

# Asian Cuisine

## First Course

### **Roast Pork**

Whole Pig Roasted, sliced, and served with Soy Sauce

### **Crab Claw**

Crunchy and deep fried Shrimp Balls and Crab Claw

### **Shrimp with Vegetables**

Shrimp Stir Fry, served with Steamed Broccoli Florets in a Spicy Sauce

## Second Course

### **Hot and Sour Soup**

Bamboo, Tofu, Wood-Ear Mushrooms, Egg Drops

Or

### **Chicken and Sweet Corn Soup**

Or

### **Wonton Soup**

Or

### **Crab Meat Fish Maw Soup**

Shredded Crab Meat, Fish Stock laced with Egg Drops, garnished with sliced Green Onion

## Third Course

### **Crispy Whole Chicken**

Crispy Whole Chicken, fried and sliced, served with Shrimp Chips

Or

### **Spicy Fried Pork Loin**

Crispy Fried Pork garnished with a medley of Peppers

### **Baby Bok Choy with Straw Mushrooms**

Or

### **Sautéed Chinese Broccoli**

Or

### **Spicy Garlic Green Beans**

**Steamed Fish, Seasoned with Ginger, Soy, Cilantro, and Hot Oil**

Or

**Fried Fish, Spicy Sauce**

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## Upgrade to Third Course

**Crispy Lobster with Natural Sauce. Two per table.**  
Deep fried, with Ginger and Scallions

**Steamed or Fried Whole Pickerel Fish**  
Seasoned with Ginger, Soy , Cilantro and Hot Oil

Market Value

## Fourth Course

### **Treasurer Duck**

Sliced Crispy Duck served with Scallops, Shrimps, Squid, BBQ Pork, Mushrooms and Vegetables

### **Young Chow Fried Rice**

Chinese style Wok Fried Rice with Eggs, Scallions, and Char Siu Pork

Or

### **Mushroom Fried Rice**

Or

### **Vegetable Fried Rice**

### **Long Life Noodle**

E-Fu Noodles, Stir Fried with Shiitake Mushrooms, Green Onions.

Or

### **Fried Vermicelli with Vegetables**

## Fifth Course

**Red Bean Soup**

**Fortune Cookies**

**Coffee and Tea**

\$65.00 per person