

Bubbles 汽酒

		<i>Glass</i>	<i>Bottle</i>
31	CHANDON, BRUT, NAPA (SPLIT)		9.00
3	CHANDON, BRUT		32.00
6	DOMAINE CARNEROS, ROSÉ		65.00
17	MUMM "CORDON ROUGE" JUBILEUM		50.00
23	VEUVE CLICQUOT "YELLOW LABEL"		70.00
77	ROSA REGALE, BRACHETTO D'ACQUI (SPLIT)		11.00

White Wine 白葡萄酒

72	FERRARI-CARANO, CHARDONNAY		72.00
58	KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY	9.00	33.00
255	JERMANN, PINOT GRIGIO		52.00
121	HONIG, SAUVIGNON BLANC	8.00	30.00
122	GROTH, SAUVIGNON BLANC		35.00
179	TRIMBACH, GEWURZTRAMINER		32.00
243	GREEN POINT CHARDONNAY	8.00	28.00
204	SCHOSS SCHONBORN, HATTENHEIMER RIESLING	8.50	32.00
178	OKONOMIERNT SPATLESE GEWURZTRAMINER (HALF BOTTLE)		35.00
211	GUNDERLOCH "JEAN BAPTISTE" RIESLING KABINETT		34.00
65	CHATEAU STE. MICHELLE "EROICA" RIESLING		47.00

Blush & Rosé Wine 淡紅和玫瑰紅葡萄酒

		<i>Glass</i>	<i>Bottle</i>
112	BERINGER, WHITE ZINFANDELL		28.00
111	FOLIE A DEUX, "MENAGE A TROIS"	8.00	30.00

Red Wine 紅葡萄酒

504	RUTHERFORD HILL, MERLOT	11.00	39.00
631	CHANDON, PINOT NOIR	10.50	42.00
507	CLOS DU BOIS, MERLOT	9.00	32.00
431	STERLING VINEYARDS, CABERNET SAUVIGNON	12.75	46.00
968	WOOP WOOP, SHIRAZ		30.00
566	DUCKHORN, "PARADUXX" (HALF BOTTLE)		40.00
672	RODNEY STRONG, ZINFANDEL	8.50	32.00
417	JORDAN, CABERNET SAUVIGNON		85.00
935	IL BORRO, POLISSENA, SANGIOVESE	14.00	48.00
445	GROTH, CABERNET SAUVIGNON		95.00
623	KING ESTATE WINERY, PINOT NOIR "DOMAINE"		90.00
567	PIOCHO, BORDEAUX BLEND	12.75	48.00

Specialty Drinks

特色酒

Crafted with natural products from Island Oasis and packed with a lot of flavor.

- 1944 MAI TAI** 8.75
Original 1944 recipe made with Myers's Dark Rum, 10 Cane Rum, Orange Curacao, orgeat syrup, rock candy syrup and fresh lime.
- PLANTER'S PUNCH** 7.75
Refreshing blend of Myers's Dark Rum, fresh lemon and lime juice, grenadine, rock candy syrup and Angostura Bitters with a splash of soda.
- SINGAPORE SLING** 8.75
Classic combination of Tanqueray Gin, Cherry Heering Liqueur, Cointreau, Benedictine, fresh lime, pineapple juice, grenadine and Angostura Bitters.
- MANGO PUNCH** 8.75
Tropical mix of Cruzan Ginger Infused Rum, Cruzan Mango Rum, Orange Curacao, orange juice and fresh lemon juice with a splash of raspberry syrup
- MIDORI COLADA** 8.50
Frozen blend of light rum, Midori Melon Liqueur and Island Oasis Piña Colada.
- KIKU BLOSSOM** 7.75
Fruity marriage of Absolut Apeach Vodka, fresh apple puree, plum juice and fresh lime juice
- SCORPION BOWL** 25.00
Sixty ounce crowd pleaser made with Cruzan Light Rum, brandy, orange juice, fresh lemon juice and orgeat syrup in a souvenir glass.

Sake Drinks

日本米酒飲料

- CUCUMBER COOLER** 6.75
House sake, Sense Rose Juice, fresh lime juice, rock candy syrup and fresh cucumber with a splash of Sprite.
- SWEET LEILANI** 6.75
Nigori Sake, peach juice, fresh mint, cranberry juice and calpico with a float of Amaretto di Saronno.
- FUJI SUNSET** 6.75
Sake, maraschino liqueur, fresh lemon juice, pineapple juice and a dash of grenadine.
- SAKE TSUNAMI** 7.75
Sake, Skyy Melon Vodka, Marie Brizard Watermelon Schnapps and fresh sweet & sour with a splash of orange juice.
- SAKE TO ME** 7.75
Sake, Grand Marnier, plum wine and orange juice. Bonzai!
- SAKE BOMB** 7.75
Shot of sake dropped into your favorite beer. Kampai!

Virgin Drinks

維京飲料

Crafted with natural products from Island Oasis and packed with a lot of flavor.

- STRAWBERRY BANANA SMOOTHIE** 5.25
Frozen blend of strawberry, banana and orange juice.
- BERRY MANGO FREEZE** 5.25
Strawberry, mango and fresh sour smoothie.
- NADA COLADA** 5.25
Virgin piña colada.
- ISLAND COOLER** 5.25
Tropical mix of juices and grenadine with a splash of soda.
- GRAPEFRUIT COOLER** 5.25
Grapefruit juice, fresh mint, cucumber, fresh lemon juice and rock candy syrup with a splash of soda.
- VIRGIN KIKU BLOSSOM** 5.25
Green apple puree, plum juice and fresh lime.

Appetizers

頭抬

CRISPY CRAB PUFFS (6) 炸蟹角 <i>Curried crabmeat with cream cheese, wrapped in wonton skin and fried crispy.</i>	9.00
SPRING ROLL 春捲 <i>Mixed fresh vegetables, wrapped and fried golden brown.</i>	7.00
GOLDEN FRIED PRAWNS (4) 炸蝦 <i>Jumbo shrimp dipped in special batter, delicately fried in vegetable oil.</i>	13.00
POT STICKERS (8) 鍋貼 <i>Wrapped fillings of pork and vegetables, steamed and pan fried.</i>	9.00
BBQ PORK LOIN 蜜汁叉燒 <i>Slices of tender pork loin seasoned with five spice powder and Chinese BBQ sauce.</i>	10.00
TENDER YOUNG SPARERIBS (4) 燒排骨 <i>Marinated, slow roasted, honey-glazed and brushed with the Dragon's own BBQ sauce.</i>	11.00
GARDEN OF THE DRAGON APPETIZER PLATTER (FOR TWO) 雜拼 <i>Spring roll, tender spareribs, fried prawns, BBQ pork, crab puff, satay beef.</i>	24.00

The Dragon Dinner

42.00 PER PERSON – FOR TWO OR MORE
No substitutions please.

Appetizers

GARDEN OF THE DRAGON PLATTER
*Crab puff, spring roll, spareribs,
sliced pork and fried prawns.*

Soup

HOT AND SOUR SOUP

Entrées

SHRIMP WITH LOBSTER SAUCE

 **MONGOLIAN BEEF**

HOUSE FRIED RICE

– FOR THREE –

SWEET AND SOUR PORK

– FOR FOUR –


 **KUNG PAO CHICKEN**

– FOR FIVE –

PEKING DUCK

Dessert

COCONUT SORBET CAKE

 Indicates Hot & Spicy

Soups


湯類

-  **HOT AND SOUR SOUP** 6.00
酸辣湯
The taste of Northern China. Pork, wood ear mushrooms, tofu, szechuan hot pickle, and bamboo with chicken broth, served Peking style.
- WOR WONTON SOUP** 6.00
窩雲吞湯
Clear broth, Chinese vegetables, pork, shrimp, sliced chicken and wontons.
- EGG FLOWER SOUP** 5.00
蛋花湯
Delicate blend of pork, peas, carrots and Oriental mushrooms in chicken broth.
- WEST LAKE BEEF SOUP (FOR TWO)** 13.00
西湖牛肉羹
Minced beef cooked in a thick broth with egg and chopped cilantro.
- SHARK'S FIN SOUP** 55.00
紅燒生翅
Imperial shark's fin cooked in a thick broth, with fresh crabmeat or chicken.

Chicken

雞類

- GARDEN DRAGON HOUSE CHICKEN** 17.00
蘑菇雞片
Sliced breast of chicken wok seared with mushrooms, snow peas, bamboo shoots and water chestnuts.
-  **KUNG PAO CHICKEN** 17.00
宮保雞丁
Sliced chicken wok seared with vegetables and peanuts in a spicy chili pepper sauce.
-  **GENERAL CHICKEN** 17.00
左宗雞
Marinated crispy fried chicken breast wok flashed in a spicy honey vinegar sauce.
- CASHEW CHICKEN** 17.00
腰果雞丁
Sliced chicken wok seared with celery, bamboo shoots, stir fried in vegetable oil with cashews.
- LEMON CHICKEN** 17.00
檸檬雞
Ginger marinated chicken breast, lightly battered, with lemon sauce.
-  **BLACK PEPPER CHICKEN** 17.00
黑椒雞球
Sliced chicken wok seared with bell pepper and onion in black pepper sauce.

 Indicates Hot & Spicy

Duck

鴨

HALF PEKING DUCK 24.00

北京片皮鴨

*Seasoned duck, slow roasted to perfection.
Served with steamed buns, scallions
and hoisin sauce.*

HALF ROASTED DUCK 21.00

明爐火鴨

Naturally slow roasted to perfection.

Beef

牛肉類

ORANGE BEEF 18.00

陳皮牛肉

*Prime beef blended with hearts of celery
and carrots, wok seared in a spicy
orange vinegar sauce.*

MONGOLIAN BEEF 18.00

蒙古牛肉

*Prime beef, wok seared with scallions,
Mongolian hot sauce.*

BEEF WITH BROCCOLI 18.00

西蘭牛肉

*Slices of beef and fresh broccoli wok seared
with Oriental spices and ginger.*

SPICY TOMATO BEEF 18.00

魚香蕃茄牛肉

*Prime beef wok seared with tomato and
bell pepper in a spicy tomato sauce.*

BELL PEPPER BEEF 18.00

青椒牛肉

*Sliced beef and fresh bell pepper wok seared
in oyster sauce.*

Pork

豬肉

SWEET AND SOUR PORK 17.00

甜酸肉

*Crispy fried tender pieces of pork with
bell peppers and lychee nuts in a pungent
sweet and sour sauce.*

MA PO TOFU 16.00

麻婆豆腐

*Minced pork stir fried with bean curd
in a hot and spicy sauce.*

MU SHU PORK 17.00

木須肉

*Tender shreds of pork with eggs, wood ear
mushrooms, bamboo shoots and cabbage,
with Chinese pancakes and hoisin sauce.*

SPICY SALT AND PEPPER PORK CHOPS 18.00

椒鹽肉排

*Fried pork chop cut bite size, wok seared
with minced bell peppers, onion and chili.*

Seafood Dishes

海鮮類

 **SPICY SALT AND PEPPER SHRIMP** 26.00
椒鹽蝦球

Crispy fried jumbo shrimp wok seared with minced bell pepper, onion and chili.

**SHRIMP WITH ASPARAGUS
WITH BLACK BEAN SAUCE** 25.00


豉汁蘆筍蝦球

Jumbo shrimp wok flashed delicately with fresh asparagus

SHRIMP WITH LOBSTER SAUCE 25.00

蝦龍糊

Jumbo shrimp with lobster sauce.

 **CURRY LOBSTER** 45.00
咖哩龍蝦球

Morsel's of lobster wok seared with onion and bell pepper in a curry sauce.

**LOBSTER CANTONESE
(WITH SHELL)** 45.00
薑蔥龍蝦

Morsel's of lobster tail wok fried with ginger and green onions.

CRISPY FRIED SEA BASS 32.00
香煎雪魚

Crispy fried fillet of sea bass with scallions and soy sauce.

SEAFOOD SUPREME 31.00
油泡海鮮

Mixed seafood of scallops, shrimp, sea bass and lobster, wok seared with celery, pea pods and mushrooms.

 **SHRIMP PEKING STYLE** 26.00
干燒蝦球

Crispy fried jumbo shrimp wok flashed with a sweet spicy sauce.

SEAFOOD WITH BEAN CURD 27.00
豆腐海鮮

Mixed seafood of scallops, shrimp and sea bass, wok seared with mushrooms, pea pods and crispy bean curd.

ABALONE WITH OYSTER SAUCE 65.00
冬菇鮑魚

Sliced abalone braised in oyster sauce and Chinese black mushrooms.

**FRESH CLAMS
WITH BLACK BEAN SAUCE** 23.00
豉汁炒蜆

Fresh clams wok flashed with green onions and garlic in black bean sauce.

 **SZECHUAN SEA BASS** 32.00
魚香番茄雪魚

Wok fried fillet of sea bass with tomato and bell pepper in a spicy sauce.

KING CRAB LEG CANTONESE (WITH SHELL) 45.00
薑蔥蟹腳

King crab leg wok seared with ginger and green onions.

Rice, Noodles and Chow Mein


飯類及炒麵

SEAFOOD CHOW MEIN OR CHOW FUN	18.00
海鮮炒麵或炒粉	
BEEF CHOW MEIN OR CHOW FUN	16.00
牛肉炒麵或炒粉	
SHRIMP CHOW MEIN	18.00
蝦炒麵	
HOUSE CHOW MEIN HONG KONG STYLE	18.00
港式招牌炒麵	
 HOT SINGAPORE RICE NOODLES	16.00
星洲炒米粉	
SHRIMP FRIED RICE	13.00
蝦炒飯	
CHICKEN FRIED RICE	11.00
雞炒飯	
HOUSE FRIED RICE	12.00
招牌炒飯	
PORK FRIED RICE	11.00
叉燒炒飯	

Fresh Vegetables

鮮菜類

 EGGPLANT SZECHUAN STYLE	11.00
魚香茄子	
DEEP FRIED CRISPY BEAN CURD	13.00
紅燒豆腐	
FRESH SPINACH WITH GARLIC	11.00
大蒜菠菜	
CHINESE VEGETABLES WITH MUSHROOMS	11.50
炒什菜	
WOK SEARED GREEN BEANS	12.00
清炒四季豆	
CHINESE BROCCOLI WITH OYSTER SAUCE	13.00
蠔油芥蘭	

 *Indicates Hot & Spicy*

Specials

BRAISED SUPERIOR WHOLE ABALONE

蠔皇原隻鮑魚

SLICED ABALONE WITH MUSHROOM AND SEA CUCUMBER

海參花菇鮑片

BRAISED SUPERIOR WHOLE SHARK'S FIN

紅燒包翅

STEAMED SUPERIOR WHOLE SHARK'S FIN WITH HEART OF CABBAGE

清湯菜膽翅

BRAISED SHARK'S FIN SOUP WITH CRABMEAT

紅燒蟹肉翅

SUPERIOR BIRD NEST WITH COCONUT MILK

椰汁官燕

SUPERIOR BIRD NEST WITH ROCK CANDY

冰糖官燕

LIVE MAINE LOBSTER CANTONESE

薑蔥龍蝦

STEAMED LIVE FISH

清蒸游水魚

LIVE SHRIMP

游水蝦

LIVE DUNGENESS CRAB

游水蟹

Based on availability

MARKET PRICE