

**Lunch Menu**

**Hot Appetizers**

- Vegetable Spring Roll.....(1) 5.95
- Spring Roll.....(1) 5.95
- Crispy Chicken Ball In Lemon Sauce.....(4) 13.50
- Satay Breast Of Chicken.....(4) 13.50
- Shanghai Steamed Dumplings.....(4) 13.95
- Beijing Pan Fried Dumplings.....(4) 13.95
- Grilled Scallops.....(4) 16.50
- Szechuan Wonton\*.....(4) 14.95
- Szechuan Boiled Dumpling\*.....(8) 14.95
- Crispy Shrimp Balls.....(8) 17.50
- Baby Little Necks With Black Bean Sauce.....(4) 18.50
- Chicken Soong Or Spicy Chicken Soong.....18.50
- Barbecue Spare Ribs.....18.50
- Orange Pork.....18.50
- Giant Prawns In Black Bean Sauce.....(2) 18.50
- Soft Shell Crab.....

**Cold Appetizers**

- Hot And Sour Cabbage\*.....9.75
- Szechuan Cucumber\*.....9.75
- Shanghai Bean Curd Puff.....15.95
- Cold Noodle With Sesame Paste with or without chicken.....14.95
- Hunan Style Calamari\*.....15.95
- Hacked Chicken\*.....17.95
- Jelly Fish.....17.95
- Cold Duck\* with spicy hunan sauce.....17.95

**Soups**

- Egg Drop Soup with tomato.....8.25
- Wonton Soup shanghai style thinner dough.....8.25
- Cantonese Wonton Soup.....8.25
- Hot And Sour Soup\*.....8.25
- Sizzling Rice Cake Soup chicken or shrimp.....8.25
- Velvet Chicken And Indian Corn Soup.....8.25
- Szechuan Bouillabaisse\*.....12.50
- Shark Fin Soup.....20.95

**From The Gardens**

- Triple Fragrance sugar snap peas, lotus root, fresh water chestnuts; these refreshing vegetables are lightly sautéed with ginger.....16.50
- side order.....11.50
- Buddha's Delight a mixture of fresh water chestnuts, chinese mushrooms, bamboo shoots, snow peas, tree mushrooms, gingko nuts, chinese cabbage and carrots.....16.50
- side order.....11.50

- Dry Sautéed String Beans fresh string beans sautéed with minced garlic pickle.....16.50
- side order.....11.50
- Baby Eggplant, Szechuan Style\* baby eggplant, fresh ginger, garlic and scallions delicately simmered in spicy hunan sauce.....16.50
- side order.....11.50
- Broccoli Sautéed In Spicy Barbecue Sauce\* fresh broccoli cooked in a spicy barbecue sauce.....16.50
- side order.....11.50

- Broad Bean Sprouts With Garlic (seasonal) tender snow pea pod shells sautéed with garlic, this is a very uncommon delicacy.....19.50
- Broad Bean Sprouts With Garlic (Seasonal) side order.....12.95
- Lily In The Woods tender chinese cabbage heart and black mushrooms simmered in a light chicken broth and cooked until tender.....19.50
- side order.....12.95
- Oil Green (Yau-Choi) Vegetables With Garlic yau-choi is one of the delicate chinese vegetables, that means 'shiny evergreen', sautéed with fresh cloves of garlic to preserve the tender texture of the vegetables.....16.50

**Shun Lee Specialties**

- Sweetbreads With Black Mushrooms\* chunks of fresh sweetbreads stir-fried with scallions, black mushrooms and water chestnuts in a hot peppery szechuan sauce.....23.95
- Dry Sautéed Shredded Crispy Beef\* shredded beef sautéed until crispy, served in a tangy spicy sauce.....26.95
- Beijing Duck a young seasoned duckling slowly grilled until crispy and golden, the delicate skin is first sliced, then the meat is carved separately, served with homemade cresps, spring onion brushes and hoisin sauce.....44.00
- Beggar's Chicken (24 hours required) chicken seasoned with pepper and other herbs and spices; stuffed with vegetables and pork, the chicken is then wrapped in lotus leaves and encased in clay soil before baking in a high temperature oven for 4 hours as a finishing touch... we sprinkle the chicken with 'rose petal liqueur' every half hour.....44.00
- Red Cooked Short Ribs, Hang Chow Style 4 large short ribs braised with sweet soy and rocky candy, then stewed in red wine sauce, it is authentic, served with spinach.....29.95

- Grand Marnier Prawns jumbo prawns coated with water chestnut flour, cooked till crisp, then sautéed in a grand marnier sauce, served with broccoli and sesame seeds.....26.95
- Prawns On Banana Leaves With Curry Sauce\* prawns sautéed with scallions, garlic, curry, lemon grass, shrimp roe in a spicy sauce, then served on banana leaves.....26.95
- Lions' Head With Vegetables\* typical family style dish tender chopped lean pork shaped like a lion's head; slowly cooked for 1 hour in a casserole and served with chinese cabbage and black mushrooms.....26.95
- Loaster With Cellophane Noodles chunks of maine lobster with shell simmered in lobster broth with cellophane noodles, slowly cooked with ginger, scallions and rice wine.....22.95

- Ants Climb On Tree\* fine minced fillet stir-fried with cellophane noodles in spicy garlic sauce garnish with greens.....22.95
- Shredded Beef With Leeks & Hot Pepper\*\* thin shredded beef with egg white then stir-fry with fresh leeks and szechuan hot pepper.....23.25
- Braised Sea Bass With Scallions fresh sea bass filets, sautéed with scallions and water chestnuts in chef's special sauce.....27.50
- Szechuan Scallops With Crispy Bean Curd\* sea scallops cooked until crispy, coated with a delicate, tangy, spicy sauce, served with fried bean curd.....27.25

**Duck**

- Braised Duck With Seasonal Vegetables boneless long island duckling steamed with peppercorn then braised with honey and soy sauce, garnished with garden vegetables.....half 23.95
- Orange Pressed Duck boneless duck steamed and shredded then press with walnuts and water chestnut flour oven cooked in high heat shower with orange sauce.....half 23.95
- Sliced Duckling With Young Ginger Root\* tender sliced barbecued boneless duckling served with sweet young ginger root and hot pepper.....half 23.95
- Crispy Smoked Duck long island duckling delicately smoked over camphor wood, then roasted till crisp.....half 23.95
- Crispy Shredded Beijing Duckling aromatic shredded duck served with homemade cresps, spring onion brushes and hoisin sauce... whole 28.95 half 44.00

**Meat**

- Hunan Lamb\* choice spring lamb with leeks and hot pepper sauce.....24.75
- Rack Of Lamb, Szechuan Style\* four individual chops grilled with garlic and scallions; served with broccoli and carrots in a szechuan sauce.....28.50

- Orange Beef\* sliced fillet of beef fried till crisp; sautéed with hot sweet preserved orange.....25.25
- Fillet Mignon, Hunan Style\* tender fillet mignon pan fried with garlic, scallions and hot pepper, served with broccoli.....31.95
- Beef With Sugar Snap Peas sliced fillet of beef, sugar snap peas, water chestnuts and bamboo shoots gently sautéed in oyster sauce.....22.95
- Mandarin Steak\* fillet mignon pan fried with onion served with delicious spicy peanut sauce.....31.95
- Fillet Of Veal In Spicy Barbecue Sauce\* sliced fillet of veal combined with fresh mushrooms in a spicy barbecue sauce.....24.25
- Moo Shu Pork barbecued pork loin shredded sautéed in hoisin and chinese vegetables, served with home made crepes.....22.75
- Szechuan Pork\* sliced tender pork with bamboo shoots, snow peas, black mushrooms and water chestnuts; cooked in hot pepper sauce.....22.75
- Roast Pork With Green Scallions sliced tender roast pork, sautéed with scallions and water chestnuts in chef's special sauce.....22.75
- Sliced Pork With String Beans sliced tender pork, sautéed with fresh string in chef's special sauce.....22.75

**Poultry**

- Chan-Do Chicken\* chicken nuggets marinated with chinese spices sautéed with ginger, hot pepper, garlic and scallions.....22.50
- Chicken With Three Different Nuts chicken breast garnished with water chestnuts, bamboo shoots and snow peas, cooked in a brown sauce with sautéed walnuts, peanuts and cashew nuts.....22.50
- Lemon Chicken chicken breast coated with egg batter and rolled in water chestnut flour then fried till crispy, served with lemon and a velvety lemon sauce.....22.50
- Breast Of Chicken With Chinese Vegetables sliced spring chicken with black mushrooms, mixed with water chestnuts, bamboo shoots and crisp snow peas, deliciously seasoned and stir-fried in chef's secret sauce.....22.50
- Slippery Chicken\* thin shredded breast of chicken stir-fry with ginger, hot pepper, garlic in brown sauce served with spinach.....22.50
- X.O. Crispy Chicken\* crispy chunk of chicken coated with water chestnut flour, cooked till crispy, then sautéed in garlic, ginger, scallions, hot pepper and dried scallions, garnished with fresh vegetables.....22.50
- Chicken With Broccoli In Brown Sauce sliced breast of chicken sautéed with fresh broccoli in brown sauce.....22.50
- Tingling Curry Chicken\* chunks of tender chicken cooked with curry, chili pepper, lemon grass all in a tingling spicy sauce.....26.75

**Tofu Corner**

- Bean Curd Home Style with pork.....19.95
- Ten Ingredient Bean Curd.....19.95
- Shun Le Bean Curd Caserole.....19.95
- Braised Sil Ky Bean Curd with mushrooms and soy.....16.95
- Mo-po Bean Curd\* (with or without pork) tender soybean curd cooked in a tangy spicy sauce with minced pork.....16.95
- Soft Bean Curd with baby shrimp.....26.75
- Vegetable Duck Pie made with dried bean curd sheet, crispy fried, served with chinese pancake, scallions and hoisin sauce.....16.95
- Soft Bean Curd Braised with mushrooms & bamboo shoots.....19.95

**From The River And The Sea**

- Beijing Prawns large prawns marinated in egg white and sautéed in rice wine, garnished with sugar snap peas and fresh water chestnuts.....24.95

- Prawns With Garlic And Scallions\* prawns sautéed with finely diced bamboo shoots and scallions mixed with szechuan sauce.....24.95
- Crispy Prawns With Xo Sauce\* jumbo prawns coated with water chestnut flour, cooked till crispy, then sautéed in garlic, ginger, scallions, hot pepper and dried scallions, garnished with fresh broccoli.....26.95
- Heavenly Sea Bass Fillet fresh sea bass filets, water chestnuts and snow peas cooked in a rice wine sauce.....24.95
- Crispy Whole Sea Bass, Hunan Style\* sea bass, deep fried till crispy, coated with hunan spicy sauce.....
- Whole Sea Bass Poached With Ginger & Scallions whole sea bass poached in seafood broth when fish is cooked then transferred to a platter served with scallions and ginger, coriander and soy sauce.....
- Lobster In Szechuan Or Black Bean Sauce\* (in or out of shell) chunks of maine lobster, with shell simmered in lobster sauce with egg and black beans, or cooked in hot pepper sauce.....26.95
- out of shell.....
- Crispy Scallops In Oyster Sauce tender scallops dipped in lotus flour and pan fried till crispy, served with chinese vegetables.....26.95
- Neptune's Net fresh lobster chunks, sliced shrimp, scallops and sea bass fillet all sautéed together in a tasty wine sauce, served in a potato basket.....32.95
- Ginger Lobster Over Crispy Angel Hair fresh chunks of maine lobster in the shell sautéed with succulent ginger and scallions served with a crispy angel hair noodles.....

**Rice And Noodles**

- Brown Rice.....2.00
- Shrimp Fried Rice.....17.95
- Chicken Fried Rice.....16.50
- Young Chow Fried Rice.....17.50
- Young Chow Lo Mein.....17.95
- Young Chow Pan Fried Noodles.....18.95
- Cold Noodle With Sesame Paste\* 14.50
- Vegetable Pan Fried Noodles.....16.95
- Shanghai Style Sautéed Hand Made Noodles.....17.50
- Singapore Style Rice Noodle\* with curry.....17.50
- Beef Chow Fun.....17.50
- Chicken Chow Fun.....16.50

**Low Carb**

- Hot And Sour Bean Curd\* soup.....8.25
- Grilled Sea Bass Served\* with vegetables in szechuan sauce.....22.95
- Prawns Sautéed with walnuts and sugar snap peas.....27.95
- Prawns Sautéed with walnuts and sugar snap peas.....26.95
- Tangy Spicy Grilled Fillet Mignon\* 33.50
- Steamed Sliced Chicken, with vegetables.....25.50

**Old Favorites**

- Sweet And Sour chicken or pork.....22.75
- Prawns In Lobster Sauce.....24.95
- Egg Foo Young pork or shrimp.....22.75
- Chicken Chow Mein.....22.75
- Steak Kew, Cantonese Style.....31.95

**Special Lunch \$24.07**

Per Person, Monday Through Friday From 12:00 - 3:00 P.M. (Except Holidays). Choice of Appetizer or Soup

**Appetizers**

- Spring Roll.....
- Barbecued Spare Ribs (3).....
- Steamed Or Fried Dumplings (4).....
- Fried Shrimp Balls (3).....
- Chicken Soong.....
- Grilled Scallops (3).....

**Soups**

- Shun Lee Wonton Soup.....

- Hot And Sour Soup\*.....12.50
- Chicken Or Shrimp Sizzling Rice Soup.....

**Entrees**

- Mo-shu Pork with chinese crepes.....
- Beef with hoisin sauce.....
- Shrimp Szechuan\*.....
- Heavenly Fish Fillet.....
- Peking Prawns.....
- Amazing Chicken\*.....
- Grand Marnier Prawns.....
- Hunan Lamb\*.....
- Chicken with three different nuts with chinese vegetables.....
- Shrimp with lobster sauce.....
- Pork Szechuan\*.....
- Sweet And Sour Pork.....
- Orange Beef\*.....
- Foo Chow Style Fried Rice with seafood... Young Chow Pan Fried Noodles.....

**Dessert \$24.06**

Per Person. Ice Cream Or Fresh Pineapple Above Served With Fried Rice & Tea.\* Hot And Very Spicy Upon Request

**Dinner Menu**

**Hot Appetizers**

- Vegetable Spring Roll (1).....6.25
- Spring Roll (1).....6.25
- Crispy Chicken Ball In Lemon Sauce (4).....15.95
- Satay Breast Of Chicken (4).....15.95
- Shanghai Steamed Dumplings (4).....14.50
- Beijing Pan Fried Dumplings (4).....14.50
- Grilled Scallops (4).....18.95
- Szechuan Wonton (8)\*.....15.95
- Szechuan Boiled Dumplings (8)\*.....15.95
- Crispy Shrimp Balls (4).....19.95
- Baby Little Necks with black bean sauce.....18.95
- Chicken Soong Or Spicy Chicken Soong.....19.95
- Barbecue Spare Ribs.....19.95
- Orange Pork.....19.95
- Fried Prawns In Black Bean Sauce (2).....22.95
- Soft Shell Crab seasonal.....

**Cold Appetizers**

- Hot And Sour Cabbage\*.....9.95
- Szechuan Cucumber\*.....9.95
- Cold Noodle With Sesame Paste\* with or without chicken.....16.95
- Hunan Style Calamari\*.....17.95
- Hacked Chicken\*.....19.50
- Shanghai Bean Curd Puff.....15.95
- Jelly Fish.....19.50
- Cold Duck With Spicy Hunan Sauce.....19.50

**Soups**

- Egg Drop, Soup with tomato.....9.25
- Wonton Soup, Shanghai Style thinner dough.....9.25
- Cantonese Wonton Soup.....9.25
- Hot And Sour Soup\*.....9.25
- Sizzling Rice Cake Soup chicken or shrimp.....9.25
- Velvet Chicken And Indian Corn Soup.....9.25
- Szechuan Bouillabaisse\* seafood and sliced fish simmered in a tangy fish broth.....13.95
- Shark Fin Soup.....24.95

**From The Gardens**

- Triple Fragrance sugar snap peas, lotus root, fresh water chestnuts; these refreshing vegetables are lightly sautéed with ginger.....17.50
- side order.....12.50
- Buddha's Delight a mixture of fresh water chestnuts, chinese mushrooms, bamboo shoots, snow peas, tree mushrooms, gingko nuts, chinese cabbage and carrots.....17.50

- side order.....12.50
- Dry Sautéed String Beans fresh string beans sautéed with minced garlic pickle.....17.50
- side order.....12.50
- Baby Eggplant, Szechuan Style\* baby eggplant, fresh ginger, garlic and scallions delicately simmered in spicy hunan sauce.....17.50
- side order.....12.50
- Broccoli Sautéed In Spicy Barbecue Sauce\* fresh broccoli cooked in a spicy barbecue sauce.....17.50
- side order.....12.50
- Broad Bean Sprouts With Garlic tender snow pea pod shells sautéed with garlic, (this is a very uncommon delicacy).....20.50
- side order.....13.50
- Lily In The Woods tender chinese cabbage heart and black mushrooms simmered in a light chicken broth and cooked until tender.....20.50
- side order.....13.50
- Oil Green (Yau-Choi) Vegetables With Garlic yau-choi is one of the delicate chinese vegetables, that means 'shiny evergreen', sautéed with fresh cloves of garlic to preserve the tender texture of the vegetables.....17.50

**Shun Lee Specialties**

- Sweetbreads With Black Mushrooms\* chunks of fresh sweetbreads stir-fried with scallions, black mushrooms and water chestnuts in a hot peppery szechuan sauce.....28.50
- Dry Sautéed Shredded Crispy Beef\* shredded beef sautéed until crispy, served in a tangy spicy sauce.....32.95
- Beijing Duck a young seasoned duckling slowly grilled until crispy and golden, the delicate skin is first sliced, then the meat is carved separately, served with homemade cresps, spring onion brushes and hoisin sa.....48.00
- Beggar's Chicken (24 hours required) chicken seasoned with pepper and other herbs and spices; stuffed with vegetables and pork, the chicken is then wrapped in lotus leaves and encased in clay soil before baking in a hi.....48.00
- Red Cooked Short Ribs, Hang Chow Style 4 large short ribs braised with sweet soy and rocky candy, then stewed in red wine sauce, it is authentic, served with spinach.....34.95
- Grand Marnier Prawns jumbo prawns coated with water chestnut flour, cooked till crisp, then sautéed in a grand marnier sauce, served with broccoli and sesame seeds.....31.95
- Prawns On Banana Leaves With Curry Sauce\* prawns sautéed with scallions, garlic, curry, lemon grass, shrimp roe in a spicy sauce, then served on banana leaves.....31.95
- Baked Lobster, Cantonese Style chunks of maine lobster (in shell) baked with ginger, scallions, black beans, mixed pork simmered in soy sauce and rice wine.....
- Lion's Head with Vegetables\* typical family style dish, tender chopped lean pork shaped like a lion's head; slowly cooked for 1 hour in a casserole and served with chinese cabbage.....28.95
- Loaster with Cellophane Noodles chunks of maine lobster with shell simmered in lobster broth with cellophane noodles, slowly cooked with ginger, scallions and rice wine.....
- Ants Climb On Tree\* fine minced fillet stir-fried with cellophane noodles in spicy garlic sauce garnish with greens.....27.50
- Shredded Beef With Leeks & Hot Pepper\*\* thin shredded beef with egg white then stir-fry with fresh leeks and szechuan hot pepper.....27.95
- Braised Sea Bass With Scallions fresh sea bass filets, sautéed with scallions and water chestnuts in chef's special sauce.....32.95
- Szechuan Scallops With Crispy Bean Curd\* sea scallops cooked until crispy, coated with a delicate, tangy, spicy sauce, served with fried bean curd.....32.95



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<p><b>Duck</b></p> <p>Braised Duck With Seasonal Vegetables boneless long island duckling steamed with peppercorn braised with honey and soy sauce, garnished with garden vegeta- bles..... half 28.95</p> <p>Orange Pressed Duck boneless duck steamed and shredded then press with walnuts and water chestnut flour oven cooked in high heat shower with orange sauce..... half 29.95</p> <p>Sliced Duckling With Young Ginger Root tender sliced barbecued boneless duck- ling served with sweet young ginger root and hot pepper..... 29.95</p> <p>Crispy Smoked Duck long island duckling delicately smoked over camphor wood, then roasted till crisp..... half 29.95</p> <p>Crispy Shredded Beijing Duckling aromatic shredded duck served with home- made crepes, spring onion brushes and hoisin sauce..... half 29.95 whole 48.00</p> <p><b>Meat</b></p> <p>Hunan Lamb * choice spring lamb with leeks and hot pepper sauce..... 27.95</p> <p>Rack Of Lamb, Szechuan Style * four indi- vidual chops grilled with garlic and scallions, served with broccoli and carrots in a szechuan sauce..... 33.95</p> <p>Orange Beef * sliced fillet of beef fried till crisp, sautéed with hot sweet preserved orange..... 31.95</p> <p>Fillet Mignon, Hunan Style * tender fillet mignon pan fried with garlic, scallions and hot pepper, served with broccoli..... 36.95</p> <p>Beef With Sugar Snap Peas sliced fillet of beef, sugar snap peas, water chestnuts and bamboo shoots gently sautéed in oyster sauce..... 27.95</p> <p>Mandarin Steak * fillet mignon pan fried with onion served with delicious spicy peanut sauce..... 36.95</p> <p>Fillet Of Veal In Spicy Barbecue Sauce * sliced fillet of veal combined with fresh mushrooms in a spicy barbecue sauce..... 30.50</p> <p>Moo Shu Pork barbecued pork loin slices sautéed in hoisin and chinese vegetables, served with home made crepes..... 26.95</p> <p>Szechuan Pork * sliced tender pork with bamboo shoots, snow peas, black mush- rooms and water chestnuts, cooked in hot pepper sauce..... 26.95</p> <p>Roast Pork With Green Scallions sliced tender roast pork, sautéed with scallions and water chestnuts in chef's special sauce..... 26.95</p> <p>Sliced Pork With String Beans sliced tender pork, sautéed with fresh string in chef's special sauce..... 26.95</p> <p><b>Poultry</b></p> <p>Chan - Do Chicken * chicken nuggets mari- nated with chinese spices, sautéed with ginger, hot pepper, garlic and scallions..... 26.95</p> <p>Chicken With Three Different Nuts chicken breast garnished with water chestnuts, bamboo shoots and snow peas, cooked in a brown sauce with sautéed walnuts, peanuts and cashew..... 26.95</p> <p>Lemon Chicken chicken breast coated with egg batter and rolled in water chestnut flour then fried with sweet young ginger root and hot pepper, fried till crispy, served with shredded lemon and a velvety lemon sauce..... 26.95</p> <p>Breast Of Chicken With Chinese Vegetables sliced spring chicken with black mushrooms, mixed with water chestnuts, bamboo shoots and crisp snow peas, deliciously seasoned and stir-fried in chef's secret sauce..... 16.75</p> <p>Slippery Chicken * thinly shredded breast of chicken stir-fried with ginger, hot pepper &amp; garlic in a brown sauce served with spinach..... 16.75</p> <p>Chicken With Broccoli In Brown Sauce sliced breast of chicken sautéed with fresh broccoli in brown sauce..... 16.75</p> <p>Braised Duck With Seasonal Vegetables boneless long island duckling steamed with peppercorn braised with honey and soy sauce, garnished with garden fresh vegetables..... half 27.95</p> <p>Dry Sautéed Shredded Crispy Beef shredded beef sautéed until crispy served in a tangy spicy sauce..... 21.95</p> <p>Grand Marnier Prawns jumbo prawns coated with water chestnut flour, cooked until crispy, then sautéed in a grand marnier sauce, served with broccoli and ses- ame seeds..... 22.95</p> <p>Prawns In Xo Sauce * jumbo prawns coated with water chestnuts flour, cooked till crispy, then sautéed in garlic, ginger, scallions, hot pepper and dried scallions, garnish with fresh broccoli..... 22.95</p> <p>Red Cooked Short Ribs, Hang Chow Style 4 large short ribs braised with sweet soy and rocky candy, then stewed in red wine sauce it is authentic, served with spinach..... 27.95</p> <p>Baked Lobster Cantonese Style chunks of maine lobster (in shell) baked with ginger, scallions, black beans, minced pork sim- mered in soy sauce and rice wine..... 27.95</p> <p>Lion's Head With Vegetables typical fam- ily style dish tender chopped lean pork shaped like a lion's head, slowly cooked for 1 hour in a casserole and served with chinese cabbage..... 22.95</p>	<p>Chicken With Broccoli In Brown Sauce sliced breast of chicken sautéed with fresh broccoli in brown sauce..... 26.95</p> <p>Tingling Curry Chicken chunks of tender chicken with curry, chili pepper, lemon grass all in a tingling spicy sauce..... 28.50 * Hot And Spicy ** Extra Hot &amp; Spicy</p> <p><b>Tofu Corner</b></p> <p>Bean Curd Home Style with pork..... 20.50</p> <p>Ten Ingredient Bean Curd..... 20.50</p> <p>Shun Lee Bean Curd Casserole..... 20.50</p> <p>Braised Silky Bean Curd with mushrooms and soy..... 17.50</p> <p>Mo-po Bean Curd * (with or without pork) tender soybean curd cooked in a tangy spicy sauce with minced pork..... 17.50</p> <p>Soft Bean Curd with baby shrimp..... 27.75</p> <p>Vegetable Duck Pie made with dried bean curd sheet, crispy fried, served with chinese pancake, scallions and hoisin sauce..... 17.50</p> <p>Soft Bean Curd Braised with mushrooms &amp; bamboo shoots..... 20.50</p> <p><b>From The River And The Sea</b></p> <p>Beijing Prawns large prawns marinated in egg white and sautéed in rice wine, gar- nished with sugar snap peas and water chestnuts..... 30.95</p> <p>Prawns With Garlic And Scallions * prawns sautéed with finely sliced bamboo shoots and scallions mixed with szechuan sauce..... 30.95</p> <p>Crispy Prawns With Xo Sauce * jumbo prawns coated with water chestnut flour, cooked till crispy, then sautéed in garlic, ginger, scallions, hot pepper and dried scallions, garnished with fresh broccoli..... 31.95</p> <p>Heavenly Sea Bass Fillet fresh sea bass fillets, water chestnuts and snow peas cooked in a rice wine sauce..... 30.95</p> <p>Crispy Wai Ole Sea Bass, Hunan Style * sea bass, deep fried till crispy, coated with hunan spicy sauce..... 30.95</p> <p>Whole Sea Bass Poached With Ginger &amp; Scallions whole sea bass poached in seafood broth when fish is cooked then transferred to a platter served with scal- lions and ginger, coriander and soy sauce.</p> <p>Lobster In Szechuan Or Black Bean Sauce * (in or out shell) chunks of maine lobster, simmered in lobster sauce with egg and black beans, or cooked in hot pepper sauce..... 31.25</p> <p>Crispy Scallops In Oyster Sauce tender scallops dipped in lotus flour and pan fried till crispy, served with chinese vegeta- bles..... 31.25</p> <p>Neptune's Net fresh lobster chunks, sliced spring scallops and sea bass fillet all sautéed together in a tasty wine sauce, served in a potato basket..... 35.95</p> <p>Ginger Lobster Over Crispy Angel Hair fresh chunks of maine lobster in the shell sautéed with succulent ginger and scallions served with a crispy angel hair.....</p> <p><b>Rice And Noodles</b></p> <p>Brown Rice..... 2.00</p> <p>Shrimp Fried Rice..... 19.50</p> <p>Chicken Fried Rice..... 17.95</p> <p>Young Chow Fried Rice..... 20.95</p> <p>Young Chow Lo Mein..... 22.95</p> <p>Young Chow Pan Fried Noodles..... 22.95</p> <p>Foo Chow Style Rice Noodles..... 23.95</p> <p>Vegetable Pan Fried Noodles..... 17.95</p> <p>Shanghai Style Sautéed Hand Made Noodles..... 17.95</p> <p>Singapore Style Rice Noodle With Curry..... 21.50</p> <p>Beef Chow Fun..... 20.50</p> <p>Chicken Chow Fun..... 18.95</p> <p>Fried Rice Can Be Cooked With Egg White Only, Ask Your Captain For Detail.</p> <p><b>Low Carb</b></p> <p>Hot And Sour Bean Curd * soup..... 9.25</p> <p>Grilled Sea Bass * served with vegetables szechuan sauce..... 30.95</p> <p>Prawns Sautéed with walnuts and sugar snap peas..... 30.95</p> <p>Tangy Spicy Grilled Fillet Mignon * 36.95</p>	<p>Steamed Sliced Chicken with vegetables..... 26.95</p> <p><b>Old Favorites</b> Foods From The 50's</p> <p>Sweet And Sour chicken or pork..... 26.95</p> <p>Prawns In Lobster Sauce..... 30.95</p> <p>Egg Foo Young pork or shrimp..... 26.95</p> <p>Chicken Chow Mein..... 26.95</p> <p>Steak Kew, Cantonese Style..... 36.95</p> <p><b>Take-Out Menu</b></p> <p><b>Hot Appetizers</b></p> <p>Vegetable Spring Roll (1)..... 4.50</p> <p>Spring Roll (1)..... 4.50</p> <p>Satay Grill Chicken (4)..... 11.95</p> <p>Shanghai Steamed Dumplings (4)..... 10.95</p> <p>Beijing Pan Fried Dumplings (4)..... 10.95</p> <p>Grilled Scallops (4)..... 14.95</p> <p>Szechuan Wonton (8) *..... 10.95</p> <p>Crispy Shrimp Balls (4)..... 13.95</p> <p>Chicken Soong..... 15.50</p> <p>Spicy Chicken Soong *..... 15.50</p> <p>Barbecue Spare Ribs..... 15.95</p> <p>Orange Pork..... 15.95</p> <p>Crispy Chicken Ball In Lemon Sauce (4)..... 12.50</p> <p>Soft Shell Crab.....</p> <p><b>Cold Appetizers</b></p> <p>Hot And Sour Cabbage *..... 9.25</p> <p>Szechuan Cucumber *..... 9.25</p> <p>Cold Noodle * with sesame paste..... 13.50</p> <p>Shanghai Bean Curd Puff..... 13.50</p> <p>Hunan Style Calamari *..... 13.95</p> <p>Hacked Chicken *..... 13.95</p> <p>Jelly Fish..... 13.95</p> <p>Cold Duck * with spicy hunan sauce..... 13.95</p> <p><b>Soups</b></p> <p>Wonton Soup Shanghai Style (thinner dough)..... 6.25</p> <p>Cantonese Wonton Soup..... 6.25</p> <p>Hot And Sour Soup *..... 6.25</p> <p>Velvet Chicken &amp; Indian Corn Soup..... 6.25</p> <p>Szechuan Bouillabaisse * seafood and sliced fish simmered in a tangy fish broth..... 10.95</p> <p><b>Shun Lee Low Carb</b></p> <p>Hot And Sour Bean Curd Soup *..... 6.25</p> <p>Grilled Sea Bass Served * with vegetables in szechuan sauce..... 22.95</p> <p>Prawns Sautéed with walnuts and sugar snap peas..... 22.95</p> <p>Tangy Spicy Grilled Fillet Mignon *..... 26.95</p> <p>Steamed Sliced Chicken with chinese vegetables..... 19.95</p> <p>Steamed Eggplant with garlic..... 14.95</p> <p>Whole Wheat Noodles with vegetables..... 14.95</p> <p>Grilled Chicken Breast with vegetables..... 20.95</p> <p>Steamed Lobster with noodles in garlic sauce..... 16.50</p> <p>Hunan Chicken *..... 16.50</p> <p>Sautéed Prawns * with garlic &amp; hot pep- pers..... 22.95</p> <p><b>From The Gardens</b></p> <p>Triple Fragrance sugar snap peas, lotus root and fresh water chestnuts lightly sautéed with ginger..... 14.25</p> <p>Buddha's Delight a mixture of fresh water chestnuts, chinese mushrooms, bamboo shoots, snowpeas, tree mushrooms, gingko nuts, chinese cabbage and carrots..... 14.25</p> <p>Dry Sautéed String Beans fresh string beans sautéed with minced garlic pickle..... 14.25</p> <p>Baby Eggplant, Szechuan Style * baby eggplant, fresh ginger, garlic and scallions delicately simmered in a spicy hunan sauce..... 14.25</p> <p>Broccoli Sautéed In Spicy Barbecue Sauce * fresh broccoli cooked in a spicy barbecue sauce..... 14.25</p>	<p>Lily In The Woods tender chinese cabbage heart and black mushrooms simmered in a light chicken broth, cooked until tender..... 15.50</p> <p><b>Meat</b></p> <p>Hunan Lamb * choice spring lamb with leeks and hot pepper sauce..... 19.95</p> <p>Rack Of Lamb, Szechuan Style four indi- vidual chops grilled with garlic and scallions, served with broccoli and carrots in a szechuan sauce..... 26.95</p> <p>Orange Beef * sliced fillet of beef fried until crisp, sautéed with hot and sweet preserved orange..... 26.95</p> <p>Fillet Mignon, Hunan Style * tender fillet mignon pan fried with garlic, scallions and hot pepper, served with chinese greens..... 26.95</p> <p>Beef With Sugar Snap Peas sliced fillet of beef, sugar snap peas, water chestnuts and bamboo shoots gently sautéed in oyster sauce..... 19.95</p> <p>Mandarin Steak * fillet mignon pan fried with onions served with delicious tangy sweet sauce..... 26.95</p> <p>Fillet Of Veal In Spicy Barbecue Sauce * sliced fillet of veal combined with fresh mushrooms in a spicy barbecue sauce..... 21.95</p> <p>Szechuan Pork * sliced tender pork with bamboo shoots, snow peas, black mush- rooms and water chestnuts, cooked in hot pepper sauce..... 16.95</p> <p>Roast Pork With Green Scallions sliced tender roast pork, sautéed with scallions and water chestnuts in chef's special sauce..... 16.95</p> <p><b>Poultry</b></p> <p>Chan - Do Chicken * chicken nuggets mari- nated with 5 spices, sautéed with ginger, hot pepper, garlic and scallions..... 16.75</p> <p>Chicken With Three Different Nuts chicken breast garnished with water chestnuts, bamboo shoots and snow peas, cooked in a brown sauce with sautéed walnuts, peanuts and cashew nuts..... 16.75</p> <p>Lemon Chicken chicken breast coated with egg batter and rolled in water chestnut flour then fried until crispy, served in a velvety lemon sauce..... 16.75</p> <p>Breast Of Chicken With Chinese Vegetables sliced spring chicken with black mushrooms, mixed with water chestnuts, bamboo shoots and crisp snow peas, deliciously seasoned and stir-fried in chef's secret sauce..... 16.75</p> <p>Slippery Chicken * thinly shredded breast of chicken stir-fried with ginger, hot pepper &amp; garlic in a brown sauce served with spinach..... 16.75</p> <p>Chicken With Broccoli In Brown Sauce sliced breast of chicken sautéed with fresh broccoli in brown sauce..... 16.75</p> <p>Braised Duck With Seasonal Vegetables boneless long island duckling steamed with peppercorn braised with honey and soy sauce, garnished with garden fresh vegetables..... half 27.95</p> <p>Orange Pressed Duck boneless duck steamed and shredded then press with walnuts and water chestnut flour oven cooked in high heat shower with orange sauce..... half 22.95</p> <p>Sliced Duckling With Young Ginger Root * tender sliced barbecued boneless duckling served with sweet young ginger root and hot pepper..... 20.95</p> <p>Crispy Smoked Duck long island duckling delicately smoked over camphor wood, then roasted till crisp..... 22.95</p> <p><b>Tofu Corner</b></p> <p>Bean Curd Home Style * with pork..... 15.95</p> <p>Shun Lee Bean Curd..... 15.95</p> <p>Mo-po Bean Curd * tender soybean curd cooked in a tangy spicy sauce with minced pork..... 14.25</p> <p>Vegetable Duck Pie made with dried bean curd sheet, crispy fried, served with chi- nese pancake, scallions and hoisin sauce..... 15.50</p> <p>Braised Bean Curd with mushrooms &amp; bamboo shoots..... 15.95</p>	<p><b>From The River And The Sea</b></p> <p>Beijing Prawns large prawns marinated in egg white and sautéed in rice wine, gar- nished with sugar snap peas and fresh water chestnuts..... 22.95</p> <p>Prawns With Garlic And Scallions * prawns sautéed with finely sliced bam- boo shoots and scallions mixed in a szechuan sauce..... 22.95</p> <p>Heavenly Sea Bass Fillet fresh sea bass fillets, water chestnuts and snow peas cooked in a rice wine sauce..... 22.95</p> <p>Crispy Seabass Hunan Style * sea bass, deep fried until crispy, coated with a hunan spicy sauce..... 22.95</p> <p>Crispy Scallops In Oyster Sauce tender scallops dipped in lotus flour and pan fried till crispy, served with chinese vegeta- bles..... 22.50</p> <p>Neptune's Net fresh lobster chunks, sliced spring scallops and fresh bass all sautéed together in a tasty wine sauce, served in a potato basket..... 27.95</p> <p><b>Old Favorites</b> Foods From The 50's</p> <p>Sweet And Sour Pork..... 16.95</p> <p>Prawns In Lobster Sauce..... 22.95</p> <p>Shrimp Egg Foo Young..... 20.95</p> <p>Pork Egg Foo Young..... 16.95</p> <p>Chicken Chow Mein..... 16.95</p> <p>Steak Kew, Cantonese Style..... 26.95</p> <p><b>Rice And Noodles</b></p> <p>Brown Rice..... 1.50</p> <p>Shrimp Fried Rice..... 13.95</p> <p>Chicken Fried Rice..... 13.50</p> <p>Pork Fried Rice..... 13.50</p> <p>Young Chow Fried Rice..... 16.50</p> <p>Pork Lo Mein..... 13.50</p> <p>Young Chow Lo Mein..... 16.50</p> <p>Young Chow Pan Fried Noodles..... 17.95</p> <p>Vegetable Pan Fried Noodles..... 15.50</p> <p>Foo Chow Style Rice Noodles..... 16.50</p> <p>Shanghai Style Sautéed Hand Made Noodles..... 15.95</p> <p>Singapore Style Rice Noodle * with curry..... 16.95</p> <p>Beef Chow Fun..... 16.95</p> <p>Chicken Chow Fun..... 15.95</p> <p><b>Hot And Spicy.</b></p> <p><b>Shun Lee Specialties</b></p> <p>Beijing Duck a young seasoned duckling slowly grilled until crispy and golden the delicate skin is first sliced, and then the meat is carved separately, served with homemade crepes, spring onion brushes and hoisin sauce..... 39.00</p> <p>Sweetbreads With Black Mushrooms * chunks of fresh sweetbreads stir-fried with scallions, black mushrooms and water chestnuts in a hot peppery szechuan sauce..... 21.95</p> <p>Dry Sautéed Shredded Crispy Beef shredded beef sautéed until crispy served in a tangy spicy sauce..... 21.95</p> <p>Grand Marnier Prawns jumbo prawns coated with water chestnut flour, cooked until crispy, then sautéed in a grand marnier sauce, served with broccoli and ses- ame seeds..... 22.95</p> <p>Prawns In Xo Sauce * jumbo prawns coated with water chestnuts flour, cooked till crispy, then sautéed in garlic, ginger, scallions, hot pepper and dried scallions, garnish with fresh broccoli..... 22.95</p> <p>Red Cooked Short Ribs, Hang Chow Style 4 large short ribs braised with sweet soy and rocky candy, then stewed in red wine sauce it is authentic, served with spinach..... 27.95</p> <p>Baked Lobster Cantonese Style chunks of maine lobster (in shell) baked with ginger, scallions, black beans, minced pork sim- mered in soy sauce and rice wine..... 27.95</p> <p>Lion's Head With Vegetables typical fam- ily style dish tender chopped lean pork shaped like a lion's head, slowly cooked for 1 hour in a casserole and served with chinese cabbage..... 22.95</p>	<p>Ants Climb On Tree * fine minced of beef fillet stir-fried with cellophane noodles in spicy garlic sauce garnish with greens..... 22.95</p> <p>Fillet Of Sea Bass Braised In Hot Bean Sauce * sea bass fillets pan roast with ginger, garlic, scallions, then simmered in brown sauce made of szechuan hot spicy beans..... 22.95</p> <p>Braised Sea Bass With Scallions fresh sea bass fillets, sautéed with scallions and water chestnuts in chef's special sauce..... 22.95</p> <p>Alligator Szechuan Style * crispy chunks of tender alligator simmered in hot spicy sauce (low fat and delicious), try it. 22.95</p> <p><b>Beverages</b></p> <p>San Pelegrino Evian..... 5.00</p> <p>Assorted Sodas Or Ice Tea..... 2.50</p> <p>Imported Or Domestic Beers..... 2.50</p> <p><b>Dessert</b></p> <p>Fresh Pineapple..... (per person) 27.95</p> <p>Almond Tofu shower with fresh fruits..... 7.50</p> <p>Traditional Cheese Cake..... 7.95</p> <p>Hot Chocolate Cake liquid chocolate encased in warm chocolate sponge..... 7.95</p> <p>Tiramisu, mascarpone cheese, lady fingers, light cream and espresso..... 7.95</p> <p>Black &amp; White Chocolate Mousse..... 7.95</p> <p>Sour Cream Walnut Apple Pie..... 7.95</p> <p>Fresh Hawaiian Pineapple..... 5.75</p> <p>Lychee Nuts..... 5.75</p> <p>Ice Creams &amp; Sorbet..... 6.95</p> <p>Complementary with 1 Can of Soda</p> <p><b>Special Set Dinner \$26.95</b> Choice Of Appetizer or Soup, Per Person</p> <p><b>Appetizer</b></p> <p>Spring Roll..... Barbecued Spare Ribs (2)..... Steamed Or Fried Dumplings (2)..... Fried Shrimp Balls (2)..... Chicken Soong..... Grilled Scallops (2).....</p> <p><b>Soups</b></p> <p>Shun Lee Wonton Soup..... Hot And Sour Soup *..... Sizzling Rice Soup chicken or shrimp.....</p> <p><b>Entrees</b> Choice One Of The.</p> <p>Mo - Shu Pork With Chinese Crepes..... Beef with hoisin sauce..... Shrimp Szechuan *..... Heavenly Fish Fillet..... Amazing Chicken *..... Lake Tung Ting Shrimp..... Lemon Chicken..... Chicken * with peanuts..... Chicken with chinese vegetables..... Shrimp with lobster sauce..... Chicken with chinese vegetables..... Szechuan Pork *..... Beef with snow peas..... Pork Lo Mein..... Young Chow Fried Rice..... Young Chow Pan Fried Noodles..... Baby Eggplant Szechuan Style *..... Dry Sautéed String Beans.....</p> <p><b>Desserts</b></p> <p>Fresh Pineapple complementary with 1 can of soda..... (per person) 27.95</p>
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