

Vegetable 🟵

Lobster 龍蝦 - Market Price

Choice of

Wok Fried with Ginger and Scallion, Black Bean Sauce, Salt Egg Yolk, Steam, Salt & Papper or Melt with Cheese

薑蔥, 豉汁, 金沙,清蒸, 椒鹽,芝士

Crab 蟹 - Market Price Choice of

Wok Fried with Ginger and Scallion, Black Bean Sauce, Salt Egg Yolk, Steam, Salt & Papper or Melt with Cheese

薑蔥, 豉汁, 金沙,清蒸, 椒鹽,芝士

Clam 蜆 - 23.00 Choice of

Wok Fried with Ginger and Scallion, Black Bean Sauce or Steam

薑蔥, 豉汁,清蒸

Szechuan Lobster Tail 四川龍蝦尾 33.00 Stir Fried Lobster Tail, Prawns, Scallops in Spicy Szechuan Sauce

Hong Kong StyleLobster Tail (2pc) 港式龍蝦尾 33.00 Choice of Wok Fried with Dry Garlic Black Bean Spicy Seasalt, Ginger and Scallion, Black Bean Sauce, Salt Egg Yolk or Salt & Pepper

Lobster Tail Noodle 龍蝦尾麵 38.00

Choice of Crispy Angel Hair Noodle, Rice noodle, chow fun or E-Fu Noodle

Curry Fish Filet 咖哩魚片 19.00 Bell Pepper, Onion, Garlic with Curry Sauce

Walnut Prawn 合桃蝦 19.00 Honey Glazes Walnut

XO Sauce Scallop XO醬帶子 25.00 Spicy XO Sauce and Asparagus

Stir-Fir Scallop 油泡帶子 25.00 Ginger, Carrot, Snow Peas with Garlic

Kung Poa Shrimp 公保蝦 18.00

Peanuts, Dried Chilli, Ginger, Bell Pepper and Green Onion

Brocolli Prawn 西蘭花蝦球 18.00 Brocolli Sauteed with Garlic. Ginger and Carrot

Steam Seabass with Tofu 清蒸雪魚豆腐 35.00 Black Bean, Garlic, Ginger, Onion, with Soy Sauce

Fish Fillet in Black Bean Sauce 豆豉魚片 18.50 Fish Fillet, Onion, Bell Pepper with Black Bean Sauce

Fish Fillet in Salt & Pepper 椒鹽魚片 18.50 Fresh Chilli, Spring Onion, Toasted Garlic

Kung Pao Triple Combo 公保三様 18.50 Scallop, Shrimp, Beef Fillet, Onion, Peas with Chef Special Spicy sane

Seafood Platter 鐵板素上鮮 20.00 Prawn, Scallops and Fish Fillet with Seasonal vegetable Sauteed in Brown Sauce

> Cashew Prawns 腰果蝦 18.00 Prawn, Cashew Nut, Mushroom, Carrot, Ginger

Prawn with Snap Pea 甜豆蝦球 18.50 Prawn, Sugar Pea, Sauteed with Chef Special Sauce

Szechuan Prawn 四川蝦 18.00 Prawn Sauteed with Onion in Tomato Based Sauce

Triple Mushrooms Fish Clay Pot 三菇魚煲 19.00

Fish Fillet, Fresh Shiitake Mushroom, Oyster Mushroom and button Mushroom in Oyster Sauce

XO Sauce String Bean XO醬四季豆 15.00 Spicy XO Sauce

Sautéed Pea Spouts 大蒜豆苗 18.00 Fresh Garlic and Pea Spouts

Chinese Broccoli 中國芥蘭炒蒜子 14.00 Wok-Fried with Garlic

> Braised Tofu 紅燒豆腐 14.00 Assorted Mushroom, Baby Bok Choy

Eggplant in Garlic Sauce 魚香茄子 14.00 Chef Special Spicy Brown Sauce

Dry Sauteed String Bean 魚香茄子 14.00 Garlic and Fresh String Bean Sauteed with Brown Sauce

Salt & Pepper Tofu 椒鹽豆腐 11.00
Golden fried tofu with sea salt and jalapenos

Mapo Tofu 麻婆豆腐 14.00 Spicy tofu dish made with garlic, ginger

Kung Pao ToFu 宮保豆腐 14.00 Peanut, Onion Chef Special Spicy Sauce

Assorted Vegetable 清炒雜菜 14.00 Fresh Garden Mix Vegetable



Chow Mein 炒麵 16.00

Choice of Chicken, Beef, BBQ Pork, Shrimp, Veggie or Combination

Beef Chow Fun 干炒牛河 16.00 Bean Sprouts, Yellow Onion, Fat Rice Noodle

Shredded Roast Duck Pan Seared Rice Noodles 火鴨絲煎米粉 18.00 Shredded Duck, Vermicelli with Chef's Special Sauce

Mix Mushroom and Abalone E Fu Noodle 什菌鮑魚干燒伊面 19.00 Soft Egg Noodle, Dry Braise

Hong Kong Crispy Noodle 港式煎麵 19.00 Choice of Seafood, Shrimp, Fish, Scallop, Combination, Chicken, Beef or BBQ Pork

> Satay Shrimp Chow Fun 沙爹蝦炒河 18.00 Little Spicy Satay Sauce with Fat Rice Noodle

Bitter Melon Beef Pan Sear Rice Noodle 涼瓜牛肉煎米粉 18.00 Thin Rice noodle with Chef Signature Sauce

> Singapore Rice Noodle 星州炒米 16.00 Shrimp, BBQ pork, bell pepper, bean sprout, onion with curry

Fried Rice (助)

Fried Rice 炒飯 14.00 Choice of Seafood, Shrimp, Chicken, BBQ Pork, Beef, Veggie or Combination

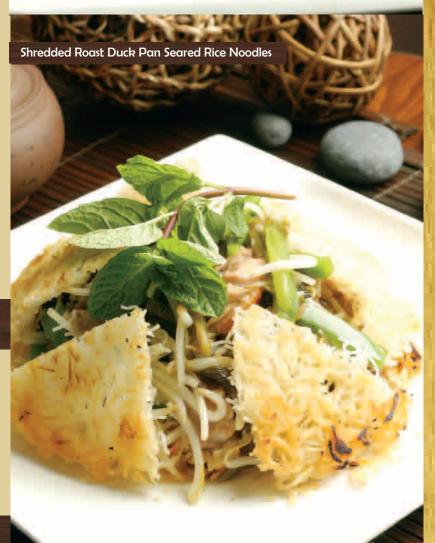
Anchovies with Chicken Fried Rice 鹹魚雞粒炒飯 18.00 Stir-fry anchovies with diced and marinated chicken

Jasmine Rice 苗米白飯 2.00

Brown Rice 黃飯 3.00



Lobster



富素豐 YUM CHA PALACE

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Business Hours:

Lunch Mon-Fri 11am to 2:30pm Mon-Thurs 5pm to 9:30pm Sat 10am to 3pm Sun 9:30am to 3pm

Dinner Fri-Sat 5pm to 10pm Sun 5pm to 9pm





Grilled Giant Beef Short Rib



Peking Duck (Half Duck) 19.00

Served with 6pcs, steam bun, slice green onion and hoisin sauce

Chinese Chicken Salad 12.50

一分例题 Shredded chicken tossed with crushed almonds and cashew nut, spices herbs and rice noodle

Shredded Duck Rolling Lettuce 18.00

隔松土采已 Wok tossed shredded duck with green onion, garlic and water chestnut

Vegetarian Spring Rolls 7.00

Shredded cabbage, carrot, celery, bamboo shoots, mushroom deep fried until golden brown

Potsticker (4 pc) 8.00

Hand made flour wrapper fill with a mixture of pork and chinese cabbage Served w/rice vinegar and hot oil

Steam Dim Sum Tray (2pc each) 16.00

Har gau, shumai, spinach w/ shrimp dumpling, and scallop dumpling with back truffle

Steam B.B.Q. Pork Bun (Char Sil Bao) 3 pc 5.00

Steam bun stuffed with a sweet savory mixture of diced roast pork of seasoning

Pork Xiao Long Bao (5pcs) 8.00

Barbecue Pork Puff (3pc) 6.00

'炯文》完哲本 Traditional sweet pork in a flaky puff pastry

Shrimp and Pork Wonton with Spicy Sauce 8.00

Sliced BBO Pork 9.00

Cucumber Salad 5.00

Salt & Pepper Maine Lobster Tail 28.00

With sea salt and jalapenos



Wor Wonton Soup 窩雲呑湯 13.50 Pork and shrimp dumpling, spinch, shrimp, bbq pork and chicken

Wonton Soup 雲呑湯 Cup 5.95 Pork and shrimp dumpling, spinch, shrimp and bbq pork

Hot and Sour Soup 酸辣湯 Cup 5.00 Regular 11.00
Bamboo shoots, egg, mushroom, tofu and chicken

Shredded Roast Duck Soup 鴨絲羹 13.50 Bamboo shoots and mushroom

Seafood Deluxe Soup 海鮮羹 15.00 Shrimp, bay scallops, crab meat, tofu, egg white flower in a thick rich chicken broth

Chicken Corn Soup 粟米羹 13.00 Velvet chicken with sweet corn and egg

Sweet Corn with Crab Meat Soup 蟹肉粟米羹 16.00 Crab meat ,sweet corn with egg



Grilled Giant Beef Short Rib 大汗牛肋骨 29.00
Special Chinese Herbs and Black Pepper

Mongolian Beef 蒙古牛 18.50 Sliced Tender Beef Fillet Sautéed with Scallion & Ginger in a Savory Seasoned Sauce

Bitter Melon Beef 豉汁涼瓜牛 18.50 Black Bean Sauce, Ginger, Garlic and Green Onion

Black Pepper Beef 黑椒牛柳 22.00 Sliced Tender Beef with Onion, Black Pepper

Asparagus Beef 露筍牛 19.00 Sliced Tender Beef, Asparagus with Black Bean Sauce

Broccoli Beef 西蘭牛 17.50 Sliced Tender Beef and Fresh Cut Broccoli

Orange Peel Beef 陳皮牛 17.50 Slice beef lightly fried, stir fried with orange peel sauce with dry chile

Lychee Sweet & Sour Pork 荔枝甜酸肉 16.00 Lychee fruit, breaded pork with sweet & sour sauce

Snap Pea with B.B.Q Pork 鉗豆叉燒 17.00 Sliced B.B.Q pork, snap pea with brown sauce

Peking Sparerib 京都骨 16.00 Lightly battered pork rib deep fried with chef special sweet & sour sauce

Salt & Pepper Sparerib 椒鹽排骨 16.00 Battered fried pork rib, onion, toast garlic and chilli

Lamb (羊

Lamb Stew Pot 羊腩煲 23.00 Dry bean curb steak, mushroom

Black Pepper Lamb 黑椒炒羊片 20.00 Sliced lamb fillet onion, black

Mongolian Lamb 蒙古羊片 19.00 Sliced lamb fillet sauteed with scallion ginger in savory seasoniog sauce



Kung Po Chicken 公保雞 16.00 Peanuts, Peas, Onion, Spicy

Lychee Sweet & Sour Chicken 荔枝甜酸雞 16.00 Lychee Fruit, breaded Chicken with sweet & sour sauce

Cashew Chicken 腰果雞 16.00

Sliced Chicken Breast, Cashew Nut, Fresh Mushroom, Carrot, Onion, Ginger

String Bean Chicken 四季豆雞 16.00 Fresh String Bean, Chicken Breast and Black Bean Sauce

Assorted vegetables Chicken 雜菜雞片 16.00 White Chicken Breast, Sauteed with Fresh Garden Vegetable in Light Sauce

> Orange Peel Chicken 陳皮雞 16.00 Breaded chicken with chef special orange peel sauce

> General Tso's Chicken 左宗堂雞 16.00 All natural, chicken breast, golden fried then cooked in a spicy brown sauce with a touch of rice vinegar

Triple Mushrooms Chicken 三菇雞片 17.00

Sliced Chicken Breast Stir Fried with Fresh Shiitake Mushroom Oyster Mushroom and Button Mushroom

