

HUNAN LEGEND DINNER MENU

APPETIZERS

Puu Puu Tray (for two)

Egg Roll, Ribs, Shrimp Tempura, Fried Wonton, Cho-Cho Beef, Chicken Wings.

Shrimp Spring Rolls (2)

Egg Rolls (2)

Vegetable Spring Rolls (2)

Barbequed Spareribs (4)

Fried Wontons (6)

Dumplings (Steamed or Fried) (6)

Vegetable Dumplings (Steamed or Fried) (6)

Jumbo Shrimp Tempura (2)

Shrimp Toast (2)

Barbequed Pork

*Hunan Spicy Tangy Wontons (10)

Lettuce Wrapped Chicken (for two)

Shredded chicken sautéed with fresh mushrooms, celery, ruby peppers, and water chestnuts, served with 2 lettuce.

Chicken Wings (8)

Crabmeat Cheese Fried Wontons (5)

Chicken or Beef Satay (5)

COLD APPETIZERS

*Cold Shredded Chicken in a Spicy Sesame and Peanut Sauce

Cold Sesame Noodle with Cucumber and Peanut Sauce

SOUPS

Wonton Egg Drop Mix Soup

*Hot and Sour Soup

Wonton Soup

Egg Drop Soup

San Shien Soup (for two)

Subgum Wonton Soup (for two)

King Crabmeat & Chicken Soup (for two)

Tofu and Vegetable Soup (for two)

King Crabmeat & Asparagus Soup (for two)

Chicken Corn Soup (for two)

Golden Mushroom with Shredded Roast Duck Meat Soup (for two)

Seafood with Bean Curd Soup (for two)

CHICKEN

*Chicken, Hunan Style

Sliced chicken sautéed with broccoli, baby corn, and straw mushroom in chef's spicy hot pepper sauce.

*Kung Pao Chicken

*Chicken in Hot Garlic Sauce

Chicken with Cashew Nuts

Moo Shi Chicken (served with 4 pancakes)

Moo Goo Gai Pan

Sweet and Sour Chicken

*Green Pepper Chicken

*Sha Cha Chicken

Sliced chicken sautéed with broccoli in Malaysian barbecue sauce.

*Boneless Chicken in a Chef's Spicy Sauce

*Morengo Delight

Baby shrimp and diced chicken sautéed with ruby pepper, onion, and peanuts in hot tasty plum sauce.

Chicken with Snow Peas

*Szechuan Shredded Chicken

*House Special Chicken

Rainbow Chicken

*Mongolian Chicken

*Paradise Chicken

Almond Gai Ting

*Chicken in Black Bean Sauce

Diced chicken sautéed with green peppers, onions, and celery in black bean, and garlic sauce.

**White meat substitution available at an additional charge*

BEEF

*Beef, Hunan Style

Beef with Broccoli

*Kung Pao Beef

Beef with Green Peppers

Beef with Spring Onions

Beef with Snow Peas

*Beef in Hot Garlic Sauce

Beef with Cashew Nuts

*Shredded Beef, Szechuan Style

Mushroom Beef

Sliced tender beef sautéed with bamboo shoots and black mushrooms in chef's brown sauce.

Double Delight

Shredded beef and chicken with snow peas and bamboo shoots in Peking sauce.

*Sha Cha Beef

Beef with Mixed Vegetables

*Beef in Black Bean Sauce

Beef with Tomatoes and Green Peppers

PORK

*Pork, Hunan Style

Sliced pork, sautéed with broccoli, baby corn, and straw mushrooms in chef's spicy hot pepper sauce.

Moo Shi Pork (served with 4 pancakes)

*Double Cooked Pork

Sliced pork with cabbage, mushrooms and spring onions in hot plum spicy sauce.

Pork in Plum Sauce

*Pork, Home Style

*Shredded Pork in Hot Garlic Sauce

Pork with Spring Onion

Roast Pork with Broccoli

Peking Style Pork (served with 3 pancakes and scallion)
Sweet and Sour Pork
Barbequed Pork with Snow Peas
Barbequed Pork with Mixed Vegetables

LAMB

*Lamb, Hunan Style
Mongolian Lamb
*Lamb in Hot Garlic Sauce
*Sha Cha Lamb
*Kung Pao Lamb

DUCK

Peking Duck (available half or whole)
Seasoned duckling slowly grilled over an open fire until the skin is golden and crispy. The delicate skin is fish sliced, then the meat is carved. Served with spring onions, hoisin sauce and pancakes.
Crispy Golden Duck (half)
Marinated duck steamed first then deep-fried
Roast Duck, Cantonese Style (half)
Roasted young seasoned duckling served in chef's special duck sauce.
*Morengo Duck
Duck meat sautéed with snow peas, baby corn, mushroom and celery in chef's spicy sauce.
Wor Shu Duck
Duck meat lightly battered with cracker meal, fried and served with brown gravy
Pineapple Duck
Duck meat lightly battered with cracker meal fried and served with sweet and sour sauce, with pineapple chunk.

SEAFOOD

*Shrimp, Hunan Style
Jumbo shrimp sautéed with broccoli, baby corn and straw mushrooms in chef's spicy sauce
*Shrimp, Szechuan Style
Hot! Jumbo shrimp sautéed with ginger in hot chili tomato sauce.
*Kung Pao Shrimp
Shrimp and Broccoli
Emerald Shrimp
Baby shrimp sautéed with green peas in light sauce.
*Jumbo Shrimp in Hot Garlic Sauce
Sweet and Sour Shrimp
Shrimp with Cashew Nuts
Shrimp in Lobster Sauce
Imperial Shrimp
*Coral Shrimp
Jumbo shrimp sautéed with broccoli, snow peas, water chestnuts, carrots, napa, mushroom and baby corn in hot spicy sauce.
*Jumbo Shrimp in Black Bean Sauce
Shrimp with Snow Peas
Jumbo shrimp sautéed with snow peas, and water chestnuts in a brown sauce
Chef's Delight
Fresh sea scallop and shrimp sautéed with broccoli, snow peas, straw mushroom and carrots in light sauce.
*Scallop in Black Bean Sauce
*Szechuan Scallop with Vegetables
Sea scallop toss-fried with snow peas, straw mushrooms and baby corn in spicy sauce.

- *Scallop in Hot Garlic Sauce
- *Shrimp & Scallop in Black Bean Sauce
- *Shrimp & Scallop in Hot Garlic Sauce

FISH

*Fillet of Sole Sauvignon

Choose one of the following cooking styles:

- A. Fresh fish sautéed with snow peas, mushrooms, and bamboo shoots in a white wine sauce.
- B. Sliced fillet lightly battered, fried to crispy, then showered with a choice of:
 - a. *Hunan Sauce b. Lemon Sauce

*Steamed Salmon Fillet in a Spicy Black Bean Sauce

Whole Fish

Choose from on of the following cooking styles:

- A. Crispy Fried Hunan Sauce.
- B. Crispy Fried Sweet and Sour Sauce.
- C. Steam w/Ginger & Scallion sauce.
- D. Steam with Spicy Black Bean Sauce.

VEGETERIAN'S CORNER

*Bean Curd, Hunan Style

*Bean Curd, Szechuan Style

Moo Shi Vegetables (served with 4 pancakes)

Mixed Vegetables in Brown Sauce

*Szechuan String Beans

*Eggplant in Hot Garlic Sauce

*Sautéed Broccoli in Garlic Sauce

Braised Bean Curd

Bean Curd, Home Style

*Supreme Crispy Eggplant

Bean Curd with Mixed Vegetables

Poached Bak Choy

Baby bak choy lightly sautéed with black mushrooms.

Chinese Seasonal Greens

With the choice of:

- A. Chinese broccoli B. Bak Choy C. Yew Choy
- All sautéed with garlic or brown sauce.

Chinese Broccoli in Oyster Sauce

A NEW VEGETARIAN ENTRY

Meatless Chicken Style:

Ingredients: Vegetable Protein, artificial chicken flavor with no saturated fat, cholesterol free and high fiber content.

Please specify vegetarian chicken when ordering.

Choose one of the following cooking styles:

Sweet and Sour Sauce

Hunan Sauce

Hot Black Bean Sauce

Kung Pao Sauce

Mixed Vegetables in Brown Sauce

General Tso's Sauce

Honey Sesame Sauce

Tangerine Sauce

FRIED RICE, LO MEIN, CHOW MEIN

Chicken
Roast Pork
Beef
Vegetable
Shrimp
Combination

Pan-Fried Noodles

Sliced beef, chicken and shrimp sautéed with Chinese vegetables. Served over pan-fried noodles.

Singapore Rice Noodles

Shredded BBQ pork and shrimp sautéed w/ruby peppers, green peppers, mushroom, onions, bean sprouts in a light curry flavor.

House Chow Foon

Baby shrimp, beef, chicken, and BBQ pork with vegetables in chef's brown sauce, top over chow foon noodles.

Taiwanese Styled Rice Noodles

Shredded pork and baby shrimp stir fried with carrots, mushroom, bean sprouts and rice noodles.

Pad Thai

Traditional Thai style soft rice noodles stir-fried with eggs, chicken, shrimp, bean sprouts, and basil in a unique taste, topped with crushed peanuts.

EGG FOO YOUNG

Vegetable
Chicken
Roast Pork
Beef
Shrimp
Combination

HOUSE SPECIAL CURRY DISH

*Curry Chicken
*Curry Beef
*Curry Lamb
*Curry Shrimp

CHEF'S SUGGESTIONS

House Special Combination

A delectable combination of shrimp, roast pork, chicken, beef, snow peas and vegetables in black bean sauce.

***General Tso's Chicken**

General's favorite dish. Crispy chunks of dark, marinated boneless chicken sautéed in chef's red-hot sauce. (Substitute white meat for \$1.00)

Lemon Chicken

Chunks of chicken lightly battered, fried to golden brown, and showered with fresh lemon sauce.

Empress Chicken

Chicken chunks dipped in egg batter and lightly fried, then sautéed in chef's delicious sauce.

***Orange Beef**

Crispy beef chunks sautéed in spicy orange sauce.

***Hot Crispy Beef**

Crispy shredded beef sautéed with carrots and celery in hot pepper sauce.

Fisherman's Catch in a Bird's Nest

Crabmeat, prawns and scallops served in a nest made of shredded potato.

Quadruple Fragrance Combination

A delectable seafood! Shrimp, scallop, crabmeat, and vegetables.

Honey Sesame Chicken

Crispy chunks of marinated chicken sautéed with sesame in chef's honey sweet sauce.

***Sautéed Double Flavors**

Tender shrimp and shredded garlic chicken, two different dishes in one plate.

Neptune's Delight

Jumbo shrimp and scallops sautéed in chef's delightful brown sauce.

Honey Sesame Shrimp

Jumbo shrimp lightly battered, fried and glazed in a chef's sesame salad sauce.

***Lamb of Two Seasons**

One, mild and delicate; the other, hot and spicy.

Sizzling Triple Delight Wor Bar

Jumbo shrimp, chicken, beef, and vegetable.

***Chef's Spicy Crispy Shrimp**

Golden fried baby shrimp in a mildly spicy sauce, served on a bed of steamed broccoli.

***Tangerine Chicken**

Crispy chunks of boneless chicken sautéed with peppers and orange curls in a special sauce.

Happy Family

Jumbo shrimp, scallop, chicken, beef, snow peas, carrots, mushrooms, bamboo shoots, and broccoli.

***Cleopatra Chicken**

Golden fried white meat chicken showered with chef's spicy ginger, sweet and sour sauce.

Honey Sesame Beef

Crispy chunks beef with sesame in chef's honey sweet sauce.

***Kung Po Triple Delight**

***Sizzling Black Pepper Steak**

Tenderloin steak sautéed with wine and black pepper.

Sizzling Beef & Scallop with Vegetable

Pineapple Chicken

***Black Pepper Shrimp**

***General Tso's Shrimp**

Honey Sesame Eggplant

Slice eggplant dipped in egg batter and fried till crispy, then toss fried with some sesame in chef's honey sweet sauce.

***Mussel with Black Bean Sauce**

Kingdom Pork Chop

Crispy chunks cut pork chops with a special blend of seasoning with a unique taste.

Pepper Salt Pork Chop

Chunk cut pork chops lightly battered & fried then seasoned with pepper salt.

***House Special Shrimp**

Jumbo shrimp lightly battered fried to golden brown, then toss fried in honey spicy sweet sauce with shredded bell peppers and scallion & steam broccoli as base.

Seafood Combination

Squid, crabmeat, shrimp, scallop, with Chinese broccoli, carrots, snow peas, and mushrooms stir-fry in light garlic sauce.

Chicken of Two Flavors

One with chicken in vegetables in white sauce and the other with chunks of chicken in orange curls special spicy sauce.

***Stuffed Scallop**

Scallop stuffed with shrimp paste and sautéed in spicy black bean sauce.

Mango Chicken

Sliced white meat chicken stir-fried with baby corn, bell peppers, and fresh mango in a chef's special white sauce.

Scallion Pancake Roll with String Bean

Served with your choice of chicken, beef, pork or vegetables. (Substitute shrimp for \$2.00)

***Stuffed Eggplant**

Eggplant stuffed with shrimp paste, lightly pan-fried, sautéed with black bean sauce..

***Crispy Walnut Chicken**

Crispy chunks of white meat chicken, lightly battered and fried, sautéed with a spicy tangy red sauce, topped with honey crispy walnuts, based on top of steamed broccoli.

***Crispy Walnut Shrimp**

Jumbo shrimp, lightly battered and fried, sautéed with a spicy tangy red sauce, topped with honey crispy walnuts, based with steamed broccoli.

***Hot Crispy Chicken**

Crispy shredded chicken sautéed with carrot and celery in hot pepper sauce.

***Salt and Pepper Squid**

**Spicy*

***White meat substitution available at an additional charge*

COMBINATION PLATTERS

Served with an egg roll and fried rice

Please order by number

1. Chicken Chow Mein
2. Shrimp Chow Mein
3. Sweet and Sour Pork
4. Moo Goo Gai Pan
5. Beef with Green Pepper
6. Beef with Broccoli
- *7. Shredded Beef, Szechuan Style
8. Shrimp in Lobster Sauce