

D i m S u m

Ling’s Soup Dumpling (5 pieces)

Our Chef’s signature dumpling. Steam Pork Dumplings with Pork broth and Pork fillings.

Seafood Soup Dumpling (1 piece)

One big steam dumpling with pork broth and lobster meat, scallops, and shrimp.

Shrimp Har Gow (5 pieces)

A traditional steam Cantonese dumpling with a translucent wrapper and seasoned shrimp.

Chicken Sui Mai (5 pieces)

A steam open-top dumpling with wonton wrapper and chicken and shittake mushroom filling.

Crispy Sui Mai (5 pieces)

A fried pork and shrimp dumpling with mushroom in a wonton wrapper and spicy mayo sauce.

Akaushi Beef Potstickers (5 pieces)

Made with Akaushi-grade beef,it is pan-fried, half-steamed beef dumplings with a crispy, browned bottom and a tender, juicy top.

Chao Shou (6 pieces)

Steam Sichuan Shrimp wontons with chives and chili sauce.

Steam Spinach Dumpling (5 pieces)/ (V)

A vegan dumpling with spinach, ginger, carrots, glass noodle, waterchest nut.

Steam Veggie Dumpling(5 pieces)/(V)

A vegan dumpling with a glass noodle, baby bok choi, carrots, and shiitake mushrooms and wood-ear mushrooms.



A p p e t i z e r s

Scallion Pancake with Chicken Curry Dip

An Asian flatbread made of scallion and then pan-fried and come with a side of spicy chicken curry.

Shrimp with Mushroom Bao (3 pieces)

stir-fry shrimp with mushroom and apple and onions comes with three mushroom shaped bao.

Szechuan Spicy Cucumbers (GF)/ (V)

Freshly pickled baby cucumbers cut up into small pieces chili oil ontop.

Lobster Cheese Puff (3 pieces)

Made of a sweet chewy dough with activated charcoal and a filling of cheese, fresh lobster meat and scallion inside.

Chicken Taro Eggroll (3 pieces)

Fried eggrolls with chicken and taro roots and mushrooms filling and a pineapple plum dipping sauce.

Roasted Duck Pancake (4 pieces)

Pan-fried pancakes made of scallion with minced roasted duck meat, fresh scallions and hoisin sauce.

Grilled Char Sui (5 pieces)

A Cantonese-style bbq pork with a soy glazed sauce.

S a l a d s

Honey Shallot Salad (GF)

Local sourced Romaine Lettuce tossed in a honey shallot dressing with seasonal fruits

Green Tea Salad (N)

Romaine Lettuce tossed with wasabi nut, pumpkin seed, dry garlic, broad beans, and tomato in a green tea dressing

Cabbage Salad (N)

Shredded Cabbage in an almond sesame dressing with cucumber, tomato, mint, and honey pecan

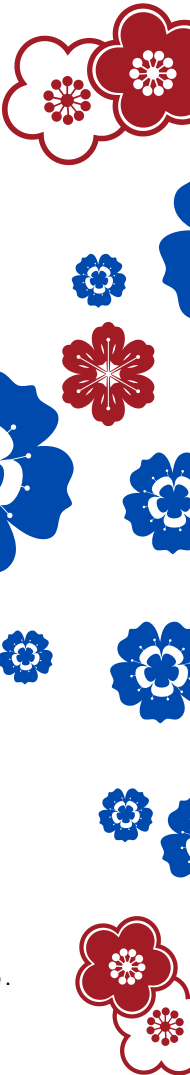
S o u p s

Hot and Sour Soup

A spicy vegetable broth soup with soy sauce and combination of different mushrooms, egg, tofu, and bamboo.

Egg Drop Soup with Fresh Corn (GF)

a soup of wispy beaten eggs in a vegetable broth with corn.



(GF): Gluten- Free (N): Contain Nuts (V): Vegan-Friendly

Main Course

Kung Pao Chicken(N)

Stir-fried chicken in a spicy brown sauce with bell pepper and cashew nuts.

Hawaii Sesame Chicken

Crispy chicken with a honey sesame sauce with grilled pineapple.

* Orange Peel Akaushi Beef

Sautéed Akaushi Grade Beef in an orange sauce with dried orange peel and chili.

* Akaushi Rainbow Beef

Sautéed Akaushi Grade Beef with assorted bell pepper in a black bean sauce.

* Honey Akaushi Beef

Sautéed Akaushi Grade Beef with basil vinaigrette.

Volcano Shrimp (GF)

Crispy shrimp with onion in a Kan Shao Sauce with honey pecan and shredded chili.

Crispy Jalapeno Shrimp (GF)

Stir-fried shrimp with fresh jalapenos and ginger in salt-pepper style seasoning.

Hong Kong Garlic Shrimp

Fried Shrimp served shell on with a buttery crispy garlic shallot topping.

Braised Pork Shank With Steam Bun

Slowly braised pork shank with different spices. Served with 3 homemade bun.

Seafood Delight With Bird Nest (GF)

Shrimp,scallop,clam,mussel with mixed veggies in a white wine sauce with taro bird nest.

* Rocky Smoked Duck (GF)

Bone-in duck marinated with 15 different spices then smoked with oolong tea.

Pipa Szechuan Tofu (GF)

Lightly Fried Tofu with stuffed shrimp cooked with shrimp paste and Szechuan meat sauce.

Hakka Eggplant

Steam chinese eggplant with ground lamb,beef,and pork in a hakka brown sauce (Available Vegetarian).

Grilled Lamb Chop With Spicy Miso Sauce (GF)

* Grilled Australian Lamb chop with lemongrass, ginger, garlic, and rosemary with Lin spicy miso sauce.

Chao Zhou Steam Whole Fish (GF)

Steam whole fish in sour plum sauce, fresh ginger, scallions with soft tofu, sour cabbage, jalapeños.

Noodle and Rice

Dummy Rice (GF)

Jasmine rice stir fry with scallions, corn, brown eggs and proteins (Beef, Chicken, Shrimp) and come with two grilled char sui pieces and soy marinated tea egg.(Can be Made Gluten free by request).

Farmer Vegetable Fried Rice (GF)

Jasmine rice stir fry with scallions, corn, brown eggs with seasonal veggies (asparagus, squash, zucchini, white and purple cauliflower, different mushrooms, and bell pepper).

Seafood Udon Noodle

Steam udon noodles with a sake sauce and mixed seafood(shrimp, scallop, mussel, clam, and baby octopus) and tomatoes and capers.

Dan Dan Noodle (N)/(V)

steamed wheat noodle with thinly cut cucumbers and spicy peanut sauce and chili oil.

Lo-Mein Style Noodle (Choice of Protein: Chicken, Beef , Shrimp , Or Veggie)

Stir-fy wheat noodle with soy sauce and scallions and cabbage.

Vegetable

Green Beans with Garlic

Stir-fy green beans with garlic and preserved vegetables.

Baby Bok Choi with Shiitake Mushroom (GF)

Steamed baby boi choy with an oyster brown sauce with shiitake mushrooms.

Snow Peashoots with Minced Garlic (GF)/(V)

Fresh snow pea shoots leaves stir fry with white wine and garlic.

Mustard Green with Minced Garlic (GF)/(V)

Fresh mustard green leaves stir fry with white wine and garlic.

Seasonal Vegetable with Tofu (GF)/(V)

Stir-fry Mixed veggies (cauliflower, asparagus, squash, zucchini, bell pepper, and mushrooms) in a vegetables white sauce served with Fried Tofu.

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