

# Hunan



**Restaurant & Bar**  
Authentic Chinese Cuisine

# Garden

## APPETIZERS 頭拾

春捲	Egg Roll (1)	\$2.00
炸餛飩	Fried Wonton (6)	\$5.50
炸雞翅	Chicken Wings (6)	\$6.50
雞肝捲	Rumake (6)	\$8.00
紙包雞	Paper Chicken (6)	\$8.00
蝦吐司	Shrimp Toast (8)	\$8.00
炸大蝦	Fried Jumbo Shrimp (4)	\$8.00
牛肉串	Hulla Beef (6)	\$8.00
蒸餃	Steamed Dumplings (6)	\$8.00
鍋貼	Pot Stickers (6)	\$8.00
蔥油餅	Green Onion Pancake (2)	\$7.00
叉燒包	BBQ Pork Bun (2)	\$7.00
寶寶盤	Tidbit Plate (per person)	\$9.50
	Egg roll, Fried Shrimp, Hulla Beef, Paper Chicken, Rumaki. ( 1 of each)	
炸薯條	French Fries	\$5.00

## SOUPS 湯

酸辣湯	Spicy Sour Soup * (serves 1)	\$3.00
蛋花湯	Egg Drop Soup (serves 1)	\$2.50
餛飩湯	War Wonton Soup	\$9.00
蔬菜豆腐湯	Vegetable and Bean Curd Soup	\$9.00
榨菜肉絲湯	Shredded Pork & Preserved Vegetable Soup	\$9.00
雞片鍋巴湯	Chicken Sizzling Rice Soup	\$9.00
蔬菜鍋巴湯	Vegetable Sizzling Rick Soup	\$9.00
蝦仁鍋巴湯	Shrimp Sizzling Rice Soup	\$9.50
三鮮鍋巴湯	Combination Sizzling Rice Soup	\$11.00

All Entrées served with steamed rice.

\* Denotes spicy hot. Select scales from 1 to 5.

Substitute steamed rice to be plain fried rice for \$2.00 per entrée per person.

All entrees are prepared expertly by our chef and can be altered to meet your preferences.

**HOUSE SPECIALTIES****本店招牌菜**

- |     |  |       |         |
|-----|--|-------|---------|
| 1   | Happy Family   | 全家福   | \$20.00 |
|     | Jumbo shrimp, Scallops, Chicken sautéed with various vegetables and served on a sizzling hot plate                           |       |         |
| 2   | Fragrant Shrimp *  | 魚香蝦   | \$17.00 |
|     | Shrimp stirred fried with water chestnuts, mushrooms and wood ears in a gingerly sauce                                       |       |         |
| 3   | Westlake Shrimp  | 西湖蝦   | \$17.00 |
|     | Tender shrimp cooked with egg white and sautéed in a special white wine sauce  |       |         |
| 4   | Triple Delight   | 炒三鮮   | \$17.00 |
|     | Beef, chicken & jumbo shrimp sautéed with various vegetables and served on a bed pan fried noodles.                          |       |         |
| 5   | Lemon Chicken  | 檸檬雞   | \$15.00 |
|     | Lightly breaded tender chicken breast deep fried then stirred fried with lemon sauce.  |       |         |
| 6   | Ta-Chin Chicken *  | 大千雞   | \$15.00 |
|     | Tender chicken white meat stirred fried green pepper, straw mushrooms, white onions, and baby corns in a spicy garlic sauce. |       |         |
| 7   | Kung Pao Chicken *   | 公保雞丁  | \$15.00 |
|     | Diced chicken in spicy brown sauce with hot red dried pepper and peanuts   |       |         |
| 8   | Hunan Beef *   | 干炒牛肉絲 | \$15.50 |
|     | Shredded beef. Celery and carrot stirred fried in Hunan Garden's special hot sauce   |       |         |
| 10  | Hunan Lamb *   | 湖南羊   | \$17.00 |
|     | Sliced tender lamb stirred fried with broccolis, baby corns and straw mushrooms  |       |         |
| 11  | House Moo Shu Pork   | 本廳木須肉 | \$16.50 |
|     | Stirred fried shredded pork on a bed of bean sprouts served with plum sauce and Moo Shu pancakes                             |       |         |
| 12  | Scallop and Steak Sizzler  | 干貝牛   | \$20.00 |
|     | Tender slices of beef sautéed with scallops and vegetables served on sizzling hot plate.                                     |       |         |
| 14  | Plum Chicken and Shrimp  | 核桃雙丁  | \$17.50 |
|     | Diced chicken and shrimp stirred fried with plum sauce, sprinkled with caramel walnuts                                       |       |         |
| 15  | Harvest beef *   | 湖南牛脯  | \$15.00 |
|     | Slices of beef sautéed with an appetizing mixture of baby corn, green peppers and onions.                                    |       |         |
| 16  | House Special Beef *   | 岳陽牛   | \$15.95 |
|     | Specially prepared beef stirred fried with broccolis and red peppers in Hunan sauce  |       |         |
| 17  | Scallops and Shrimp Sizzler  | 干貝蝦   | \$20.00 |
|     | Tender shrimp, scallops and vegetables served on sizzling hot plate.   |       |         |
| 19  | Orange Chicken *   | 陳皮雞   | \$15.50 |
|     | Lightly battered tender chicken dark meat stirred fried with orange sauce  |       |         |
| 20  | General Tso Chicken *  | 左公雞   | \$15.50 |
|     | Tender chicken dark meat lightly battered and stirred fried with spicy sauce   |       |         |
| 200 | Sesame Chicken   | 芝麻雞   | \$15.00 |
|     | Deep fried battered chicken white meat stirred fried with our special caramel sauce.   |       |         |
| 201 | Sesame Beef  | 芝麻牛   | \$15.50 |
|     | Deep fried battered beef stirred fried with our special caramel sauce.   |       |         |
| 202 | Chinese Noodle Soup  | 中式湯麵  | \$15.00 |
|     | Chicken, shrimp, scallop and various vegetables with Chinese noodles.  |       |         |

**POULTRY****雞鴨類**

21	Moo Goo Gai Pan	磨菇雞片	\$15.00
22	Sweet & Sour Chicken	甜酸雞	\$15.00
23	Curry Chicken *	加哩雞	\$15.00
24	Almond Chicken	杏仁雞	\$15.00
25	Szechuan Chicken *	辣子雞	\$15.00
26	Cashew Chicken	腰果雞	\$15.00
27	Mandarin Chicken	漕溜雞	\$15.00
28	Diced Chicken & Shrimp *	公保雙丁	\$17.00
29	Fragrant Chicken *	魚香雞	\$15.00
30	Crispy Duck	香酥鴨	\$20.00

**PORK****豬肉類**

31	Sweet & Sour Pork	甜酸肉	\$15.00
32	Moo Shu Pork	木須肉	\$16.00
33	Szechuan Pork *	干炒肉片	\$15.00
34	Fragrant Pork *	魚香肉絲	\$15.00
35	Shredded Pork w/ Pickled mustard green *	榨菜肉絲	\$15.00
36	Plum Pork	醬爆肉片	\$15.00
37	Hunan Pork *	湖南肉片	\$15.00

**BEEF****牛羊類**

38	Mongolian Beef	蒙古牛	\$15.50
39	Fragrant Beef *	魚香牛肉	\$15.50
40	Beef w/ Mushrooms & Bamboo Shoots	雙冬牛	\$15.50
41	Beef with Snow Peas	雪豆牛	\$15.50
42	Beef with Broccoli	芥蘭牛	\$15.50
43	Pepper Steak	青椒牛	\$15.50
44	Mongolian Lamb	蒙古羊	\$17.00
203	Bruce Lee Beef	李小龍牛	\$16.50
204	Beef Tomato	蕃茄牛	\$16.50

**SEAFOOD****海鮮類**

45	Cashew Shrimp	腰果蝦	\$17.00
46	Kung Pao Shrimp *	公保蝦	\$17.00
47	Shrimp in Chinese Black Bean sauce	豆鼓蝦	\$17.00
48	Shrimp with Lobster Sauce	蝦龍糊	\$17.00
49	Shrimp with Snow Peas	雪豆蝦	\$17.00
50	Sweet & Sour Shrimp	甜酸蝦	\$17.00
51	Curry Shrimp *	加哩蝦	\$17.00
52	Hunan Shrimp *	湖南蝦	\$17.00
53	Chef's Shrimp	茄汁蝦	\$17.00
54	Hunan Scallop *	湖南干貝	\$19.00
55	Fragrant Scallop *	魚香干貝	\$19.00

## Vegetables 蔬菜類

All vegetable dishes can be prepared vegetarian styles.

\$2.00 extra charges to add To Fu.

62	Vegetable Deluxe	素十錦	\$12.95
63	Fragrant Vegetable *	魚香素十錦	\$12.95
64	Eggplant with Garlic Sauce *	魚香茄子	\$14.00
65	Eggplant with Plum Sauce	醬爆茄子	\$14.00
66	Spicy ToFu *	麻婆豆腐	\$14.00
67	Hunan ToFu *	湖南豆腐	\$14.00
68	Family Style ToFu	家常豆腐	\$14.00
69	Mushrooms & Bamboo Shoots	炒雙冬	\$14.00
70	Snow peas & Water Chestnuts	雪豆馬蹄	\$14.00
401	Vegetables in Oyster Sauce	蠔油素十錦	\$12.95
402	Stirred Fried Green Beans	乾扁四季豆	\$14.00
403	Curry Vegetables	加哩素十錦	\$12.95
404	Vegetables in Black Bean Sauce	鼓汁素十錦	\$12.95
405	Vegetables with Black Mushroom	雙冬素十錦	\$15.00
406	Stirred Fried Baby Bo Choy	清炒小白菜	\$15.00
407	Moo Shu Vegetables	素木須	\$15.50

## Chow Mein (crunchy noodles) 炒麵

choose one : chicken, beef, pork or vegetables	雞牛豬或蔬菜	\$12.95
Shrimp	蝦	\$13.50
Combination, choose three: shrimp, chicken, beef or pork	選三雞牛豬蝦蔬菜	\$13.95

## Low Mein (soft noodles ) 撈麵

choose one : chicken, beef, pork or vegetables	雞牛豬或蔬菜	\$12.95
Shrimp	蝦	\$13.50
Combination, choose three: shrimp, chicken, beef or pork	選三雞牛豬蝦蔬菜	\$13.95

## Fried Rice 炒飯

choose one : chicken, beef, pork or vegetables	雞牛豬或蔬菜	\$12.95
Shrimp	蝦	\$13.50
Combination, choose three: shrimp, chicken, beef or pork	選三雞牛豬蝦蔬菜	\$13.95

## Egg Foo Young 蓉蛋

choose one : chicken, beef, pork or vegetables	雞牛豬或蔬菜	\$14.00
Shrimp	蝦	\$15.00
Combination, choose three of the ingredients:	選三:	\$15.50
Beef, Chicken, Pork, Shrimp or Vegetables	雞, 牛, 豬, 蝦, 蔬菜	

**18% gratuity will be added for party of 5 or more**