

BAS-RELIEFS

A pair of Tang Dynasty (618-906 AD) dragon reliefs on the façade of the Kuo building greets passersby and diners. Margaret Kuo commissioned these reliefs to Lung-kuang Yang, a renowned sculptor from Hangchow, to honor the Chinese name of her new eatery on the Main Line, which translates into English as the “Dragon’s Lair.” She chose the simple majesty of an ancient version of a Tang dragon devoid of modern embellishment to memorialize one of the Golden Ages of Chinese culture, known for its literature and arts. Continuing with this theme, the bas-reliefs of horses on the wall of the first floor dining room are sculpted replicas of two of six reliefs ordered by Emperor Tai-tsung, founder of the Tang Dynasty. These figures portray favorite mounts that Tai-tsung rode into battle to secure his rule and the empire’s borders. The priceless originals are part of the collection of the University of Pennsylvania Museum, in Philadelphia.

POEM by LI PO

As one of China’s most celebrated literary legends, Li Po’s poem is both spontaneous and inspiring. His life (701-762 AD) and works epitomize the adventuresome splendor of the Tang Dynasty with its military prowess romanticized and tempered by art, music and literature. Margaret Kuo selected the following verses by this extraordinary Tang Dynasty poet to adorn her dining room in the form of carved calligraphy flanking the horse bas-reliefs. The translation by Simon Elegant reads as follows:

**A pot of wine amidst the flowers’
I set alone, no friends to drink with
I raise my cup to toast the moon;
With my shadow, that makes three of us.
But the moon, of course, has never
Known the joy of drinking,
And as to my shadow, it just
Mimics my tipsy capers,
But for now I’ll have to make do**

**With these two
Or waste this Spring evening.
I sing; the moon rocks in time,
I dance; my shadow flickers and tumbles.
While I’m still sober
We’ll make merry together.
Then, drunk, go our separate ways.
But let’s pledge eternal friendship
And meet again beyond the Milky Way.**

Soups

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| | <i>For One</i> | |
| 雲吞湯 | WONTON SOUP | 2.5 |
| 酸辣湯 | HOT & SOUR SOUP (<i>spicy</i>) | 2.5 |
| 竹筴雞丸湯 | CHICKEN & CHINESE DATES SOUP <i>Finely textured white meat chicken balls with heart of bamboo & Chinese dates.</i> | 7 |
| | <i>For Two</i> | |
| 鮮菇酸辣湯 | VEGETARIAN HOT & SOUR SHIITAKE MUSHROOM SOUP (<i>spicy</i>) <i>Shiitake mushrooms, tofu, cloud ear & bamboo shoots cooked in a delicious tangy broth. A Margaret Kuo's specialty.</i> | 7 |
| 本樓雲吞湯 | HOUSE SPECIAL WONTON SOUP <i>Special shrimp & pork wontons in a thin skin served with chicken, pork and vegetables in a delightful chicken broth.</i> | 8 |
| 海鮮豆腐湯 | SEAFOOD & TOFU SOUP <i>Crabmeat, scallops, shrimp & tofu in a velvety broth.</i> | 9 |
| 酸辣海鮮湯 | HOT & SOUR SEAFOOD SOUP (<i>spicy</i>) <i>Chunks of crabmeat, scallops, shrimp and tofu in a tasty hot & sour broth.</i> | 9 |
| 蟹肉蘆筍湯 | CRABMEAT & ASPARAGUS SOUP | 9 |

Appetizers

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| 上海春卷 | SHANGHAI SPRING ROLL “ Best of Philly ” | 2.5 |
| 蔥油抓餅 | PEKING SCALLION PANCAKE | 5 |
| 紅油炒手 | SZECHUAN DUMPLINGS IN HOT SAUCE (<i>spicy</i>) | 6 |
| 咖哩酥 | CURRY CHICKEN PUFF | 7 |
| 龍蝦春卷 | COLD WATER LOBSTER TAIL SPRING ROLL | 7 |
| 開口鍋貼 | PEKING STYLE OPEN-ENDED POT STICKERS | 7 |
| 雞或牛肉蒸餃 | STEAMED BEEF OR CHICKEN DUMPLINGS | 8 |
| 醬鴨腿 | SOY BRAISED DUCK LEG | 8 |
| 海鮮菠菜餃 | PAN SEARED SEAFOOD & SPINACH DUMPLINGS | 8 |
| 小籠湯包 | SHANGHAI STEAMED PORK BUNS | 8 |
| 牛肚麵線 | BEEF TRIPE OVER MANDARIN NOODLES (<i>spicy</i>) | 8 |
| 蒸蝦餃 | STEAMED SHRIMP DUMPLINGS | 8 |
| 燻魚 | CHILLED SHANGHAI SMOKED FISH | 8 |
| 烤排骨 | MANDARIN BARBECUE BABY BACK RIBS | 10 |
| 生菜蝦鬆 | DICED SHRIMP & CHINESE PINE NUTS IN LETTUCE CUPS (<i>for two</i>) | 14 |

My Favorites

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| | <i>Poultry</i> | |
| 北京全鴨 | ROYAL PEKING DUCK <i>A royal treat! Young, succulent fresh Long Island duck, specially roasted in a custom built roasting pit to bring you all the dining pleasures of the Imperial Court of Peking. Served with home-made spring pancakes and authentic trimmings.</i> | 38 |
| 紅燜扒鴨 | MANDARIN BRAISED DUCK <i>A succulent half duck browned to perfection and served on a bed of Chinese spinach</i> | 21 |
| 成都雞 | CHENG DU CHICKEN MEDALLION (spicy) <i>Medallions of chicken breast sautéed in a unique garlic & pepper sauce</i> | 18 |
| 香脆雞 | CRISPY CHICKEN BREAST (spicy) <i>Sliced chicken breast, lightly crisped and sautéed with red pepper & garlic in a tasty, tangy sauce</i> | 18 |
| | <i>Meats</i> | |
| 酒烹牛柳 | GRASS-FED FILET MIGNON WITH RARE MAITAKE MUSHROOMS <i>In black pepper sauce or Chinese bourbon-wine sauce.</i> | 29 |
| 神戶牛排 | MISHIMA KOBE BEEF SHORT RIBS <i>Red-cooked to perfect tenderness and served with Shanghai cabbage</i> | 38 |
| 走油元蹄 | SHANGHAI PROVINCIAL PORK SHOULDER <i>A true Shanghai delight, served with home-made Mandarin bun</i> | 26 |
| 糖醋里肌 | MANDARIN SUGAR & VINEGAR PORK TENDERLOIN | 19 |
| 江南獅子頭 | LION'S HEAD, SOUTH OF THE YANGTZE STYLE <i>Every mother in the Yangtze Delta will boast of her own recipe for this meatball-like comfort food braised in a brown sauce</i> | 18 |
| 紅燜羊肉 | MARGARET'S HOUSE LAMB STEW (spicy) <i>Served at The James Beard House, New York, 2008</i> | 23 |
| 黑椒羊排 | SZECHUAN BLACK PEPPER RACK OF LAMB (spicy) <i>Served at The James Beard House, New York, 2008</i> | 27 |

*Margaret Kuo's uses only 0% Trans Fat, 0% Cholesterol Canola oil for all cooking.
We can accommodate most diet requirements such as gluten-free selections or certain allergies.*

My Favorites

Seafood

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| 海鮮竹筍豆腐 | SEAFOOD TOFU WITH HEART OF BAMBOO <i>Tender tofu mixed with seafood and braised with heart of bamboo & crabmeat</i> | 22 |
| 吉利明蝦 | IMPERIAL SHRIMP <i>Lightly crisped jumbo shrimp flavored in a tangy sauce and nestled on a bed of shredded snow pea pods, carrots & shiitake mushrooms.</i> | 21 |
| 大明蝦 | MANDARIN SCAMPI <i>Jumbo shrimp, head on, in Shanghai Style sauce</i> | 25 |
| 宮保田雞腿 | KUNG PAO FROG LEGS (<i>spicy</i>) <i>Sautéed with Szechuan hot peppers, peanuts & scallion.</i> | 22 |
| 蔥薑龍蝦尾 | COLD WATER LOBSTER TAILS IN GINGER & SCALLION | 29 |
| 芙蓉魚 | VELVET FISH <i>Choice minced flounder wok braised in egg white sauce</i> | 20 |
| 宮保花枝 | KUNG PAO SQUID (<i>spicy</i>) | 18 |
| 麻辣魚條 | SZECHUAN FILET OF FISH (<i>spicy</i>) <i>Tender filet of flounder sautéed with spicy Szechuan seasonings and served over Mandarin noodles.</i> | 19 |
| 梅酒或蒜蓉魚 | CHILEAN SEA BASS IN PLUM WINE SAUCE | 24 |
| 泡椒豆腐魚柳 | CHENG DU FLOUNDER FILET WITH TOFU (<i>spicy</i>) <i>Filet of fish with Szechuan pickled peppers</i> | 18 |

Whole Fish

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| 清蒸全魚 | STEAMED WHOLE BRONZINO <i>with Ginger & Scallion</i> | Market Price |
| 湖南脆皮魚 | CRISPY WHOLE SEA BASS <i>Fish Hunan Style (spicy)</i> | Market Price |
| 糖醋全魚 | CRISPY SWEET & SOUR WHOLE SEA BASS <i>with Pine Nuts</i> | Market Price |
| 豆瓣全魚 | WHOLE SEA BASS <i>Szechuan Style (spicy)</i> | Market Price |

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Margaret Kuo's Old Favorites

As a pioneer of Northern Chinese cuisine in the Philadelphia area, Madame Kuo introduced the authentic version of the following dishes in the 1970s. These are now standard fare at most Chinese restaurants.

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| 左宗棠雞 | GENERAL TSAO'S CHICKEN (<i>spicy</i>) | 17 |
| 宮保雞丁 | SZECHUAN KUNG PAO CHICKEN (<i>spicy</i>) | 17 |
| 陳皮三友 | TANGERINE THREE DELICACIES (<i>spicy</i>) <i>Jumbo shrimp, scallop & chunks of chicken lightly crisped and uniquely flavored in a spicy tangerine sauce.</i> | 23 |
| 蔥爆牛或羊 | MANDARIN STEAK OR LAMB WITH SPRING PANCAKES <i>A traditional Northern delicacy. Steak or lamb & scallion wrapped tableside in home-made pancakes.</i> | 18 |
| 木須肉 | PEKING MOO SHU PORK WITH SPRING PANCAKES <i>Served with home-made pancakes wrapped tableside.</i> | 17 |
| 三鮮兩面黃 | TRIPLE DELIGHT PAN-FRIED NOODLES <i>Sautéed with shrimp, chicken, beef & vegetables.</i> | 18 |
| 陳皮牛 | BEEF WITH ORANGE FLAVOR (<i>spicy</i>) | 18 |
| 麻辣雙味 | SPICY SHRIMP & BEEF (<i>spicy</i>) <i>Jumbo shrimp & sliced tender beef flavored with special hot spicy seasonings and served with Chinese spinach</i> | 21 |

Rice, Noodle & Vegetables To Compliment Your Entrées

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| 蝦炒麵 | SHRIMP WITH SOFT NOODLES | 12 |
| 海鮮炒飯 | SEAFOOD FRIED RICE (PREMIUM JASMINE RICE) | 13 |
| 牛肉炒河粉 | BEEF WITH WIDE NOODLES | 12 |
| 炒米粉 | RICE NOODLES <i>Singapore Style – Spicy curry flavor with roast pork, chicken, shrimp & egg</i> <i>Taiwan Style – Shredded pork with scallion</i> | 12 12 |
| 干鞭四季豆 | FRESH STRING BEAN SAUTÉED | 13 |
| 蒜蓉芥蘭 | BROCCOLI IN GARLIC SAUCE | 13 |
| 蒜蓉菠菜 | SPINACH SAUTÉED IN CRUSHED GARLIC | 13 |
| 百合蓮藕 | ASPARAGUS, LILY BULB & LOTUS ROOT | 14 |
| 麻婆豆腐 | TOFU SZECHUAN STYLE (<i>spicy</i>) | 12 |
| 魚香茄子 | CHINESE EGGPLANT IN GARLIC SAUCE (<i>spicy</i>) | 14 |
| 絲瓜毛豆 | CHINESE SQUASH SAUTÉED WITH SOY BEANS | 15 |
| 薺菜山藥 | MOUNTAIN YAM SAUTÉED WITH GARDEN GREENS | 16 |
| 銀魚芥菜 | MUSTARD GREEN WITH ANCHOVIES | 15 |