

点心

**DIM SUM**

鸡汁锅贴	
PAN SEARED PORK DUMPLINGS	\$5
素春卷	
VEGETABLE SPRING ROLLS	\$5
糯米培根烧卖	
STICKY RICE BACON SIU MAI	\$6
海鲜葱油薄饼	
SEAFOOD PANCAKE	\$8
酱肉小笼	
STEAMED TIAN MIAN PORK BUNS	\$6
酥皮虾泥角	
CRISPY FLAKY SHRIMP DUMPLINGS	\$7

甜品

**DESSERT**

红糖糍粑	
GLUTINOUS RICE AND SWEET POTATO CAKE	\$4
<i>A celebrated Chongqing street food.</i>	
<i>Homemade Chinese cane sugar syrup, sweet soy bean powder.</i>	

好

CARRY OUT MENU

传统开胃菜

**TRADITIONAL APPETIZERS**

美极木耳 < ♣ >	
WOOD EAR MUSHROOMS	\$8
<i>Chili oil, Chinese vinegar, garlic.</i>	
胡辣香菜拌卤牛肉 < ♣ >	
THINLY SLICED, MARINATED BEEF SHANK	\$15
<i>Cilantro stems, Sichuan chili peppers.</i>	
熏鱼柳	
SWEETLY SMOKED SOLE	\$12
<i>Sweet and sour soy, bone in.</i>	
糟虾拼毛豆	
MARINATED SHRIMP AND EDAMAME	\$12
<i>Sweet shrimp (head on), whole edamame.</i>	
川北凉粉 < ♣♣ >	
SPICY MUNG BEAN JELLY	\$6
<i>Homemade mung bean jelly, peanuts, Sichuan style chili sauce.</i>	
乐山钵钵鸡 < ♣♣♣ >	
LE SHAN CHICKEN	\$10
<i>Inspired by the streets of Le Shan. Sichuan peppercorn, chili oil, chicken stock, sesame, ginger, soy sauce.</i>	
糖醋小排	
SWEET AND SOUR SHANGHAI RIBS	\$12
<i>Baby back ribs, honey, Chinese vinegar, sesame.</i>	
金盏杂菌	
MIXED MUSHROOM	\$12
<i>Julienne mushrooms, sweet soy.</i>	
橙皮麻辣鸡丁 < ♣♣♣ >	
SICHUAN CHICKEN	\$14
<i>One of the most famous dishes of the Sichuan province. Tangerine peel, Sichuan peppercorn, dried whole chilis, ginger, star anise.</i>	
海鲜蛋白炒饭	
SEAFOOD FRIED RICE	\$12
<i>Egg whites, scallion.</i>	

hao noodle and tea

BY MADAM ZHU'S KITCHEN

CARRY OUT MENU