

# Asian Fusion

(We predict you'll have the good fortune of a delicious meal.)

## Appetizers

### Vegetable Dumplings

Steamed or Pan-fried, Pot Sticker Dip

### Steamed Barbecue Pork Buns

### Crispy Crab Wontons

Spicy Plum Sauce

### Harvest Spring Rolls

Vegetables, Mushrooms, Glass Noodles,  
Crisp Wrap, Sweet-chili Dip

### Lightly Battered Salt and Pepper Calamari

### Barbecue Pork Spare Ribs

Drum-roasted, Tossed in Chinese Barbecue Sauce

### Tse's Chicken in Soothing Lettuce Wraps

Quickly-cooked Spiced Chicken, Lettuce Cups

## Soups and Salads

### Hot and Sour Soup

Barbecue Pork, Bean Curd, Wood Ear Mushrooms, Bamboo Shoots,  
Spiked with Vinegar and White Pepper

### Egg Drop Soup

Chinese Chicken and Corn Soup Thickened with Egg White

### Chinese Chicken Salad

Shredded Chicken and Vegetables, Asian Dressing

### Shrimp Salad

Crispy-fried Shrimp in Spring Roll Wrapper, Vegetable Slaw with Ginger Dressing

## Noodles and Rice

### Singapore Street Noodles

Shrimp, Barbequed Pork, Bean Sprouts,  
Rice Noodle, Yellow Curry

### Cantonese Vegetable Chow Fun

Stir-fried Wide Rice Noodles, with  
Choice of Vegetarian, Chicken or Beef

### Lo Mein

Stir-fried Egg Noodles, Bok Choy, Pork, Chicken,  
Beef, Carrots, Onions, Bell Peppers

### Fried Rice

Mixed with Egg, Soy and Sliced Scallions,  
Choice of Chicken, Barbecue Pork, Shrimp or  
Vegetable

*Cover Charge of \$15 Per Person Applies*

*If you have any type of food allergy, please advise your Waiter before ordering.*

## Seafood, Poultry and Meat

*Served with Steamed Jasmine Rice*

### **Spicy Fish**

Crisp-fried Grouper Fillets, Chili Sauce,  
Stir-fried Vegetables

### **Cantonese Scallops**

Stir-fried Sea Scallops with Garlic and  
Snow Peas in a Light Soy Sauce

### **Shredded Sesame Chicken**

Stir-fried with Chinese Herbs and Vegetables,  
Cantonese-style

### **Sweet and Sour Pork**

Stir-fried, Pineapple Chunks, Bell Peppers

### **Wok-charred Beef**

Stir-fried Broccoli Florets, Shitake Mushrooms,  
Soy Sauce

### **Vegetarian Mapo Tofu**

Silky Tofu, Mushrooms, Carrots and Scallions,  
in Sauce of Chili, Garlic and Pepper

### **Lemon Pepper Shrimp**

Stir-fried Jumbo Shrimp in Light Lemon and  
Black Peppercorn Glaze

### **Kung Pao Chicken**

Quick-fired with Peanuts, Chili, Scallions  
One of Our Favorites

### **Moo Shoo Pork**

Chinese Classic Served with Hoi Sin Sauce  
and Thin Pancakes

### **Chengdu Spiced Lamb**

Sizzling Silk Road-spiced Lamb Chops,  
on Caramelized Onions, Peanut Sauce

### **Orange Peel Beef**

Tossed with Fresh Orange Peel in Spicy Sauce

### **Szechuan Braised Beef**

*Signature Dish*  
Wok-fried, Chilies, Scallions,  
Hot Pepper Sauce

*Compliment with Either:*

*Sauvignon Blanc, Grove Mill, Marlborough, New Zealand*  
*\$7.75 per Glass or \$32.00 per Bottle*

*Riesling, Chateau Ste. Michelle, Columbia Valley, Washington State, USA*  
*\$6.75 per Glass or \$28.00 per Bottle*

*Pinot Noir, Schug, Carneros, California, USA*  
*\$12.00 per Glass or \$49.00 per Bottle*

## House Specialties

*\*Requires an additional \$10 per person above the normal Cover Charge.*

### **Szechuan Stir-fried Lobster Tail\***

Wok-fried with Chinese Vegetables

## Desserts

### **Flight of Oriental Crème Brûlée**

Green Tea, Ginger, Azuki

### **Coconut Tapioca Pudding**

Spiced Mango, Orange Syrup

### **Five-spice Chocolate Cake**

Matcha Ice Cream, Ginger-infusion

### **Warm Banana Pancakes**

Caramelized Banana Sauce, Coconut Ice Cream

Cover Charge of \$15 Per Person Applies

*If you have any type of food allergy, please advise your Waiter before ordering.*