

## FIRST COURSE

HORS D'OEUVRES

<b>CRAB CLAW</b>	<b>14.50</b> ea	<b>PRAWN TOAST WITH GAMBEI</b>	<b>22.50</b>
<b>FRESH SCALLOP ON THE SHELL</b>	<b>16.00</b> ea	<b>SALT &amp; PEPPER PRAWNS</b>	<b>28.50</b>
* <b>CHICKEN SATAY</b> original recipe	<b>11.50</b> ea	<b>GLAZED PRAWNS WITH WALNUTS</b>	<b>29.50</b>
<b>SQUAB WITH LETTUCE</b> vegetarian available	<b>26.50</b>	<b>MINCED BEEF PANCAKE</b>	<b>19.50</b>
Diced chicken and vegetable		<b>SHRIMP ROLL</b>	<b>20.50</b>
<b>SCALLION PANCAKE</b>	<b>18.50</b>	<b>GAMBEI WITH GOODIES</b> walnuts and lotus roots	<b>18.50</b>
<b>CHICKEN CURRY PUFF</b>	<b>18.50</b>	<b>MR CHOW SPARERIBS</b>	<b>22.50</b>
Pastry puff filled with chicken curry			
* <b>TURNIP PUFF</b> with ham	<b>18.50</b>		

PASTA

<b>LOBSTER SHUMAI</b>	<b>25.00</b>	<b>MR CHOW NOODLES</b> vegetarian available	<b>24.50</b>
<b>POT STICKERS</b> a classic from Beijing	<b>18.50</b>	The classic handmade Beijing noodles	
Vegetarian available		Mr Chow introduced to the West in 1968	
<b>WATER DUMPLINGS</b> for celebration	<b>18.50</b>	<b>VERMICELLI WITH LOBSTER</b>	<b>28.50</b>
<b>JADE WATER DUMPLINGS</b>	<b>18.50</b>	* <b>SQUID INK RICE NOODLES</b> black ink	<b>28.50</b>
<b>THE BOX</b> traditional Beijing meat dumplings	<b>18.50</b>	<b>FRESH CLAM WITH RICE CAKE</b>	<b>26.50</b>
<b>SHANGHAI LITTLE DRAGON</b>	<b>19.50</b>	With shepherd's purse	
Classic steamed soup dumplings			

SOUP

<b>CORN &amp; CRABMEAT SOUP</b>	<b>22.50</b>	<b>SHARK'S FIN SOUP</b> imitation	<b>26.50</b>
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## SEMI PRIX FIXE

Whole table served family style { Min. 2 guests }  
Balanced and harmonious dinner from the Sky, Land and Sea  
Served with Vegetables and Sautéed Rice

<p><b>CLASSIC</b> \$74 per person Two course dinner</p>	<p><b>MR CHOW</b> \$78 per person Two course dinner Choice of: Fresh Crab, Fiery Beef or Steamed Sea Bass Additional \$6 per person with Fresh Lobster, Ma Mignon or Fresh Whole Fish</p>	<p><b>BEIJING DUCK</b> \$86 per person { Min. 3 guests } Three course dinner Roasted to order in authentic Beijing Duck oven for 40 min.</p>
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## OF COURSE

FROM THE SEA

<b>FRESH WHOLE FISH</b> { Min. 3 guests }	<b>M.P.</b>	<b>FRESH LIVE LOBSTER</b> 3 ways	<b>M.P.</b>
<b>DRUNKEN FISH</b> fillet poached in wine	<b>46.00</b>	* <b>GREEN PRAWNS</b>	<b>44.50</b>
<b>STEAMED SEA BASS</b> served with ginger and cilantro	<b>51.50</b>	Famed portrait "Mr. Chow as Green Prawn" by Keith Haring	
<b>EMPEROR'S CRAB</b>	<b>44.50</b>	<b>WHITE PRAWNS</b> folded into a cloud of egg whites	<b>44.50</b>
Once upon a time an Emperor of China insisted on having fresh crab out of season. Therefore we use sea bass...		<b>NINE SEASONS PRAWNS</b>	<b>44.50</b>
* <b>DRESSED DUNGENESS CRAB</b>	<b>51.50</b>	With water chestnuts	
Off the shell folded into a cloud of egg whites		* <b>WITH THREE</b>	<b>46.50</b>
<b>SQUID IN XO SAUCE</b> sautéed with asparagus	<b>42.50</b>	Prawns, chicken, calves liver and sea mushroom sautéed in wine	

FROM THE SKY

<b>BEIJING CHICKEN</b> with walnuts	<b>42.50</b>	<b>VELVET CHICKEN</b> gentle with a hint of fresh chili	<b>42.50</b>
<b>CHICKEN JOANNA</b>	<b>42.50</b>	<b>GAMBLERS DUCK</b> tender and crispy	<b>48.00</b>
Chicken breast sautéed with wine and garlic		Served with steamed pancakes and plum sauce	

FROM THE LAND

* <b>MA MIGNON</b> filet mignon	<b>54.00</b>	<b>PORK WITH SWEET POTATO</b>	<b>42.50</b>
Tender and delicious - our recipe since 1975		<b>SPICY PORK WITH CHILI</b>	<b>43.50</b>
<b>FIERY BEEF</b> filet mignon	<b>49.50</b>	<b>SWEET &amp; SOUR PORK</b>	<b>43.50</b>
<b>CRISPY BEEF</b> citrus flavor	<b>46.00</b>	<b>LAMB WITH SPRING ONION</b>	<b>44.50</b>
<b>BEEF WITH OYSTER SAUCE</b>	<b>48.50</b>	<b>LAMB SHANK</b> on the bone	<b>49.50</b>
<b>BEEF WITH SHEPHERD'S PURSE</b>	<b>49.50</b>	<b>TOFU CASSEROLE</b> with vermicelli noodles	<b>42.50</b>

VEGETABLE & RICE

## \$9.50 PER PERSON

{ Min. order for 2 guests }

<b>SAUTÉED BABY BOK CHOY</b>	<b>FOUR COLOR CAULIFLOWER</b>
<b>FRESH FOUR</b> fresh yellow chives and asparagus	<b>QUARTET OF EXOTIC MUSHROOMS</b>
<b>LILY BULB WITH MOUNTAIN YAM</b>	Fresh seasonal mushrooms with fresh bamboo shoots
<b>MIXED VEGETABLES</b>	<b>STRING BEANS WITH XO SAUCE</b>
<b>SAUTÉED BROWN RICE WITH MUSHROOMS</b>	<b>STEAMED OR SAUTÉED RICE</b>

Private room available  
\* Specialty of the house

Minimum charge per person \$40