

Appetizers

頭枱

1. 點心寶寶盤 *Appetizer Platter* \$24
Six Pieces of our Golden Barbecued Pork, Four Crab Rangoon, Four Dragon Tail Prawns and Two Spring Rolls
2. 椒鹽大蝦球 *Salt & Pepper Shrimp* \$22
Garnished with Green Onion, Fried Garlic and Red & Green Peppers
3. 椒鹽鷄翼 *Salt & Pepper Chicken Wings* (8 per order) \$14
Fried Wing Halves Garnished with Green Onion, Fried Garlic and Diced Red & Green Peppers
4. 蟹角 *Crab Rangoon* (4 per order) \$9
Crabmeat & Diced Onions Blended in Rich Cream Cheese Filling, Fried to a Golden Brown
5. 鍋貼 *Traditional Pot Stickers* (4 per order) \$8
Minced Pork & Cabbage Dumplings Wok-Seared to Perfection
6. 春卷 *Vegetable Spring Rolls* (2 per order) \$6
Spring Rolls Stuffed with Cabbage, Celery, Carrots and Bean Threads, Served with Hot Mustard & Duck Sauce
7. 蒜香豬排 *Garlic Pork Chops* \$14
Deep-Fried Bone-In Chops Tossed with Red & Green Peppers, Topped with Fried Minced Garlic & Scallion
8. 酥脆串燒大蝦 *Dragon Tail Fried Prawns* (4 per order) \$14

Soups

湯

9. 港式雲吞湯 *Hong Kong-Style Wonton Soup* \$8
Pork & Shrimp Dumplings in Chicken Broth
10. 酸辣湯 *Hot & Sour Soup* \$8
A Traditional Soup with Shredded Pork, Tofu, Bamboo Shoots, Wood Ear Mushrooms & Egg Drops
11. 菠菜雞湯 *Chicken Spinach Soup* \$8
Sliced White Meat Chicken & Spinach in our Housemade Chicken Broth
12. 牛尾湯 *Chinese-Style Oxtail Soup* \$17
Thick Cut Oxtail, Fresh Tomatoes, Potato, Celery and Parsley in our Housemade Beef Broth
13. 花旗參竹絲雞湯 *Double Boiled Chicken Soup with Ginseng* \$22
14. 韓國人參糯米雞湯 *Korean Ginseng Chicken & Sticky Rice Soup* \$28
15. 原隻鮑魚鹿茸水鴨湯 *Whole Abalone & Water Duck Soup* \$45

明炉烧腊

16. 脆皮掛爐鴨 *Roast Duck* \$18
House Roasted Duck with our Blend of Spices
17. 豉油鸡 *Half Soy Sauce Chicken* \$22
Cooked & Covered in our Housemade Soy Sauce
18. 蜜汁叉燒 *Roast Pork Tenderloin* \$15
Roasted In-House with our Blend of Spices and Glazed with Honey
19. 蜜汁燒排骨 *Marinated Pork Ribs* \$15
Bone-In Ribs Roasted In-House with our Blend of Spices and Glazed with Honey
20. 脆皮椒盐蒜香鷄 *Half Crispy Fried Garlic Marinated Chicken* \$22
Marinated with Five Spices, Salt & Pepper and Shallots, Deep-Fried to a Golden Brown
21. 北京片皮鴨 *Imperial Peking Duck* *Half* \$28 *Whole* \$48
Served with Scallion, Pickled Ginger, Cucumber, Hoisin Sauce and
Served with your Choice of Steamed Buns or Chinese Pancakes

Noodle Soups

湯麵

Prepared with Chicken Broth

22. 海鮮湯伊麵 *Seafood E-Fu Noodle Soup* \$16
Jumbo Shrimp, Whole Scallops, Fish Tips, Cuttlefish and Atlantic Surf Clams on a Bed of E-Fu Noodles in our Housemade Chicken Broth
23. 港式雲吞湯麵 *Hong Kong-Style Wonton Noodle Soup* \$10
Pork & Shrimp Dumplings on a Bed of Egg Noodles in our Housemade Chicken Broth
24. 燒鴨湯麵 *Roast Duck Noodle Soup* \$12
Roast Duck on a Bed of Egg Noodles in our Housemade Chicken Broth
25. 叉燒湯麵 *Roast Pork Noodle Soup* \$10
Hearty Slices of Roast Pork on a Bed of Egg Noodles in our Housemade Chicken Broth
26. 柱候牛腩湯麵 *Beef Stew Noodle Soup* \$12
Housemade Beef Stew on a Bed of Egg Noodles in our Housemade Chicken Broth

Rice Congee

粥

27. 牛肉粥 *Beef Congee* \$10
Rice Porridge with Minced Beef, Garnished with Scallions
28. 姜葱魚片粥 *Sliced Fish Fillet with Ginger & Scallion Congee* \$10
Rice Porridge with Fillets of Grey Sole, Garnished with Ginger & Scallion
29. 生滾海鮮粥 *Seafood Congee* \$16
Rice Porridge with Jumbo Shrimp, Scallops, Cuttlefish and Atlantic Surf Clams, with Ginger & Scallion
30. 油条 *Crispy Fried Cruller Stick* \$3

Chef's Specialties

厨师推介

31. 各式炒蜆 *Stir-Fried Clams* \$24
Choice of Ginger & Scallion Sauce or Black Bean Sauce
32. 咖喱蝦球 *Shrimp Curry* 🌶️ \$24
Served with Broccoli, Red Pepper and Onion
33. 麻辣龍鳳配 *Spicy Dragon & Phoenix* 🌶️ \$22
Spicy Jumbo Shrimp & Sliced White Meat Chicken Stir-Fried with Bok Choy, Baby Corn, Broccoli, Carrots and Celery
34. 韓式辣海鮮 *Korean-Style Shrimp & Scallops* 🌶️ \$24
Stir-Fried with Korean Hot & Spicy Sauce, Snow Peas, Celery and Onion
35. 雪豆炒鮑片 *Sliced Top Shell Abalone* \$35
Stir-Fried with Snow Peas, Celery and Red Pepper
36. 各式龍蝦 *Maine Lobster* MP
Choice of Preparation
Ginger & Scallion Sauce • Cantonese-Style • Battered and Deep-Fried with Salt & Pepper • Black Bean Sauce • Steamed • Garlic Steamed • Ginger & Scallion Steamed
37. 清蒸或酥炸魚 *Whole Grey Sole* \$42
Whole Grey Sole Steamed or Fried Topped with Ginger & Scallion and Housemade Soy Sauce
38. 港式辣牛柳 *Hong Kong-Style Beef Steak* 🌶️ \$28
Sweet & Sour with Snow Peas, Red Peppers, Onion & Hint of Chili Sauce
39. 雜菜士的球 *Steak Tips with Mixed Seasonal Greens* \$22
With Broccoli, Bok Choy, Celery, Baby Corn and Carrots

Poultry

家禽

40. 香辣左宗雞 *General Tso's Chicken* 🌶️ \$18
Lightly Battered Chunks of White Meat Chicken Sautéed with Green and Red Peppers in a Pungent, Spicy Sweet & Sour Sauce
41. 西芥蘭炒雞片 *Chicken with Broccoli* \$15
Stir-Fried Sliced Chicken with Broccoli & Carrots
42. 香辣雞 *Hot & Spicy Chicken* 🌶️ \$15
Stir-Fried Strips of White Meat Chicken with Snow Peas, Celery, Baby Corn, Green & Red Peppers, Water Chestnuts and Onions in a Special Hot & Spicy Sauce
43. 七彩菜炒鴨絲 *Shredded Duck with Mixed Vegetables* \$15
Shredded Duck Stir-Fried with Celery, Onion, Bamboo Shoots and Green & Red Peppers
44. 咖喱雞球 *Curry Chicken* 🌶️ \$18
Served with Broccoli, Red Pepper and Onion

Beef

牛

45. 四季时蔬炒牛肉 *Beef with Seasonal Greens* \$15
Sliced Flank Steak Sautéed with Snow Peas, Baby Corn, Broccoli, Bok Choy, Celery and Carrots
46. 蒙古炒牛肉 *Mongolian Beef* 🌶️ \$15
Sliced Flank Steak Sautéed with Onions & Scallions in a Spicy Sauce, Served over Crispy Rice Noodles
47. 芝麻牛 *Sesame Beef* \$15
Breaded Sliced Flank Steak Lightly Fried, Mixed with a Sweet & Sour Sesame Sauce
48. 蜜汁牛仔骨 *Honey Short Ribs* \$18
Stir-Fried Sliced Bone-In Beef Short Ribs with House Special Sauce & Onions
49. 沙茶牛尾 *Satay Oxtail Stew* 🌶️ \$28
Thick Cut Oxtail Braised with Celery, Tomatoes and Carrots in a Mildly Spicy Sauce
50. 柱候焗牛腩 *Beef Stewed with Chee Hou Sauce* \$28
Served with Lettuce

Pork

猪

51. 菠萝咕嚕肉 *Cantonese Sweet & Sour Pork* \$15
Lightly Battered, Sautéed with Pineapple Chunks & Bell Peppers
52. 上海白菜炒叉烧片 *Sliced Roasted Pork with Shanghai Bok Choy* \$15
Our Delicious Roast Pork Stir-Fried with Shanghai Bok Choy
53. 麻婆豆腐 *Ma Po Tofu* 🌶️ \$15
Braised Diced Tofu with Minced Pork, Jar Choy and Hot Chili Sauce
54. 京都猪排 *Beijing Pork Chops* \$18
Marinated with Chef's Pungent Special Sauce, Deep-Fried and Sautéed with Onions
55. 木须肉 *Moo Shu Pork* \$18
Sautéed Shredded Pork, Celery, Scallions, Bamboo Shoots, Wood Ear Mushrooms, Cabbage and Eggs, Served with 4 Chinese Pancakes & Hoisin Sauce



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.”

Seafood

海鮮

56. 沙汁核桃大蝦 *Coral Shrimp* \$24
Lightly Battered Jumbo Shrimp on a Bed of Broccoli Surrounded by Walnuts Glazed with Citrus Mayonnaise Sauce
57. 西芥蘭炒蝦球 *Shrimp with Broccoli* \$24
Jumbo Shrimp with Broccoli & Carrots Stir-Fried in a White Garlic Sauce
58. 炒三鮮 *Seafood Delight* \$24
Jumbo Shrimp, Jumbo Scallops, Baby Squid, Fish Tips & Atlantic Surf Clams Stir-Fried with Celery, Broccoli, Baby Carrots and Snow Peas in a White Garlic Sauce
59. 虾龙糊 *Shrimp with Lobster Sauce* \$22
Jumbo Shrimp Sautéed with Minced Pork in an Egg Drop Sauce
60. 四川三文魚 *Szechwan-Style Alaskan Salmon* 🌶️ \$24
Lightly Battered Alaskan Salmon Fillets Deep-Fried and Tossed with Snow Peas, Celery, and Carrots in a Spicy Szechwan Peppercorn Sauce
61. 豉汁豆腐蒸鱈魚 *Chilean Sea Bass with Black Bean Sauce* \$48
Chilean Sea Bass on a Bed of Soft Tofu Steamed with Black Bean Sauce Garnished with Scallions & Cilantro
62. 紅燒鱈魚豆腐煲 *Braised Chilean Sea Bass* \$42
Fried Chilean Sea Bass with Roast Pork, Fried Tofu, Shanghai Bok Choy, Black Mushrooms and Ginger in a Brown Garlic Oyster Sauce

Vegetables

蔬菜

63. 魚香四川茄子 *Szechwan Chinese Eggplant* 🌶️ \$16
Braised with Minced Pork, Celery and Red Peppers in a Spicy Szechwan Sauce
64. 白菜炒蒜茸或蠔油 *Bok Choy* \$12
Choice of Garlic or Oyster Sauce
65. 菜心炒蒜茸或蠔油 *Yu Choi* \$15
Choice of Garlic or Oyster Sauce
66. 唐芥蘭炒蒜茸或蠔油 *Sautéed Chinese Broccoli* \$15
Choice of Garlic or Oyster Sauce
67. 家常豆腐 *Fried Tofu with Oriental Vegetables* \$12
Stir-Fried with Broccoli, Bok Choy, Baby Corn, Celery and Carrots
68. 乾煸四季豆 *String Beans with Minced Pork* \$12
Fresh String Beans Sautéed with Minced Pork in a Brown Garlic Oyster Sauce
69. 紅燒豆腐 *Tofu with Mushrooms* \$16
Golden Fried Tofu Braised with Bok Choy, Mushrooms and Carrots in Oyster Sauce

70. 泰式炒裸条 *Shrimp & Chicken Pad Thai* 🌶️ \$18
Rice Noodles Stir-Fried with Jumbo Shrimp, White Meat Chicken, Bean Sprouts, Bell Peppers, Egg Threads and Pad Thai Sauce, Served with Peanuts, Lime and Chili Sauce on the Side
71. 星州炒米粉 *Singapore-Style Fried Noodles* 🌶️ \$15
Rice Stick Noodles Stir-Fried with Barbecued Pork, Baby Shrimp, Onions, Bell Peppers, Egg Threads and Bean Sprouts with a Hint of our Spicy Coconut Curry
72. 上海粗炒麵 *Shanghainese Fried Noodles* \$15
Thick Egg Noodles Stir-Fried with Shredded Pork, Red Onion, Scallion and Cabbage
73. 各式撈麵 *Lo Mein* \$14
Thin Egg Noodles Stir-Fried with your Choice of Beef, Roast Pork, Baby Shrimp, Chicken, Roast Duck or Vegetables with Bean Sprouts, Cabbage and Scallions
74. 乾炒牛河 *Beef Chow Fun* \$15
Stir-Fried Flat Rice Noodles with Bean Sprouts & Scallions
75. 海鮮煎麵 *Hong Kong-Style Seafood Noodles* \$25
Pan-Fried Crispy Thin Egg Noodles with Jumbo Shrimp, Jumbo Scallops, Baby Squid, Fish Tips and Atlantic Surf Clams with Carrots and Yu Choy in a White Sauce
76. 蟹肉干燒伊麵 *E-Fu Noodles with Crabmeat* \$25
Special Egg E-Fu Noodles Stir-Fried with Yu Choy and Chunks of Fresh Crabmeat
77. 各式炒飯 *Fried Rice* \$13
Stir-Fried with your Choice of Beef, Roast Pork, Shrimp, Chicken, Roast Duck or Vegetable with Eggs, Carrots, Peas and Scallions
78. 海鮮炒飯 *Seafood Fried Rice* \$16
Stir-Fried with Eggs, Carrots, Peas, Scallions, Baby Shrimp, Diced Scallops and Baby Squid
79. 泡菜炒飯 *Kimchi Fried Rice* 🌶️ \$16
With Kimchi, Onions and Scallions

Desserts

甜點

80. 椰汁布丁 *Coconut Pudding* \$7
81. 荔枝和龙眼 *Lychee Fruit* \$7
82. 紅豆布丁 *Red Bean Pudding* \$7
83. 冰淇淋 *Gelato* \$6
Vanilla, Chocolate, Mango or Green Tea

Dim Sum

點心

Certain Items May Require 15-20 Minutes

- 鮮蝦餃 *Steamed Shrimp Dumplings* (4 per order) \$10
- 干蒸雞肉燒賣 *Steamed Chicken Dumplings* (4 per order) \$8
- 干蒸燒賣 *Steamed Pork and Shrimp Dumplings* (4 per order) \$8
- 上海小籠湯包 *Shanghai Pork Dumplings* (4 per order) \$8
- 香煎蘿蔔糕 *Pan-Fried Turnip Cakes* (3 per order) \$8
- 鼓汁蒸排骨 *Steamed Spare Ribs in Black Bean Sauce* \$8
- 珍珠糯米雞 *Sticky Rice with Chicken in Lotus Leaf* (2 per order) \$10

Beer/Wine

啤酒/葡萄酒

Domestic Beer \$5

Budweiser, Bud Light, Coors Light,
Miller Lite

Woodbridge Wine by the Glass \$7

Pinot Grigio, White Zinfandel, Chardonnay,
Merlot, Cabernet

Imported Beer \$6

Tsingtao, Sapporo, Sam Adams,
Amstel Light, Heineken

Sake

Gekkeikan Hot Sake \$7
Ozeki Hana Cold Sake \$10
Gekkeikan Plum Wine \$10

Beverages

飲料

咖啡或茶 *Regular or Decaffeinated Coffee* \$3

汽水 *Soft Drinks* \$3