# 济日 梭

# Szwchwan Menu

### 涼菜系例 Appetizer Dishes

夫妻肺片	Fuqi Feipian 🍬	\$10.50
	Sliced beef shank, beef tongue and beef tripe (honeycomb) in special hot sauce.	
紅油肚絲	Pork Stomach in Chilly Sauce 🌭	\$10.50
	Sliced pork stomach in special chili sauce.	
麻辡牛百叶	Beef Tripe in House Special Spicy Sauce 🌜	\$10.50
	Sliced beef trips in special chili sauce.	
蒜泥白肉	Pork Belly in Garlic Sauce 🌜	\$10.50
	Sliced pork belly stewed and served in special garlic sauce.	
蒜泥黃瓜	Cucumber in Garlic Sauce 🌜	\$6.99
	Sliced cucumber served in special garlic sauce.	
担担面	Dan Dan Noodle 🌜	\$5.99
	Special soft egg noodle w/vegetables, and ground pork in spicy chili sauce.	
牛肉拌花生	Beef Mixed with Ground Peanut & Cilantro 🌭	\$10.50
	Sliced beef mixed ground peanut and cilantro.	
四川凉面	Szechwan Style Cold Noodle 🌭	\$5.99
	Szechwan style cooked with special flavor sauce.	
雞絲面	Chicken Noodle	\$5.99
	Chicken with soft noodle.	
白雲凤爪	Chicken Feet 🌜	\$10.50
口云小八	Chicken feet sautéed with house special sauce	
手撕鸡	Shredded Chicken 🌜	\$10.50
	Chicken sautéed with house special sauce	
芝麻球	Sesame Balls	\$6.99
	Glutinous rice flour pastry is coated with sesame seeds on the outside	
钟 <b>水</b> 饺	Spicy Dumplings 🍬 🌜	\$9.50
	Pork wrapped in wonton skin with house spicy sauce	

# 水煮系列 Spicy Water-Boiled Flavor

水煮腰花	Water-Boiled Yao Hua 🔍 Yao hua, napa, celery boiled in special sauce.	\$14.95
水煮魚片	Water-Boiled Fish VV Fish fillet, napa, and celery in spicy sauce	\$13.95
水煮雞片	Water-Boiled Chicken	\$12.95
水煮牛肉	Water-Boiled Beef	\$12.95
水煮牛百叶	Sliced beef, napa, celery boiled in special spicy sauce. Water-Boiled Beef Tripe <b>L</b> Beef tripe, napa, celery boiled in special sauce.	\$14.95
水黄豆花	Water-Boiled Tofu	\$12.95
水煮二樣	Water-Boiled Choice of 2 Meat <i>w</i> <i>Any 2: (fish fillet, chicken, beef, beef tripe, or pork) w/ napa, celery boiled in special sauce.</i>	\$16.95

# 風味小菜 Stylish Dishes

魚香肉絲	Yu Xiang Pork 🍆	\$11.95
<b>舟丢吐</b> 敛	Sliced pork, wood ears, and bamboo shoots stir-fried w/yu xiang flavor sauce. Yu Xiang Pork Stomach 600	¢11.05
魚香肚絲	Sliced pork stomach, wood ears, and bamboo shoots stir-fried w/yu xiang flavor sauce.	\$11.95
魚香茄子	Yu Xiang Eggplant 🍬	\$11.95
	Deep-fried chinese eggplant and ground pork stir-fried w/yu xiang flavor sauce.	ψ11.75
香乾肉絲	Pork with Dry Bean Curd 🌜	\$11.95
	Sliced pork stir-fried with dry bean curd and bamboo shoots.	+ · · · ·
干焼茄子	Gan Shao Qie Zi (Eggplant Logs) 🌜	\$11.95
	Eggplant logs with pork meat and special sauce.	
尖椒肉絲	Green Pepper with Sautéed Pork	\$11.95
	Green pepper stir-fried w/sautéed pork.	<b>*1</b> • • •
皮蛋豆花	Pi Dan Dou Hua 🌜	\$12.95
手声なっる	Pidan and tofu in special hot sauce	¢10.05
重慶辡子雞	Chong Qi Spicy Chicken (Bone in)	\$12.95
川湘辡子雞	Deep-fried chicken wing (bone in) sautéed in special hot spicy sauce. Spicy Diced Chicken 666	\$12.95
川州市开丁美田	Diced chicken sautéed in special hot spicy sauce.	\$12.95
宮保雞丁	Kung Pao Chicken	\$11.95
	Diced chicken leg meat and blanched peanut stir-fried w/spicy kung pao flavor.	ψ11. <i>J</i> .
辡子雞丁	Chicken with Jalapeño 🍆 📞	\$11.95
	Diced chicken leg meat sautéed w/jalapeño in special sauce.	ψ11.95
香乾回鍋肉	Xiang Gan Hui Guo Rou 🌜	\$11.95
	Sliced pork belly with tofu mixed is special hot sauce	•
回鍋肉	Twice-Cooked Pork 🌜	\$11.95
	Sliced pork belly stir-fried w/special sauce.	
湘西土匪雞	West Hunan Style Chicken 🍋 🔍	\$12.95
	Chicken braised and sautéed with carrot in spicy sauce.	<b>*</b> • • • • <b>-</b>
毛氏紅焼肉	Braised Pork	\$14.95
<b>士奖</b> 古 <i>4</i> 4	Pork belly cubes braised and sautéed with chill.	¢11.05
京醬肉絲	Jing Jiang Rou Si Sliced pork cooked with special sauce.	\$11.95
火腩豆腐保	Roast Pork Tofu Hot Pot	\$14.95
入脯立肉木	Roast pork deep-fried tofu in special sauce.	\$14.93
鹹魚雞粒保	Salted Fish Chicken Hot Pot	\$14.95
	Salted fish cooked w/chicken in Chef's special sauce.	ψ14.75
毛血旺	Mao Xie Wang Hot Pot 🌜 🖕	\$19.95
	Pork blood, pork bungs, beef tripe omasum, and fish all mixed in special sauce.	+ - 2 · 2 •
麻婆豆腐	Mapo Tofu 🌜	\$11.95
	Diced soft bean curd and ground pork braised in Chef's special sauce.	
三杯雞	Ginger Chicken	\$12.95
	Bone-in chicken with special sauce.	<b>*</b> / <b>* * *</b>
干燒雞	Bell Pepper Chicken	\$12.95
小物卡中	Chicken with bell pepper, red pepper, onion in special sauce	¢12.05
尖椒虎皮	Tiger Skin Green Pepper	\$13.95
工用唱口	Shrimp & green pepper sautéed with house special sauce Wu Geng Chang Wang (5 <sup>th</sup> Intestines Hot Pot)	¢1105
五更腸旺	Pork blood, intestine, tofu, and preserved vegetables in hot pot.	\$14.95

#### 海鮮系列 Seafood

醋溜魚片	Fish Fillet in Vinger Sauce	\$13.95
	Bread fish fillet deep-fried and braised with vinegar.	
豆辨魚片	Fish Fillet in Black Bean Sauce	\$13.95
	Fish fillet and soft bean curd braised in black bean sauce.	·
芙蓉魚片	Fish Fillet with Egg White	\$13.95
	Fish fillet and egg white stir-fried in white sauce.	·
竹尖魚	Bamboo Top Fish 🌜 🌜	\$14.95
	Fired fish with special sauce.	<i>Q</i> 1.000
魚香蝦球	Yu Xiang Shrimp 🌜 🌜	\$13.95
	Deveined shrimp, wood ears, and bamboo shoots stir-fried w/yu xiang flavor sauce.	<i><i><i>q</i><sup>2</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i><sup>1</sup><i>c</i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酥炸多春魚	Deep-Fried Shishamo with Sesame 🌜	\$14.95
	Shishamo fish sautéed in special hot spicy sauce.	ψ1 H9 C
宮保蝦球	Kung Pao Shrimp 🌜	\$13.95
	Deveined shrimps and blanched peanuts stir-fried with kung po flavor.	<i>Q</i> 20190
鐵板茄子	Sizzling Shrimp	\$16.95
	Eggplant, shrimp, black pepper and onions mixed with flavored sauce.	<i>Q</i> 10000
清蒸石斑鱼	Steamed Ocean Perch (Bone-In)	\$23.99
<b>消</b> 然 1 処 旦	Steamed fish with onion and ginger mixed with Chef's sauce	<b><i><i>q</i></i>20.</b> <i>) )</i>
藤椒鱼片	Peppercorn Fish Fillet 🔍 🔍	\$18.95
旅航三八	Deep fried fish filled stir fry with peppercorn and red special sauce	<i>Q</i> 10000
万州 <b>烤</b> 鱼	Wan Zhou Grilled Fish 🔍 🔍	\$20.99
7,5 911 产生	Whole fish with peppercorn and chef's red special sauce	<b><i>Q</i>20.</b> <i>y</i> <b>y</b>
清蒸全魚	Steamed Whole Tilapia Fish (Bone-In)	\$16.95
	Steamed fish with onion and ginger mixed with Chef's sauce.	<i><b>Q</b></i> <b>1</b> 0000
香辣全魚	Deep Fried Whole Tilapia Fish (Bone-In) 🌜	\$16.95
	Deep fried fish with onion and bell pepper, jalapeno mixed with spicy sauce	<i><i><i></i><sup>1</sup>0.<i><sup>1</sup></i>0</i></i>

# 小炒素菜 Vegetarian

蒜茸菠莱	Spinach in Fresh Garlic Spinach stir-fried in fresh garlic.	\$10.99
酸辣土豆絲	Spicy and Sour Potato 🌜	\$10.50
干扁土豆絲	Sliced potato sautéed in spicy sauce. Sezchwan Spicy Potato Shredded potatoes stir-fired with jalapeno sauce.	\$10.50
干扁四季豆	Sezchwan Spicy Green Bean	\$10.50
熍 <b>蓮</b> 白	Spicy Cabbage 🌜	\$10.50
冬菇菜心	Cabbage mixed with spicy sauce. Black Mushroom w/Vegetables Steamed Chinese vegetables topped with black mushrooms and special sauce.	\$10.99
蒜蓉豆苗	Pens Tip and Garlic Steamed garlic sprouts and sautéed with house special sauce	\$16.50
莲 <b>藕炒雜</b>	Stir-Fired Lotus Root Lotus root sautéed with house special sauce	\$11.50
<b>糖醋</b> 莲 <b>藕</b>	Sweet & Sour Lotus Root Lotus root sautéed with sweet and sour special sauce	\$11.50

# 師傅推介 Chef Stylish Dishes

<b>咸</b> 鱼茄子煲	Salted Fish Eggplant Hotpot	\$16.95
	Fish and eggplant sautéed with sticky special sauce	¢14.05
麻辣猪蹄	Peppercorn Pork Leg VV Pork leg sautéed with red special sauce	\$14.95
糖醋排骨	Sweet & Sour Ribs	\$15.95
相旧作同	Ribs sautéed with sweet and sour sauce	\$15.95
사용 수도 사내는 명의	Salty & Spicy Ribs	\$13.95
椒盐排骨	Ribs sautéed with salt and spicy sauce	\$15.95
	Stir Fry Pork Intestines	\$16.95
火爆肥肠	Pork intestines stir fry with peppercorn and red special sauce	\$10.95
ᆂᇥᅒᅏ	Stir Fried Egg with Chives	\$12.95
韭菜炒鸡蛋	Stir fried eggs with chives	\$12.75
为可可内外	Preserved Green Bean with Pork	\$12.95
泡豇豆肉丝	Pork sautéed with green bean and special sauce	¢12.95
红烧狮子头	Stewed Pork Meatball with Brown Sauce	\$15.95
红炭狮丁夫	Pork ball sautéed with brown sauce	<i>Q</i> 10.90
孜然羊肉	Cumin Deep Fried Lamb 🌜	\$17.95
	Lamb stir fried with red special sauce	<i> </i>
孜然牛肉	Cumin Deep Fried Beef 🌭	\$14.95
	Beef stir fried with red special sauce	
干锅排骨	Pan Ribs & Potatoes 🌜	\$15.95
	Pork ribs and potatoes with house special sauce	
麻辣一锅端	House Special Hot Pot 🌭	\$21.95
	House special sauce sautéed with veggies and meat	
刘氏风味鸡	Special Chicken (bone-in)	\$12.95
	Chopped chicken sautéed with special sauce	
火爆肥肠	Stir Fry Pork Intestines 🄍 🔍	\$16.95
	Pork intestines stir fry with dry sauce	
农 <b>家小炒</b>	Farm Pork & Pork Belly Dish	\$14.95
16 <del>15</del> 10 -	Pork sautéed with house special sauce	<b>41505</b>
梅菜扣肉	Preserved Vegetable Plum Pork Belly	\$15.95
	Plum pork belly sautéed with house special sauce Red Braised Pork Hoof	¢14.05
红烧 <b>猪蹄</b>	Pork hoof sautéed with house special sauce.	\$14.95
ᆇᇠᆖᇠᇩ	Lamb Belly Tofu Hot Pot 🍬	\$16.95
<b>羊腩豆腐</b> 煲	Lamb belly with tofu sautéed with house special sauce	\$10.95
<b>麻辣香</b> 芋鸡	Spicy Taro Chicken(bone-in)	\$18.95
	Taro chicken sautéed with house special sauce.	\$10.75
<b>泰式咖</b> 喱鸡	Thai Curry Chicken (bone-in) 🌜	\$16.95
	Thai chicken sautéed with house curry sauce.	ψ10.95
干锅茶树 <b>菇</b>	Pork Belly & Tea Tree Mushroom	\$16.95
	Pork belly and mushroom sautéed in house special sauce	ψ±0.90

### 汤 Soup

紫菜蛋花汤	Seaweed & Egg Soup	\$10.95
<b>紫菜豆腐</b> 汤	Seaweed & Tofu Soup	\$10.95
<b>西</b> 红 <b>柿蛋</b> 汤	Tomatoes & Egg Soup	\$10.95