

## Gluten Free Menu

### SOUP *(Crispy Noodles are NOT gluten free)*

Miso Soup	6.
Egg Drop Soup <i>with thin sliced button mushrooms</i>	6.
Chicken Cream Corn Soup	7.
Silken Tofu and Vegetable Soup <sup>V</sup> <i>with konnyaku noodles</i>	8.

### NOODLE AND RICE

Sautéed Brown Rice <sup>V</sup> <i>with mixed vegetables</i>	18.
Wok Fried Rice <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable<sup>V</sup></i>	18.
Chow Mei Fun <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable<sup>V</sup></i>	18.
Chow Fun Noodles <i>Fresh Pork / Beef / Chicken / Shrimp Wild Mushrooms<sup>V</sup> / Vegetable<sup>V</sup></i>	19.

### MAIN COURSE

#### SUSHI

Chirashi <i>chef's arrangement of fresh fish with sushi rice</i>	33.
Sushi and Maki <i>8pcs chef selected sushi</i> <i>Wild Tuna Roll: white tuna, avocado, asparagus topped with Bigeye tuna and sliced mango with spicy remoulade</i>	42.

#### SEAFOOD

Shrimp with String Beans	30.
Steamed Jumbo Prawn <i>with seasoned fresh garlic, baby bok choy, glass noodles</i>	34.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	30.
Green Prawn <i>with selected fresh green vegetables</i>	30.
Stir Fry Jumbo Prawn Szechuan <sup>S</sup> <i>lightly battered with Heaven Facing chili sauce steamed baby bok choy</i>	31.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	31.
Lake Tung Ting Prawn and Lobster <i>with sautéed vegetables, delicate egg white sauce</i>	45.
Sautéed Squid with Black Bean Sauce <i>with bell peppers, red onions</i>	26.
Kung Pao Fish <sup>S</sup> <i>with fresh sole, leek, chili, peanuts</i>	27.
Grilled Scottish Salmon <i>with pencil asparagus, wild mushroom sauce</i>	29.
Sautéed Sea Scallops <i>with ginger and scallion</i>	35.
Grilled Miso Chilean Seabass <i>with sautéed snow pea leaves</i>	40.
Whole Live Lobster (Nova Scotia) (2-2½ lbs.) <i>Cantonese Style</i>	MP.

### APPETIZER

Steamed Edamame <sup>V</sup> <i>with sea salt</i>	13.
Spicy Edamame <sup>V S</sup> <i>with miso chili</i>	14.
Moonstone Field Green Salad <sup>V</sup> <i>with house ginger dressing</i>	12.
Moonstone Lettuce Wrap <i>with Pistachio Chicken / Shrimp / Beef / Vegetarian<sup>V</sup></i>	19.
Shrimp and Mango Roll	11.
Yellowtail Jalapeño Roll <sup>S</sup>	10.
Tuna Avocado / Cucumber Roll	11.
Alaska Roll <i>with salmon, avocado, cucumber</i>	12.
Boston Roll <i>with cooked shrimp, cucumber, lettuce</i>	11.
Grilled Salmon and Asparagus Roll	11.
Sushi Appetizer (6)	18.
Sashimi Appetizer (8)	22.

#### MEAT

Lemongrass Chicken <i>with wok garlic spinach</i>	27.
Chicken Spicy Garlic Sauce <sup>S</sup> <i>with broccoli florets, bell peppers</i>	24.
Chicken and Fresh Vegetables <i>with asparagus, bok choy, broccoli, fresh mushrooms</i>	26.
Thai Curry Chicken <sup>S</sup>	24.
Beef and Asparagus	27.
Mongolian Beef <sup>S</sup> <i>with crispy cellophane noodles</i>	28.
Kowloon Ribeye Steak <i>with cherry tomatoes, asparagus, black pepper sauce</i>	36.
Broiled Bourbon Soy Marinated Skirt Steak <i>with chef's sweet soy bourbon jus, steamed bok choy</i>	36.
Pan Seared French Cut Lamb Chops <i>with spring onion, roasted garlic</i>	44.
Hunan Pork Tenderloin <sup>S</sup> <i>with chili black bean sauce</i>	27.

#### VEGETABLES

Vegetarian's Paradise <sup>V</sup> <i>with fried tofu</i>	21.
Stir Fry String Bean <sup>V S</sup> <i>with spicy garlic sauce</i>	19.
Wok Baby Bok Choy <sup>V</sup> <i>with fresh ginger</i>	19.
Sautéed Gai Lan <sup>V</sup> (Chinese broccoli) <i>with fresh garlic</i>	21.
Stir Fry Snow Pea Leaves <sup>V</sup> <i>with fresh shallots</i>	24.