
SOUPS

Miso Soup	4.
Shrimp Wonton Soup <i>with scallion broth</i>	6.
Wonton Soup <i>(Pork or Chicken)</i>	5.
Egg Drop Soup <i>with thin sliced button mushroom</i>	4.
Wonton Egg Drop Soup <i>(Pork or Chicken)</i>	6.
Vegetarian Hot and Sour Soup ^{V S}	5.
Chicken Cream of Corn	5.
Crabmeat and Sweet Corn Soup	7.
Roast Duck Noodle Soup <i>(for two)</i>	14.
Silken Tofu and Vegetable Soup ^V <i>(for two)</i>	10.
Tom Yum Koong ^S <i>(for two)</i> <i>with shrimp, mushroom, lemongrass, galanga, cilantro, fresh lime</i>	15.
House Special Wonton Soup <i>(for two)</i> <i>with shrimp, chicken, roast pork, mushroom, spinach</i>	16.
Shredded Duck and Fish Maw Soup <i>(for two)</i> <i>with chicken and "Jin Wa" ham consommé</i>	16.

SALADS

Moonstone Field Green Salad ^V <i>with house ginger dressing</i>	8.
Japanese Seaweed Salad ^V <i>green seaweed with sesame vinaigrette</i>	10.
Spicy Kani Crunch Salad ^S <i>with cucumber, crispy crabmeat</i>	14.
Tako Salad ^S <i>with torched octopus, avocado, wasabi dressing</i>	13.
Sashimi Salad <i>with tuna, white fish, salmon</i>	16.
Grilled Salmon Skin Salad <i>with mesclun greens, onion soy dressing, bonito shavings</i>	13.
Fried Calamari Salad <i>with organic greens, raisins, green apples, ginger dressing</i>	13.
Avocado Salad ^V <i>with fresh mixed green, cherry tomato, roasted sesame dressing</i>	10.

RAW BAR

MP.

Kumamoto Oysters*
(6 pieces / 1Dozen)

Live Sea Scallop*
(Hotategai)

Live Orange Clam*
(Aoyagi)

^S-Spicy ^V-Vegetarian

*Consuming raw or uncooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness especially if you have certain medical conditions.
Please alert your server for any dietary restriction. Minimum charge per person \$20*

HOT APPETIZERS

Steamed Edamame^V <i>lightly salted</i>	9.
Vegetable and Mushroom Spring Roll^V (2)	6.
Crispy Roast Duck Spring Roll (2)	8.
Rock Shrimp Tempura^S <i>with spicy aioli, green onion garnish</i>	15.
Scallion Pancake^V (8)	8.
Shrimp and Vegetable Tempura (4)	17.
Glazed Barbecued Dragon Tail Spare Ribs (5)	17.
Lacquered Roast Pork <i>flame-broiled</i>	15.
Sesame Shrimp Toast (4)	9.
Crispy Five Spice Chicken Wings (6) <i>with Asian honey mustard dipping sauce</i>	11.
Salt and Pepper Calamari <i>with sweet chili dipping sauce</i>	13.
Puffed Rice Shrimp Ball (4) <i>with Grand Marnier dipping sauce</i>	11.
Fried Lobster and Shrimp Wontons (8) <i>with cream cheese filling, sweet and pungent dipping sauce</i>	14.
Imperial Beef Short Rib (4) <i>char-broiled</i>	16.
Chicken or Steak Satay (2) <i>with mild spice peanut sauce</i>	10.
Cold Noodle with Sesame Sauce^V <i>with peanuts</i>	11.
Chef's Dan Dan Noodles^S <i>with peanuts, minced pork or beef</i>	15.

LIVE SHELL FISH

MP.

Steamed Live Sea Scallop* (Hotategai)
with Fresh Minced Garlic / Black Bean Relish

Live Orange Clam* (Aoyagi)
Stir fry with XO Sauce / Scorched with chef's soy dipping sauce

Live Soft Shell Crab*
Salt and Roasted Garlic / Black Bean Sauce / Spicy Garlic Sauce^S / Spicy Chili Sauce^S

* Seasonal Availability

MOONSTONE'S LETTUCE WRAP

with pistachio and hoisin sauce

Chicken 14. | Shrimp 15. | Beef 14. | Vegetarian^V 13.

BO BO PLATTER 35.

*Tasting of: Vegetable Spring Roll, Barbecued Dragon Tail Spare Ribs, Sesame Shrimp Toast,
Chicken Satay, Beef Satay, Crispy Five Spice Chicken Wings*

DIM SUM

Steamed Szechuan Pork Dumplings^S (6) <i>with watercress, peanut chili oil</i>	9.
Crabmeat and Pork Soup Dumplings (6) <i>with our supreme broth</i>	13.
Pork pot Stickers (6) <i>with napa cabbage</i>	10.
Pan Fried Gyoza (Pork or Vegetable^V) (6)	10.
Steamed Crystal Dumplings (4) <i>with sliced whole shrimp, bamboo shoots</i>	9.
Steamed Shu Mai (Pork or Chicken) (4) <i>with black mushrooms</i>	8.
Steamed Chicken and Chive Dumplings (4)	8.
Steamed Vegetable Dumplings^V (4) <i>with edamame, tofu</i>	8.

CHEF'S STEAMED DIM SUM PLATTER (10) 17.

Crystal Shrimp Dumpling, Pork Shu Mai, Chicken Shu Mai, Chicken and Chive Dumpling, Vegetable Dumpling

COLD APPETIZERS

Tiradito Moonstone Style <i>Octopus / Scallop / Fluke / Striped Bass</i>	16.
Sushi Appetizer (5)	14.
Sashimi Appetizer (8)	18.
Yellowtail Sashimi Jalapeño^S <i>with yuzu soy</i>	16.
Seafood Ceviche <i>with salmon, white fish, cooked shrimp, scallop</i>	17.
Big Eye Tuna or Scottish Salmon Tartare <i>with diced mango, caviar</i>	16.
Crispy Tuna Pizza^S <i>with crispy rice tortilla, tuna sashimi, jalapeño peppers, tomato</i>	18.
Black Pepper Tuna Tataki^S <i>with seaweed salad, ponzu sauce</i>	17.
Sashimi Tacos <i>with tuna, salmon, hamachi, scallop, chef's mango salsa</i>	18.

MOONSTONE SUSHI

SUSHI / SASHIMI

A LA CARTE

2 pieces per order

Tuna

Tuna (*Maguro Akami*) 7.

Otoro (*Fatty Tuna*) MP.

Albacore Tuna (*Longfin*) 7.

Super White Tuna (*Shiro Maguro*) 6.

Pan-Seared Tuna 6.

White Fish

Yellowtail (*Hamachi*) 6.

Fluke (*Hirame*) 6.

Striped Bass (*Suzuki*) 6.

Mackerel (*Saba*) 6.

Amber Jack (*Kanpachi*) 7.

Japanese Snapper (*Tai*) 7.

Roe

Flying Fish Roe (*Masago*) 6.

Salmon Roe (*Ikura*) 10.

Caviar (*Tobiko*) (Red / Black / Wasabi) 6.

Salmon

Scottish Salmon (*Sake*) 6.

Smoked Salmon 6.

Shell Fish

Crabmeat (*Kani*) 5.

Red Clam (*Hokkigai*) 6.

Shrimp (*Ebi*) 6.

Sweet Shrimp (*Boton Ebi*) 9.

Sea Scallop (*Hotategai*) 7.

Sea Urchin (*Uni*) 14.

Others

Fresh Water Eel (*Unagi*) 6.

Squid (*Ika*) 6.

Octopus (*Tako*) 6.

Egg Omelette (*Tamago*) 4.

CLASSIC ROLL /

HAND ROLL

All rolls available with
Kelp Seaweed, Soy Paper
and Brown Rice

Cooked

California 7.
crabmeat, cucumber, avocado, flying fish roe

Shrimp Tempura 10.
shrimp tempura, asparagus, cucumber, avocado, tobiko

Salmon Skin 10.
toasted salmon skin, eel, cucumber

Boston 8.
Shrimp, cucumber, lettuce

Spider 12.
fried soft shell crab, avocado, cucumber, tobiko

Eel Avocado / Cucumber 9.

Shrimp and Mango 8.

Eastern 8.
shrimp, tamago, cucumber, avocado, tobiko

Dragon 12.
eel, cucumber topped with avocado, tobiko

Spicy Kani^S 8.
spicy crabmeat, crunch, cucumber, lettuce, flying fish roe

Philadelphia 9.
smoked salmon, cream cheese, cucumber

Grilled Salmon and Asparagus 8.

Raw Fish

Alaska 9.
salmon, avocado, cucumber

Black Pepper Tuna 8.

Spicy Tuna / Crunch^S 7.

Yellowtail Jalapeño^S 7.

Yellowtail Scallion 7.

Spicy Salmon^S 7.

Spicy Yellowtail^S 7.

Tuna Avocado / Cucumber 8.

Salmon Avocado / Cucumber 8.

Spicy Sea Scallop^S 10.

Rainbow 12.

Vegetable

Avocado^V 5.

Asparagus^V 5.

Cucumber^V 5.

Avocado Cucumber^V 6.

Fried Sweet Potato^V 6.

Vegetable^V 7.

Futomaki 8.
crabmeat, tamago, avocado, cucumber, oshinko

Consuming raw or uncooked meat, fish, shellfish or fresh shell eggs
may increase your risk of food borne illness especially if you have certain medical conditions.

**SUSHI CHEF'S
SPECIAL ROLLS**

Rocky Road <i>shrimp tempura, crabmeat, cucumber, avocado topped with grilled salmon skin, eel sauce and white sesame</i>	17.	Hidden Dragon <i>lobster salad, cucumber, crunch topped with cooked shrimp, grilled eel, sliced avocado, black tobiko with spicy mayo and eel sauce</i>	18.
Caribbean <i>spicy lobster salad, mango, asparagus topped with spicy tuna, avocado, shredded coconut</i>	17.	Mars <i>shrimp tempura, shredded apple, spicy kani topped with tuna, orange tobiko and spicy mayo</i>	17.
Unforgettable <i>crabmeat, cooked shrimp, avocado, asparagus, battered fried topped with spicy salmon, crunch, tobiko and cusabi</i>	17.	Gladiator <i>soft shell crab tempura, avocado, topped with spicy lobster salad, pan-seared black pepper tuna with eel sauce and spicy mayo</i>	18.
New York New York <i>crabmeat, shredded red delicious apple, avocado, topped with spicy tuna, red tobiko and green apple mayo</i>	16.	Yellow Submarine <i>grilled eel, lobster salad, avocado topped with yellowtail, sliced mango, green tobiko, scallions with wasabi and mango mayo sauce</i>	17.
Tiger <i>cooked tiger shrimp, avocado, cucumber, crunch topped with salmon and seaweed salad</i>	16.	Entourage <i>fried shrimp tempura, spicy scallop, topped with spicy lobster salad, avocado and crunch</i>	18.
Volcano Blast <i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi</i>	16.	Mine Easer <i>tuna, salmon, crabmeat, tamago, tobiko wrapped with cucumber without rice with chef's special dipping sauce</i>	18.
Tattoo <i>white tuna, grilled eel, avocado, lettuce topped with tuna, salmon and red tobiko</i>	17.	Two Hotties <i>spicy salmon, avocado, cucumber, topped with pan-seared black pepper tuna, crunch, spicy mayo and wasabi mayo</i>	17.
Scorpion King <i>fried soft shell crab, cucumber, flying fish roe, topped with fresh mango, avocado, eel sauce and mango mayo</i>	17.	Origami <i>grilled eel, cream cheese, avocado, cooked shrimp and tobiko wrapped with soy paper with cusabi and eel sauce</i>	16.
Wild Tuna <i>white tuna, avocado, asparagus topped with tuna, sliced mango, spicy miso sauce and kaiware</i>	16.		

**SUSHI / SASHIMI
ENTRÉE**

Sushi			
Regular <i>7 pcs chef selected sushi / 1 california roll</i>	23.	Sushi and Sashimi (Regular) <i>12 pcs sashimi / 5 pcs sushi / 1 tricolor roll</i>	39.
Deluxe <i>12 pcs chef selected sushi / 1 chef's special roll</i>	36.	Sushi and Sashimi (Deluxe) <i>18 pcs sashimi / 10 pcs sushi / 2 chef's special rolls</i>	74.
Sashimi			
Regular <i>15pcs daily special sashimi</i>	27.	Maki Combo Platter <i>tuna / salmon / yellowtail scallion / crunchy eel roll</i>	24.
Deluxe <i>20 pcs daily special sashimi</i>	36.	Temaki Platter (Hand Roll) <i>shrimp tempura / salmon skin / soft shell crab / eel / california roll</i>	29.
Unagi Don <i>grilled eel with seasoned rice</i>	23.		
Chirashi <i>assorted variety of fresh sashimi with sushi rice</i>	24.	Vegetable Maki Platter^v <i>cucumber / avocado / asparagus / fried sweet potato / seaweed salad</i>	18.

Pan-Seared French Cut Lamb Chops <i>Spring Onion Style: Light crispy and savory tender lamb rack tossed with spring onions, bell peppers and roasted garlic sprinkles.</i> <i>Merlot Sauce Style: Wok-seared tender lamb rack dazzled with chef's Merlot sauce accompanied with steamed baby bok choy.</i>	39.
Kowloon Ribeye Steak <i>Chunks of ribeye steak sautéed with asparagus, red and yellow cherry tomatoes with house black pepper sauce served in crispy taro bird's nest.</i>	29.
Mandarin Filet Mignon (10 oz. Boneless Tenderloin) <i>Prime center cut filet mignon broiled to your liking. Served on sautéed pencil asparagus with chef's special fusion sauce.</i>	37.
Lemongrass Chicken <i>Stir-fried sliced chicken breast with diced bell peppers and lemongrass with delectable light brown sauce accompanied with sautéed garlic spinach.</i>	23.
Honey Chicken with Mixed Roasted Nuts <i>Chunks of white meat chicken lightly battered and fried until crispy brown with chef's sweet and tangy brown sauce sprinkled with roasted peanuts, cashews and walnuts.</i>	23.
Mongolian Lamb Chops⁵ <i>Wok charred lamb chops with scallions, onion and chili peppers with spicy golden brown sauce.</i>	39.
Wok Tossed Steak Kew⁵ <i>Stir-fried ribeye steak with King Oyster mushroom and snap peas in Szechuan mala sauce.</i>	29.
Dragon and Phoenix <i>Dragon: Stir fry lobster tail meat and jumbo prawn with chef's light sauce</i> <i>Phoenix: Crispy fried chunks of white meat chicken with tangy peking sauce topped with honey walnuts.</i>	35.
Happy Moonstone Family <i>Sautéed sliced pork tenderloin, beef, chicken, jumbo shrimp and sea scallops with Buddha's harmonized vegetables served in crispy basket.</i>	27.
Sizzling Mandarin Paradox <i>Tender slices of flank steak, fresh sea scallops, bell peppers, asparagus and broccoli sautéed with chef's black pepper sauce served sizzling on hot iron plate.</i>	27.
Filet Mignon with Chinese Broccoli (10 oz. Boneless Medallion) <i>Char-broiled filet mignon medallion on a bed of sautéed Chinese broccoli with chef's Porcini mushroom sauce.</i>	37.
Sha Cha Beef Tenderloin⁵ <i>Stir-fry chunks of beef tenderloin with sliced celery and pineapple chunks with Cantonese Sha Cha Sauce also known as "Chinese Royal Bar-B-Q Sauce".</i>	29.
Under The Bridge Spicy Prawn⁵ <i>Lightly battered fried prawn dry sautéed in fierce fire with minced pork, egg, garlic and hot cowhorn peppers.</i>	27.
Moonstone Fusion Prawn <i>Sautéed jumbo prawn with chef's special lightly spicy sauce, served on stir fry asparagus.</i>	27.
Steamed Jumbo Prawn <i>Butterflied jumbo prawn steamed with seasoned fresh and roasted garlic, garnished with baby bok choy.</i>	30.
Stir Fried Jumbo Prawn Szechuan⁵ <i>Wild caught jumbo prawn sautéed with diced bell peppers, onions and heaven facing chili sauce.</i>	27.
Surf and Turf <i>Succulent lobster tail meat and jumbo prawn sautéed with chef's light sauce and wok-seared sliced filet mignon with house black pepper sauce. (10 oz.)</i>	65.
Red Sea Delight⁵ <i>Wild caught jumbo prawn, Diver sea scallop and Canadian lobster tail meat sautéed with chef's Szechuan red chili sauce.</i>	38.

**FROM
THE CHEF'S TABLE**

Lake Tung Ting Shrimp and Chicken <i>Sautéed jumbo shrimp and sliced white meat chicken with broccoli florets, fresh mushrooms, red bell peppers and snap peas in delicate egg white sauce.</i>	27.
Mongolian Feast ^S <i>Wok charred sliced flank steak, white meat chicken and jumbo shrimp with red onions and green scallions in spicy brown sauce.</i>	28.
Tangerine Sea Scallops ^S <i>Lightly battered crispy sea scallops with chef's light spicy tangerine sauce accompanied with steamed broccoli florets.</i>	30.
Moonstone Three Treasures ^S <i>Sliced flank steak, white meat chicken and char siu roast pork with broccoli, bell peppers, cloud ear mushroom sautéed in spicy garlic sauce.</i>	27.
Steamed Chilean Seabass Two Way <i>Sliced center cut Chilean Seabass filet steamed one side with black bean sauce, one side with ginger garlic sauce.</i>	36.
Wor Shu Boneless Duck ^S <i>Half boneless roasted duck, tender and crispy served on bed of sautéed vegetables with chef's chili-Szechuan sauce.</i>	30.
Grilled XO Lamb Chops <i>Grilled tender lamb rack wok tossed with chef's XO fusion sauce accompanied with sautéed asparagus and fresh mushrooms.</i>	40.

FROM THE LAND

Hunan Beef / Chicken / Pork Tenderloin ^S <i>with chili black bean sauce</i>	24.
Mongolian Beef ^S <i>with crispy cellophane noodles</i>	25.
Crispy Beef <i>with sweet and pungent carrot</i>	24.
Shredded Beef Szechuan ^S <i>with five spice tofu</i>	24.
Beef with Broccoli / String Beans / Asparagus / Gai Lan <i>(Chinese Broccoli)</i>	24.
Moo Shu Pork / Beef <i>with Mandarin pancakes (4)</i>	22.
Beef Oyster Sauce <i>with Abalone mushroom</i>	24.
Pepper Steak with Onion	24.
Sesame Beef	24.
Tangerine Beef ^S	24.
Beef Spicy Garlic Sauce ^S	24.
Beef / Roast Pork / Chicken with Fresh Vegetables	23.
Roast Pork with Broccoli / String Beans / Asparagus / Gai Lan	21.
Crispy Sliced Pork Peking Style <i>with pineapple chunks</i>	21.
Shredded Pork Spicy Garlic Sauce ^S	21.
Thrice Cooked Pork Tenderloin ^S	21.
"Hong-Shu" Pork and Asian Chestnuts <i>with wok garlic spinach</i>	22.
Drunken Pork Tenderloin <i>with fresh garlic, sweet and tangy</i>	21.

FROM THE BARBEQUE

Beijing Duck <i>(Half / Whole)</i> <i>served with Mandarin pancakes, spring onion, cucumber and house hoisin sauce</i>	30. / 57.
Additional Course for Duck: <i>(Half / Whole)</i> <i>Minced Duck Lettuce Wrap</i>	8. / 16.
Crispy Skin Szechuan Roasted Organic Chicken <i>(Half / Whole)</i> <i>with five spice salt, chili-soy dipping sauce (24 Hr. Advanced Ordering Required Please)</i>	24. / 45.

FROM THE GRILL

All served with steamed vegetable medley

Beef Steak Teriyaki <i>with prime cut filet mignon (10 oz.)</i>	37.
Chicken Teriyaki	23.
Scottish Salmon Teriyaki	25.
Jumbo Shrimp Teriyaki	27.

FROM THE SKY

Mango Chicken with Honey Walnuts ^S	22.
Kung Pao Chicken ^S <i>with peanuts, chili peppers</i>	21.
Sesame Chicken	21.
Chicken Spicy Garlic Sauce ^S	21.
Chicken with Broccoli / String Beans / Asparagus / Gai Lan <i>(Chinese Broccoli)</i>	21.
Crispy Lemon Chicken <i>with Champagne lemon sauce</i>	22.
General Tso's Chicken ^S	21.
Chicken Black Bean Sauce	21.
Wok Cashew Chicken	21.
Sweet and Sour Chicken or Pork Tenderloin <i>with tropical fruits</i>	21.
Thai Curry Chicken ^S	21.
Beijing Chicken <i>with honey walnuts</i>	22.
Moo Shu Chicken <i>with Mandarin pancakes (4)</i>	21.
Tangerine Chicken ^S	21.
Sanpei Chicken Claypot ^S <i>with Chinese sausage, cloud ear mushroom</i>	23.
Crispy Smoked Duck <i>(Half / Whole)</i> <i>on the bone</i>	25. / 47.

FROM THE SEA

Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	26.
Classic Shrimp with Lobster Sauce	25.
Wok-Seared Sea Prawn <i>with Kung Pao vegetables</i>	26.
Sweet and Sour Jumbo Shrimp <i>with topical fruits</i>	26.
Moo Shu Shrimp <i>with Mandarin pancakes (4)</i>	23.
Sea Scallop and Lobster Tail Hot Spot ^S <i>with spicy garlic sauce</i>	35.
Kung Pao Shrimp ^S <i>with peanuts</i>	26.
Shrimp with Broccoli / String Bean / Asparagus / Gai Lan (Chinese Broccoli)	26.
Green Prawn <i>with selected fresh green vegetables</i>	26.
White Prawn <i>with white lily bulb, snow pea leaves</i>	29.
Black Prawn <i>with black bean sauce</i>	26.
Shrimp Spicy Garlic Sauce ^S	26.
General Tso's Shrimp ^S	26.
Jumbo Curry Prawn ^S	26.
Black Forest Sea Scallop <i>with cracked black pepper sauce</i>	30.
Prawn Duet <i>Grand Marnier and Salt & Pepper Styles</i>	28.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	26.
Braised Halibut in Claypot <i>with eggplant, string beans, shiitake mushrooms</i>	24.
Kung Fu Halibut ^S <i>with mala sauce</i>	23.
Thai Curry Squid ^S <i>with fried tofu</i>	22.
Hong Kong XO Squid <i>with snap peas, cloud ear mushroom</i>	22.
Squid with Black Bean Sauce <i>with bell pepper, red onion</i>	22.
Kung Pao Fish ^S <i>with fresh sole, leek, chili, peanuts</i>	23.
Ocean Delicacies <i>with prawn, squid, scallop, lobster served in crispy bird's nest</i>	39.
Live Lobster (Nova Scotia) (1½ - 2lbs)* <i>Cantonese Style / Street Café Style ^S / Ginger and Scallion / Black Bean Sauce</i>	MP.

Whole Fresh Fish and Cuts

Red Snapper* - <i>Florida; firm and meaty with distinctive sweet flavor</i> <i>Crispy fried with Sweet and Pungent Garlic Sauce or spicy Thai Chili Sauce</i> ^S	MP.
Black Seabass* - <i>North Carolina; wild bass, tender and flaky</i> <i>Steamed with red chili and minced garlic, sizzling scallion oil</i> ^S	MP.
Bronzini* - <i>Mediterranean; lean white fish, mild and moist</i> <i>Steamed one side with fresh seasoned garlic, one side with black bean relish</i> <i>Grilled with extra virgin olive oil and ginger lemon zest</i>	MP.
Chilean Seabass - <i>Antarctica; large deep sea fish, center cut</i> <i>Miso Marinate Grilled with soy honey and sautéed snow pea leaves</i>	36.

*Seasonal Availability

FROM THE GARDEN

Asian Green Stir Fry ^{V S} <i>with fried tofu, spicy Szechuan sauce</i>	16.
Moo Shu Vegetable ^V <i>with Mandarin pancakes (4)</i>	18.
Sautéed Spinach ^V <i>with wok shallots, soya, onion chips</i>	15.
Quartet of Exotic Mushrooms <i>with snap peas, XO sauce</i>	17.
Stir Fried String Bean <i>with preserved olive, minced pork</i>	15.
Sautéed Asparagus, Lily Bulb and Winter Bamboo Shoots <i>with black pepper sauce</i>	17.
Sautéed Snow Pea Leaves with Crabmeat <i>with clouds of egg white</i>	21.
Szechuan Ma-Po Tofu ^S <i>with minced beef, red chili</i>	15.
Crispy Sesame Tofu ^V <i>with fresh fruit greens</i>	16.
Buddha's Claypot ^V <i>with tofu, bok choy, wild mushrooms, eggplant</i>	17.
Sautéed Chinese Eggplant / Broccoli / String Bean ^{V S} <i>with spicy garlic sauce</i>	15.
Seasonal Green Vegetables ^V <i>with choices of oyster sauce, garlic, ginger</i>	
Baby Bok Choy	15.
Gai Lan (Chinese Broccoli)	16.
Snow Pea Leaves	19.

NOODLES AND RICE

Sautéed Brown Rice with Vegetables ^V	13.
Wok Fried Rice	13.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Yang Chow Style Fried Rice	15.
<i>with roast pork, chicken, shrimp</i>	
Crunchy Seafood Fried Rice	18.
<i>with minced shrimp, crabmeat, scallop, radish séche, XO Sauce</i>	
Thai Chicken Fried Rice ^S	15.
<i>with pineapple, raisins, cashews</i>	
Chinese Sausage Fried Rice	14.
<i>with scrambled eggs</i>	
Sake Braised Hand Pulled Noodles	18.
<i>with shredded roast duck</i>	
Pad Thai Noodles ^S (with peanuts)	16.
<i>Beef / Chicken / Shrimp / Vegetables ^V</i>	
Wok Braised Ramen Noodle with Shrimp Wontons	17.
<i>with chili oil vinegar dipping sauce</i>	
Moonstone's Lo Mein	14.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Chow Fun Noodles	15.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Wild Mushroom Chow Fun ^V	15.
<i>with King Trumpet, Shiitake, White Button, Abalone mushrooms</i>	
Chow Mei Fun	14.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Singapore Mei Fun Noodles ^S	16.
<i>with curry flavor, chicken, shrimp</i>	
Cantonese Style Chow Mein (Pan Fried Noodles)	
Mixed Vegetables ^V	18.
Roast Pork / Beef / Chicken	20.
Jumbo Shrimp	22.
Seafood (shrimp, squid, scallop, lobster)	31.
Eight Treasures Sticky Rice with Whole Lobster	MP.
<i>with XO sauce, fried garlic sprinkles</i>	
Crispy Noodle with Whole Lobster	MP.
<i>with ginger and scallion sauce</i>	
Steamed Jasmine Rice / Brown Rice ^V	2.