

頭 盆
APPETIZER
前菜

- | | | | |
|---------|-----|---|---------|
| 麗晶拼盤 | 1. | LEGEND Platter w/Abalone, Jelly Fish, Scallop, Sea Cucumber & Shrimp Ball | \$32.00 |
| | | 鮑、クラゲ、貝柱、なまこ、蝦ボールの盛り合わせ | |
| 鷄絲海蜆沙律 | 2. | Chinese Chicken Salad with Jelly Fish | \$13.95 |
| | | 鶏肉の千切りとクラゲの盛り合わせ | |
| 鮮什果大蝦沙律 | 3. | Shrimp Salad with Fresh Mixed Fruits | \$19.95 |
| | | フレッシュミックスフルーツと蝦のサラダ | |
| 燒味拼盤 | 4. | Assorted Meat Platter | \$23.95 |
| | | ローストミート盛り合わせ | |
| 錦綉蝦丸 | 5. | Fried Shrimp Ball with Tangerine Sauce | \$13.95 |
| | | 蝦ボールのフライ | |
| 醉 鷄 | 6. | Drunken Chicken | \$ 9.95 |
| | | 酔っぱらい鷄 | |
| 醉 蜆 | 7. | Cooked Clam with Wine | \$13.95 |
| | | 蛤のワイン蒸し | |
| 椒鹽魷魚 | 8. | Deep Fried Sliced Squid with Spicy Salt | \$ 9.95 |
| | | 烏賊フライ胡椒味 | |
| 炸 春 卷 | 9. | Deep Fried Crispy Spring Rolls | \$ 8.95 |
| | | 春卷 | |
| 百花釀蟹鉗 | 10. | Deep Fried Crab Claw Stuffed w/Minced Shrimp (Two) | \$12.95 |
| | | 蝦のすり身詰め蟹爪フライ | |
| 海蜆拼燻蹄 | 11. | Jelly Fish and Sliced Pork Hock | \$12.95 |
| | | クラゲとスパイシーホーク | |

羹 湯	SOUP	スープ
-----	------	-----

- | | | | |
|---------|-----|---|---------|
| 蟹肉魚肚羹 | 12. | Crab Meat and Fish Maw Soup | \$15.95 |
| | | 魚の内臓と蟹のスープ | |
| 鮑參魚肚羹 | 13. | Abalone-Like Shell Fish/Sea Cucumber/Fish Maw/Fish Stripes Soup | \$15.95 |
| | | ロコ貝(鮑もどき)・ナマコ・魚の内臓スープ | |
| 麗晶一品羹 | 14. | LEGEND Tofu Soup with Assorted Seafood | \$12.95 |
| | | シーフードと豆腐のスープ | |
| 鳳凰瑶柱羹 | 15. | Conpoy Thick Soup | \$12.95 |
| | | 干し貝柱のスープ | |
| 瑶柱會冬茸 | 16. | Conpoy Thick Soup with Mashed Melon | \$12.95 |
| | | 干し貝柱と冬瓜のスープ | |
| 香茜魚肚牛肉羹 | 17. | Fish Maw and Minced Beef Soup with Parsley | \$12.95 |
| | | 魚の胃袋と牛ひき肉のスープ | |
| 鷄茸粟米羹 | 18. | Creamed Corn Soup with Minced Chicken | \$10.95 |
| | | 鶏挽き肉入りユーンクリームスープ | |
| 八寶瓜粒湯 | 19. | Assorted Meat with Diced Winter Melon Soup | \$10.95 |
| | | 冬瓜と数種ミー入りスープ | |
| 酸辣湯 | 20. | Spicy Hot and Sour Soup | \$10.95 |
| | | 辛くて酸っぱいスープ | |

猪 肉
PORK
豚肉

- | | | | |
|-------|-----|--|---------|
| 京都肉排 | 21. | Deep Fried Spare Ribs with Garlic and Supreme Sauce..... | \$10.95 |
| | | ニンニクと特別ソースのフライドスベアリブ | |
| 中式猪扒 | 22. | Braised Pork Chop Chinese Style..... | \$10.95 |
| | | 中国風豚肉やわらか煮 | |
| 椒鹽肉排 | 23. | Deep Fried Pork Chop with Pepper Salt | \$10.95 |
| | | フライドポークチョップ胡椒味 | |
| 蒜茸肉排 | 24. | Baked Pork Chop with Garlic | \$10.95 |
| | | にんにく味ポークチョップ | |
| 木 須 肉 | 25. | Moo Shu Pork with Wrappers | \$10.95 |
| | | 豚肉と野菜炒めの巻き物 | |
| 咕 嚕 肉 | 26. | Sweet and Sour Pork | \$10.95 |
| | | 酢豚 | |
| 魚香肉絲茄 | 27. | Shredded Pork and Eggplant with Spicy Sauce..... | \$10.95 |
| | | 茄子と豚肉千切りのスパイシーソース | |

牛 肉
BEEF
ビーフ

- | | | | |
|---------|-----|---|---------|
| 鐵板沙茶 牛柳 | 28. | Skewered Tenderloin w/Satay Sauce on Sizzling Platter | \$13.95 |
| | | 牛肉串焼きとサテソース | |
| 鐵板黑椒牛柳 | 29. | Black Pepper Tenderloin on Sizzling Platter | \$13.95 |
| | | 黒胡椒牛肉の鐵板焼き | |
| 中式駒牛柳 | 30. | Braised Tenderloin Chinese Style | \$12.95 |
| | | 中華風牛肉やわらか煮 | |
| 蠔油炒牛肉 | 31. | Stir Fried Sliced Beef with Oyster Sauce | \$10.95 |
| | | 牛肉のオイスターソース炒め | |
| 沙茶炒牛肉 | 32. | Stir Fried Sliced Beef with Satay Sauce | \$10.95 |
| | | 牛肉のサテソース 炒め | |
| 牛 腩 煲 | 33. | Casserole Stewed Beef Brisket with Lettuce | \$12.95 |
| | | 牛胸肉とかぶらの煮込み | |
| 鐵板薑蔥牛肉 | 34. | Sauteed Sliced Beef w/Ginger & Green Onion on Sizzling Platter..... | \$13.95 |
| | | 牛肉ねぎ生姜風味鐵板焼き | |
| 紅燒牛柳絲 | 35. | Braised Shredded Beef Tenderloin | \$12.95 |
| | | 千切り牛肉の柔らか煮 | |
| 鉢酒牛柳粒 | 36. | Sauteed Diced Beef Tenderloin in Wok | \$12.95 |
| | | サイユロステーキ | |

海 鮮
SEAFOOD
シーフード

- | | | | |
|--------|-----|--|----------|
| 上湯焗龍蝦 | 37. | Live lobster with Supreme Sauce | Seasonal |
| | | ロブスター特別 ソース炒め | |
| 黑椒牛油龍蝦 | 38. | Baked Live Lobster with Butter and Black Pepper..... | Seasonal |
| | | ロブスターのバター焼き | |
| 椒鹽焗肉蟹 | 39. | Baked Live Crab with Spicy Salt | Seasonal |
| | | 蟹の鹽胡椒焼き | |
| 薑葱焗肉蟹 | 40. | Baked Live Crab with Ginger and Green Onion | Seasonal |
| | | 蟹のねぎ 生姜焼き | |
| 台山炒肉蟹 | 41. | Stir Fried Live Crab | Seasonal |
| | | 蟹の黒大豆ソース炒め | |
| 清蒸海上鮮 | 42. | Steamed Fresh Fish..... | Seasonal |
| | | 蒸し魚(まるごと) | |
| 菜胆北菇鮑片 | 43. | Braised Sliced Abalone with Cabbage Heart & Black Mushroom.. | Seasonal |
| | | 鮑と椎茸の蒸し煮 | |
| 鵲巢蝦球 | 44. | Stir Fried Prawns in Taro Basket | \$15.95 |
| | | 蝦ボールフライのタロ芋バスケット入り | |
| 鵲巢海中鮮 | 45. | Sauteed Seafood in Taro Baket | \$15.95 |
| | | 魚貝炒めのタロ芋バスケット入り | |
| 油泡石斑球 | 46. | Sauteed Sea Bass Fillet | \$13.95 |
| | | スズキのスイレソテー | |
| 牛油焗魚柳 | 47. | Baked Fish Fillet with Butter Sauce | \$13.95 |
| | | 白身魚のバター焼き | |
| 椒鹽海蝦 | 48. | Deep Fried Shrimp with Spicy Salt(1/2 Pound) | \$13.95 |
| | | 蝦唐揚げ鹽胡椒味 | |
| 椒鹽蝦球 | 49. | Stir Fried Prawns with Spicy Salt..... | \$15.95 |
| | | 蝦ボールの鹽胡椒味 | |
| 蜜桃蝦球 | 50. | Stir Fried Prawns with Walnut and Honey | \$15.95 |
| | | 蝦のソテーとクルミの蜜煮 | |

清炒蝦球	51.	Sauteed Prawns	\$15.95
		蝦のソテー	
四川蝦球	52.	Sauteed Prawns Szechuan Style	\$15.95
		蝦ボールの四川風炒め	
碧綠蝦球	53.	Stir Fried Prawns with Seasonal Vegetable	\$13.95
		蝦と野菜炒め	
咕嚕蝦球	54.	Sweet and Sour Prawns	\$13.95
		スイートサワーシュリンプ	
宮保蝦球	55.	Stir Fried Prawns in Hot Spicy Sauce	\$13.95
		蝦とピーナッツのスパイシーソース炒め	
酥炸生蠔	56.	Deep Fried Oyster	\$13.95
		牡蠣フライ	
薑蔥焗生蠔	57.	Braised Oyster with Ginger and Green Onion	\$13.95
		牡蠣のねぎ生姜風味	
魚香焗生蠔	58.	Braised Oyster with Spicy Sauce	\$13.95
		牡蠣のスパイシーソース煮	
四川帶子	59.	Sauteed Scallop Szechuan Style	\$15.95
		貝柱の四川風煮	
蘭花炒帶子	60.	Stir Fried Scallop with Broccoli	\$15.95
		ブロッコリーと貝柱炒め	
蝦子燒海參	61.	Braised Sea Cucumber with Shrimp Roe	\$21.95
		なまこと蝦子煮	
雙菇燴海參	62.	Braised Sea Cucumber with Black Mushroom & Bamboo Shoot	\$19.95
		なまこのブラウンソース煮	
豉椒大蜆	63.	Sauteed Fresh Clams with Black Bean Sauce	\$13.95
		蛤の大豆ソース炒め	
海鮮辣煲	64.	Casserole Assorted Seafoof with Spicy Sauce	\$13.95
		魚貝類のスパイシーソース煮込み	
XO醬海鮮煲	65.	Casserole Assorted Seafoof with X.O. Spicy Sauce	\$15.95
		魚貝類のX.O.スパイシーソース煮込み	

鷄 鴨 **POULTRY** 鷄と鴨

- | | | | |
|---------|-----|--|----------------|
| 八寶全鴨 | 66. | Stuffed Duck (Advance Order) | \$45.00 |
| | | 詰め物入り鴨 (予約注文) | |
| 北京填鴨 | 67. | Peking Duck with Buns | (Whole)\$40.00 |
| | | ペキンダック | |
| 掛爐燒鴨 | 68. | Roast Duck | (Half)\$15.95 |
| | | ローストダック | |
| 薑蔥霸王走地雞 | 69. | Scalded Free Ranch Chicken with Ginger and Green Onion | (Half)\$15.95 |
| | | ねぎ生姜風味鶏蒸し煮 | |
| 菜胆上湯走地雞 | 70. | Steamed Free Ranch Chicken with Vegetable | (Half)\$15.95 |
| | | ボイルドチキン | |
| 當紅炸子雞 | 71. | Deep Fried Crispy Chicken | (Half)\$12.95 |
| | | 鶏の唐揚げ | |
| 鐵板豆豉雞 | 72. | Stir Fried Chicken with Black Bean on Sizzling Platter | \$12.95 |
| | | 鶏の大豆ソース鐵板焼き | |
| 貴妃走地雞 | 73. | Spiced Sauce Free Range Chicken | (Half)\$15.95 |
| | | フリーレンジ (放し飼い) チキンのスパイス・ソース | |
| 茶香雞 | 74. | Smoked Tea Leaf Chicken | (Half)\$15.95 |
| | | 茶葉に燻して揚げたチキン | |
| 百花雞 | 75. | Deep Fried Chicken Stuffed with Minced Shrimp | \$45.00 |
| | | 蝦すり身詰めフライドチキン (予約注文) | |
| 鵲巢龍鳳球 | 76. | Stir Fried Chicken and Prawns in Taro Basket | \$15.95 |
| | | 蝦と鶏炒めのタロ芋バスケット入り | |
| 鷄松生菜包 | 77. | Stir Fried Minced Chicken with Lettuce Wraps | \$13.95 |
| | | 鶏挽き肉炒め (レタス巻き) | |
| 金醬爆鷄絲 | 78. | Stir Fried Shredded Chicken with Spicy Sauce | \$10.95 |
| | | 千切り鶏肉のスパイシーソース炒め | |
| 官保炒鷄丁 | 79. | Stir Fried Diced Chicken with Hot Spicy Sauce | \$10.95 |
| | | クンパオチキン | |
| 合桃炒鷄丁 | 80. | Sautéed Diced Chicken with Walnuts | \$10.95 |
| | | 角切り鶏肉とクルミのソテー | |
| 酥炸檸檬鷄條 | 81. | Deep Fried Chicken with Lemon Sauce | \$10.95 |
| | | レモンチキン | |

時蔬豆腐
VEGETABLE/TOFU
豆腐と野菜料理

- | | | | |
|-----------------------|-----|--|---------|
| 琵琶豆腐扒菠菜 | 82. | Deep Fired Tofu Mixed w/Minced Shrimp & Braised with Spinach | \$13.95 |
| 蝦のすり身入り揚げ豆腐とほうれん草のソテー | | | |
| 百花釀北菇 | 83. | Steamed Black Mushroom Stuffed with Minced Shrimp..... | \$15.95 |
| 蝦すり身詰め蒸し椎茸 | | | |
| 腿茸百花豆腐 | 84. | Tofu Stuffed with Minced Shrimp and Ham | \$15.95 |
| 豆腐の蝦詰め蒸し物 | | | |
| 豉汁帶子蒸豆腐 | 85. | Steamed Tofu with Scallop in Black Bean Sauce | \$15.95 |
| 貝柱と豆腐の大豆ソース蒸し | | | |
| 咸魚鷄粒豆腐煲 | 86. | Casserole Diced Chicken with Tofu and Salted Fish | \$13.95 |
| 魚鹽漬けと、豆腐、角切り鶏肉の煮込み | | | |
| 蟹肉扒芥蘭 | 87. | Braised Chinese Broccoli with Crab Meat..... | \$15.95 |
| カニ肉と中華ブロッコリーの炒め煮 | | | |
| 北菇扒菜膽 | 88. | Braised Black Mushroom with Lettuce Heart | \$11.95 |
| 椎茸と野菜の煮込み | | | |
| 甫魚炒芥蘭 | 89. | Stir Fried Chinese Broccoli with Dried Flounder | \$12.95 |
| 干し平目と中華ブロッコリー炒め | | | |
| 羅漢扒上素 | 90. | Braised Assorted Vegetables..... | \$10.95 |
| 野菜炒め | | | |
| 椒絲腐乳通菜 | 91. | Stir Fried Ong Choy with Shredded Pepper & Preserved Bear Curd | \$10.95 |
| 發酵させた豆腐とトンチョイの炒め物 | | | |
| 瑤柱扒時蔬 | 92. | Braised Seasonal Vegetable with Dried Scallop | \$13.95 |
| 貝柱と野菜の炒め煮 | | | |
| 清炒菜遠 | 93. | Stir Fried Seasonal Vegetable..... | \$10.95 |
| 旬の野菜炒め | | | |
| 蒜茸菠菜 | 94. | Stir Fried Spinach with Garlic | \$10.95 |
| ほうれん草のソテー | | | |
| 麻婆豆腐 | 95. | Diced Tofu and/Minced Pork with Hot Spicy Sauce | \$10.95 |
| マーボー豆腐 | | | |
| 咸魚鷄粒蒸乳酪 | 96. | Double Broiled Milk with Diced Chicken and salted Fish | \$13.95 |
| 魚鹽漬けと、角切り鶏肉のミルク煮 | | | |
| 蝦子鷄粒扒豆腐 | 97. | Braised Tofu with Diced Chicken and Shrimp Roe | \$13.95 |
| 豆腐と蝦の卵煮物 | | | |
| 三蝦蒸豆腐 | 98. | Steamed Tofu with Shrimp, Shrimp Roe and Shrimp Sauce | \$13.95 |
| 蝦と、蝦の卵、蝦ソース入り蒸し豆腐 | | | |
| 荷香蒸豆腐 | 99. | Steamed Tofu with Assorted Meat & Seafoof in Lotus Leaf..... | \$13.95 |
| 蓮の葉でくるんだ蒸し豆腐 | | | |

粉 麵 類
FUNN/NOODLE/RICE
御飯と面類

- | | | | |
|-------------|------|---|---------------------|
| 麗 晶 炒 麵 | 100. | LEGEND Pan Fried Noodle with Seafood.....
<small>シーフードやきそば</small> | \$11.95 |
| 蝦 球 炒 麵 | 101. | Pan Fried Noodle with Shrimp
<small>蝦焼きそば</small> | \$11.95 |
| 八 珍 炒 麵 | 102. | Pan Fried Noodle with Assorted Meats
<small>五目やきそば</small> | \$11.95 |
| 肉 絲 炒 麵 | 103. | Pan Fried Noodle with Shredded Pork.....
<small>豚肉やきそば</small> | \$10.95 |
| 牛 肉 炒 麵 | 104. | Pan Fried Noodle with Beef
<small>牛肉焼きそば</small> | \$10.95 |
| 炒 貴 刁 | 105. | Malaysian Style Chow Funn.....
<small>マレーシア風焼ききし麵</small> | \$10.95 |
| 豉 椒 牛 河 | 106. | Stir Fried Look Funn with Beef and Black Bean Sauce.....
<small>牛肉入り焼ききし麵 黒大豆ソース</small> | \$10.95 |
| 干 炒 牛 河 | 107. | Stir Fried Look Funn with Beef
<small>牛肉入り焼ききし麵</small> | \$10.95 |
| 潮 州 炒 河 | 108. | Pan Fried Look Funn, Chiu Chow Style
<small>潮州風焼ききし麵</small> | \$11.95 |
| 什 錦 炒 拉 麵 | 109. | Stir Fried Thick Noodle with Assorted Meat & Seafood
<small>魚貝、にく入り 焼きうどん</small> | \$11.95 |
| 上 海 粗 炒 麵 | 110. | Pan Fried Thick Noodle, Shanghai Style.....
<small>上海風焼きうどん</small> | \$11.95 |
| 厦 門 米 粉 | 111. | Stir Fried Rice Noodle, Amoy Style
<small>アモイ風焼きビーフン</small> | \$10.95 |
| 星 洲 炒 米 粉 | 112. | Stir Fried Rice Noodle Singapore Style.....
<small>シンガポール風ビーフン</small> | \$10.95 |
| 鶯 鶯 炒 飯 | 113. | Fried Rice with Shrimp & Diced Chicken in White & Tomato Sauce.....
<small>クリームとトマトソースがけ 蝦と角切り 鶏肉チャーハン</small> | \$13.95 |
| 揚 州 炒 飯 | 114. | Fried Rice, Yong Chow Style
<small>揚州スタイル炒飯 (五目炒飯)</small> | \$10.95 |
| 咸 魚 鷄 粒 炒 飯 | 115. | Fried Rice with Salted Fish and Diced Chicken.....
<small>鶏と鹽漬け魚の炒飯</small> | \$11.95 |
| 福 建 炒 飯 | 116. | Fried Rice, Fool Kin Style.....
<small>福建スタイル炒飯 (めんかけ炒飯)</small> | \$13.95 |
| 揚 州 窩 麵 | 117. | Wor Mein, Yong Chow Style
<small>揚州風ラーメン (五目ラーメン)</small> | \$16.95 |
| 蟹 肉 干 燒 伊 麵 | 118. | Braised E-Mein with Crab Meat.....
<small>蟹入り炒め卵麵</small> | \$13.95 |
| 鷄 絲 干 燒 伊 麵 | 119. | Braised E-Mein with Shredded Chicken
<small>鶏肉入り炒め卵麵</small> | \$12.95 |
| 蝦 球 湯 麵 | 120. | Noodle in Soup with Shrimp.....
<small>蝦ボール入りスープ麵</small> | \$11.95 |
| 絲 苗 白 飯 | 121. | Steamed Rice.....
<small>ご飯 (一入前)</small> | (Each Bowl!) \$1.50 |

晚市粉、面、飯每碗加一元 A Surcharge of \$1.00 on Funn/Noodle/Rice will be added at Dinner Hour