Lunch Specials (From 11:00 am to 3:00 pm.)

(From 11:00 am to 3:00 pm.) Served with soup of the day and choice of steamed-rice or egg fried-rice. Add Lunch Salad 1.00

Vegetable

Kung Pao Vegetarian Chicken Mushrooms, celery, carrots, bamboo shoots, bell peppers, onions, and peanuts 10 Eggplant with sweet and sour garlic sauce 10 King Oyster Mushroom with Tofu and snow peas 10 Basil Tofu with Mushroom Garlic, bamboo shoots, mushrooms, and scallions 10 Crispy Tofu in Mandarin Sauce 10

Chicken

Chili Chicken Crispy chicken sautéed with sweet garlic chili sauce 10 Basil Chicken Garlic, bamboo shoots, mushrooms, and scallions 10.5 Crispy Skin Half Chicken With steamed broccoli 11.5 String Bean Chicken With sweet bean sauce 10.5 Orange Chicken Crispy chicken sautéed in a tangerine peel citrus sauce 10 Kung Pao Chicken Mushrooms, celery, carrots, bamboo shoots, bell peppers, onions, and peanuts 10 Salty Fish Chicken with Tofu Ginger and scallion 11.5 Mango Chicken Braised in coconut milk and topped with basil and cashew nuts 10.5 Curry Chicken Eggplant, onions, mushrooms, green beans, and coconut milk 10.5



Chinese Sausage with Gai Lan in garlic sauce 11.5 Sweet and Sour Pork Crispy pork, bell peppers, onions and pineapple 10 Pepper Beef Bell pepper, onion, and black pepper 11 Beef with Asparagus 11.5 Potato Beef Sliced potatoes, onions and black pepper 11 Beef with Tofu in oyster sauce 11.5 Mongolian Beef Onions, scallions, and crispy rice noodles 11

Seafood

Caramelized Garlic Prawns Onions, chili, and garlic 12 Basa Fish Filet with Ginger and Scallions Snow peas, bamboo shoots and shitake mushrooms 11.5 Satay Three Delights Calamari, chicken, shrimp, asparagus, snow peas, mushrooms, and broccoli 12

Curry Chicken



Pepper Beef



Crispy Tofu in Mandarin Sauce



Crispy Skin Half Chicken



Mango Chicken

Lunch Specials (From 11:00 am to 3:00 pm.)

Soup

Wonton Soup Chicken dumplings, bok choy, and mushrooms 9 Tom Yum Noodle Soup Chicken, shrimps, calamari, vegetables and peanuts 11

Pan-Fried Egg Served with soup of the day and choice of steamed-rice or egg fried-rice. Beef with Egg Ginger and onion 11 Shrimps with Egg Ginger and onion 12

Noodle

Served with soup of the day Chicken Shanghai Noodle Mushrooms, bean sprouts and egg 12 Pepper Beef over Shanghai Noodle *Pepper*, onion and black pepper 12 Crispy Shrimp Garlic Noodle Parmesan cheese and scallions 13 Chicken Pad Thai w Egg, cabbage, bean sprouts, scallions and rice noodles, topped with peanuts 11.5 Chicken Chow Mein Cabbage, celery, onions and scallions 10 Beef Chow Fun Bean sprouts, onions and scallions 11 Vegetable Shanghai Noodle (Vegetarian) Tofu, shiitake mushrooms, bean sprouts and egg 12 Vegetable Chow Mein (Vegetarian) Cabbage, celery, onions and scallions 10

Rice

Served with soup of the day

Pepper Beef over Shanghai Noodle Fujian Shrimp Fried Rice Mushroom and snow peas 13 Pineapple Chicken Fried Rice *Peas*, carrots, cashew nuts, egg and pineapple 11.5 Salty Fish Fried Rice Stir-fried anchovies, chicken, asparagus, egg, basil, and scallions 13 Chicken with Chinese Sausage Stone Pot Rice Mushrooms and bokchoy 13 Roasted Garlic Egg Fried Rice (Vegetarian) Scallions and diced gai Ian 11 Vegetable Fried Rice (Vegetarian) Egg, scallions, peas and carrots 10

Beef with Egg



Tom Yum Noodle Soup

Fujian Shrimp Fried Rice

Happy Hour From 3:00 pm to 6:00 pm Following Items serves with a choice of beer or Salmon Creek Wine

Steamed Dumpling Platter 2 of each Dim Sum: Siu Mai, Lobster, Sea Bass and Baby Stringray Dumpling 16

Dim Sum Sampler 2 of each: Bok Choy Dumplings, Blue Crab Dumplings, Taro Dumpling, Crab Puffs, and Steamed Pork Buns 16

Soft Shell Crab Fresh Rolls Fried soft shell crab, green leaves, bean sprouts, mint and rice noodles wrapped in rice paper 13.5

Sunny Side Up Egg with Tofu Cold dish (Vegetarian) Scallion and garlic 12

Basil Green Mussels Garlic and onion 12.5

Crispy Skin Whole Chicken Roasted chicken served with chili oil 18 Worcestershire Lamb with Steamed Buns – Sauteed sliced leg of lamb with onions 20

Shaking Beef > Filet Mignon sauteed with onion and black pepper 26



Steamed Dumpling Platter

Soft Shell Crab Fresh Roll

Worcestershire Lamb with Buns

Shaking Beef

Sunny side up Egg with Tofu



Crispy Skin Whole Chicken

Happy Hour From 3:00 pm to 6:00 pm

Cocktails

Martini Dry Vermouth, Gin, Olive	6
Cosmopolitan Vodka, Triple Sec, Fresh Lime Juice, Cranberry Juice	6
Maitai Rum, Dark Rum, Malibu Rum, Orange juice, Cranberry juice, Pineapple Juice	6
Margarita on the Rock Tequila, Triple Sec, Sour, Lime Juice, Sprite	6
Blue Hawaii Rum, Malibu Rum, Blue Curacao, Pineapple Juice	6
Mojito Barcadi Light, Mint Leaves, Limes, Sugar, Soda	6

Beers

Tsing Tao(China) or Singha(Thai)	3.5
Sapporo, Sapporo Light(Japan), or Tiger(Singapore)	4

Wines

Salmon Creek Chardonnay,	Cabernet Sauvignon,	Merlot, or White Zinfandel	4
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Small Dishes

Baby Stingray Dumpling Shrimp and crab claw	5.5
Siu Mai Pork, shrimp and shitake mushrooms	4.5
Steamed Charsiu Pork Bun Steamed bun Stuffed with diced B.B.Q. pork	4.5
Egg Roll Chicken, shrimp, and cabbage wrapped in a thin pancake, and deep-fried to a crisp	4
Vegetable Dumpling (Vegetarian) Soy protein and assorted vegetables	4.5
Baby Pig Custard Bun (Vegetarian) Steamed egg custard bun	5.5
Pan Fried Taro Vegetable Dumpling (Vegetarian) Taro and soy protein cabbage	5
Pot Sticker Pan-fried pork dumplings	6.5
Cream Cheese Crab Puff Imitation crabmeat and cream cheese	6.5
Mu Shu Chicken Roll Chicken, vegetables, and egg wrapped in thin pancakes	9
Minced Chicken Lettuce Cup Sautéed minced chicken and vegetables served with lettuce cups	9

Over Steamed Rice (Choice of Chicken or Tofu)	
Basil 🚧 Garlic, bamboo shoots, shitake mushrooms, and scallions	9.5
Curry ₂ Eggplant, onions, mushrooms, green beans, and coconut milk	9.5
Dry Sautéed String Bean 🚙 With sweet bean sauce	9.5
Kung Pao www.Mushrooms, celery, carrots, bamboo shoots, bell peppers, onions, and peanuts	9.5
Mongolian policy on the second	9.5





Sea Bass Dumpling



Baby Pig Custard Buns



Bok Choy Shrimp Dumpling



Pan Fried Chicken Steamed Buns





Taro Shrimp Cake

Taro Vegetable Dumpling **Baby Stingray Dumpling**

Dim Sum All Day

Pan Fried Blue Crab Dumplings Vegetables, cheese and vermicelli 6.5 Pan Fried Chicken Steamed Buns chicken and vegetables 6 Baby Stingray Dumpling Shrimp and crab claw 6.5 Siu Mai Pork, shrimp, and shitake mushrooms in wonton skin 5.5 Pandan Mochi Bok Choy Shrimp Dumplings Bok choy and shrimp 6 Steamed Charsiu Pork Buns Diced B.B.Q. pork 5.5 Lobster Dumplings Lobster meat, corn, cilantro and potato 6.5 Pan Fried Taro Shrimp Cake Scallions and carrot 6 Sea Bass Dumplings Pork and mushroom 7 Baby Pig Custard Buns (Vegetarian) Steamed egg custard bun 6.5 Sesame Balls (Vegetarian) Red bean paste dumpling coated with sesame seeds 5 Pandan Mochi Dumpling (Vegetarian) Coconut taro paste in glutinous flour skin 5.5 Vegetable Dumplings (Vegetarian) Soy protein, shitake mushrooms, wood ear mushrooms and celery 5.5 Pan Fried Taro Vegetable Dumplings (Vegetarian) Soy protein and cabbage 6

Blue Crab Dumpling

To ensure the quality and freshness of every bite, we cook our dim sum at the time when order is received.

Appetizers

Dim Sum Sampler 2 of each: Bok Choy Dumplings, Blue Crab Dumplings, Taro Vegetable Dumpling, Crab Puffs, and Steamed Pork Buns 16 Steamed Dumpling Platter 2 of each Dim Sum: Siu Mai, Lobster, Sea Bass and Baby Stringray Dumpling 16

Soft Shell Crab Fresh Rolls Fried soft shell crab, green leaves, bean sprouts, mint and rice noodles wrapped in rice paper 13.5

Mu Shu Chicken Rolls Chicken, vegetables, and egg wrapped in thin pancakes 10

Egg Rolls Chicken, shrimp, and cabbage wrapped in a thin pancake, and deep-fried to a crisp $\ 5$

Pot Stickers Pan-fried pork dumplings 7.5

Cream Cheese Crab Puffs Imitation crab meat and cream cheese wrapped in wonton skin and deep-fried to a crisp 7.5

Basil Green Mussels Garlic and onion 12.5

Minced Chicken Lettuce Cups Sautéed minced chicken and vegetables served with lettuce cups 10

Steamed Dumpling Platter



Basil Green Mussels

Salads

Soft Shell Crab Fun Pei Salad Fried soft shell crab, rice noodles, bean sprouts, lettuce, and basil 13.5 Chicken Cucumber Salad Sesame seed and peanut sauce 12 Chinese Chicken Salad Chicken, lettuce, carrots, peanuts, and crispy rice noodles 11

Soups

Tamarind Seafood Hot Pot Shrimp, basa fish filet, calamari, and vegetables 18 Seafood Tofu Hot Pot Shrimp, fish filet, calamari, mussels, egg and bokchoy 18 Hot and Sour Soup Chicken, bamboo shoots, wood ear mushrooms, and egg 11 Spicy Coconut Soup Chicken, shrimp, calamari, mushrooms, bamboo shoots, and snow peas 12 Three Delights Sizzling Rice Soup Shrimp, calamari, chicken, and vegetables, served with sizzling rice crust 13

Wor Wonton Soup Chicken dumplings, chicken, calamari, shrimps, bok choy, and mushrooms 13

Wonton Soup Chicken dumplings, bok choy, and mushrooms 11

Mild Medium Spicy
Hot and spicy can be altered according to your taste, except for Thai dishes.
X. O Sauce contains Chinese sausage, dry scallop and dry shrimp.

Chicken Cucumber Salad

Soft Shell Crab Fresh Rolls

Seafood Tofu Hot Pot





Steamed Chilean Sea Bass with Ginger Scallions





Caramelized Garlic Prawns



Candied Pecan Pra\wns

Seafood

Lobster with Garlic and Jalapeno live 1.5~1.75lb ea 30 Lobster with Ginger Scallions live 1.5~1.751b ea 30 over Shanghai Noodles 32 Lobster with Tamarind Sauce live 1.5~1.75lb ea 30 over Shanghai Noodles 32 Steamed Chilean Sea Bass with Ginger and Scallions 30 Baked Honey Miso Chilean Sea Bass 30 Baked Lemongrass Salmon Scallions and garlic 20 Fried Tilapia Filet with Chili and Garlic 2018 Roasted Garlic and Basil Fish Filet - Chili, scallions and garlic 16 Sautéed Basa Fish Filet with Ginger and Scallions Snow peas, bamboo shoots and shitake mushrooms 16 Shrimp with Vegetables Broccoli, snow peas, celery, bok choy, bamboo shoots, and mushrooms 16 Salt and Pepper Prawns - Chili, scallions and garlic 16 Caramelized Garlic Prawns wo Onions, chili, and fish sauce 18 Salt and Pepper Calamari Chili, scallions and garlic 16 Candied Pecan Prawns Sweet creamy sauce and roasted sesame seed 18 Three Delights on Sizzling Plate Calamari, chicken, shrimp, asparagus, snow peas, mushrooms, and broccoli 17

Lobster with Tamarind Sauce over Shanghai Noodles

> Fried Tilapia Filet with Chili and Garlic



Chinese Sausage with Gai Lan

> Lemongrass Lamb Chop

Boneless Short Rib in White Wine Tomato Sauce



Meat

Firecracker Beef

Sautéed Lamb with Cumin w Sliced leg of lamb, onions, mushrooms, garlic, pepper, and cumin 18 Worcestershire Lamb with Steamed Buns Sauteed sliced leg of lamb with onions 20 Lemongrass Lamb Chop in red wine reduction sauce 26 Shaking Beef Filet Mignon sauteed with onion and black pepper 26 Red Wine Potato Beef > Sliced potatoes, onions and black pepper 16 Reduction Firecracker Beef Area Broccoli and dried red chili pods 16 Pork Tenderloin Beef with Asparagus in spicy garlic sauce 17 Mongolian Beef an Onions, scallions, and crispy rice noodles 16 Orange Beef Fried battered beef with a tangerine peel sweet citrus sauce 16 Braised Boneless Short Rib in White Wine Tomato Sauce Potato and carrot 24 Chinese Sausage with Gai Lan (Chinese Broccoli) in garlic sauce 16 Red Wine Reduction Pork Tenderloin Pan seared with ginger, basil and roasted shallot 18 Sweet and Sour Pork Crispy pork, bell peppers, onions and pineapple 14



Shaking Beef

Worcestershire Lamb with Buns

Poultry

Peking Duck Peking style B.B.Q duck served with scallion, Hoisin sauce and thin pancakes Whole 38 Half 20

Chardonnay Chicken Mushrooms, asparagus and basil in chardonnay reduction tomato sauce 17 Crispy Skin Whole Chicken Roasted chicken served with chili oil 18

Curry Chicken w Eggplant, onions, mushrooms, green beans, and coconut milk 15

Lemon Chicken Panko breaded chicken breast with lemon sauce 15

Kung Pao Chicken - Mushrooms, celery, carrots,

bamboo shoots, bell peppers, onions, and peanuts 14 String Bean Chicken with sweet bean sauce 15

Orange Chicken Crispy chicken sautéed with tangerine peel citrus sauce 14

Chili Chicker and Chili

Chili Chicken **Crispy** chicken sautéed with sweet garlic chili sauce 14

Basil Chicken *M* Garlic, bamboo shoots, shitake mushrooms, and scallions 14

Mango Chicken Topped with basil and cashew nuts 15 Salty Fish Chicken with Tofu Ginger and scallion 14

Vegetable

Vegetarian chicken is made from soy protein

Minced Vegetable Lettuce Cups Minced soy protein and vegetables served with lettuce cups 10 Mu Shu Vegetarian Chicken Rolls Soy protein, cabbage, mushrooms, bamboo shoots wrapped in a thin pancake 10 Sunny Side Up Egg with Tofu (Cold dish) Scallion and garlic 12 Vegetarian Hot and Sour Soup - Strips of soy protein, vegetables, and egg in spicy and sour vegetable broth 11 Tofu and Bokchoy Soup and mushroom 10 Chardonnay Mushroom Mushrooms and onion braised in chardonnay reduction sauce 16 King Oyster Mushroom with Tofu and snow peas 14 Eggplant Tofu with sweet and sour garlic sauce 14 Crispy Tofu in Mandarin Sauce 14 Sauteed Gai Lan (Chinese Broccoli) with Garlic and Parmesan cheese 13 Lemongrass Vegetarian Chicken Filet Onion and black pepper 15 Sautéed Vegetable de Asia 🛹 Egg, string beans, eggplant, tofu, onions and basil 14 Veggie Delight Broccoli, snow peas, celery, carrot, bamboo shoots, bok choy, and mushrooms 13 Sesame Vegetarian Chicken Crispy soy protein and sesame seeds tossed with a mild sweet citrus sauce 14 Kung Pao Vegetarian Chicken *w*Mushrooms, celery, carrots, bamboo shoots, bell peppers, onions, and peanuts 14 Pan-Fried Stuffed Bean Curd with Steamed Buns Soy protein and vegetables wrapped in bean curd sheets 17 Sautéed Tofu with Cumin Donions, mushrooms, garlic, and pepper 14

Half Peking Duck

Crispy Skin Whole Chicken

Salty Fish Chicken with Tofu

Sunny side up Egg with Tofu

Rice

Pineapple Fried Rice Sautéed shrimp, calamari, chicken, peas, carrots, cashew nuts, egg, and pineapple 14

X.O. Fried Rice Sautéed chicken, shrimp, calamari, straw mushrooms, peas, carrots, egg and rice in X.O. sauce (X.O sauce contain pork and seafood) 14

Salty Fish Fried Rice Stir-fried anchovies, chicken, asparagus, egg, basil, and scallions 14

Roasted Garlic Egg Fried Rice(Vegetarian) Diced gai lan and scallions 12 Chicken with Chinese Sausage Stone Pot Rice Sauteed chicken, Chinese sausage, mushrooms and bokchoy 14

Steamed Rice Small 1.5 or Large 3.5

Egg Fried Rice Small 3 or Large 8

Fried Rice Stir-fried rice, egg, scallions, peas and carrots with a choice of Vegetable, Chicken or Pork Each 11 Shrimp or Combination Each 13



Chicken with Chinese Sausage Stone Pot Rice



Noodle

Saigon Street Chow Fun Sautéed shrimp, calamari, chicken, and assorted vegetables over chow fun noodles 14

Hong Kong Pan-Fried Noodle Sautéed shrimp, calamari, chicken, and assorted vegetables over crispy Pan-fried noodles 14

Shanghai Noodle Three Delights Stir-fried shrimp, calamari, chicken, shitake mushrooms, bean sprouts, egg, and noodles 14

Vegetable Shanghai Noodle(Vegetarian) Stir-fried tofu, shitake mushrooms, bean sprouts, egg, and noodles 13

Crispy Shrimp Garlic Noodle Parmesan cheese and scallions 14 Pad Thai w Stir-fried shrimp, chicken, egg, cabbage, bean sprouts, scallions, and rice noodles topped with peanuts 13

Chow Mein Stir-fried noodles with cabbage, celery, onions, and scallions with a choice of

Vegetable, Chicken, Pork, or Beef Each 11 Combination Each 13

Chow Fun Stir-fried Chow fun noodles with bean sprouts, onions, and scallions with a choice of

Vegetable, Chicken or Beef Each 12 Combination Each 14 Salty Fish Fried Rice

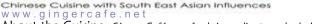


Saigon Street Chow Fun



GINGER CAFE

Shanghai Noodle Three Delights



About the Cuisine: Ginger Café uses fresh ingredients and a balanced diet approach to showcase the concept and flavors of the Asia Pacific Rim. As Chinese have migrated to Southeast Asia and other parts of the world, age-old recipes have evolved to incorporate local ingredients and flavors. The cuisine at Ginger Café is a celebration of these rich and diverse culinary crossroads, with traditional Chinese dishes that feature new twists and flavors while showcasing the bounty of local produce and ingredients.