

CHEF'S TASTING MENU - 4 Courses

\$95 per person (6 person min.) Family Style
 Guests receive a variety of signature appetizers, entrées, 1 Peking duck, fruit and sorbet

SOUPS

- Hot & Sour Soup \$10
 bean curd, black mushrooms, bamboo shoots, chili & vinegar
- Won Ton Soup \$12
 chicken or pork

SAVORY

- Glazed Spare Ribs (6) \$26
- ^{GF} Salt & Pepper Calamari \$18
 wok-fried, garlic, scallion, dried red chili
- ^{GF} Walnut Sesame Prawns* (6) \$32
 touch of cream

SATAYS*

prepared on a skewer with Chef Chow's famous peanut sauce

- ^{GF} Chicken (3) \$21
- Beef (3) \$24
- ^{GF} Shrimp (3) \$34

LOBSTER

- Lobster Satay (2) \$38
- Lobster Fried Rice \$45
- Lobster Noodles ^{For 1 / For 2} \$85 / \$170

VEGETABLES

- ^V Scallion Pancakes \$14
- ^V Green Beans black bean sauce \$14
- ^V Vegetable Stir Fry garlic sauce \$17
- Crispy Cauliflower \$17
- ^{GF.V} Crispy Seaweed* candied walnuts \$17
- ^{GF.V} Broccoli garlic sauce \$14
- ^{GF.V} Bok Choy garlic sauce \$14
- ^{GF.V} Steamed Mixed Vegetables \$14
- ^{GF.V} Salt & Pepper Eggplant \$17
 diced, wok-fried, garlic, scallion, dried red chili
- ^{GF.V} Snow Pea Leaves \$19
 sautéed in garlic sauce

TOFU

- ^V Tofu Vegetable Stir Fry \$30
- Lo Mein with Tofu \$26
- Salt & Pepper Tofu \$20
 diced, wok-fried, garlic, scallion, dried red chili
- ^{GF.V} Curried Tofu \$20
 yellow curry, sweet onions, snowpeas

SALADS

- Baby Green Salad \$12
 crispy wontons, sesame-soy vinaigrette
- Crispy Duck Salad \$27
 wonton chips, honey sesame vinaigrette

LETTUCE WRAPS

- Chicken \$18
- Beef \$19
- Vegetable \$17

CRISPY SPRING ROLLS

- Vegetable (3) \$19
- Shrimp (3) \$22
- Peking Duck (3) \$19

NOODLES

- Mr. Cheng's Noodles \$22
 hand-pulled noodles in classic pork sauce
- Vegetable Lo Mein \$19
- Chicken Flat Noodle \$26

DUMPLINGS

- Pork Soup Dumplings (6) \$18
- Wok Fried Pork Dumplings (6) \$19
- Wok Fried Beef Dumplings (6) \$19
- Steamed Dumpling Sampler (6) \$19
- Vegetable Dumplings (6) \$14
- Chicken Dumplings (6) \$15
- Shrimp Dumplings (6) \$19
- Duck and Cilantro Dumplings (6) \$19

RICE

- ^{GF.V} Brown Rice \$6
- ^V Vegetable Fried Rice \$17
- Chicken Fried Rice \$18
- Pork Fried Rice \$19
- Shrimp Fried Rice \$22

THANK YOU

Please turn off the volume on all communication devices, use ear buds and go outside to conduct loud conversations.

*Contains nuts (GF) Gluten-free (V) Vegan 20% gratuity will be added to groups of 6 or more.

Entrées Are Served Family Style
Steamed Preparations Available Upon Request

PEKING STYLE

Carved Table Side served with house made pancakes
Please allow a minimum of 60 minutes

Peking Duck (For 2/3)	\$85
Peking Chicken (For 2/3)	\$60

PRAWNS

	For 1 / For 2		For 1 / For 2
^{GF} Green Prawns* stir fried, vegetables, green chili, cashews	\$37 / \$74	Nine Seasons Spicy Prawns wok fried, sweet & sour spicy sauce, dried red pepper	\$37 / \$74
Black Prawns sautéed in black bean sauce	\$37 / \$74	^{GF} Special Prawns clear sweet & sour sauce	\$37 / \$74
^{GF} Salt & Pepper Prawns wok fried, garlic, scallion, dried red chili	\$37 / \$74	^{GF} White Prawns egg white sauce	\$37 / \$74
^{GF} Curried Prawns yellow curry, sweet onions, snowpeas	\$37 / \$74		

SEAFOOD

	For 1 / For 2		For 1 / For 2
Curried Calamari yellow curry, red and yellow bell peppers	\$24 / \$48	^{GF} Maine Lobster (5 - 5 ½lbs) yellow curry, red and yellow bell peppers	\$90 / \$180
Chilean Sea Bass sliced thin, half black bean sauce & half ginger-garlic sauce	\$39 / \$78	^{GF} Salt & Pepper Lobster (5- 5 ½lbs)	\$90 / \$180
^{GF} Drunken Sea Bass white wine sauce	\$37 / \$74	^{GF} Red King Crabs (2 – 2 ½ lbs)	\$55 / \$110
^{GF} Salt & Pepper Sea Bass ginger & scallion	\$37 / \$74		

POULTRY

	For 1 / For 2		For 1 / For 2
^{GF} Beijing Chicken * chicken breast, sweet red bean sauce with walnuts	\$27 / \$54	Sweet & Sour Chicken sweet & sour sauce, pineapple & bell peppers	\$27 / \$54
^{GF} Spicy Velvet Chicken thin strips of chicken breast, vegetables, chili in a clear broth	\$27 / \$54	^{GF} Curried Chicken yellow curry, sweet onions, snowpeas	\$27 / \$54
Kung Pao Chicken * chicken breast, sweet red bean sauce, peanuts & red hot peppers	\$27 / \$54	^{GF} Crispy Duck house made pancakes	\$35 / \$70
Chicken Jo Lau chicken breast, egg batter, pan-fried, sweet garlic broth	\$27 / \$54		

MEAT

	For 1 / For 2		For 1 / For 2
Crispy Beef sweet orange and carrot sauce	\$38 / \$76	Slow Roasted Pork Butt honey barbecue sauce and sugar snap peas	\$38 / \$76
Filet Mignon & Sugar Snaps sautéed tenders with oyster sauce	\$38 / \$76	House Mignon crusted & sliced with black pepper sauce	\$45 / \$90
Spicy Pepper Mignon spicy brown garlic sauce, green and yellow peppers	\$38 / \$76	Philippe's Surf & Turf house mignon, South African lobster tails (2)	\$90 / \$180
Filet Mignon & Green Beans sautéed tenders, spicy brown garlic sauce	\$38 / \$76		

PRIVATE DINING

Available. Tour Today.

20% gratuity will be added to groups of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.