

CHEF'S RECOMMENDATIONS

SURF AND TURF 65.

Succulent lobster tail meat and jumbo prawn sautéed with chef's white sauce and wok seared sliced filet mignon with house black pepper sauce. (10 Oz.).

RED SEA DELIGHT^S 37.

Wild caught jumbo prawn, Diver sea scallop and Canadian lobster tail meat sautéed with chef's Szechuan red chili sauce.

LAKE TUNG TING SHRIMP & CHICKEN 25.

Sautéed jumbo shrimp and sliced white meat chicken with broccoli florets, fresh mushrooms, red bell peppers and snap peas in delicate egg white sauce.

MONGOLIAN FEAST^S 27.

Wok charred sliced flank steak, white meat chicken and jumbo shrimp with red onions and green scallions in spicy brown sauce.

TANGERINE SEA SCALLOPS^S 29.

Light battered crispy sea scallops with chef's light spicy tangerine sauce accompanied with steamed broccoli florets.

MOONSTONE THREE TREASURES^S 25.

Sliced flank steak, white meat chicken and char siu roast pork with broccoli, bell peppers, cloud ear mushroom sautéed in spicy garlic sauce.

STEAMED CHILEAN SEABASS TWO WAY 35.

Sliced center cut Chilean Seabass filet steamed one side with black bean sauce, one side with ginger garlic sauce.

WOR SHU BONELESS DUCK^S 29.

Half boneless roasted duck, tender and crispy served on bed of sautéed vegetables with chef's chili-Szechuan sauce.

GRILLED XO LAMB CHOPS 39.

Grilled tender lamb rack wok tossed with chef's XO fusion sauce accompanied with sautéed asparagus and fresh mushrooms.

S - Spicy V - Vegetarian