 Chinese Lemon Chicken usually consists of pieces of chicken meat that are [sautéed](https://en.wikipedia.org/wiki/Saut%C3%A9eing) or [deep-fried](https://en.wikipedia.org/wiki/Deep-frying) and coated with a thick, sweet lemon-flavored sauce.[[*citation needed*](https://en.wikipedia.org/wiki/Wikipedia:Citation_needed)] The Chinese restaurant of the [Panda Hotel](https://en.wikipedia.org/wiki/Panda_Hotel) in [Tsuen Wan](https://en.wikipedia.org/wiki/Tsuen_Wan), [Hong Kong](https://en.wikipedia.org/wiki/Hong_Kong), used to serve its version of Lemon Chicken with the chicken pieces coated in batter, then rolled in almond slivers and deep-fried, and served with the lemon-glaze sauce.[[*citation needed*](https://en.wikipedia.org/wiki/Wikipedia:Citation_needed)]