

COLD APPETIZERS

<b>Spicy Cucumber Salad</b>	<b>7</b>
刀拍涼拌小黃瓜	
<b>Jellyfish</b>	<b>14</b>
涼拌海蜇皮	
<b>Chinese Chicken Salad</b>	<b>14</b>
中式雞沙拉	
<b>Kale Salad with BBQ Tender Pork</b>	<b>14</b>
燒豬頸肉沙拉	
<b>Oriental Duck Salad</b>	<b>16</b>
中式鴨沙拉	

HOT APPETIZERS

<b>Vegetable Eggroll</b>	<b>6</b>
香炸素春卷	
<b>Scallion Pancake</b>	<b>9</b>
蔥油餅	
<b>Szechuan Spicy Wonton</b>	<b>9</b>
四川紅油抄手	
<b>Spicy Numb Chicken</b>	<b>12</b>
重慶口水雞	
<b>Minced Duck Lettuce Wrap</b>	<b>12</b>
生菜鴨鬆	
<b>Sriracha Shrimp</b>	<b>14</b>
千絲蝦	

SOUPS

<b>Egg Drop Soup w/ Chicken &amp; Corn</b>	<b>6</b>
雞茸粟米蛋花湯	
<b>Hot &amp; Sour Soup</b>	<b>6</b>
京都酸辣湯	
<b>Wonton Soup</b>	<b>9</b>
鮮蝦雲吞湯	

VEGETABLES and SIDES **12**

<b>Country Style Braised Tofu</b>	
家鄉紅燒豆腐	
<b>Sautéed String Beans</b>	
清炒四季豆	
<b>Sautéed Kale w Garlic</b>	
蒜片羽衣甘藍	
<b>Sautéed Broccolini w Garlic</b>	
蒜片炒芥蘭菜苗	
<b>Sautéed Fresh Mixed Vegetable</b>	
清炒鮮時蔬	
<b>Sautéed Asparagus</b>	
清炒蘆筍	
<b>Charred Garlic Brussels sprouts</b>	
蒜蓉炒球芽甘藍	
<b>Mapo Tofu</b>	
麻婆豆腐	

DIM SUM

<b>Dim Sum Combination Platter (6)</b>	<b>20</b>
特色點心拼盤	
<b>Har Gow - Shrimp Dumplings (6)</b>	<b>15</b>
水晶蝦餃皇	
<b>Siu Mai - Pork, Shrimp and Mushroom Dumplings (6)</b>	<b>14</b>
利軒燒賣皇	
<b>Truffle Vegetable Dumplings - Truffle oil, vegetable and Bean Curd Dumplings (6)</b>	<b>14</b>
松露素餃	
<b>Hand-Wrapped Shrimp Dumpling</b>	<b>14</b>
鳳城水餃	
<b>Original Soup Dumplings (6 pcs)</b>	<b>12</b>
豬肉小籠包 (6 件)	

LiORIENT SIGNATURE BBQ

<b>Seasoned Soy Sauce Bean Curd</b>	<b>8</b>
滷汁炸嫩豆腐	
<b>House Special Soy Sauce Chicken</b>	<b>14</b>
招牌豉油雞	
<b>Slow Roast Honey Glazed Char Siu</b>	<b>14</b>
秘製密汁叉燒	
<b>LiOrient Hainan Chicken</b>	<b>14</b>
利軒海南雞飯	
<b>LiOrient 3 Combo BBQ Platter</b>	<b>20</b>
(Char Siu, BBQ Duck and Soy Sauce Chicken)	
利軒金牌燒味拼盤	
<b>LiOrient Roasted Crispy Chicken</b>	
(Limited Supply)	
利軒一品燒雞	Half 半: <b>24</b> Whole 全: <b>42</b>
(限量供應)	
<b>Hong Kong Style Roasted Duck</b>	
港式脆皮烤鴨	Half 半: <b>24</b> Whole 全: <b>42</b>
<b>Slow Roasted Black Pepper Duck</b>	
招牌黑胡椒鴨	Half 半: <b>28</b> Whole 全: <b>50</b>
<b>Li Orient Peking Duck</b>	
利軒片皮鴨	Whole 全: <b>68</b>

## ENTREE

<b>Shredded Pork W/ Sweet Bean Sauce</b>	<b>18</b>
京醬肉絲	
<b>Sautéed Eggplant with Duck Egg Yolk</b>	<b>18</b>
金沙茄子	
<b>Mongolian Beef</b>	<b>20</b>
蔥爆牛肉	
<b>Beef W/ Broccoli</b>	<b>20</b>
西蘭花牛肉	
<b>Orange Crispy Beef</b>	<b>20</b>
香酥陳皮牛	
<b>Orange Crispy Chicken</b>	<b>20</b>
香酥陳皮雞	
<b>Kung Pao Chicken</b>	<b>20</b>
宮保雞丁	
<b>Szechuan Spicy Beef</b>	<b>22</b>
四川水煮牛	
<b>Szechuan Spicy Fish Fillet</b>	<b>22</b>
四川水煮魚片	
<b>Wok Tossed Black Pepper Filet Mignon</b>	<b>23</b>
法式黑椒牛柳	
<b>Honey Walnut Shrimp</b>	<b>23</b>
蜜汁核桃蝦	
<b>Stir Fried Fiery Shrimp</b>	<b>23</b>
辣子蝦球	
<b>Kung Pao Shrimp</b>	<b>23</b>
宮保蝦球	
<b>Hot Braised Shrimp (Shell on)</b>	<b>27</b>
乾燒大明蝦	
<b>Fire Roasted Garlic Shrimp</b>	<b>27</b>
火蒜明蝦球	
<b>Stir Fried Diced Lobster w XO Sauce</b>	<b>31</b>
XO 翡翠龍蝦球	
<b>LiOrient Grilled Lamb Chops</b>	<b>31</b>
利軒秘製羊架	
<b>Pan-Seared Chilean Seabass</b>	<b>31</b>
香煎智利鱈魚	
<b>Sautéed Prawns with Duck Egg Yolk</b>	<b>35</b>
金沙蝦球	
<b>Black Pepper Garlic Lobster (1 piece)</b>	<b>48</b>
椒蒜爆龍蝦 (一隻)	
<b>Baked Lobster w/ Cheese and Butter</b>	<b>48</b>
芝士焗龍蝦 (一隻)	
<b>Grilled King Kalbi Short Rib (2-3People)</b>	<b>80</b>
炭燒牛骨排王	

## VEGETARIAN

<b>Vegan Kung Pao Chicken</b>	<b>21</b>
素宮保雞丁	

<b>Vegan Orange Chicken</b>	<b>21</b>
素陳皮雞	

## ABALONE

<b>Japanese Dried Abalone (17 Heads)</b>	<b>188</b>
蠔皇十七頭日本乾鮑	
<b>South Africa Dried Abalone (5 Heads)</b>	<b>288</b>
蠔皇五頭南非乾鮑	

## RICE &amp; NOODLES

<b>Garlic Fried Noodles</b>	<b>12</b>
香蒜炒麵	
<b>Li Orient Cold Noodle</b>	<b>14</b>
利軒涼麵	
<b>Traditional Chinese "Zha Jiang Mian"</b>	<b>15</b>
老北京炸醬麵	
<b>Cantonese Style Beef Chow Fun</b>	<b>17</b>
乾炒牛河	
<b>Stir Fried Noodle w Shredded Duck</b>	<b>17</b>
鴨絲炒麵	
<b>Fried Rice Vermicelli In Singapore Style</b>	<b>17</b>
星洲炒米粉	
<b>Shredded Duck Noodle Soup w/ Pickle</b>	<b>17</b>
雪菜鴨絲湯麵	
<b>Boss' Fried Rice (Lobster and Veggie)</b>	<b>28</b>
亞堅炒飯	
<b>Cantonese Pan-Fried Egg Noodle (Choice of)</b>	
廣式炒麵兩面黃	
Vegetable 蔬菜	<b>15</b>
Chicken 雞肉	<b>19</b>
Beef 牛肉	<b>19</b>
Seafood 海鮮	<b>21</b>

## Pan Fried Rice (Choice of)

炒飯	
Vegetable 蔬菜	<b>15</b>
Beef 牛肉	<b>19</b>
Chicken 雞肉	<b>19</b>
Shrimp 鮮蝦	<b>20</b>
Young Chow 揚州	<b>20</b>
(BBQ Pork and Shrimp)	