



## *China Pavilion Chef's Special*

### Cocktail

Kumquat Martini

6.00

### Entree

**Sizzling Sirloin Strips of Angus Beef** 16.00

Bite size strips of Certified Angus Beef with onion and sweet red pepper in Oyster sauce on a sizzling platter.

**Alaskan Halibut with Garlic Pepper Salt** 15.00

Fried Alaskan halibut; wok tossed with garlic pepper salt.

**Dragon Pearl Shrimp** 14.00

Shrimp sautéed with light garlic in "Dragon Pearl" infused Shao Shing rice wine. (Dragon Pearl – Jasmine Tea family)

**Steamed Tofu with Shrimp Sauce** 11.00

Fermented shrimp sauce over soft tofu steamed.

**Bean Sprouts sautéed with Scallion** 8.95

Young sprouts of mung bean sautéed with green scallion

**Almond Chicken** 12.95

Diced Chicken with celery and water chestnut in condensed light soy topped with fresh roasted almond

**Pineapple Chicken** 13.95

Tender slices of white meat chicken sautéed with pineapple and a hint of pickled ginger.

### Dessert

**Lychee sorbet with sweet fried red bean rolls** 6.95