DONGPO KITCHEN MENU 菜單

ROAST DUCK

Dongpo Roast Duck (Full/Half) 東坡烤鴨（半隻）

Our lauded roast duck is the best representation of Peking duck you'll find this side of Beijing. Crispy skin and juicy meat are the result of six hours of rigorous preparation and 45 minutes of slow roasting

APPETIZERS 前菜

Roast Duck Salad 烤鴨風味沙拉
Slices of roast duck on top of organic greens

Roast Duck Slider 烤鴨配荷葉餅
Sliced roast duck, scallions, and duck sauce in three pieces of fluffy bao buns

Dongpo Pork Belly Slider 東坡扣肉配荷葉餅
Our signature pork belly in bao buns with preserved mustard green

Meizhou Pork Buns 眉州包子
Handmade buns filled with perfectly proportioned pork.

Meizhou Sausage 眉州東坡香腸
Our award winning pork sausage was the star on the table of the athletes in 2008 Beijing Olympic Game

Tasty Eggplant Strips 滋味茄條
Freshly prepared eggplants soaked in rich specialty soy sauce

Dongpo Brined Duck 東坡滷鴨
Half of a duck brined and lightly fried.

Bang Bang Chicken 棒棒雞
Chilled and sliced chicken immersed in a traditional chili broth

Roast Duck Egg Rolls 烤鴨春卷
Gold and crispy, filled with our infamous duck
DUMPLINGS & POTSTICKERS 餃子 & 煎餃

Pot-stickers (Organic Chicken/Vegetable) 鍋貼 (有機雞肉雞汁／素)
Organic fillings, handmade dumpling skins.

Sichuan Dumplings (Pork/Vegetable. Choice of spicy or non-spicy)
紅油水餃 (豬肉／素, 辣／不辣)
Our Sichuan Dumplings comes with the authentic, made-in-the-house chili oil (“red oil” would be the literal translation) – irresistibly aromatic, richly textured, and slightly pungent.

Shrimp Shu-Mai 三鮮蝦仁燒賣
A fine mixture of fresh vegetables and shrimp locked in hand-made translucent skin.

NOODLES 麵條

Dan Dan Noodles 招牌擔擔麵
(Choice of Organic Beef, Pork, Chicken, or Mushrooms Topping. Choice of Spicy or Non-Spicy) （雞肉, 牛肉, 豬肉, 或菌菇臊; 辣／不辣）
A two-hundred-year old tradition is here in its original glory. Our Dan Dan Noodles comes in four different toppings and the options of with or without broth – either way, you get the most intimate taste in the long history of Sichuan cuisine.

Dongpo Glass Noodles 酸辣粉
(Choice of Organic Beef, Pork, Chicken, or Mushrooms Topping. Choice of Spicy or Non-Spicy) （雞肉, 牛肉, 豬肉, 或菌菇臊; 辣／不辣）
We upgraded this hidden gem of Sichuan street food with more topping options.

Chilled Noodles with Shredded Chicken 雞絲涼麵
The refreshing alternative to traditional noodle soup.

Dongpo Fried Noodles (Choice of Organic Beef, Chicken, Pork, or Mushrooms)
東坡炒麵（雞肉, 牛肉, 豬肉, 或菌菇）
Wok-fried noodles with your choice of protein.
RICE 米飯

Meizhou Fried Rice (Chicken, Pork, Beef, or Assorted Mushrooms)眉州特色炒飯 (可選雞肉，豬肉，牛肉，或菌菇)
Wok-fried rice with eggs, bean sprouts, and preserved mustard green.

White Rice/Brown Rice 米饭／糙米饭

SOUPS 湯

Organic Chicken Wonton Soup 雲吞湯
Handmade wonton in a rich broth.

Duck Soup with Tofu and Napa Cabbage 鴨架白菜豆腐湯
Refreshingly light, slow-cooked duck soup.

Hot and Sour Soup with Shredded Chicken 雞絲酸辣湯
Shredded chicken, egg, bamboo shoots, mushrooms, and tomatoes in a flavorful broth.

Oxtail Soup 牛尾湯
Oxtail and tomatoes soup slow-cooked together, satisfyingly savory.

Beef Noodle Soup 牛肉湯麵
A traditional noodle soup with tender beef chunks and complex layers of flavor.

ENTREES 主菜

Spicy Chicken 辣子雞
Simply the boldest we have to offer. This exciting trio of fried diced chicken, red chili peppers, and Sichuan peppercorn (the numbing pepper) was praised and approved by none other than Mr. Jonathan Gold of LA Times.

Kung Pao Chicken 宮保雞丁
Tender marinated chicken, well-balanced sweet and sour soy sauce, imported dried chili and peppercorns -- our finest rendition of this classic dish.

Chopped Chicken with Garlic Sauce 魚香八塊雞
Lightly battered and fried white-meat chicken topped with our signature garlic sauce, slightly spicy yet immensely tangy.
**Dicke Tenderloin in Black Pepper Sauce** 黑椒牛仔粒
Diced USDA tenderloin wok-fried with garlicks and onions in a rich black pepper sauce.

**House Special Boiling Beef** 水煮牛肉
Sliced beef in a kicking and boiling chili broth.

**Serrano Beef** 鮮椒肥牛
Fresh Serrano chili peppers and thinly sliced beef belly in our refreshing and flavorful vegetable broth.

**Mongolian Beef** 薑爆牛肉
Tender sliced beef, rich oyster sauce, and fresh green and white onions.

**Shredded Pork in Garlic Sauce** 魚香肉絲
Shredded onions and wood ear mushrooms wok-fried in a tangy garlic sauce.

**Sautéed Scallops in XO Sauce** XO 醬炒元貝
Thick scallop slices with mellow yet flavorful XO sauce.

**Sole Fillet with Scallions** 蔥香龍利魚
Fresh sole fillet and an abundance of finely chopped scallions. Simple, light, and delicately flavorful.

**Shrimp with Scallions** 蔥香蝦
Fresh and tender de-shelled shrimps with scallions in a light white sauce.

**Mapo Tofu** 麻婆豆腐
Mapo Tofu is the epitome of the complex techniques and flavors involved in Sichuan cuisine. Our rendition aim to hit all its storied characterisitcs: numbing, spicy, fresh, aromatic, intensely flavorful, and richly textured.

**VEGETABLES** 蔬菜

**Lettuce with Special Soy Sauce** 白灼生菜
Fresh lettuce quickly boiled and topped with our special soy sauce.

**Eggplant in Garlic Sauce** 魚香茄子
Chunks of freshly prepare eggplants in layers of garlic sauce.

**Chinese Broccoli with Special Soy Sauce** 白灼芥蘭
Tender Chinese broccoli topped with thinly sliced scallions, in special soy sauce.
Sautéed Broccoli with Garlicks 蒜炒西蘭花
Broccoli wok-fried with garlicks

Sichuan String Beans 乾煸豆角
Lightly fried green beans wok-fried with garlic, dried chili peppers, and the magical preserved mustard green.

DESSERT 甜品

Handmade Rice Dumpling 手工紅糖棗香粽
Sticky rice wrapped in reed leaf and glazed with brown sugar sauce.

Homemade Corn Cake 馬盞糕
Puffy, sweet, and homemade

Homemade Pumpkin Cake 南瓜糕
A classic Sichuan sweet treats

Rice Ball Soup 紅糖醪糟湯圓
Sticky rice ball with assorted dried fruits and nuts fillings

Red Bean Chinese Pancake 豆沙鍋餅
Baked pancake, mashed red bean, and brown sugar sauce

Homemade Coconut Cake 椰香棉花奶糕
Fluffy and slightly sweetened

SBEVERAGE 特飲

Green Tea Milk Shake 綠茶奶昔
Black Tea Milk Shake 紅茶奶昔
Fresh Mango Smoothie 芒果冰沙
Fresh Strawberry Smoothie 草莓冰沙
Fresh Pineapple Smoothie 波羅冰沙
Fresh Coconut Juice 新鮮椰汁