

LUNCH SPECIAL \$37

Choice of Appetizer or Soup

Chicken Soong

Barbecued Spare Ribs (2)

Steamed or Fried Dumpling (2)

Scallion Pancake

Steamed Shrimp Dumpling (4)

Steamed Pork Shu-Mai (4)

Wonton Soup

🍴 Hot and Sour Soup

Egg Drop Soup

Entrees

Moo Shu Pork

🍴 Szechuan Prawns

Heavenly Fish Filet

Beijing Prawns

Grand Marnier Prawns

🍴 General Tso’s Chicken

Chicken with Chinese Vegetables

Beef with Broccoli

Prawns with Lobster Sauce

🍴 Orange Beef

Yang Chow Pan Fried Noodle

Dessert

Fresh Pineapple or Pastry of the day

🍴 HOT AND SPICY
(The degree of spicy will be
prepared upon your request)

EST 1965



LUNCH



順利開張四十週年简介

順利開於1971年，是全美第一家以經營川揚菜和湖南菜系為主的高檔餐館。開門迎市尚到半年，就被本地紐約時報評為四星級的高檔餐館。在當時大都以法國餐一統天下的情況之下，本店能以中餐館獲此榮耀，於中餐飲界來說可是一件開天闢地的大事情。接連著在70年代裏的查格餐飲指南，膺選本店為紐約市第一家最佳中國餐館，其間並先後陸續多次地被本地和海外頗有名氣的報社和雜誌社報導嘉許稱讚，佳評如潮。漫長的四十多歲月，本店始終以不斷開創先河，領先潮流的獨特經營和超然風範方式，以及本著客人永遠至上和不斷地推陳出新，創造出能緊跟著現代潮流的新款菜餚，並且很早就引進了北京上海和廣東各地具有地方性代表的名菜佳餚，至今仍能僥倖地享譽全紐約的中西餐飲界，並擬土將中餐的優秀傳統烹飪文化在異國他鄉持續發揚廣大，欣欣向榮和歷久不衰。

茲 誠銘謝各位舊雨新知和貴客佳賓們多年來的忠心惠顧各支持。

Since opening Shun Lee Dynasty on the East side of Manhattan in 1965, Shun Lee Palace & Shun Lee West continues to be an upscale Chinese restaurant specializing in serving trendy and eclectic cuisine.s

it was Manhattan’s original fine dining Chinese restaurant, Shun Lee Palace opened in 1971, We take immense pride in creating visually striking and mouth-watering gourmet fare that is a world apart from the rest. with regional dishes from all of China, Shun Lee Palace offers a refreshing and unconventional twist from the usual Oriental fare.

Shun Lee West opened in 1981 giving residents on the West side of Manhattan easier access to the same fine Chinese dining. Shun Lee Cafe (open on weekends and weeknights) for those looking for a quick bite before a performance at Lincoln Center. Guests also have access to hith quality dim sum.

For an absolutely divine culinary experience, indulge in our popular Beijing Duck served table side with pancakes, hoisin sauce and scallion brushes. Try the dry shredded crispy beef and the spicy XO Prawns to enjoy rich and flavorful Chinese cuisine cooked to presision. Sip on your favorite cocktail or uncork one of the many exceptional wines we offer.

HOT APPETIZERS

<i>Shanghai Spring Roll (1)</i>	5
<i>Vegetable Spring Roll (1).</i>	5
<i>Steamed or Fried Vegetable Dumpling (4)</i>	13
<i>Beijing Pan Fried Pork or Steamed Dumpling (4)</i>	13
<i>Beijing Duck Roll (1)</i>	13
<i>Shanghai Soupy Dumpling (4)</i>	15
<i>Steamed Shrimp Dumpling (4)</i>	16
<i>Steamed Pork Bun (2)</i>	13
<i>Steamed Pork & Shrimp Shu Mai (4)</i>	13
<i>Scallion Pancake</i>	13
<i>Crispy Shrimp Ball (4)</i>	23
<i>Barbecue Spare Ribs (6)</i>	27
<i>Chicken Soong (Spicy or Not Spicy)</i>	21

COLD APPETIZER

<i>Cold Noodles with Sesame Paste</i>	20
<i>Tangy and Spicy Shrimp with Cilantro</i>	28

SOUP

<i>Canton Wonton</i>	10
<i>Hot & Sour</i>	10
<i>Egg Drop</i>	10
<i>Chicken Corn</i>	10
<i>Sizzling Rice</i> (Chicken, shrimp or vegetable)	10

VEGETABLES & TOFU

<i>Sauteed Bean Sprout & Chives</i>	21
<i>Buddha’s Delight</i>	21
<i>Dry Sauteed String Beans</i>	21
<i>Baby Eggplant Szechuan Style</i>	21
<i>Sauteed Baby Bok Choy</i>	22
<i>Sauteed Pea Shoots with Fresh Garlic</i>	24
<i>Hunan Broccoli</i>	21
<i>Ma-Po Tofu (with Minced Pork).</i>	21
<i>Bean Curd Family Style.</i>	21

Hot and Spicy
(The degree of spicy will be prepared upon your request

SHUN LEE SPECIALTIES

<i>Beijing Duck</i> Young seasoned duckling slowly grilled until crispy and golden. The delicate skin is first sliced, and then meat is carved separately. Served with homemade crepes, spring onions, cucumber & hoisin sauce	118
<i>Chan-Do Chicken</i> Chicken nuggets marinated with Chinese spices & sauteed with ginger, hot pepper, garlic & scallion	30
<i>Ants Climb On Trees</i> Minced fillet of beef stir fried with glass noodles in spicy garlic sauce	35
<i>Dry Sauteed Shredded Crispy Beef</i> Shredded beef sauteed in tangy spicy sauce	37
<i>Orange Beef</i> Crispy sliced beef fillet sauteed with spicy sweet orange sauce	37
<i>Crispy Prawns with XO Sauce</i> Jumbo prawns coated with water chestnuts flour, cooked till crispy, then sauteed in garlic, scallion. hot pepper and dried scallop, garnished with fresh broccoli	38
<i>Grand Marnier Prawns</i> Jumbo shrimp coated with water chestnuts flour fried until crisy,then sauteed in grand marnier sauce. served with broccoli and honey walnuts	38
<i>Red Fire Cracker Prawns & Scallops</i> Crispy prawns and scallops tossed with asparagus, straw mushrooms and chili peppers	38
<i>Steamed Chilean Sea Bass with Ginger & Scallion</i> Steamed chilean sea bass with ginger & scallion with light soy sauce	55
<i>Braised Short Ribs</i> Short ribs braised with sweet soy & rock candy, then stewed in red wine sauce, served with spinach	47
<i>Sweet & Sour Chicken</i>	30
<i>Chow Mein</i> (Chicken, roast pork, shrimp or vegetables)	30
<i>Prawns in Lobster Sauce</i>	38
<i>Egg Foo Young</i> (Chicken, roast pork, shrimp or vegetables)	30
<i>Twice Cooked Pork</i> Sliced of pork tenderlion in spicy bean sauce, hot pepper, leeks, chinese mushrooms and dry bean curd	30
<i>Moo Shu Pork</i> Shredded pork tenderlion sauteed in hoisin sauce with eggs and chinese vegetables. Served with homemade crepes	30
<i>Shredded Beef with Leeks & Hot Pepper</i> Stir fried shredded beef with egg white, leeks and Szechuan hot pepper	37
<i>Beef with Baby Bok Choy</i> Sliced Beef saoteed with baby bok choy in brown sauce	37
<i>Sesame Filet Mignon</i> Pan seared filet mignon with garlic scallion and hot pepper served with broccoli	41
<i>Beef with Broccoli</i> Sauteed beef with broccoli in brown sauce	36

POULTRY

<i>Szechuan Tri Peppery Chicken.</i> Chunks of crispy chicken,sauteed with Szechuan hot pepper, garlic & scallion	30
<i>Lemon Chicken</i> Chicken breast coated with egg batter and rolled in water chestnut flour then fried until crispy, served with shredded lemon and lemon sauce	30
<i>Chicken with Chinese Vegetables</i> Stir fried sliced spring chicken with black mushroom water chestnuts, bamboo shoots, snow peas in chef special sauce	30
<i>Slippery Chicken</i> Shredded Chicken breast stir fry with ginger, hot pepper and garlic in brown sauce served with spinach	30
<i>Chicken with Three Different Nuts</i> Diced Chicken breast g garnished with water chestnuts, bamboo shoots and snow peas,cooked in a brown sauce with sauteed walnuts peanuts and cashew nuts	30
<i>Sesame Shredded Chicken in Spicy Garlic Sauce.</i>	30
<i>Kung Pao Chicken</i> Diced chicken, peanuts and vegetables in spicy kung pao sauce	30
<i>General Tso Chicken</i> Chunks of sweet fried chicken with scallion and brocoli in brown sauce	30
<i>Chicken with Broccoli</i> Sauteed chicken with broccoli in brown sauce	30
<i>Moo Shu Chicken</i> Shredded chicken sauteed in hoisin sauce with eggs and chinese vegetables. Served with homemade crepes	30
<i>Beijing Prawns</i> Prawns marinated in egg whiteand sauteed in rice wine, garnished with sugar snap peas & water chestnut	38
<i>Prawns with Garlic & Scallion</i> Prawns simmered in Szechuan spicy garlic sauce	38
<i>Heavenly Sea Bass Filet</i> Filet Sea Bass with Vegetables	35
<i>Sea Bass Filet Florting on Rice Wine.</i> Sauteed sea bass filet with vegetables wuth rice wine sauce	38
<i>Crispy Whole Sea Bass Hunan Style</i> Crispy whole fosh in Hunan spicy sauce	Seasonal Price
<i>Seafood Combination</i> Fresh Lobster chunks, scallop, shrimp, sea bass filet sauteed with vegetables in wine sauce	40
<i>Lobster (Any Style)</i> (Ginger & scallion sauce, cantonese style, baked with ginger and scallion (minced pork)	Seasonal Price
<i>Fried Rice</i> Shrimp, chicken, pork, vegetables or young chow	20
<i>Lo Mein.</i> Shrimp, chicken, pork, vegetables or young chow	20
<i>Chow Fun</i> Shrimp, chicken, pork, vegetables or young chow	21
<i>Pan Fried Noodles</i> Shrimp, chicken, pork, vegetables, young chow or seafood	22
<i>Singapore Rice Noodle</i> Shrimp, chicken, pork, vegetables	22