

SPRING SET #4

\$25

八味脆皮豆腐

EIGHT SPICE CRISPY TOFU

Homemade tofu, secret spices.

卤汁红烧肉面 (配) 虎皮蛋

PORK BELLY NOODLE SOUP WITH FRIED EGG

Slow cooked pork belly, crispy farm egg.

腌渍莴笋 < ♣ >

MARINATED CELTUCE

Otherwise known as Chinese Asparagus. Light soy, chili oil.



SPRING SET #5

\$23

糟虾拼毛豆

MARINATED SHRIMP AND EDAMAME

Sweet shrimp (head on), whole edamame.

砂锅蛋饺

CLAY POT DUMPLINGS

Minced pork, water chestnut filling, egg crêpe skin, chicken stock.

酱肉小笼

STEAMED TIAN MIAN PORK BUNS



hao noodle and tea

BY MADAM ZHU'S KITCHEN



SPRING SET #1

\$27

苔条鱼柳配梅酱

FISH FRITTERS

Pulverized Seaweed, flounder, ginger, plum sauce.

豌杂面 (清汤/红汤) < ♣ >

SPICY CHICK PEA NOODLE SOUP

Inspired by one of the most popular Sichuan street foods. Spicy or mild soup base, minced pork, chilis. (Served Spicy / Non-Spicy)

美极木耳 < ♣ >

WOOD EAR MUSHROOMS

Chili oil, Chinese vinegar, garlic.



SPRING SET #2

\$23

熏鱼柳

SWEETLY SMOKED SOLE

Sweet and sour soy, bone in.

春笋拌苗菜

JULIENNE BAMBOO SHOOTS MEDLEY

Market fresh bamboo shoots, micro bean sprouts, hint of mustard, sesame oil.

阳春面

YANG CHUN NOODLE SOUP

A salute to Suzhou. A delicate, savory soup, leeks, cilantro garnish.



SPRING SET #3

\$25

西红柿豆尖泡饭

TOMATO RICE STEW

One of Madam Zhu's favorite family recipes. Chinese Pea Shoots, bean sprouts, fresh tomatoes.

糖醋小排

SWEET AND SOUR SHANGHAI RIBS

Baby back ribs, honey, Chinese vinegar, sesame.

南洋风寒天沙拉 < ♣ >

AGAR NOODLES TOSSED WITH FRESH SEAWEED

Radish, agar, seaweed, lemongrass, Thai sauce.