

## HORS D'OEUVRES

- 0 Lobster chips
- 1 Spring roll
- 1a ✓ Mu-shi roll (vegetable)
- 1c ✓ Rice flour steamed roll
- 1v ✓ Vietnamese roll
- 1t ✓ Thai roll
- 1l ✓ Tapioca mini roll
- 2 Fried wanton
- 2a ① Samosa curry pop triangles
- 3 Meat dumpling
- 3a Shrimps dumpling
- 3b Grilled meat dumpling
- 3v Vegetable dumpling
- 4 ✓ Seaweed and octopus salad
- 5 ✓ Shrimp toast
- 5a ✓ Grilled turnip cake
- 6 Jellyfish salad
- 6a Fried sweet chinese taro
- 6g ✓ Fried potato shrimps
- 7 Stuffed shanghai bun
- 7a Soft steamed bun
- 7p Indian onion pancake
- 8 Edamame

## SOUPS

- 9 Wonton soup
- 10 ✓① Hot & sour soup
- 11 Corn soup
- 12 House's soup
- 13 ✓ Seafood soup
- 13a Crab meat & asparagus soup
- 14 Vegetarian soup
- 15 Miso soup
- 16 ① Tom yum kun soup (spicy seafood)

## NOODLES & RICE

- 69 Canton style fried rice (ham & peas)
- 69a / Ta Hua style fried rice (meat & shrimps)
- 69c / (0) Rice with curry and vegetables
- 69k / Kinlong fried rice (crab meat & shrimps)
- 70 White rice
- 70a Lotus leaf chicken rice
- 71 Sauteed rice noodles
- 71a / (0) Singapore style rice noodles
- 71b / Fried sliced flour dough pudding with vegetables
- 72 Noodles stir with shrimps or meat or chicken
- 73 / Canton style fried noodles
- 74 Soy noodles
- 74a Mixed soup in noodles (in broth)
- 74b Soup in noodles with seafood (in broth)
- 74c / (0) Kweityu style rice noodles
- 74d Soup in noodles with vegetables (in broth)
- 74e / Sautéed rice fettuccine in Hong Kong style
- 74t / Patthai flat rice noodles

## FISH & SHRIMPS\*

- 17 / XO sauce with broccoli and scallops
- 18 / Potato basket with shrimps & vegetables
- 19 (0) Shrimps in chili sauce
- 20 (0) Shrimps with curry sauce
- 21 Sweet and sour shrimps
- 22 / Fried salt & pepper shrimps
- 22a / Fried shrimps balls in sour sauce
- 23 Shrimps-balls with pakchoy
- 24 Shrimps with ginger & asparagus
- 26a / Lobster with ginger & spring onions
- 27 / Half-cooked tuna fillet with sesame
- 28 / Crust turbot fish with vegetables
- 28a Seabass fish with asparagus
- 29 Fish fillet with lemon sauce
- 30a / Squid & shrimps with black bean sauce
- 30b Sizzling seafood plate

## OMELETTE

- 31 Prawn omelette
- 33 Turnip omelette
- 34 Crab meat omelette

## CHICKEN

- 36 Chicken with pineapple
- 37 ✓(0) Konpao chicken
- 38 ✓(0) Three tastes chicken
- 42 (0) Chicken with curry sauce
- 43 Fried chicken in tiny pieces
- 44 Chicken with shrimps & mushrooms
- 44a Chicken with lemon sauce
- 44b ✓ Special crispy chicken

## VEAL • PORK • BEEF\*

- 45a ✓ Sizzling beef fillet with vegetables
- 45b Veal with pineapple
- 46 Veal with peppers, bean sproutes & taufu
- 47 Veal flavoured with spring onion & ginger
- 48 ✓(0) Chopped beef with curry and potatoes
- 49 Veal with garden vegetables
- 50 (0) Veal with curry sauce
- 51 Sweet & sour spare ribs
- 52 ✓(0) Three tastes pork
- 53 ✓(0) XO sauce with beef fillet and celery
- 53a ✓ Grilled pork spare ribs in plum sauce
- 54 ✓ Crispy beef fillet with sesame
- 54a Beef fillet cubes on iron plate
- 55 Meatballs with pakchoi
- 55a (0) Chopped meat & fish in Szechwan style

## CHOP SUEY MIXED VEGETABLES

- 56 Cooked bean sproutes
- 57 Asparagus & mushrooms
- 58 Cooked spinach
- 59 Mixed vegetables with curry sauce
- 60 /① String beans with minced meat
- 60a /① Eggplants in Sichuan style
- 61 Mixed sauteed vegetables
- 62 Mixed vegetables with shrimps
- 63 / Buddha plate (vegetables)
- 64 Sautéed pakchoy cabbage
- 64a Za-Zai (salted pickled vegetables)
- 64b Choipou (crispy radish)
- 64t Season's vegetables

## TAU-FU

- 65 Stew tau-fu with bamboo & mushrooms
- 66 / Spicy fried tau-fu with bamboo shoots & pepper
- 67 ① Mapo tau-fu in chili sauce
- 68 / Tau-fu balls with vegetables sauce

## DUCK\*

- 75 Ta Hua duck (only on reservation)
- 76 / Peking duck (only on reservation)
- 77 / Stewed duck with rock sugar cane
- 79 Deep fried crispy duck

## Cover charge

## NOTICE

We inform our esteemed costumers that our courses could be cooked and/or flavoured with ingredients subject to food intolerance.

\*Some courses could be originally frozen.

## SWEET • FRUITS

- 80 **Mixed fruit salad**
- 81 **Mixed fried fruit**
- 83 **Sesame rice balls with peanuts**
- 84 **Assorted House sweet cakes**
- 183 **Steamed bun with lotus cream**
- 185 **Homemade cannolo with sweet potato jam**
- 86 **Ice creams**  
( caramel, rice, green tea, ginger, black sesame, chocolate, vanilla )
- 186 **Fruit sorbets**  
(Lemon - green apple - mango - blueberry)
- 86h **Fried vanilla ice cream**
- 87 **Season fruits**

- (!) spicy
- ✓ chef's choice

## RED WINES

**Curtefranca Rosso**, Cà del Bosco (Lombardia)

**Maurizio Zanella**, Cà del Bosco (Lombardia)

**Lagrein**, Franz Haas (Alto Adige)

**Pinot nero**, Franz Haas (Alto Adige)

**Dolcetto d'Alba** Rossana, Ceretto (Piemonte)

**Nebbiolo d'Alba** Bernardina, Ceretto (Piemonte)

**Barolo Dagromis**, Gaja (Piemonte)

**Sito Moresco**, GAJA (Piemonte)

**Barbaresco** 2005, GAJA (Piemonte)

**Sperss** 1999, GAJA (Piemonte)

**Chianti Docg, (Toscana)**

**Nobile di Montepulciano**, Villa S.Anna (Toscana)

**Brunello di Montalcino**, Biondi Santi (Toscana)

**Magari Cà Marcanda**, GAJA (Toscana)

**Promis Cà Marcanda**, GAJA (Toscana)

**Morellino di Scansano**, Terenzi (Toscana)

**Le Volte, Ornellaia** (Toscana)

**Le Serre Nuove, Ornellaia** (Toscana)

**Nero d'Avola**, Valle dell'Acate (Sicilia)

**Cerasuolo di Vittoria**, Azienda agricola Cos (Sicilia)

**Cabernet Sauvignon Kosher**, Yarden Golan (Israele)

**Merlot**, Casa Lapostolle (Chile)

**Shiraz**, Oxford Landing (Australia)

**Versus**, Western Cape (South Africa)

## WHITE WINES

**Curtefranca Bianco**, Cà del Bosco (Lombardia)

**Muller Thurgau** Sofi, Franz Haas (Alto Adige)

**Pinot Grigio** Dessimis, Vie di Romans (Friuli)

**Sauvignon Piere**, Vie di Romans (Friuli)

**Chardonnay**, Vie di Romans (Friuli)

**Ribolla Gialla**, Collio Tenuta Roncalto (Friuli)

**Vermentino**, Lupi (Liguria)

**Pigato**, Lupi (Liguria)

**Arneis Blangè**, Ceretto (Piemonte)

**Rossj-Bass**, GAJA (Piemonte)

**Falanghina**, Dodicettari (Campania)

**Greco di Tufo**, Dodicettari (Campania)

**Fiano di Avellino**, Dodicettari (Campania)

**Ramì Cos**, Azienda agricola Cos (Sicilia)

**Viormennay**, Capichera (Sardegna)

**Chardonnay**, Kosher Yarden Golan (Israele)

**Gewürztraminer**, Kosher Yarden Golan (Israele)

**Chablis**, Domaine Guy Robin (Francia)

**Sancerre Blanc**, Pascal Jolivet (Francia)

**Pouilly Fumè**, Pascal Jolivet (Francia)

**Pouilly-Fuissè**, Domaine J.A. Ferret (Francia)

**Versus**, Western Cape (South Africa)

## "BOLLICINE" / SPARKLING WINES

**Prosecco Valdobbiadene**, Bellussi (Friuli)

**Prosecco Valdobbiadene Millesimato**, Borgoluce (Veneto)

**Franciacorta Cuveè Prestige**, Cà del Bosco (Lombardia)

**Franciacorta Brut Millesimato**, Cà del Bosco (Lombardia)

**Franciacorta Saten**, Cà del Bosco (Lombardia)

**Champagne** (Francia)

**Spumanti** (Italia)

## WATER

Water bottle (still/sparkling) 100 cl

Water bottle (still/sparkling) 50 cl

## BEER

Heineken (Holland) beer 66 cl

Moretti (Italy) beer 66 cl

Tsing Tao (China) beer 66 cl

Heineken, Singha, Asahi beer 33 cl

Asahi (Japan) beer 50 cl

Singha (Thai) beer 63 cl

## SOFT DRINKS

Coca Cola, Coca Zero, Coca Light

Sprite, Fanta

Iced lemon tea

Iced green tea

Mango or Guava juice

## LIQUORS • COFFEE • TEA

Coffee • Decaffeinated coffee • Barley coffee

Cappuccino

Tisane orientali

Chinese tea

Chinese liquor • Bitters • Grappa

Hot Sakè

Cold Sakè

Vodka • Mirto • Limoncello, Liquorice

Shao Hsing (Hot rice Chinese wine)