

Hunan
湖南

HOT APPETIZERS

- A-1 **HOME STYLE SPARE RIBS**
Barbecue Marinated Pork Ribs
- * A-2 **DICED BONELESS SQUAB PACKAGES (4)**
Chicken and Vegetable Lettuce Wraps
- A-3 **SPRING ROLLS (3)**
- A-4 **SHRIMP TOAST (4)**
Diced Shrimp Toast
- A-5 **STEAMED DUMPLINGS (6)**
Steamed Beef Dumplings
- A-6 **FRIED DUMPLINGS (6)**
Fried Beef Dumplings
- A-7 **VEGETABLE DUMPLINGS (6)**
Steamed Vegetable Dumplings
- A-8 **MO-SHU PORK OR SHRIMP (2)**
Pork or Shrimp Mo - Shu served with crepes
- A-9 **FRIED WON-TON**
Beef Won-tons
- A-10 **ASSORTED HOT APPETIZERS**
For two people
- A-14 **SHRIMP DUMPLINGS (6)**
Fried or Steamed Shrimp Dumplings

COLD APPETIZERS

- A-11 **SHREDDED CHICKEN**
Served with almonds and a sesame dressing
- * A-12 **TANGY SPICY SHRIMP**
Shrimp served in a spicy and tangy sauce
- A-13 **HONEY CRISPY WALNUTS**

SOUPS

- * S-1 **HUNAN HOT AND SOUR SOUP**
Chinese vegetable served in a delicious broth
- S-2 **SUBGUN WON TON SOUP**
- S-3 **SIZZLING RICE SOUP**
Sizzling shrimp, chicken, rice, and vegetable soup
- S-4 **TRIPLE SHREDDED SOUP**
Chicken, mushroom, and cabbage soup
- S-5 **SHRIMP DUMPLING SOUP**
Shrimp dumplings in a delicious broth

* *Lightly Spicy Dishes*

JAMES HUANG'S NEW CREATIONS

- * J-1 **RETURN OF THE PHOENIX**
Shredded chicken breast with sesame served in a special JAMES HUANG sauce

- J-2 **SHREDDED DUCKLING FLOATING IN WINE SAUCE**
Smoked shredded duck, sautéed in rice wine, ginger, and chives

- J-3 **SEAFOOD LOVE BOAT**
Assorted seafood and vegetables in an exquisite ginger & rice wine sauce

- * J-4 **SCALLOPS AND PRAWNS, Huang's Style**
Served with fresh vegetables in a bean sauce

- J-5 **SUMMIT DELIGHT**
Chicken wrapped fresh asparagus in a special sauce

HUNAN SPECIALTIES

- * H-2 **SLICED LEG OF LAMB, Hunan Style**
Served with chives and a spicy sauce

- * H-3 **GENERAL CHING'S CHICKEN**
Chicken pieces served in a slightly spicy sauce. One of the favorite dishes to General Ching, renowned General of its Dynasty

- * H-5 **HUNAN BEEF**
Thinly sliced beef, sautéed in a sweet and spicy sauce with orange slices

- * H-7 **HUNAN PRAWNS**
Sautéed in a spicy sauce with garlic and ginger

- * H-9 **SPICY CRISPY WHOLE FISH**
Trout or Sea Bass (according to season), seared in our delicious Hunan sauce

- H-10 **O'MEI VEGETABLES**
O'Mei is one of four Holly Mountains in Buddhism. Its vegetables are considered the very best

- H-11 **HAPPY FAMILY**
Shrimp, Chicken, and Pork, sautéed with vegetables in our special Hunan Sauce

- H-13 **HUNAN LEMON FISH**
Hunan Style fish and shrimp in a lemon sauce

- H-14 **GRILLED SEA BASS**
Grilled Sea Bass Fillet with Balsamic Vinegar and spring onion

- H-15 **STEAMED FISH**
Steamed Sea Bass fillet with mixed vegetables in a creamy sauce

CHICKEN

- * C-1 **SPICY AND TANGY CHICKEN**
Chicken slices served with tender vegetables in a spicy sauce
- C-2 **SLICED CHICKEN WITH MUSHROOM**
Sliced chicken served with Chinese mushrooms in soy sauce
- C-3 **SLICED CHICKEN WITH WALNUT**
Chicken slices, bamboo shoots, water chestnuts, and walnut in a delicious plum sauce
- * C-4 **8 TREASURE CHICKEN**
Chicken Breast with eight vegetable varieties and soy sauce
- * C-5 **SLIPERRY CHICKEN**
Chicken Breast served with spring onions, chives and Plum Sauce
- * C-6 **KUNG PAO CHICKEN**
Chicken slices with bamboo shoots, peanuts and water chestnut served in a spicy sauce
- C-8 **CHICKEN WITH CASHEWS**
Chicken Slices with water chestnut, bamboo shoots, and cashew nuts in soy sauce
- C-9 **CURRY CHICKEN**
- C-12 **MOO-GOO GAI PAN DELUXE**
Chicken Slices, mushroom, and other fresh garden vegetables

SEAFOOD

- * M-1 **KUNG PAO SHRIMP**
Shrimp, bamboo shoots, water chestnut, and peanuts in a spicy sauce
- M-2 **SHRIMP WITH CASHEWS**
Shrimp served with cashews in plum sauce
- M-4 **SHRIMP PUFFS**
Shrimp served with Chinese vegetables, peppers, and ginger sauce
- M-5 **FRESH SCALLOPS Hunan Style**
Served with Chinese vegetables in a special sauce
- * M-7 **SPICY CRISPY SHRIMP**
Slightly breaded Shrimp in spicy sauce
- * M-8 **CRISPY HUNAN SHRIMP**
Crunchy Jumbo shrimp with nuts in a special James Huang sauce

BEEF

- * B-1 **SHREDDED BEEF, Hunan Style**
Shredded beef with carrot and celery served in the famous Hunan sauce
- * B-2 **TANGY SPICY BEEF**
Sliced Beef with tender Chinese vegetables in soy sauce
- B-3 **SLICED BEEF WITH SCALLIONS**
Thinly sliced beef with chives sautéed in Hunan sauce
- * B-4 **SHREDDED BEEF WITH GARLIC SAUCE**
Shredded beef, water chestnuts, and mushroom sliced and served in a garlic sauce
- B-5 **SLICED BEEF WITH BAMBOO SHOOTS AND MUSHROOM**
Thinly sliced beef fillet served with bamboo shoots and button mushrooms
- B-6 **SLICED BEEF WITH BROCCOLI**
- * B-7 **SA-CHIA BEEF**
Thinly sliced beef in mustard sauce
- * B-8 **BEEF CURRY**
Sliced beef and vegetables in curry

PORK

- * P-1 **TWICE COOKED PORK Hunan Style**
Pork slices in Hunan Sauce
- P-2 **SWEET AND SOUR PORK**
Breaded Pork with peppers and carrot in sweet & sour sauce
- * P-3 **SHREDDED PORK WITH GARLIC SAUCE**
Pork slices in garlic sauce
- P-6 **MO-SHU PORK**
Pork Mo-Shu served with homemade crepes

DUCK

- D-1 **HUNAN TEA SMOKED DUCK**
Half a smoked duck with tea, Hunan Style
- D-2 **PEKING DUCK**
Served with homemade crepes, chives, cucumber, and Plum sauce

RICE AND NOODLES

- R-1 **ROAST PORK FRIED RICE (2P)**
- R-2 **YANG CHOW FRIED RICE (2P)**
Fried rice with shrimp
- R-3 **VEGETABLE FRIED RICE (2P)**
- R-4 **COMBINATION FRIED RICE**
Fried rice with pork, shrimp, chicken, and vegetables
- N-1 **HUNAN PAN FRIED NOODLES (2P)**
Noodle Casserole with chicken and Chinese vegetables
- N-2 **SUBGUM LO MEIN (2P)**
Chicken, shrimp, and vegetable Noodles
- N-3 **SINGAPORE RICE NOODLES (2P)**
Rice Noodles served with sliced pork and vegetables

VEGETABLES

- * V-1 **EGGPLANT, Hunan Style**
- * V-2 **TANGY SPICY GREEN BEANS**
Sautéed with Szechwan mustard stem
- V-3 **FOUR SEASONS VEGETABLES**
Broccoli, water chestnut and baby corn in a white sauce
- V-8 **SAUTEED BAMBOO SHOOTS AND MUSHROOMS**
In white wine
- V-10 **BROCCOLI WITH OYSTER SAUCE**

DIET FAVORITES

Steamed

VEGETABLE GARDEN

SLICED CHICKEN WITH BROCCOLI

BUTTERFLY SHRIMP WITH WATERCRESS

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