Chinese Restaurant Menu

Peking Duck

$20.50

Peking Duck is a famous duck dish from Beijing that has been prepared since the imperial era. The meat is characterized by its thin, crispy skin, with authentic versions of the dish serving mostly the skin and little meat, sliced in front of the diners by the cook.

Kung Pao Chicken

$18.50

Kung Pao Chicken is a spicy, stir-fried Chinese dish made with chicken, peanuts, vegetables, and chili peppers. The classic Sichuan version includes Sichuan peppercorns, which give the dish its distinctive numbing sensation.

Xiaolongbao

$22.00

Xiaolongbao, or soup dumplings, are a type of Chinese steamed bun (baozi) from the Jiangnan region, especially associated with Shanghai and Wuxi. They are traditionally filled with pork and a gelatinized meat broth that liquefies when steamed.

Dim Sum

$25.00

Dim Sum refers to a variety of bite-sized dishes traditionally served in small steamer baskets or on small plates. These are typically enjoyed during brunch and can include dumplings, buns, rolls, and pastries. Common Dim Sum dishes include Har Gow (shrimp dumplings), Siu Mai (pork dumplings), and Cha Siu Bao (barbecue pork buns).

Hot Pot

$19.50

Hot Pot is a communal dish where diners cook a variety of raw ingredients such as thinly sliced meat, seafood, vegetables, and noodles in a simmering pot of flavorful broth at the table. It's a popular social meal, especially during colder months.

Char Siu

$21.00

Char Siu is a Cantonese-style barbecue pork that is marinated in a mixture of honey, five-spice powder, soy sauce, hoisin sauce, and red fermented bean curd, giving it a distinctive red color and sweet-savory flavor. The pork is then roasted to perfection and typically served with rice or noodles.

Zongzi

$23.00

Zongzi are sticky rice dumplings wrapped in bamboo or reed leaves, typically enjoyed during the Dragon Boat Festival. They are filled with various ingredients such as pork, salted egg yolk, beans, and chestnuts. Zongzi can be either savory or sweet.