

Dim Sum

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.

Spinach Dumpling (5 pieces)/ (V)

A steam 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 choy, carrots, and shiitake mushrooms and wood-ear mushrooms.

Appetizers

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 (V) / (GF)

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

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.

Salads

Honey Shallot Salad (GF)

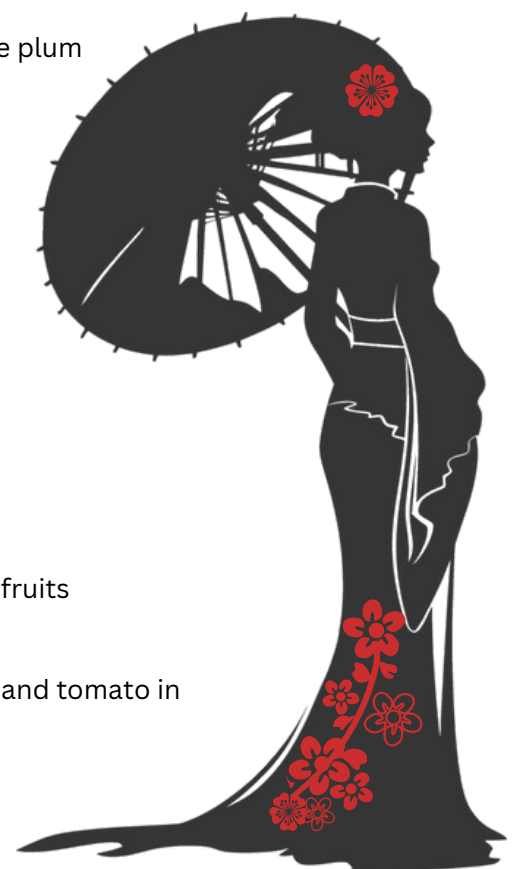
Local sourced Romaine Lettuce tossed in a honey shallot dressing with seasonal fruits

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



Lunch entrée: 11am – 2pm

Served with a Soup (Hot and sour soup or Egg drop Soup) and Steam Rice



Hawaii Sesame Chicken

Crispy chicken stir-fried in a honey sesame sauce.

General T’so Chicken

Crispy chicken stir-fried in a sweet and spicy savory soy sauce with dried chilis.

Akaushi Beef with Bell Pepper

Sautéed Akaushi grade beef with bell peppers in a black bean sauce.

Orange Peel Akaushi Beef

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

Crispy Jalapeno Shrimp (GF)

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

Volcano Shrimp with pecan (GF)

Crispy Shrimp in a Kan Shao Sauce with honey pecan and shredded red pepper and onion.

Kung Pao Style with Cashew Nuts (N)

Choice of protein sautéed in a spicy brown sauce with cashew nuts and bell pepper

Choice of Protein: Chicken:, Tofu, Beef, or Shrimp

Pipa Szechuan Tofu (GF)

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

Combination Fried Rice (GF)

Stir-fried jasmine rice with chicken, beef, and shrimp with fresh cabbage, scallions and egg

Farmer Vegetable Fried Rice (GF)

Stir-fried jasmine rice with locally sourced mixed vegetables and egg

Lo Mein Style Noodle

Stir-fried egg noodle sauteed in a light soy with white onion, cabbage, and scallion

Choice of Protein: Chicken or Beef or Shrimp.

Green Beans with Garlic

Sautéed Green beans with a preserved vegetable garlic mix.

Mustard Greens (GF)

Sautéed mustard greens in a white wine sauce with minced garlic.

Pea Shoots with Garlic (GF)

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

Seasonal Vegetables (GF)

Sautéed mixed vegetables in a veggie sauce .

Soups

Hot and Sour Soup

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

Egg Drop Soup (GF)

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



GF: Gluten Free
N: Contain Nuts
V: Vegan

