPPER	9.95
魚香牛肉絲	★★ SHREDDED BEEF IN GARLIC SAUCE	9.95
葱爆牛	SLICED BEEF WITH SCALLIONS	9.95
芥蘭/雪豆/青椒牛	BEEF WITH BROCCOLI/SNOW PEAS/GREEN PEPPER	9.95
川味牛	★★ TANGY BEEF, SZECHUAN STYLE	9.95
蠔油牛肉	SLICED BEEF IN OYSTER SAUCE	9.95
陳皮牛	★ ORANGE BEEF	9.95

Lamb

葱爆羊	LAMB WITH SCALLIONS	10.95
宮保羊	★ KUNG PAO LAMB	10.95
川味羊	★★ TANGY LAMB, SZECHUAN STYLE	10.95

★MILD HOT AND SPICY

★★VERY HOT AND SPICY

Chicken

宮保雞	★	KUNG PAO CHICKEN	8.95
四川雞	★★	SZECHUAN CHICKEN	8.95
鮮溜雞片		SLICED CHICKEN WITH VEGETABLES	8.95
咖哩雞	★	CHICKEN CURRY	8.95
檸檬雞		LEMON CHICKEN	8.95
陳皮雞	★	ORANGE CHICKEN	8.95
甜酸雞		SWEET AND SOUR CHICKEN	8.95
湖南雞	★	CHICKEN HUNAN STYLE	8.95

With broccoli, snow peas, bamboo shoots, straw mushrooms and baby corn.

Duck

回鍋鴨	★	TWICE COOKED DUCK	10.95
魚香鴨條	★	DUCK STRIPS IN GARLIC SAUCE	10.95

Seafood

腰果蝦仁		SHRIMP WITH CASHEW NUTS	10.95
魚香蝦	★★	SHRIMP IN GARLIC SAUCE	10.95
咖哩蝦	★	SHRIMP CURRY	10.95
鮮溜蝦		JUMBO SHRIMP WITH VEGETABLES	10.95
干燒蝦	★	JUMBO SHRIMP WITH SPICY TOMATO SAUCE	10.95
甜酸蝦		SWEET AND SOUR SHRIMP	10.95
湖南蝦	★	SHRIMP HUNAN STYLE	10.95
魚香雙鮮	★★	SCALLOPS & SHRIMP WITH GARLIC SAUCE	10.95
炒三鮮		TRIPLE DELIGHT	10.95

Shrimp, beef and chicken with vegetables.

★MILD HOT AND SPICY

★★VERY HOT AND SPICY

Seafood

宮保干貝	★	KUNG PAO SCALLOPS	10.95
家常魷魚	★	FRESH SQUID, COUNTRY STYLE	12.95
葱燉海參		SEA CUCUMBER STEWED WITH SCALLIONS	15.95
冬菇鮑魚		ABALONE WITH BLACK MUSHROOMS	17.95
鮮溜魚片		SAUTEED FISH FILET WITH VEGETABLES	17.95
脆皮全魚		CRISPY WHOLE FISH	17.95
豆瓣魚	★★	WHOLE FISH IN BLACK BEAN SAUCE	17.95

Vegetables

雪豆馬蹄		SAUTEED SNOW PEAS AND WATER CHESTNUTS	7.95
蠔油芥蘭		BROCCOLI IN OYSTER SAUCE	7.95
清炒菠菜		STIR-FRIED SPINACH	7.95
清炒芽菜		STIR-FRIED BEAN SPROUTS	7.95
魚香茄子	★	EGGPLANT IN GARLIC SAUCE	7.95
干扁四季豆	★	PAN-FRIED STRING BEANS	7.95
素什錦		SAUTEED ASSORTED VEGETABLES	7.95
麻婆豆腐	★★	MA PO TOFU	7.95
家常豆腐	★	HOME STYLE BEAN CURD	7.95
蟹粉豆腐		BEAN CURD WITH KING CRABMEAT	9.95

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Rice and Noodles

什錦撈麵	COMBINATION LO MEIN	6.95
什錦炒飯	COMBINATION FRIED RICE	6.95
炸醬麵	★CHA CHIANG MEIN — A Special Noodle Soup	6.95
雪菜肉絲麵	POTHERB AND PORK NOODLE SOUP	6.95
三鮮湯麵	CHICKEN, PORK AND SHRIMP NOODLE SOUP	6.95
榨菜肉絲麵	PICKLED MUSTARD AND PORK NOODLE SOUP	6.95
海鮮炒麵	PAN-FRIED NOODLE WITH SEAFOOD AND VEGETABLES	8.95

Desserts

什景酥餅	HOUSE COOKIES	2.00
杏仁豆腐	ALMOND JELLY	2.50
新鮮水菓	FRESH FRUIT	2.50
冰淇淋	ICE CREAM	2.50

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Beverages

Beer

DOMESTIC 2.00
IMPORTED 2.50

Wine

GLASS 2.50
HALF CARAFE 5.00
FULL CARAFE 9.00
SAKE (warmed) 2.00
CHINESE RICE WINE (warmed) 2.00

Cocktail

BAR BRANDS 2.75
NAME BRANDS 3.25

Cognac

V.O. 4.00
V.S.O.P. 4.50
X.O. 9.50

Champangne

GLASS 4.00

Exotic Drink

FROZEN FRUIT DAIQUIRI, MAI TAI,
PINA COLADA, PLANTER'S PUNCH
AND OTHERS 4.95

Nonalcoholic Drink

FRUIT DAIQUIRI 2.95
JUICE 1.50
SODA 1.25
COFFEE 1.00
TEA 1.00

AMERICAN EXPRESS®

Champagne and Sparkling Wine

BIN NO.		BOTTLE	HALF
1	**CODORNIU BLANC DE BLANC, SPAIN** Crisp and quite dry. Superb!	$18.00	
2	**KORBEL BRUT, SONOMA** Lighter styled. An easy to drink dry champagne.	$23.00	$13.00
3	**POMMERY BRUT, FRANCE** Distinctive lemony flavors, medium- bodied, good balance, with a long, lingering finish. Reims	$24.00	
4	**MUMM BRUT, NON-VINTAGE, FRANCE** Richly flavored, well-balanced and dry.	$39.00	

White Wine

5	**WHITE ZINFANDEL, BANDIERA** A soft, lushly fruit wine. Dry.	$10.00
6	**CHARDONNAY "ARDECE", LOUIS LATOUR** Excellent Burgundy character. Dry and a long finish. France	$12.00
7	**WANFU** Sumptuous. Enchantingly dry wine.	$12.00
8	**TSINGTAO SHANTUNG PROVINCE** Chinese delight.	$12.00
9	**MACON VILLAGES, GEORGES DuBOEUF** 100% Chardonnay! Full flavored and dry.	$14.00
10	**FUME BLANC, ROBERT MONDAVI** Light oak flavors, herbal bouquet. A classic wine.	$14.00
11	**CHARDONNAY, BERINGER VINEYARDS** Rich, with deep, full flavors and a great balance of fruit and French oak.	$15.00
12	**SAUVIGNON BLANC, HONIG** A refreshingly dry white wine with good varietal flavors and balance.	$16.00
13	**GEWURZTRAMINER, SNOQUALMIE** Perfect with curried foods, spicy.	$15.00
14	**CHARDONNAY, WILLIAM HILL SILVER** Rich, aromatic, dry, crisp finish. Napa	$21.00
15	**CHABLIS, DOMAINE COLOMBIER** A truly fine white Burgundy; quite dry with a delightful citrus qualiity.	$22.00
16	**POUILLY FUISSE, GEORGES DuBOEUF** A light, fine bouquet with rich, firm flavors – the most famous white from France.	$24.00

Red Wine

17	**CABERNET SAUVIGNON, MONTEREY** Full-bodied, rich and smooth fruit flavor.	$12.00
18	**BEAUJOLAIS VILLAGES, GEORGES DuBOEUF** The world's finest Beaujolais. Light and fruity; lovely floral bouquet.	$12.00
19	**CABERNET SAUVIGNON, CATOCTIN** Maryland's finest-dry with a distinctive bouquet. Full-flavored.	$22.00