

DUMPLINGS & STARTERS

ALL DUMPLINGS STARTERS ARE IN-HOUSE HAND MADE

Pot Stickers (6) 窩貼 10

Chinese pastry with ginger, ground pork and cabbage lightly pan fried to golden brown.

Classic Chinese Shrimp Dumplings (10) 蝦水餃 15

Chinese pastry filled with chopped shrimp, ginger, and green onion.

Steam Curry Pot Stickers (4) 窩貼 6

Chinese pastry with curry-ginger seasoning chicken, pork and cabbage steam to finish.

Steam Vegetable Pot Stickers (6) 素菜窩貼 10

Ginger-tofu-vegetable mixture wrapped in a pastry skin.

Spring Rolls (4) 春卷 10

Fresh shredded cabbage, celery, carrots and onions in a thin crêpe deep fried to golden brown.

Shen Hua Pan-Pacific Wonton (10) 善花餛飩 10

Bacon, Immatation crab meat, goat-ricotta-parmesan-cream cheese and green onions in a Chinese pastry deep fried to a golden brown.

Crab Siu Mai (4) 蟹肉燒賣 8

Pastry filled with a blend of lump crab, shrimp, pork meat, black mushrooms and light ginger/green onion seasoning.

Pork Siu Mai (4) 燒賣 5.5

Steamed pastry filled with pork meat and black mushroom.

"Ha-Gow" (4) 蝦餃 6.5

Southern Chinese style steamed dumplings filled with shrimp and bamboo shoots.

Steamed BBQ Pork Buns (5) 叉燒包 8

House made steamed soft bun with bbq pork.

Crab & Shrimp Dumpling (4) 蝦蟹肉水餃 8

Hong Kong style steamed dungeness crab & shrimp filled dumpling.

Vegetable Dumpling (4) 素菜餃 6

Hong Kong style steamed dumpling filled with yu-choy, spinach and mushrooms.

Chicken Siu Mai (4) 燒賣 5.5

Hong Kong style steamed chicken & muchroom filled dumpling.

Cilantro & Shrimp Dumpling (4) 香菜蝦水餃 6.5

Hong Kong style steamed cilantro & shrimp filled dumpling.

Sticky Sweet Rice Tamale (3) 香菜蝦水餃 8

Hong Kong style steamed cilantro & shrimp filled dumpling.

SALADS

Jane's Spicy Chicken Salad 雞沙律 14

Spring greens, lightly fried chicken tossed in spicy citrus vinaigrette with green onion and crunchy noodles.

Spicy Chinese Fried Tofu Salad 炸豆腐沙律 13

Spring greens, lightly fried tofu tossed in spicy citrus vinaigrette with green onions and candy walnuts.

SOUP

Hot & Sour Soup 酸辣湯 9 13 16

Shredded chicken, shrimp, mushroom, tofu, peas, black pepper with whipped eggs.

Wonton Soup 餛飩湯 9 13 16

House pork wontons served with spinach and sliced black mushrooms.

Sizzling Rice Soup 鍋巴湯 9 13 16

Shredded chicken, shrimp, water chestnuts, white mushrooms, peas and spinach with sizzling rice.

Little Dragons in the Garden 蛋花湯 9 13 16

Shrimp, white mushrooms, peas, spinach and tomatoes finished with whipped eggs.

Cilantro Corn & Chicken Soup 玉米雞湯 12

Mixture of corn, chicken and cilantro with whipped eggs.

PIG

Cherry Pork 櫻桃肉 16

Pork deep fried in batter and tossed with our special garlic and ginger cherry sauce.

Sichuan Harbor Pork 魚香肉絲 16

Shredded pork sautéed with water chestnuts, sliced black mushrooms, in spicy ginger garlic sauce.

Sweet & Sour Pork 糖醋肉 16

Pork deep fried in batter tossed with onions and bell peppers in tangy sweet and sour sauce.

Hunan Hot Pepper Pork 辣椒肉絲 16

Shredded pork stir fried with jalapéno pepper and onions in spicy Hunan sauce.

CHICKEN • DUCK

Spicy Dry Fried Chicken 干烹雞丁 17

Deep fried chicken chunks tossed with carrots, mushrooms, chili oil, minced ginger, garlic and green onions.

Lemon Chicken 檸檬雞柳 17

Fried chicken breast with Shen Hua's tangy sweet lemon sauce.

Andy's Chicken 生炒辣子雞片 17

Sliced chicken sautéed with roasted red hot peppers and fermented black beans in a garlic-infused sweet and sour wine sauce.

Sichuan Hot Pepper Chicken 辣子雞 17

Sliced chicken sautéed with roasted red hot peppers, green peas, carrots sautéed in a hot and sour Sichuan sauce.

Garlic Chicken 大蒜雞 17

Sliced chicken, minced garlic and sliced water chestnuts stir fried in our house sauce.

Fermented Black Bean Chicken 豆豉雞片 17

Sliced chicken stir fried with fresh broccoli and baby corn in a fermented black bean garlic and ginger sauce.

Kung Pao Chicken 宮保雞 17

Sliced chicken in spicy Kung Pao sauce with roasted red hot peppers, green onion bulbs and peanuts.

Cashew Chicken 腰果雞 17

Slice chicken, green onions bulbs and cashews stir fried in our house sauce.

Ginger Mist Chicken (bone-in) 姜蔥雞 18

Half chicken fried and hacked with spicy-ginger-green onion sauce.

Sichuan Tea Smoked Duck (Half) 樟茶鴨 (半隻) 21

Duck marinated in a five-spice sauce, smoked with Oolong black tea leaves and deep fried. Served with steamed lotus flower buns and hoison sauce.

COW • LAMB

Mongolian Beef OR Lamb 蒙古牛肉或蒙古羊肉 19/20

Sliced beef or sliced leg of lamb sautéed with green onions and roasted red hot peppers in house sauce served on crispy rice noodles.

Hunan Style Beef OR Lamb 湖南羊肉或湖南牛肉 19/20

Sliced beef or sliced leg of lamb with green and yellow onions in ginger garlic Hunan sauce.

Shen Hua Beef 善花牛肉 19

Sliced flank steak marinated in a sweet and peppery garlic sauce, stir fried and placed on a bed of freshly chopped cabbage and sesame seeds.

Manchurian Beef 干扁牛肉 19

Deep fried sliced beef tossed with roasted red hot peppers and a spicy ginger garlic sauce.

Kung Pao Beef OR Lamb 宮爆牛肉或宮爆羊肉 19/20

Sliced beef or sliced leg of lamb, roasted red hot peppers, green onion bulbs sautéed in Kung Pao sauce and peanuts.

Sesame Beef 芝麻牛肉 19

Deep fried sliced beef tossed with roasted sesame seeds and spicy house soy sauce.

Broccoli Beef OR Lamb 西蘭牛肉或西蘭羊肉 19/20

Sliced beef or sliced leg of lamb with broccoli stir fried in house soy sauce.

SHRIMP • SEAFOOD

Prawns a la Ching Hua 乾燒明蝦 20

Prawns stir fried with garlic-ginger and house tomato sauce.

Lemon Pepper Prawns 檸檬蝦 20

Prawns sautéed with garlic and yellow onions in spicy lemon pepper wine sauce.

Walnut Prawns 核桃蝦 21

Pan-fried prawns tossed in mayo-glaze with house made candy-walnuts.

Kung Pao Prawns 宮保蝦 20

Prawns sautéed with roasted red hot peppers, green onion bulbs and peanuts in our spicy Kung Pao sauce.

Sichuan Dry Fried Prawns 干烹蝦 20

Deep fried prawns tossed with roasted hot peppers in a spicy ginger-garlic sauce.

Lobster Sauce Prawns 蝦龍糊 20

Prawns braised with green peas and whipped eggs in garlic wine sauce.

Snow Peas & Prawns 雪豆蝦仁 20

Snow peas stir fried with prawns in a garlic sauce.

White Prawns 清炒蝦仁 20

Prawns sautéed in garlic sauce and fresh chinese greens.

Imperial Seafood 帝國海鮮 21

Prawns, calamari, scallops and greens sautéed with a ginger wine sauce.

Happy Family 全家福 22

Seafood and vegetables stir fried with ginger-garlic in a spicy wine sauce.

White Scallops 清炒干貝 22

Whole scallops sautéed with garlic-scallions in a light sauce and fresh chinese greens.

FISH

Hot Braised Fish 乾燒魚 19

Fried fish braised with minced water chestnuts and chopped black mushrooms, in a spicy garlic sauce.

Steam Fish 清蒸魚 19

Fish steamed with ginger, green onions and sliced black mushrooms in a Chinese wine sauce.

Hunan Steam Fish 湖南蒸魚 19

Fish steamed with red hot peppers, fermented black beans, fresh ginger and garlic in Chinese wine sauce.

FRESH NOODLES

Garlic Noodles 大蒜麵 13

Fresh noodles sauteed with house garlic soy sauce. add prawn \$5

Tan Tan Noodles 擔擔麵 13

Water chestnuts and mushrooms in a spicy peanut sauce, served on fresh noodles.

RICE • MEIN • FUN

Fried Rice 炒飯

Eggs, peas, diced carrots and green onions.

Chow Mein 炒麵

Soft noodles and assorted julienned vegetables.

Chow Fun 炒粉

Rice noodle, mushroom and baby bok choy.

Hong Kong Crispy Noodle 煎麵

Crispy egg noodles and vegetables.

INGRIDENTS FOR ABOVE DISHES

Beef, Pork, Chicken or Vegetarian 14

Shrimp or Combination 15

Steamed Rice 2

Brown Rice 2.5

VEGETABLES • TOFU

Fresh Spinach and Garlic 清炒菠菜 14

Fresh spinach sautéed in a garlic sauce.

Spicy Garlic Eggplant 魚香茄子 14

Fresh chinese eggplant braised with spicy ginger garlic sauce.

Dry Sauteed Green Beans 干扁四季豆 14

Fresh green beans tossed with ginger garlic and preserved Chinese turnips in house soy sauce.

Chinese Black Mushrooms & Baby Bok Choy 冬菇菜心 14

Black mushrooms and fresh baby bok choy stir fried with light garlic sauce.

Ma-Por Tofu 麻婆豆腐 14

Diced tofu braised with garlic and onions in spicy Sichuan bean sauce.

Classic Chinese Braised Tofu 紅燒豆腐 14

Deep fried tofu braised with black mushrooms and Napa cabbage in light soy sauce.

Gai Lan 清炒芥蘭 14

Fresh Chinese broccoli sautéed with garlic house soy sauce.

Yu-Choy & Garlic 蒜子油菜 14

Yu-Choy sauteed in garlic white sauce.

--yu-choy, relative of bok-choy, tender branching stems, dark green leaves some yellow flower buds

Gift Certificates are available

No Personal Check Accepted

Minimum Charge Per Person:\$10.00/Corkage Fee:\$10.00/Cake Cutting Fee \$8.00

For Parties of 6 or More, an 18% Gratuity will be Added to the Total Bill

Minimal Fee for Other Service (Inquire with Host)

Any Substitution will be Subject to Additional Charge

No Split Checks

Prices on this Menu are Subject to Change Without Notice



Shen Hua