

# LUNCH SPECIAL

Mon.-Sun.: 11:00 am ~ 3:30 pm

Served w. Roast Pork Fried Rice & Free 12 oz. can Soda

**\$4.25**

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|-------|--------|-------------------------------------|
| 左宗雞   | L 1. ~ | General Tso's Chicken               |
| 腰果雞丁  | L 2.   | Diced Chicken w. Cashew Nuts        |
| 芥蘭雞   | L 3.   | Chicken w. Broccoli                 |
| 磨菇雞片  | L 4.   | Mo Goo Gai Pan (Chicken)            |
| 雞或蝦炒麵 | L 5.   | Chicken or Shrimp Chow Mein         |
| 豆豉雞   | L 6.   | Chicken w. Black Bean Sauce         |
| 芝麻雞   | L 7.   | Sesame Chicken                      |
| 魚香雞   | L 8. ~ | Chicken w. Garlic Sauce             |
| 宮保雞   | L 9. ~ | Kung Pao Chicken                    |
| 湖南雞   | L10. ~ | Hunan Chicken                       |
| 什菜雞   | L11.   | Chicken w. Mixed Vegetables         |
| 叉或雞撈麵 | L12.   | Roast Pork or Chicken Lo Mein       |
| 甜酸雞或肉 | L13.   | Sweet & Sour Chicken or Pork        |
| 什菜叉燒  | L14.   | Roast Pork w. Mix Vegetables        |
| 四川肉   | L15. ~ | Pork Szechuan Style                 |
| 四季豆叉燒 | L16.   | Roast Pork w. String Beans          |
| 無骨排   | L17.   | Boneless Spare Ribs                 |
| 蒙古牛或雞 | L18.   | Mongolian Beef or Chicken           |
| 什菜牛   | L19.   | Beef w. Mixed Vegetables            |
| 青椒牛   | L20.   | Pepper Steak w. Onion               |
| 芥蘭牛   | L21.   | Beef w. Broccoli                    |
| 四季豆雞  | L22.   | Chicken w. String Beans             |
| 蝦龍糊   | L23.   | Shrimp w. Lobster Sauce             |
| 腰果蝦   | L24.   | Shrimp w. Cashew Nuts               |
| 什菜蝦   | L25.   | Shrimp w. Mixed Vegetables          |
| 魚香蝦   | L26. ~ | Shrimp w. Garlic Sauce              |
| 干燒蝦   | L27. ~ | Shrimp Peking Style                 |
| 爆雙丁   | L28.   | Shrimp & Chicken Combo              |
| 素什錦   | L29.   | Mix Chinese Vegetables              |
| 叉或雞蓉蛋 | L30.   | Roast Pork or Chicken Egg Foo Young |
| 燒雞    | L31.   | Bourbon Chicken                     |

~ **HOT & SPICY**

We Can Alter Hot and Spicy According To Your Taste