

Dim Sum Starters

Potstickers

Steamed and then pan-fried: ground pork, Chinese greens, ginger and scallions. Served with soy-vinaigrette. 6.25

Szechwan Chicken Dumplings

Steamed, filled with ground chicken breast, Chinese parsley, ginger and scallions, with spicy szechwan sauce. 6.25

Spring Vegetable Rolls

Shredded vegetables, scallions, black shiitake mushrooms, baby winter bamboo shoot hearts. 4.50

Crackling Calamari

Crisp light breaded strips of calamari steak with Asian spiced kosher salt, fresh chili, served with Asian pungent sauce. 8.50

South Pacific Chicken Skewers

Served with spicy peanut sauce and citrus relish. 7.95

Wok Seared Yellow Fin Tuna

Sashimi quality, cooked rare, served with gingered baby greens, Chinese mustard, chili paste and soy. 11.95

Lettuce Cups

With a choice of minced chicken or tofu-pine nuts, water chestnut, chives, black mushroom. Served with iceberg lettuce cups. 8.95
With shrimp, 11.95

Ahi Poke

Diced sashimi yellow fin tuna served with hot house cucumber, seaweed, scallion and avocado. 9.95

Crab Stuffed Shrimp Cigars

Shrimp, crab meat, cream cheese, Chinese chives, with macadamia nut, dijon-mango-lime dipping sauce, wrapped in filo paper. 8.95

Cantonese Spareribs

Marinated in our Hunan style BBQ sauce, finished on the grill. 8.50

Ws Rice Rolls

Grilled chicken, julienned cucumber, green leaf lettuce, sesame seeds, fresh herbs, in transparent rice paper wrapping. (Served cold, not fried)
5.95 With shrimp, 7.95

Dim Sum Platter for two

Szechwan chicken dumplings, crab-stuffed shrimp, potstickers, beef skewers. 13.50

Soups & Salads

Classic Wonton Soup

shrimp, chicken & bbq. Pork in a hearty broth with mixed Chinese greens, wonton dumplings.
Large 10.25 Bowl 7.25 Cup 3.95

Hot & Sour Chicken Soup

shredded breast of chicken, black mushroom, bean curd, in a peppery consommé. Large 7.95 Bowl 5.95 Cup 3.25

Egg Flower Soup

chicken breast in a thick and creamy broth with egg white.
Large 8.95 Bowl 6.25 Cup 3.50

Vegetable in Lite Ginger Broth

in season vegetables, baby bok choy, snow peas, napa cabbage, fresh mushrooms, scallions.
Large 8.95 Bowl 6.25 Cup 3.50

Seared Ahi Tuna or Salmon Salad

Sashimi seared ahi, with baby gourmet greens tossed in Asian vinaigrette, topped with new potatoes, hot house cucumber, daikon sprouts, asparagus and ginger-dijon-olive dressing.
Entree only 14.95

Chinese Chicken Salad

Grilled chicken, shredded lettuce, nappa cabbage, scallions, wonton threads, rice sticks, in soy-ginger vinaigrette. Entree 11.50 Half 7.50

Gorgonzola Salad

With mango, beet, green apple, Asian pear, crumbled walnuts, on a bed of baby greens tossed with a plum dressing. Entree 12.95 Half 7.95

Thai BBQ. Noodle Salad

Flat wheat noodles, shredded greens, fresh herbs and crushed peanuts, tossed in a lemon-lime dressing, topped with grilled chicken breast slices. Served warm with peanut sauce on the side. Entree 11.95 Half 7.50

Oriental Citrus Salad

Spring mix greens with orange and Asian pear wedges, green apple, grapefruit, raisins, water chestnut, honey walnuts, in raspberry-ginger vinaigrette. Entree 11.50 Half 7.25

Peking Duck Salad

Roasted Chinese duck over spring mix greens, water chestnuts, rice sticks and toasted almonds in plum-balsamic vinaigrette. Entree 14.95 Half 9.75

Chicken

Served with steamed jasmine or brown rice. With Chinese salad or hot & sour soup, add 1.95

- Mooshu Chicken** shredded vegetables, egg, white chicken meat, scallions, hoisin sauce. Served wrapped. 9.95
- Kung Pao Chicken** diced chicken breast, onion, assorted bell peppers, peanut, chili & water chestnut. 11.95
- Crispy Orange Chicken with Chilis** lightly battered and quick fried, in orange peel sauce 10.95
- House Chicken with Cashew nuts** cubed chicken breast meat with assorted diced vegetables in light brown sauce 11.95
- Sweet & Tangy Crispy Chicken** lightly battered and quick fried, in Cantonese sweet & sour sauce 11.95
- Crispy Sesame Chicken** in soy-balsamic tart dressing, with pickled cucumber and sesame seeds 11.95
- Garlic Chicken with Wild Mushrooms** accented with rice vinegar, chili sauce, and plenty of garlic. 12.95
- General Ws Chicken** crispy chunks of chicken breast in mildly pungent spicy sauce. 11.95
- Special Lemon Chicken** crispy, lightly breaded chicken breasts, in a sauce made with fresh lemons. 12.95
- Chicken with Black Bean Sauce** sliced chicken breast, roma tomato and asparagus, in rich fermented black bean sauce. 13.95
- Moogoo Gai Pan** with sliced chicken breast, snow peas, fresh mushrooms, celery, in a light sauce of ginger and shallots. 11.95
- Hunan Chicken** chicken breast slices, broccoli florets, with splash of Shaoshing wine. 12.95

Meats

Served with steamed jasmine or brown rice. With Chinese salad or hot & sour soup, add 1.95

- Mooshu Pork** shredded vegetables, egg, pork, scallions, hoisin sauce. Served wrapped. 9.95
- Cantonese Beef with Broccoli** choice flank steak in a ginger-scallion brown sauce. 11.95
- Northern Style Mongolian Beef** with chilies, scallions, bamboo shoots and fresh ginger. 13.95
- Pork Loin with Hunan Spices** with pressed tofu and julienned vegetables in a slightly spicy sauce of fermented beans. 12.95
- Red Hot Beef** with julienne vegetables, snow peas, garlic, hoisin, ginger, chili, in spicy sauce with a touch of mint. 13.95
- Spicy Beef Tenderloin** aged, upper choice tenderloin tips, caramelized sweet onion, bell pepper, chili & water chestnut. 18.95
- Roast Duck a la Peking** served with steamed buns, scallions, hoisin and plum sauces. 17.95
- Waichun's Beef Tenderloin** aged, upper choice, cubed and sauteed with Maui onions, Roma tomatoes and bok choy. 19.95
- Peppery Style Beef** freshly ground black pepper, and trio bell peppers and onions. 13.95

Seafood

Served with steamed jasmine or brown rice. With Chinese salad or hot & sour soup, add 1.95

Fiery Fish crispy sole fish fillet, dusted with Asian spiced kosher salt, pickled vegetables, in mild tamarind sauce. 12.95

Spicy Shrimp jumbo white shrimp in spicy soy sauce with sweet onions, chili, over a bed of broccoli florets. 16.95

Velvety Shrimp plump jumbo white shrimp, in light scallion-shallot sauce with chardonnay wine. 15.95

Crispy Honey Walnut Shrimp lightly battered crispy shrimp coated in a rich creamy sauce and honey walnuts. 16.95

Steamed Salmon with Soy-Lemon sauce, Atlantic salmon, artichoke hearts, shiitake mushrooms, asparagus. 17.95

Crispy Prawns with Intriguing Flavors lightly battered large shrimp in a soy-ginger-balsamic vinegar dressing. 17.95

Wok Seared Ahi Tuna 6 oz Sashimi grade over baby bok choy, asparagus, china peas and three sauces. 19.95

Asian Seafood Paella

shrimp, scallop, seasonal fish, calamari, green mussels, manila clams, smothered in savory sauce, cooked over saffron-jasmine rice. 21.95

Grilled Sea Scallops with julienned young squash, in a mild chili-black bean sauce. 19.95

Hot Pot of Shrimp, fish and scallops with Chinese eggplant, tofu, mushroom, tomato and fresh Asian herbs. 18.95

Catch of The Day in Banana Leaf seasonal fresh fish roasted in ground Asian spices with vegetable medley. 18.95

Asian Style Grilled Salmon Atlantic salmon in a soy ginger glaze. Served with stir-fry vegetables. 17.95

Sides

Side of Steam Rice	1.95
Side of Pickled Vegetables <i>daikon, carrots, cabbage, red jalapeno</i>	3.25
Side of Fried Rice	3.95
Side of Chow Mein	3.95
Side of Garlic Noodles	3.95
Side of Stir-fry Vegetables	4.50
Side of Mushroom w/ Snow peas	4.50

Rice & Oriental Pastas

With Chinese salad or hot & sour soup, add 1.95

House Special Fried Rice shrimp, chicken, beef, egg and scallions. 11.75

Vegetable Fried Rice selected vegetables, pineapple tidbits and egg (cooked without soy sauce). 9.95

Brown Fried Rice cooked in the classic style, with egg, broccoli and scallions. 8.95 With chicken or beef. 10.95

Cantonese Chur Fun prepared in the traditional style with scallions, in rich soy sauce. Choice of Chicken or Beef. 11.95

Soy Chicken Lo Mein somen noodles in rich soy sauce with grilled chicken and vegetables. 11.95

Szechwan Spicy Noodles

chicken breast meat, flat noodles, scallions, trio bell peppers, fresh coriander, in spicy szechwan sauce. 11.95

Garlic Noodles with Mushrooms & Julienne Squash

flat wheat noodles, roasted garlic, shitake, oyster and button mushrooms. 10.95

With chicken or beef 12.95 Plain garlic noodles (no vegetables) 9.95

Pan Fried Chow Mein

crisp noodle pillows topped with sauteed China peas and tender greens. Served with a choice of chicken, beef or tofu. 11.95
With shrimp 14.95.

Ws Pad Thai Noodles

wok-tossed sprouts and China peas, fresh chilies, cilantro. served with grilled chicken or grilled tofu. 15.95

Jade Noodles with Grilled Prawns

soy marinated grilled prawns, over a bed of lo mein noodles tossed in non-dairy Asian pesto sauce. 16.95

Crema of Shiitake Noodles with Lobster, Shrimp and Spinach

Flat noodles tossed with our shiitake mushroom sauce, topped with sauteed Maine lobster, wild Mexican shrimp and baby spinach. 19.95

Vegetables

Served with steamed jasmine or brown rice. With Chinese salad or hot & sour soup, add 1.95

Mixed Vegetable Stir-fry or Steamed fresh in season vegetables, tofu, black shiitake mushroom, in garlic-scallion sauce. 8.95

Mapo Tofu firm tofu in garlic-ginger-hot bean sauce. 9.95

Szechwan Eggplant chinese purple eggplant in spicy szechwan sauce. 9.95

Roasted Garlic Mushroom w/ Snow peas garlic sauce, button mushrooms, snow peas. 9.95

Wok-Tossed Green Bean green beans with garlic-shallots, Cantonese style. 9.95

Sauteed Spinach sauteed with garlic and shallots. 9.95

Lunch Bowls

Served over steamed jasmine or brown rice

Cashew Chicken Bowl	6.75	Kung Pao Chicken Bowl	6.75
Broccoli Beef Bowl	6.75	Curry Chicken Bowl	6.75
Steam or Stir-fry Vegetables	6.75	Mongolian Beef Bowl	6.75
Orange Chicken Bowl	6.75	Shrimp Vegetable Bowl	7.95

Special Lunches

Served with spring rolls, steamed white or brown rice and Chinese salad. Served daily until 3 pm.

Orange Crispy Chicken Special

In a piquant orange-peel sauce with chilis. 7.95

General Ws Chicken Special

Crispy chunks of chicken breast in garlicky-pungent sauce. 7.95

Kung Pao Chicken Special

Onions, bell peppers, peanut, water chesnut, chili. 7.95

Garlic Chicken Special

In a mild garlic-soy-rice vinegar dressing. 8.25

Chicken with Black Bean Sauce Special

Roma tomato, asparagus in slightly spicy black bean sauce. 8.95

Cashew Chicken Special

Chicken breast with diced vegetables in lite brown sauce. 8.95

Jade Noodles with Grilled Prawns Special

Grilled prawns over lo mein in Asian pesto sauce. 11.95

Catch of The Day in Banana Leaf Special

Seasonal fresh fish roasted in Asian spices with vegetables. 12.95

Crispy Honey Walnut Shrimp Special

Lightly battered, in rich creamy sauce with honey walnuts. 11.95

BBQ Ribs Lunch Platter Special

Served with steamed vegetables. 11.95

Broccoli Beef Special

With choice beef slices in shallot brown sauce. 7.95

Sesame Chicken Special

In sweet & tart soy-balsamic, with pickled cucumbers. 7.95

Sweet & Sour Chicken Special

In sweet & tart with pineapple tidbits. 7.95

Lemon Chicken Special

Lightly breaded chicken breast with a lemon glaze. 8.95

Teriyaki Chicken Special

Grilled chicken with soy glaze. Served with steamed vegetables 8.95

Mongolian Beef Special

With scallions, chilis, bamboo shoots and fresh ginger. 8.95

Shrimp with Chardonnay Sauce Special

with snow peas and scallions. 11.95

Grilled Salmon w/ Ginger-Soy Glace Special

Served with steamed vegetables. 12.95

Sea of Prawns, Fish and Scallops Special

In tomato Asian basil sauce. 11.95

Wok Seared Ahi Tuna Special

Served with steamed vegetables, seaweed salad, pickled ginger. 12.95

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