

 **CHINATOWN'S CHEF'S SPECIALTIES** 

- Shrimp with Walnuts16.50**
Lightly battered shrimp delicately stir-fried in our Kan Shao sauce, topped with our Honey Roasted Walnuts.
- Sesame Shrimp14.50**
Shrimp marinated, pan-fried until crisp and then covered with a tangy sauce and sprinkled with sesame seeds.
- Thai Pepper Basil Shrimp.....14.50**
A hot and zesty Chinatown special, with fresh mushrooms, basil, red Thai peppers and garlic in a piquant sauce.
- Cilantro Shrimp15.95**
Shrimp sauteed with red bell peppers in a ginger sake sauce, sprinkled with fresh strips of ginger, scallions and cilantro, then wrapped in a foil basket to allow the delicate spice flavors to steam the shrimp.
- Coconut Curry Shrimp14.00**
A unique Cantonese classic combining shrimp, Indian curry and Thai coconut cream sauteed in onions, garlic and squash.
- Seafood Clay Pot14.50**
Bean curd, shrimp scallions, and surimi sauteed with a variety of Chinese vegetables in an elegant brown sauce. Add \$1.00 for noodles.
- Tilapia in Cilantro Chili Sauce19.95**
Sauteed Tilapia with red chili pepper, onions, red bell peppers, cilantro and spicy chili sauce.
- Chef's Special Beef14.95**
Sliced crunchy beef with orange peel and diced scallions, sauteed in five spicy flavors.
- Jalapeño Scallops16.95**
This very hot and spicy dish features ocean scallops sauteed with jalapeños, fermented black beans and minced onions.
- Sesame Beef or Chicken.....14.95**
Choice of flank steak sliced or chicken marinated in light batter, pan-fried until crisp and then covered with a tangy sauce and sprinkled with sesame seeds.
- Ma La Duck16.95**
Breast of duck sauteed with black mushrooms, baby corn and red bell pepper, coated with a zingy peppercorn and fresh ginger sauce.

- Peking Duck (Order 24 hours in advance, please)40.00**
This ancient Chinese delicacy, to be ordered in the traditional styles (crepe, breast meat with vegetables, and soup) or any style of your choice.
- Szechuan Spicy Duck16.95**
Duck cooked in three stages: steamed, deep fried and sauteed with Chef's spicy sauce. Served with diced bamboo shoots and scallions.
- Chicken Two Styles14.95**
For a special dinner, two dishes on one plate: General Tso's Chicken and Lemon Chicken.
- General Tso's Chicken13.95**
Large chunks of chicken deep fried until crisp, then quickly sauteed with red peppers and Chef Cheng's special sauce.

Extended Menu Available at Chinatown Mopac

- Shrimp with Portobello Mushrooms14.50**
Shrimp sauteed with Portobello mushrooms in Thai chili pepper sauce and filled with refreshing light spices.
- Lover's Shrimp15.50**
Shrimp sauteed in two distinct Chinese styles-Szechuan and Beijing- to delight the adventurous shrimp lover!
- Sizzling Beef with Scallops.....13.50**
- Beef with Aromatic Herbs.....14.95**
Sauteed sliced beef with baby bok-choi in Mandarin Herbs Sauce.
- Sauteed Three Seas14.50**
Shrimp, scallops and surimi (artificial crab meat), sauteed with Chinese vegetables in a wonderful sauce.
- Two Little Lambs14.50**
Stir-fried tender chunks of lamb served in two savory sauces: Hunan (jalapeño and black bean) and Sa Tsa (a traditional Chinese barbecue sauce of anchovies, garlic and hot beans).
- Shredded Pork with Fragrant Togan13.50**
Shredded pork with Fragrant Togan, jalapeño, and carrots in Brown Sauce.

 **DELIVERY AVAILABLE** 

**Enjoy Dim Sum from 11:00 am to 2:30 pm on Saturdays and Sundays at Chinatown Mopac
and at Chinatown Downtown Monday - Saturday 5:00 pm to close**