

FIRST COURSE

HORS D'oeuvres	FRESH SCALLOP ON THE SHELL	9.00 ea	PRAWN TOAST WITH GAMBEI	14.00
	BEIJING OYSTER (1/2 dz) Steamed oyster on shell with special sauce	18.00	SALT & PEPPER PRAWNS	18.00
	CHICKEN SATAY	5.50 ea	GLAZED PRAWNS WITH WALNUTS	19.00
	SQUAB WITH LETTUCE	18.00	RICE PAPER WRAP PRAWNS	13.00
	Diced chicken. Vegetarian available.		Paper wrap filled with prawns	
	SCALLION PANCAKE Extremely light	12.00	MINCED BEEF PANCAKE	13.00
	CHICKEN CURRY PUFF Light and fluffy	12.50	CRISPY DUCK ROLL Filled with shrimp and vegetables	14.00
	TURNIP PUFF	12.50	BEEF TONGUE Room temperature	18.00
	GAMBEI WITH GOODIES	11.50	PEPPER FRITTE	11.50
PASTA	POT STICKERS A classic from Beijing. Vegetarian available.	12.00	MR CHOW NOODLES Vegetarian available	17.00
	WATER DUMPLINGS for celebration	12.00	The classic handmade Beijing noodles Mr Chow introduced to the West in 1968	
	FRESH SOLE WATER DUMPLINGS	13.50	SQUID INK RICE NOODLES Black ink	19.00
	THE BOX	12.00	FRESH CLAM WITH RICE CAKE	19.00
	SHANGHAI LITTLE DRAGON	12.00	VEGETARIAN STEAMED DUMPLINGS	11.50
Classic steamed soup dumplings				
SOUP	FRESH CRAB MEAT SOUP	14.00	SHARK'S FIN SOUP	22.00
	TENDER PORK AND WINTER MELON	16.00	Imitation	

OF COURSE

FROM THE SEA	* FRESH WILD BLACK SEA BASS (min. 3 guests)	M.P.	* FRESH LIVE LOBSTER 3 ways	45.00
	DRUNKEN FISH Fresh sole poached in wine	31.00	* DRESSED LIVE DUNGENESS CRAB	42.00
	BLACK COD FILET IN SICHUAN SAUCE	31.00	Off the shell sautéed with egg white, topped with poached quail egg/touch of ginger	
	FRESH SEA BASS FILLET	31.00	EMPEROR'S CRAB	30.00
	Steamed and served with ginger and cilantro		Once upon a time an Emperor of China insisted on having fresh crab out of season. Therefore we use sea bass...	
	MINIATURE JUMBO PRAWNS	35.00	SQUID IN XO SAUCE	30.00
	GREEN PRAWNS	29.50	Sautéed with asparagus	
	Famed portrait "Mr. Chow as Green Prawn" by Keith Haring		WITH THREE	30.00
	NINE SEASONS PRAWNS Spicy	29.00	Prawns, chicken, calves liver and sea mushroom sautéed in wine	
BLACK PRAWNS	29.00			
FROM THE SKY	BEIJING CHICKEN with walnuts	27.00	MANGO CHICKEN	28.00
	VELVET CHICKEN Gentle but fiery, with fresh chili	26.00	GAMBLERS DUCK	35.00
	CHICKEN JOANNA	29.00	Contrast of tender and crispy Served with pancakes and plum sauce	
Chicken breast pan fried with special sauce				

PRIX FIXE

Whole table served family style { Min. 2 guests }
Balanced and harmonious dinner from the Sky, Land, and Sea
Served with Vegetables and Sautéed Rice

CLASSIC
\$54 per person
Two course dinner

MR CHOW
\$58 per person
Two course dinner
Choice of:
Fresh Lobster, Fresh Crab, or Fresh Whole Fish

BEIJING DUCK
\$62 per person { Min. 3 guests }
Three course dinner
Roasted to order in authentic
Beijing Duck oven for 40 min.

FROM THE LAND	MA MIGNON	33.00	GLAZED PORK Simmered for VI hours	32.00
	Tender and delicious - our recipe since 1975		Classic Shanghai dish from my hometown	
	BEEF WITH OYSTER SAUCE	30.00	SPICY PORK WITH CHILI	28.00
	SPICY BEEF CASSEROLE	31.00	LAMB WITH SPRING ONION	28.00
	FIERY BUFFALO Touch of spice	35.00	LAMB SHANK Contrast of tender and crispy	34.00
CRISPY BEEF	30.00			

\$6 PER PERSON {All Ala Carte orders are for Min. 2 guests }

VEGETABLE & RICE	TOFU JOANNA		MIXED VEGETABLES	
	MAPO TOFU		FOUR COLOR CAULIFLOWER	
	TOFU CASSEROLE		QUARTET OF EXOTIC MUSHROOMS	
	SAUTÉED BABY BOK CHOY		Fresh seasonal mushrooms with fresh bamboo shoots	
	FRESH FOUR Fresh yellow chives & asparagus		STRING BEANS WITH XO SAUCE	
	LILY BULB WITH MOUNTAIN POTATO		STEAMED OR SAUTÉED RICE	