

Golden Dragon



RESTAURANT

Appetizers

頭檯

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| 1. 點心寶寶盤 | Appetizer Platter
Barbecued Pork, Crab Rangoon,
Dragon Tail Prawns and Spring Rolls | \$22.00 |
| 2. 馬來式牛肉串 | Malaysian Beef 🌶️
Sliced Beef Tenderloin with Malaysian Satay Sauce | \$7.50 |
| 3. 日式雞肉串 | Chicken Yakitori
Chicken Tenderloin with Teriyaki Sauce | \$7.50 |
| 4. 蟹角 | Crab Rangoon | \$6.00 |
| 5. 鍋貼 | Traditional Pot Stickers
Minced Pork & Cabbage Dumplings Wok-Seared to Perfection | \$6.50 |
| 6. 春卷 | Shanghai Spring Rolls | \$5.50 |
| 7. 蒜香肉排 | Spareribs
Fried, Served with Fried Minced Garlic | \$14.00 |
| 8. 炸大蝦 | Dragon Tail Fried Prawns | \$12.50 |

Soups

湯

- | | | |
|-------------|---|---------|
| 9. 港式雲吞湯 | Hong Kong-Style Wonton Soup
Pork & Shrimp Dumplings in a Clear Broth | \$6.00 |
| 10. 酸辣湯 | Hot & Sour Soup 🌶️
Shredded Pork, Jar Choy, Tofu, Wood Ear Mushrooms and Egg Drops | \$6.00 |
| 11. 菠菜豆腐雞湯 | Chicken Spinach Soup
Sliced Chicken, Bean Curd and Spinach in Chicken Broth | \$8.00 |
| 12. 牛尾湯 | Chinese-Style Oxtail Soup
Oxtail, Fresh Tomato, Potato, Celery and Parsley | \$15.00 |
| 13. 花旗參竹絲雞湯 | Double Boiled Chicken Soup with Ginseng | \$21.00 |
| 14. 紅燒蟹肉魚翅湯 | Braised Shark Fin Soup with Crabmeat
A Traditional Favorite
Shark Fin Delicately Simmered in a Rich Chicken Broth
with Chunks of Crabmeat | \$45.00 |

🌶️ = Spicy

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Mashantucket Pequot
Tribal Nation

The Mashantucket Pequots

The tribal symbol is both a reflection of Mashantucket Pequot past and a symbol of hope for the future. Framed against the sky, the lone tree on a knoll represents Mashantucket, the "much wooded land" where the Pequots hunted and kept alive their identity as an independent people. Displayed on the knoll is the sign of Robin Cassasinamon, the Pequot's first leader following the 1637 massacre at Mystic Fort. The fox stands as a reminder that the Pequots are known as "The Fox People."

BBQ

明爐燒臘

15. 脆皮掛爐鴨	Crispy Roast Duck	\$16.00
16. 豉油雞	Soy Sauce Chicken	\$14.00
17. 蜜汁叉燒	Roast Pork Tenderloin	\$14.00
18. 蜜汁燒排骨	Choice Marinated Pork Ribs	\$14.00
19. 滷水鴨	Cantonese-Style Soy Duckling	\$16.00
20. 五香牛腱	Aromatic Sliced Beef Shank Served with Red Wine Vinegar	\$14.00

Noodle Soups

湯麵


Prepared with Chicken and Seafood Broth

21. 海鮮湯伊麵	Seafood Noodle Soup	\$15.00
22. 港式雲吞湯麵	Hong Kong-Style Wonton Noodle Soup	\$9.50
23. 燒鴨湯麵	Roast Duck Noodle Soup	\$10.50
24. 叉燒湯麵	BBQ Pork Noodle Soup	\$9.50
25. 牛腩湯麵	Oriental Beef Stew Noodle Soup	\$10.50

Rice Congee

粥

26. 免治牛肉粥	Minced Beef & Mushroom Congee	\$9.50
27. 魚片粥	Sliced Fish Fillet with Ginger & Scallion Congee	\$9.50
28. 瑤柱田雞粥	Dried Scallop & Frog Congee	\$18.00
29. 鮑魚滑雞粥	Abalone & Chicken Congee	\$22.00
30. 龍蝦球粥	Maine Lobster Congee	\$24.00
31. 油條	Crispy Fried Cruller Stick	\$2.00

 = Spicy

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Chef's Specialties


廚師推介

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|--------------|---|
| 32. 蜜椒牛柳 | Beef Tenderloin with Black Pepper Sauce  \$28.00
Served over Pea Pods and Sliced Onions |
| 33. 松子露笋炒龍蝦球 | Lobster with Pine Nuts & Asparagus \$42.00 |
| 34. 蒜茸芋絲蒸大蝦 | Steamed Garlic Shrimp \$23.50
With Konnyaku Yam Noodle |
| 35. 麻辣龍鳳配 | Spicy Dragon & Phoenix  \$22.00
Spicy Dragon Shrimp with Sliced Chicken, Asparagus, Snow Peas, Broccoli and Celery |
| 36. 鼓汁蝦球帶子 | Shrimp & Scallops with Black Bean Sauce \$22.00 |
| 37. 什菜士的球 | Steak Kew with Mixed Seasonal Greens \$22.00 |
| 38. 蜜椒雞球 | Chicken with Black Pepper Sauce  \$18.00 |
| 39. 紅燒鮑片扒唐芥蘭 | Sliced Top Shell Abalone \$42.00
Over Chinese Broccoli with Oyster Sauce |
| 40. 各式龍蝦 | Maine Lobster Market Price
Choice of Ginger & Scallion Sauce, Black Bean Sauce or Cantonese-Style |
| 41. 清蒸或酥炸魚 | Whole Seasonal Fish – Steamed or Fried \$42.00 |

Poultry

家禽

- | | |
|-------------|---|
| 42. 脆皮炸子雞 | Crispy Fried Marinated Chicken <i>Half \$18.00 Whole \$32.00</i>
Marinated with Five Spiced Salt & Pepper, Deep-Fried to a Golden Brown |
| 43. 香辣左宗雞 | General Tso's Chicken  \$17.00
Lightly Battered Chicken Sautéed in a Pungent, Spicy Sweet & Sour Sauce |
| 44. 四季時蔬炒雞片 | Chicken with Seasonal Greens \$14.50
Sautéed with Pea Pods, Water Chestnuts, Carrots, Broccoli, Straw Mushrooms and Baby Corn |
| 45. 香辣雞 | Hot & Spicy Chicken  \$14.50
Stir-Fried Chicken Slices and Mixed Vegetables with Special Hot & Spicy Sauce |
| 46. 七彩菜炒鴨絲 | Shredded Duck with Mixed Vegetables \$14.50 |
| 47. 北京片皮鴨 | Imperial Peking Duck \$42.00
Served with Scallion, Cucumber and Hoisin Sauce
Wrapped in Steamed Buns or Chinese Crêpes |

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Beef

牛

48. 四季時蔬炒牛肉 **Beef with Seasonal Greens** \$14.50
Sautéed with Pea Pods, Water Chestnuts, Carrots, Broccoli,
Straw Mushrooms and Baby Corn
49. 蒙古炒牛肉 **Mongolian Beef** 🌶️ \$14.50
Sautéed with Onions and Scallions in a Spicy Sauce,
Served over Crispy Rice Noodles
50. 芝麻牛 **Sesame Beef** \$14.50
Breaded Sliced Beef, Lightly Fried and Mixed with
a Sweet & Sour Sesame Sauce
51. 蜜汁牛仔骨 **Honey Short Ribs** \$18.00
Stir-Fried Sliced Short Ribs with House Special Sauce and Onions
52. 沙茶牛尾煲 **Satay Oxtail Stew** 🌶️ \$22.00
Braised with Celery and Carrots in a Mildly Spicy Sauce

Pork

豬

53. 菠蘿咕嚕肉 **Cantonese Sweet & Sour Pork** \$14.50
Lightly Battered and Sautéed with Pineapple Chunks,
Bell Peppers and Scallions
54. 蜜椒豬排 **Sizzling Pork Chops in Black Pepper Sauce** 🌶️ \$16.00
55. 麻婆豆腐 **Ma Po Tofu** 🌶️ \$14.50
Braised Diced Tofu with Minced Pork, Jar Choy
and Hot Chili Sauce
56. 京都肉排 **Beijing Pork Chops** \$16.00
Marinated with Fermented Bean Paste
and Chee Hau Sauce, Pan Seared
57. 木須肉 **Moo Shu Pork** \$16.00
Sautéed Shredded Pork, Julienne of Bamboo Shoots, Cabbage,
Wood Ear Mushrooms and Eggs, Served with
Chinese Crêpes and Hoisin Sauce

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Seafood

海鮮

58. 核桃大蝦	Coral Shrimp Lightly Battered and Glazed with a Citrus Mayonnaise Sauce	\$23.50
59. 西芥蘭炒蝦球	Shrimp with Broccoli Broccoli with Jumbo Shrimp in a Garlic Sauce	\$22.00
60. 炒三鮮	Triple Delight Stir-Fried Shrimp, Scallops and Lobster with Mixed Vegetables	\$23.50
61. 蝦龍糊	Shrimp with Lobster Sauce Gulf Shrimp Sautéed with Minced Pork and Egg	\$22.00
62. 四川三文魚	Szechwan-Style Alaskan Salmon 🌶️ Pan-Fried with Pea Pods and Water Chestnuts in a Spicy Szechwan Peppercorn Sauce	\$22.00
63. 豉汁豆腐蒸鱈魚	Chilean Sea Bass with Black Bean Sauce Steamed, Flavored with Garlic, Cilantro and Soy Sauce, Served Over Soft Tofu	\$32.00
64. 紅燒鱈魚豆腐煲	Braised Chilean Sea Bass Fried Sea Bass, Braised with Shredded Pork, Tofu and Black Mushrooms	\$32.00
65. 角椒桂花蚌	Kae Fa Pond with Hot Pepper 🌶️	\$32.00
66. 九菜花炒吊片	Sautéed Semi-Dried Squid with Chive Flowers	\$32.00

Rice & Noodles

飯和麵

67. 泰式炒裸條	Shrimp & Chicken Pad Thai 🌶️ Rice Noodles Stir-Fried with Shrimp, Chicken, Bean Sprouts, Bell Peppers and Pad Thai Sauce, with Peanut-Lime-Chili Sauce on the Side	\$18.00
68. 星州炒米粉	Singapore-Style Fried Noodles 🌶️ Rice Stick Noodles Stir-Fried with Barbecued Pork, Shrimp, Onions, Egg Threads and Bean Sprouts with a Hint of Curry	\$14.50
69. 上海粗炒麵	Shanghainese Fried Noodles Thick Egg Noodles Pan-Fried with Shredded Pork, Cabbage and Scallions	\$14.50
70. 各式撈麵	Lo-Mein with Choice of Chicken, Beef or Vegetable	\$13.50
71. 乾炒牛河	Beef Chow Fun Pan-Fried Flat Rice Noodles with Bean Sprouts and Scallions	\$14.50
72. 海鮮煎麵	Hong Kong-Style Seafood Noodles Pan-Fried Thin Egg Noodles with Shrimp, Scallops, Squid, Lobster and Choy Sum	\$24.50
73. 各式炒飯	Fried Rice with Choice of Chicken, Beef or Vegetable	\$12.50
74. 海鮮炒飯	Seafood Fried Rice	\$14.50

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Vegetables

蔬菜

75. 魚香四川茄子	Szechwan Chinese Eggplant  Braised with Minced Pork and White Vinegar	\$14.00
76. 白菜炒蒜茸或蠔油	Bok Choy Choice of Garlic or Oyster Sauce	\$12.00
77. 菜心炒蒜茸或蠔油	Yu Choi Choice of Garlic or Oyster Sauce	\$12.00
78. 唐芥蘭炒蒜茸或蠔油	Sautéed Chinese Broccoli Choice of Garlic or Oyster Sauce	\$12.00
79. 家常豆腐	Fried Bean Curd with Oriental Vegetables	\$12.00
80. 乾煸四季豆	String Beans with Minced Pork	\$13.00
81. 紅燒豆腐	Tofu with Black Mushrooms Braised with Oyster Sauce	\$13.00

Desserts


甜點

82. 杏仁豆腐花	Almond Jell-O	\$6.50
83. 椰汁布丁	Coconut Pudding	\$6.50
84. 荔枝和龍眼	Lychee & Longan Fruit	\$6.50
85. 紅豆沙	Red Bean Soup	\$6.50
86. 冰淇淋	Gelato Vanilla or Chocolate	\$5.25
87. 冰糕	Sorbet Green Tea or Mango	\$5.25

Beverages

飲料

88. 咖啡或茶	Regular or Decaffeinated Coffee or Tea	\$2.50
89. 珍珠奶茶	Tapioca Drinks Choice of Taro or Milk Tea	\$4.50
90. 汽水	Soft Drinks	\$2.50

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