

ENTREES

Five Star Shrimp 22

Lightly fried shrimp sautéed with fresh garlic, ginger, jalapenos, dried chili peppers, panko, onions. Flambéed with "V.S.O.P. Courvosier Congac".

Deep-Fried Halibut with Tomato Sauce 17

(茄汁鱼片配松仁)

Crispy fried halibut sautéed with Fuzi Style tomato sauce. Served with asparagus and pine nut garnish.

Slow Braised Pork 16

(红烧肉配小青菜)

Fresh ginger, herbs, soy sauce and sliced pork, served with sautéed baby bok choy.

Panfried Duck with Mandarin Sauce 22

(玫瑰酱鸭)

Lightly seasoned tender maple leaf farm duck pan seared then slow braised to perfection. Served with fried potatoes.

辣 Beef with Black Pepper 18

Wok-sautéed beef tenderloin and black pepper, finished with scallions and sesame.

Fuzi Prawn 19

Lightly fried prawns, wok sautéed with home-made honey hollandaise, served with avocado.

辣 Soft Shell Crab 22

(避风塘软壳蟹)

Crispy fried soft shell crabs sautéed with sweet onion, fresh ginger, scallions, jalapeños, and black bean in shar char sauce.

Shanghai Style Lobster *Market of Price*

(上海葱姜龙虾)

Lightly fried lobster tail sautéed with fresh garlic, ginger, scallions, and soy bean in white wine sauce, served with noodles.

辣 Double Cooked Pork with Steamed Wheat Buns 17

(回锅蹄膀配小馒头)

Braised then sautéed sliced pork in spicy soy sauce with garlic, dry red peppers, scallions, sesame oil, accompanied by steamed wheat buns.

辣 Crushed Red Pepper Beef 18

(红粉牛肉)

Beef tenderloin sautéed with crushed red pepper and enoki mushrooms.