

YujeanKang's

Luncheon Menu

本店決不用味精
We do not use MSG

APPETIZER (\$3~\$5)

LA1 MARINATED CUCUMBER COINS *Crunchy, sweet and sour, and spicy*

LA2 CHEF'S SELECTION OF DIM SUM FROM THE SEA (per person)
Assortment of crispy scallop dumpling, Celebration Shrimp Ball, and steamed shrimp and garlic chive dumpling

LA3 TINY DUMPLINGS WITH HOT CHILI OIL (8)

LA4 CRISPY SHANGHAI VEGETARIAN SPRING ROLLS (2)

SOUP

LS1 CHINESE CHICKEN CONSOMME WITH FRESH SEAFOOD (per person)

LS2 CHINESE FRESH CORN CHOWDER WITH MINCED CHICKEN (per person)

SALAD (\$8~\$9)

SD1 TEA SMOKED DUCK SALAD WITH BLACK BEAN DRESSING

SD2 CHINESE SEAFOOD SALAD WITH MUSTARD DRESSING

BEVERAGES

French Roast Coffee

Decaffeinated Coffee

Coke, Diet Coke, Sprite, Iced tea

Homemade all natural lemonade

Antipodes water from New Zealand (500 ml) still/sparkling

Antipodes water from New Zealand (1000 ml) still/sparkling

Fresh Squeezed Orange Juice

Chinese Tea (per person)

BEERS

Tsing Tao (12 oz.)

Ayinger Celebrator Doppelbock

Lindemans Kriek

(Belgian ale with fresh cherries added, served in champagne flute)

Lindemans Peche

(Belgian ale with fresh peaches added, served in a champagne flute)

Miller Genuine Draft, Sharp's

NOODLES AND RICE (\$8~\$10) served with soup of the day and Yujean Kang's Chicken Salad

R1 HOUSE SPECIAL FRIED RICE

Fried rice with selected vegetables, beef, chicken, shrimp and egg

R2 VEGETABLE FRIED RICE

Fried rice with selected vegetables, assorted mushrooms and egg

R3 CHINESE RISOTTO

Rice with black mushrooms, fresh mustard greens, Chinese sausage and smoked pork, with a touch of chili oil (slightly spicy)

N1 SPICY BEIJING NOODLES

Noodles with sautéed minced pork, bamboo shoots, black mushrooms, diced pressed tofu in light chili oil and plum sauce, served with julienne of fresh cucumber

N2 NOODLES WITH BEEF AND SUN-DRIED TOMATO

Noodles sautéed with sliced flank steak and sun-dried tomato in beef and fresh tomato sauce (slightly spicy)

N3 NOODLES IN BLACK BEAN SAUCE

Noodles sautéed with shrimp, chicken and beef and vegetables in black bean sauce

N4 RICE NOODLES TAIWANESE STYLE

Fine rice noodles sautéed with shallots, black mushrooms, pork, squid and shrimp, with Taiwanese rice vinegar

N5 COLD NOODLES WITH PRAWNS IN SESAME SAUCE

Cold noodles in spicy sesame sauce, topped with steamed prawns and julienne of fresh cucumber

N6 ANTS ON TREE

Glass noodles sautéed with sliced flank steak, scallions, and a touch of chili paste, topped with toasted black sesame seeds

P1 CHINESE POLENTA WITH FILET OF PORK, MUSHROOMS AND ZUCCHINI

P2 CHINESE POLENTA WITH SHRIMP AND MUSHROOMS

With scallion and cilantro sauce (A L. A. Time's Top 50)

ENTRÉES(\$8~\$10) served with soup of the day and Yujean Kang's Chicken Salad

L1 CRISPY BEEF WITH ASSORTED VEGETABLES,SZECHWAN STYLE

With fresh Thai chilies, garlic, ginger and rice vinegar served with sautéed vegetables

L2 BEEF WITH OYSTER MUSHROOMS

With oyster sauce and sautéed broccoli

L3 SAUTEED PORK LOIN WITH SESAME

With pressed tofu and mushrooms

L4 SAUTEED PORK LOIN WITH FRESH LEEK

Scallions and cilantro in garlic, ginger and chili sauce

L5 SAUTEED PORK LOIN WITH BLACK MUSHROOMS

Bamboo shoot tips and scallions

L6 FILET OF FISH WITH BABY BOK CHOY

With Szechwan pepper corns

L7 FILET OF FISH WITH LIGHT CURRY SAUCE

Served with sautéed vegetables

L8 CRISPY FILET OF FISH WITH SPINACH

Sautéed with garlic ginger, five spice and fresh tomato juice

L9 SHRIMP WITH TOFU SHEETS⁹⁵

Sautéed with garlic and fresh tomato puree

L10 SHRIMP WITH FRUIT SAUCE

Served with sautéed snow peas

L11 SHRIMP WITH BLACK BEAN SAUCE

Served with sautéed vegetables

L12 CHICKEN WITH PUNGENT GARLIC

Served with sautéed zucchini and bamboo shoots

L13 CHICKEN WITH YELLOW SUASH

Top with crispy taro root chips

L14 CHICKEN WITH CUCUMBER AND BABY CORN

Sautéed with scallions, garlic and plum sauce

L15 CHINESE EGGPLANT WITH SOY SAUCE

Chinese eggplant sautéed with garlic, ginger, soy sauce, minced pork and Japanese miso, topped with chopped scallions and Japanese shaved bonito

L16 CHINESE EGGPLANT WITH GARLIC, CHILI AND CILANTRO

L17 TOFU BRAISED WITH ASSORTED VEGETABLES

L18 SAUTEED GREEN VEGETABLES

DESSERT (\$4~\$6)

D1 WARM CHINESE KUMQUAT POLENTA

with honey-ginger ice cream in raspberry and white chocolate sauce

D2 HOME MADE SORBET OR ICE CREAM

**D3 MANDARIN ORANGE CHEESECAKE WITH FRESH FRUIT IN RASPBERRY AND
PASSION FRUIT SAUCE**

**D4 POACHED PLUM WITH WATERMELON ICE AND RASPBERRY AND CHOCOLATE
SAUCE**

D5 WARM SWEET RED BEAN PANCAKE WITH ICE CREAM