

# 2019 New menu

## Appetizer 頭檔

1. Combination Platter 慧膳拼盤\$14.99 (L) \$7.99 (S)  
(Soybean Sheet, BBQ Pork, Tofu, Sweet & Sour Wheat Gluten 素鵝、素叉燒、豆乾、甜酸麵根)
2. Steamed Dumpling 素水餃\$6.99
3. Fried Spring Roll 炸春卷(3pcs)\$3.99
4. Samosa- Fried Curry Potato 咖哩角(5pc)\$7.99
5. Fragrant Crispy Chicken 鹽酥雞\$8.99
6. Chicken Nuggets炸雞塊 (6pcs)\$8.99
7. Drumstick w/Sweet & Sour Sauce小雞腿 (4pcs)\$8.99
8. Fried Taro Cake荔芋酥餅 (6pcs)\$8.99
9. Spicy Wonton 紅油炒手 (8 pc) \$7.99
10. Salt & Pepper Fried Pumpkin 椒鹽南瓜\$9.99
- \*\*\*11. Crispy Tofu w/ Salt & Chilli Peppers 椒鹽豆腐粒\$7.99
12. Golden Basket 炸寶藍\$18.99  
Deep fried Vegetables Tempura, Veggie Nugget, Crispy Chicken & Won Ton
13. Fried Won Ton 炸雲吞 (8pcs)\$5.99
- \*\*\*14. Veggie Sticky Rice Dumplings 素粽\$6.00
15. Veggie Duck 素鵝\$6.99

## Soup 湯類 (S) For 2-3 People (L) For 4-6 People

16. Veggie Shark's Fin Soup 慧膳素翅 \$9.99 (S) \$14.99(L)
17. Hot & Sour Soup 酸辣湯 \$8.99 (S) \$10.99 (L)
18. Hot and Sour Soup w/ Won Ton (4pcs / 8pcs)酸辣雲吞湯 \$9.99 (S) \$12.99 (L)
19. Won Ton Soup 雲吞湯\$8.99 (S) \$11.99(L) w/ Vegetables and Mushroom (6pcs / 10pcs)
- \*\*20. Sweet Corn w/ Tofu Soup 粟米豆腐湯 \$8.99 (S) \$10.99 (L)
- \*\*21. Thai Style Tom Yum Soup 冬陰功湯 \$8.99 (S) \$10.99 (L)
- \*\*\*22. Vegetable Tofu Soup 四季平安\$8.99 (S) \$10.99 (L) (Tofu, Mushroom, Pumpkin , Vegetables)
- \*\*\*23. Reishi Medicine Soup 靈芝養生藥材湯 \$9.99 (S) \$14.99 (L)  
(Reishi, Huai Shan, Jizi, Dang Seng, Bei Qi, Hong Zhao and more靈芝、淮山、杞子、黨參、北芪、紅棗)

## Chef's Special 廚師推介

24. Lettuce Wrapped w/ Shredded Mushroom, Soy Chicken, Tofu, etc.\$16.99

鵪鶉生菜包(8 pcs)

- 25. Braised Spareribs w/ Broccoli 紅燒素排骨\$14.99
- 26. Taro, Pumpkin & fatty pork w/ bean sauce 南乳南瓜荔芋扣肉\$16.99
- 27. Savory Soy Sauce Soy Chicken With Bok Choy 玫瑰豉油素雞\$15.99
- 28. Walnut Prawns w/ Mayonnaise Sauce (non-vegan)核桃蝦仁\$17.99
- 29. Mixed Mushroom, Pumpkin & String Beans 雜菌炒南瓜, 四季豆\$16.99
- 30. General Cho's Chicken 左宗雞 \$14.99

## House Special 素菜精選

- 31. Lemon sauce Fillet 檸檬魚塊\$13.99
- 32. Fried Chicken w/ Lemon Sauce 西檸雞扒\$13.99
- 33. Sweet & Sour Soy Chicken w/ Bell Peppers & Pineapple 甜酸雞\$13.99
- 34. Cuttlefish w/ Chinese Satay Sauce & Basil(花開富貴) 沙茶腰花\$13.99
- \*\*\*35. Coconut Sauce w/ Taro, Soy Chicken & Pumpkin 椰汁香芋、南瓜、芝麻雞\$13.99
- 36. Broccoli Beef 西蘭花牛肉 \$13.99
- 37. Black Bean Sauce w/ String Beans & Veggie Chicken 豉汁炒四季豆雞絲\$13.99
- 38. String Beans w/ Soy Beef with Chinese Satay Sauce & Basil 沙茶炒四季豆牛肉片\$13.99
- 39. String Bean w/ Soy Sea Bass in Black bean Sauce 豉汁炒四季豆雪魚\$13.99
- 40. Sliced Fatty Pork w/ Sweet Mustard Greens & Napa Cabbage 梅菜扣肉(家肥屋潤)\$14.99
- 41. Eggplant w/ Sea Bass (年年有餘) 茄子雪魚\$14.99
- 42. Eggplant & String Beans w/Black Bean Sauce 豆豉茄子四季豆 \$13.99
- \*\*\*43. Veggie Deluxe(Napa Cabbage, Mushroom, Baby Corn, Broccoli, Fungus) 羅漢上素\$13.99
- \*\*\*\*44. Lotus Root, Fungus, Peas & Ginko Nuts 田園風光 (蓮藕小炒) \$14.99
- \*\*\*45. Stir Fried Mixed Green Vegetables(Mustard Green, Bok Choy & Broccoli) 清炒雜菜\$13.99
- \*\*\*46. Stir Fried Pea Sprouts w/ Ginger 薑炒大豆苗\$15.99
- 47. Fried Tofu w/ Brown sauce and Pea Sprouts 紅燒豆腐扒豆苗\$19.99
- 48. Basil Soy Chicken w/ Mixed green vegetables 三杯素雞\$13.99
- 49. Braised Spareribs w/ Dai Kon 蘿蔔素腩煲\$13.99
- 50. Taro Lamb w/ Taro and Satay Sauce 沙茶芋頭南瓜素腩 \$14.99

## Tofu and Bean Curd 豆腐、腐皮類

- 51. Basil Tofu w/ Mixed green vegetables 三杯豆腐\$13.99
- 52. Eggplant, Tofu & Basil w/ Satay Sauce 九層塔沙茶炒茄子豆腐\$13.99
- 53. Pumpkin, String Beans, Tofu in Black Bean Sauce 豉汁南瓜豆仔豆腐\$13.99
- \*\*\*54. Bean Curd Pouch w/ Napa Cabbage & Green Vegetable 三色腐包\$13.99
- 55. String Bean w/ Homemade dry tofu 豆仔豆乾\$13.99
- 56. Bean Curd Rolls w/ vegetables(stuffed w/ Cabbage, Mushrooms) 法海蒲團\$13.99
- 57. Braised"Bean Curd Tofu" w/ Vegetables & Mushroom 紅燒百頁豆腐\$13.99
- 58. Gluten, Shiitake Mushroom, Tofu & Green Vegetables \$13.99  
紅燒豆腐、冬菇、麵根 \$13.99
- \*\*\*59. Golden Knots(Tofu, Mushroom, Vegetable wrapped by Soybean Sheets)素皇雀 \$14.99
- \*\*\*60. Fresh Mushroom w/ Fried Soft Tofu & Vegetables 鮮菇扒炸滑豆腐伴西蘭花\$16.99

## Spicy 辣味

- 61. Curry Lamb w/ Potatoes & vegetables 咖哩羊\$14.99
- \*\*\*62. Curry Pumpkin Tofu & Mixed Vegetables 咖哩南瓜豆腐\$13.99
- 63. Kung Pao Chicken w/ Peppers, Broccoli & Peanuts 宮保雞丁\$13.99
- 64. Mongolian Soy Beef w/ Peppers & Broccoli in a Spicy Sauce 蒙古素牛片\$13.99
- 65. Braised String Beans w/ Spicy Chilli Sauce 乾扁四季豆\$13.99
- 66. Eggplant in Spicy Chilli Sauce 愉香茄子\$13.99
- 67. Spicy Ma Po Tofu 麻婆豆腐\$13.99
- 68. Kung Pao Tofu w/ Peppers, Peanuts & Broccoli 宮保豆腐\$13.99
- 69. Kung Pao Lamb w/ Peppers , Peanuts & broccoli 宮保羊 \$14.99
- 70. Twice Cook Pork(Cabbage, Tofu, pepper & veggie Pork)回鍋素片\$14.99

## Chow Mein炒麵

- 71. House Special Chow Mein w/ BBQ Pork & Veggie Ham 慧膳炒麵 \$12.99
- 72. Vegetables Chow Mein 青菜炒麵\$12.99
- 73. Veggie Chicken Chow Mein w/ Black Pepper 黑椒雞絲炒麵\$12.99
- 74. Singapore Style Chow Rice Vermicelli (Curry Flavour) 星洲炒米\$12.99
- 75. Stir Fried E-Mein Noodle with Enoki Mushroom (non-vegan)金菇干燒伊麵\$14.99
- 76. Braised E-Mein Noodle with Veggie Deluxe (non-vegan) 羅漢上素炆伊麵\$16.99
- 77. Preserved Mustard Greens stir Fried Rice Cake 雪菜炒年糕\$13.99

## Noodle Soup 湯麵

78. Won Ton Noodle Soup w/ Vegetables & soy ham 雲吞湯麵\$11.99  
79. Veggie Chicken, Green Vegetables w/ Noodle Soup 雞絲青菜湯麵\$11.99  
80. Curry Tofu Udon Soup w/ vegetables 咖哩青菜豆腐烏冬\$11.99  
\*\*\*81. Thai Style Spicy & Sour Soup w/ Rice Vermicelli 泰式酸辣湯米粉\$11.99

\*\*\*\*\* From 71-81 You can choose Noodle or Rice Vermicelli or Udon Noodle  
可選米粉/烏冬\*\*\*\*\*

82. Spicy Tan Tan Noodle w/ Peanut Sauce 担担面 \$11.99

## Rice 飯類

83. House Special Fried Rice w/BBQ Pork & Veggie Ham 慧膳炒飯\$12.99  
84. Curry Fried Rice w/ Soy Chicken 咖哩炒飯\$12.99  
\*\*\*85. Green Vegetables Fried Rice 青菜炒飯\$12.99  
\*\*\*86. Chicken Fried Rice 雞粒炒飯\$12.99  
\*\*\*87. Spinach & Pine Nuts Fried Rice 菠菜鬆子仁炒飯\$14.99  
88. Steamed White Rice (Per Bowl) 白飯\$2.00  
89. Steamed Brown Rice (Per Bowl) 糙米飯\$2.50  
\*\*\* From 83-87 You can substitute to Brown Rice Extra \$1.50  
可選糙米飯加\$1.50 \*\*\*\*\*

Please always alert your server to any food allergies or ingredient aversions, we are happy to accommodate whenever possible! Pictures are only for reference. Seasonal Vegetables Upon Available only. Any change without notice.

18% gratuity will charge for parties of six or more.

\*\*\*\* is Gulten Free dishes, please help for remark on the side\*\*\*

# Catering Menu 2019

## Appetizer 頭檯 Small tray \$ Big tray\$

C1. Fried Spring Roll 炸春卷( S- \$60 B- \$100

C2. Fragrant Crispy Chicken 鹽酥雞 S- \$60 B- \$100

C4. Crispy Tofu w/ Salt & Chilli Peppers 椒鹽豆腐粒 S- \$50 B-\$90

C6 Veggie Duck 素鵝\$ S- \$60 B- \$100

## House special Small \$80 Big \$160

C6 Braised Spareribs w/ Broccoli 紅燒素排骨

C7. Sweet & Sour Soy Chicken w/ Bell Peppers & Pineapple 甜酸雞

C8. Cuttlefish w/ Chinese Satay Sauce & Basil(花開富貴) 沙茶腰花

C9. Coconut Sauce w/ Taro, Soy Chicken & Pumpkin 椰汁香芋、南瓜、芝麻雞

C10. Broccoli Beef 西蘭花牛肉

C11. Eggplant & String Beans w/Black Bean Sauce 豆豉茄子四季豆

C12. Veggie Deluxe(Napa Cabbage, Mushroom, Baby Corn, Broccoli, Fungus) 羅漢上素

C13. Lotus Root, Lily, Fungus, Peas & Ginko Nuts 田園風光

C14. Stir Fried Mixed Green Vegetables 清炒雜菜

C15. Basil Soy Chicken w/ Mixed green vegetables 三杯素雞

C16. Basil Tofu w/ Mixed green vegetables 三杯豆腐

C17. Eggplant, Tofu & Basil w/ Satay Sauce 九層塔沙茶炒茄子豆腐

C18. Pumpkin, String Beans, Tofu in Black Bean Sauce 豉汁南瓜豆仔豆腐\$

C19. Bean Curd Rolls w/ vegetables(stuffed w/ Cabbage, Mushrooms) 法海蒲團

C20. Golden Knots(Tofu, Mushroom, Vegetable wrapped by Soybean Sheets) 素皇雀

C21. Fresh Mushroom w/ Fried Soft Tofu & Vegetables 鮮菇扒炸滑豆腐伴西蘭花

## Spicy 辣味

C22. Curry Pumpkin Tofu & Mixed Vegetables 咖哩南瓜豆腐

C23. Mongolian Soy Beef w/ Peppers & Broccoli in a Spicy Sauce 蒙古素牛片

C24. Braised String Beans w/ Spicy Chilli Sauce 乾扁四季豆

C25. Kung Pao Tofu w/ Peppers, Peanuts & Broccoli 宮保豆腐

C26. Twice Cook Pork(Cabbage, Tofu, pepper & veggie Pork)回鍋素片

## Chow Mein炒麵 S- \$70 L- \$140

C27. Vegetables Chow Mein 青菜炒麵

C28. Singapore Style Chow Rice Vermicelli (Curry Flavour) 星洲炒米

C29. Preserved Mustard Greens stir Fried Rice Cake 雪菜炒年糕

## Rice 飯類

C30. House Special Fried Rice w/BBQ Pork & Veggie Ham 慧膳炒飯

C31. Curry Fried Rice w/ Soy Chicken 咖哩炒飯

C32. Green Vegetables Fried Rice 青菜炒飯

C33. Spinach & Pine Nuts Fried Rice 菠菜鬆子仁炒飯 S- 85 L- \$160

C34. Steamed White Rice (Per Bowl) 白飯 S- \$38 L- \$68

C35. Steamed Brown Rice (Per Bowl) 糙米飯S- \$48 L- \$78

\*\*\* From C30-33 You can substitute to Brown fried Rice Extra \$10/ \$15

Please always alert your server to any food allergies or ingredient aversions, we are happy to accommodate whenever possible! Pictures are only for reference. Seasonal Vegetables Upon Available only.

Gluten free dishes: C4, C12,C13,C14, C22, C29, C32, C33,  
Small tray suggest around can serve 5-7 people, Big tray 10-13 people