
MOONSTONE

A La Carte

SOUPS

Miso Soup	7.
Shrimp Wonton Soup <i>with scallion broth</i>	10.
Wonton Soup <i>(Pork or Chicken)</i>	9.
Egg Drop Soup <i>with thin sliced button mushroom</i>	7.
Wonton Egg Drop Soup <i>(Pork or Chicken)</i>	10.
Vegetarian Hot and Sour Soup ^{VS}	9.
Chicken Cream Corn Soup	9.
Snow Crab and Sweet Corn Soup	12.
Roast Duck Noodle Soup <i>(for two)</i>	19.
Silken Tofu and Vegetable Soup ^V <i>(for two)</i> <i>with konnyaku noodles</i>	17.
Tom Yum Koong ^S <i>(for two)</i> <i>(Gulf Prawn or New Zealand Mussels)</i> <i>with mushroom, lemongrass, galanga, cilantro, fresh lime</i>	20.
House Special Wonton Soup <i>(for two)</i> <i>with shrimp, chicken, roast pork, mushroom, spinach</i>	23.
Shredded Duck and Fish Maw Soup <i>(for two)</i> <i>with chicken and "Jin Wa" ham consommé</i>	25.

SALADS

Moonstone Field Green Salad ^V <i>with house ginger dressing</i>	16.
Japanese Seaweed Salad ^V <i>green seaweed with sesame vinaigrette</i>	17.
Spicy Kani Crunch Salad ^S <i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>	21.
Tako Salad <i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>	22.
Sashimi Salad <i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>	24.
Grilled Salmon Skin Salad <i>with mesclun greens, cucumber wheels, onion soy dressing, tobiko</i>	22.
Fried Calamari Salad <i>with organic greens, golden raisins, Granny Smith apples, ginger dressing</i>	22.
Avocado Salad ^V <i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>	20.
Grilled Chicken and Mango Salad <i>with heart of romaine, radicchio, ripe mango, edamame, mango vinaigrette, lotus crisps</i>	24.
Wok Seared Lemongrass Prawn Salad <i>with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing</i>	26.
Tuna Tataki Salad ^S <i>with Iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>	26.

HOT APPETIZERS

Roast Pork Egg Roll	8.
Steamed Edamame ^V <i>with sea salt</i>	15.
Spicy Edamame ^{VS} <i>with miso chili</i>	16.
Vegetable and Mushroom Spring Roll ^V (2)	12.
Crispy Roast Duck Spring Roll (2)	16.
Lava Roll ^S (8) <i>crispy squid and avocado roll topped with toasted spicy Cajun crawfish</i>	27.
Rock Shrimp Tempura ^S <i>with spicy aioli</i>	23.
Scallion Pancake ^V (8)	16.
Shrimp and Vegetable Tempura (4)	26.
Glazed Barbecued Dragon Tail Spare Ribs (5)	25.
Lacquered Roast Pork <i>mostly lean, flame-broiled</i>	24.
Sesame Shrimp Toast (5) <i>with Chinese mantou</i>	17.
Pan-Asian Spicy Chicken Wings ^S (6)	19.
Crispy Five Spice Chicken Wings (6) <i>with Asian honey mustard dipping sauce</i>	19.
Salt and Pepper Calamari <i>with sweet chili dipping sauce</i>	22.
Puffed Rice Shrimp Ball (4) <i>with garlic chili rémoulade</i>	20.
Fried Lobster and Shrimp Wontons (8) <i>with cream cheese filling, sweet and pungent dipping sauce</i>	22.
Crispy Filet of Sole Typhoon Shelter Style ^S <i>with fried minced garlic, onion chips, chili pepper</i>	24.
Creekstone Beef Short Rib (6) <i>char-broiled</i>	28.
Chicken or Steak Satay (3) <i>with mild spice peanut sauce</i>	19.
Szechuan Crispy Eggplant ^{VS} <i>with peanuts, caramel</i>	19.
Cold Noodle with Sesame Sauce ^V <i>with chilled egg noodles, peanuts</i>	19.
Chef's Dan Dan Noodles ^S (Minced Pork or Beef) <i>with hand pulled noodles, peanuts</i>	24.
Live Soft Shell Crab*	MP.

* Seasonal Availability

Salt and Roasted Garlic / Black Bean Sauce / Spicy Garlic Sauce^S / Spicy Chili Sauce^S

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 \$50*

MOONSTONE'S LETTUCE WRAP

with pistachio and house hoisin sauce

Chicken 23. | Shrimp 24. | Beef 23. | Vegetarian^V 23.

BO BO PLATTER

75.

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

DIM SUM

Steamed Szechuan Dumplings^S (Pork or Shrimp) (8) <i>with peanut chili pepper oil</i>	17.
Little Dragon Soup Dumplings (6) <i>with crabmeat and pork, our supreme broth</i>	19.
Pork Pot Stickers (6) <i>with napa cabbage</i>	16.
Pan Fried Gyoza (Pork or Vegetable ^V) (6)	16.
Steamed Crystal Dumplings (4) <i>with sliced whole shrimp, bamboo shoots</i>	15.
Steamed Shu Mai (Pork or Chicken) (4) <i>with shiitake mushrooms</i>	14.
Steamed Chicken and Garlic Chive Dumplings (4)	14.
Steamed Vegetable Dumplings^V (4) <i>with edamame, tofu</i>	14.

CHEF'S STEAMED DIM SUM PLATTER (10)

30.

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

COLD APPETIZERS

Sushi Appetizer (6)	24.
Sashimi Appetizer (8)	29.
Yellowtail Sashimi Jalapeño^S <i>with yuzu soy</i>	26.
Bigeye Tuna or Scottish Salmon Tartare <i>with diced mango, avocado, caviar</i>	25.
Crispy Tuna Pizza^S (8) <i>with house crispy rice tortilla, tuna sashimi, jalapeño peppers, tomatoes</i>	28.
Black Pepper Tuna Tataki^S <i>with seaweed salad, ponzu sauce</i>	27.

MOONSTONE SUSHI

SUSHI / SASHIMI

A LA CARTE

2 pieces per order

TUNA

Tuna (<i>Maguro Akami</i>)	14.
Otoro (<i>Fatty Tuna</i>)	MP.
Super White Tuna (<i>Shiro Maguro</i>)	13.
Pan-Seared Tuna	13.

SALMON

Scottish Salmon (<i>Sake</i>)	13.
Smoked Salmon	13.

WHITE FISH

Yellowtail (<i>Hamachi</i>)	13.
Fluke (<i>Hirame</i>)	13.
Striped Bass (<i>Suzuki</i>)	13.
Japanese Snapper (<i>Tai</i>)	14.

ROE

Salmon Roe (<i>Ikura</i>)	18.
Caviar (<i>Tobiko</i>) (<i>Red / Black / Wasabi</i>)	13.

SHELL FISH

Crabmeat (<i>Kani</i>)	12.
Red Clam (<i>Hokkigai</i>)	13.
Shrimp (<i>Ebi</i>)	13.
Sweet Shrimp (<i>Boton Ebi</i>)	19.
Sea Scallop (<i>Hotategai</i>)	14.

OTHERS

Fresh Water Eel (<i>Unagi</i>)	13.
Squid (<i>Ika</i>)	13.
Octopus (<i>Tako</i>)	13.
Egg Omelette (<i>Tamago</i>)	11.

CLASSIC ROLL /

HAND ROLL

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

COOKED

California <i>crabmeat, cucumber, avocado, flying fish roe</i>	14.
Shrimp Tempura <i>shrimp tempura, asparagus, cucumber, avocado, tobiko</i>	17.
Toasted Salmon Skin <i>toasted salmon skin, eel, cucumber</i>	17.
Boston <i>Shrimp, cucumber, lettuce</i>	15.
Spider <i>fried soft shell crab, avocado, cucumber, tobiko</i>	19.
Eel Avocado / Cucumber	16.
Caterpillar <i>shrimp tempura, cucumber topped with avocado</i>	19.
Shrimp and Mango	15.
Eastern <i>shrimp, tamago, cucumber, avocado, tobiko</i>	15.
Dragon <i>eel, cucumber topped with avocado, tobiko</i>	19.
Spicy Kani ^S <i>spicy crabmeat, crunch, cucumber, fish roe</i>	15.
Philadelphia <i>smoked salmon, cream cheese, cucumber</i>	16.
Grilled Salmon and Asparagus	15.
Lobster Tempura Roll <i>cooked lobster, asparagus, avocado, tobiko</i>	37.

RAW FISH

Alaska <i>salmon, avocado, cucumber</i>	16.
Black Pepper Tuna	15.
Spicy Tuna / Crunch ^S	14.
Yellowtail Jalapeño ^S	14.
Yellowtail Scallion	14.
Spicy Salmon ^S	14.
Spicy Yellowtail ^S	14.
Tuna Avocado / Cucumber	15.
Salmon Avocado / Cucumber	15.
Spicy Sea Scallop ^S	17.
Rainbow	20.
VEGETABLE	
Avocado ^V	12.
Asparagus ^V	12.
Cucumber ^V	12.
Avocado Cucumber ^V	13.
Fried Sweet Potato ^V	13.
Vegetable ^V	14.
Futomaki <i>crabmeat, tamago, avocado, cucumber, oshinko</i>	16.

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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 glaze and white sesame</i>	24.	Hidden Dragon <i>lobster salad, cucumber, crunch topped with cooked shrimp, grilled eel, sliced avocado, black tobiko with spicy mayo and eel glaze</i>	25.
Caribbean <i>spicy lobster salad, mango, asparagus topped with spicy tuna, avocado and shredded cocount</i>	24.	Mars <i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic aioli</i>	24.
Unforgettable <i>crabmeat, cooked shrimp, avocado, asparagus, battered and fried topped with spicy salmon, crunch, tobiko and cucumber wasabi</i>	25.	Gladiator <i>soft shell crab tempura, avocado, topped with spicy lobster salad, pan-seared black pepper tuna with eel glaze and spicy mayo</i>	25.
Scorpion King <i>fried soft shell crab, cucumber, flying fish roe, topped with ripe mango, avocado, eel glaze and mango sauce</i>	24.	Yellow Submarine <i>grilled eel, lobster salad, avocado topped with yellowtail, sliced mango, green tobiko, scallions with wasabi and mango mayo sauce</i>	24.
Tiger <i>cooked tiger shrimp, avocado, cucumber, crunch topped with salmon and seaweed salad</i>	23.	Entourage <i>fried shrimp tempura, spicy scallop, topped with spicy lobster salad, avocado and crunch</i>	25.
Volcano Blast <i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>	23.	Mine Easer <i>tuna, salmon, crabmeat, tamago, tobiko wrapped with cucumber without rice with chef's spicy sesame soy dipping sauce</i>	25.
Tattoo <i>white tuna, grilled eel, avocado, lettuce topped with tuna, salmon and red tobiko</i>	24.	Two Hotties <i>spicy salmon, avocado, cucumber, topped with pan-seared black pepper tuna, crunch, spicy mayo and wasabi aioli</i>	24.
New York New York <i>crabmeat, cooked shrimp, red delicious apple, avocado, topped with spicy tuna, red tobiko and green apple mayo</i>	24.	Origami <i>grilled eel, cream cheese, avocado, cooked shrimp and tobiko wrapped with soy paper with cusabi sauce and eel glaze</i>	23.
Wild Tuna <i>white tuna, avocado, asparagus topped with tuna, sliced mango, spicy rémoulade and kaiware</i>	23.		

**SUSHI / SASHIMI
ENTRÉE**

Sushi Regular <i>8 pcs chef selected sushi / 1 california roll</i>	42.	Sushi and Sashimi (Regular) <i>12 pcs sashimi / 6 pcs sushi / 1 tricolor roll</i>	69.
Sushi Deluxe <i>12 pcs chef selected sushi / 1 chef's special roll</i>	62.	Sushi and Sashimi (Deluxe) <i>18 pcs sashimi / 10 pcs sushi / 2 chef's special rolls</i>	118.
Sashimi Regular <i>16pcs daily special sashimi</i>	51.	Maki Combo Platter <i>tuna / salmon / yellowtail scallion / crunchy eel roll</i>	42.
Sashimi Deluxe <i>20 pcs daily special sashimi</i>	60.	Temaki Platter (Hand Roll) <i>shrimp tempura / salmon skin / soft shell crab / eel / california roll</i>	46.
Chirashi <i>chef's arrangement of fresh fish with sushi rice</i>	43.	Vegetable Maki Platter^v <i>cucumber / avocado / asparagus / fried sweet potato / seaweed salad</i>	35.
Moonstone Poke Bowl choice of fish: Bigeye tuna / salmon / yellowtail / black pepper tuna / cooked shrimp choice of base: sushi rice / brown rice / mixed greens	44.	Unagi Don <i>grilled eel with seasoned rice</i>	40.

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 Demi-Glace accompanied with steamed baby bok choy.</i>	51.
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>	43.
Mandarin Filet Mignon (12 oz. Boneless Tenderloin) <i>Prime center cut filet mignon flame broiled to your liking. Served on sautéed asparagus with chef's special fusion sauce.</i>	50.
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>	32.
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>	33.
Mongolian Lamb Chops^S <i>Wok charred lamb chops with scallions, onion and chili peppers with spicy golden brown sauce.</i>	51.
Wok Tossed Steak Kew^S <i>Stir-fried ribeye steak with Shimeji mushroom, zucchini and hot cowhorn peppers in Szechuan spicy doubanjiang.</i>	43.
Dragon and Phoenix <i>Dragon: Stir fry lobster tail meat and jumbo prawn sautéed with chef's light sauce.</i> <i>Phoenix: Crispy fried chunks of white meat chicken with tangy Peking sauce topped with honey walnuts.</i>	50.
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>	37.
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>	36.
Filet Mignon with Chinese Broccoli (12 oz. Boneless Medallion) <i>Char-broiled filet mignon medallion on a bed of sautéed Chinese broccoli with chef's Porcini mushroom sauce.</i>	50.
Sha Cha Beef Tenderloin^S <i>Stir-fried 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>	43.
Under The Bridge Spicy Prawn^S <i>Ocean prawn dry sautéed with fierce fire with minced pork, egg, garlic and hot cowhorn peppers.</i>	36.
Moonstone Fusion Prawn <i>Sautéed jumbo prawn with chef's special lightly spicy fusion sauce, served on stir fry asparagus.</i>	36.
Steamed Jumbo Prawn <i>Butterflied jumbo prawn steamed with seasoned fresh and roasted garlic with baby bok choy and glass noodles.</i>	39.
Stir Fried Jumbo Prawn Szechuan^S <i>Wild caught lightly battered jumbo prawn sautéed with diced bell peppers, onions and Heaven Facing chili sauce.</i>	36.
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. (12 oz.)</i>	76.
Red Sea Delight^S <i>Wild caught jumbo prawn, Diver sea scallop and Canadian lobster tail meat sautéed with chef's Szechuan red chili sauce.</i>	51.

**FROM
THE CHEF'S TABLE**

Lake Tung Ting Shrimp and Chicken	36.
<i>Sautéed jumbo shrimp and sliced white meat chicken with broccoli florets, fresh mushrooms, red bell peppers and snow pea pods in delicate egg white sauce.</i>	
Mongolian Feast^S	37.
<i>Wok charred sliced flank steak, white meat chicken and jumbo shrimp with onions and green scallions in spicy brown sauce with crispy cellophane noodles.</i>	
Tangerine Sea Scallops^S	41.
<i>Lightly battered crispy sea scallops with chef's light spicy tangerine sauce accompanied with steamed broccoli florets.</i>	
Moonstone Three Treasures^S	36.
<i>Sliced flank steak, white meat chicken and char siu roast pork with broccoli, bell peppers, cloud ear mushrooms sautéed in spicy garlic sauce.</i>	
Steamed Chilean Seabass Two Way	46.
<i>Sliced center cut Chilean Seabass filet steamed one side with black bean sauce, one side with ginger garlic sauce.</i>	
Wor Shu Boneless Duck^S	40.
<i>Half boneless roasted duck, tender and crispy served on bed of sautéed vegetables with chef's chili Szechuan sauce.</i>	
Grilled XO Lamb Chops	51.
<i>Grilled tender lamb rack wok tossed with chef's XO fusion sauce accompanied with sautéed asparagus and fresh mushrooms.</i>	
Bourbon Soy Marinated Skirt Steak	43.
<i>Lightly sea salt seasoned outer skirt, char-broiled to your liking, dressed with chef's sweet soy bourbon jus accompanied with steamed baby bok choy.</i>	

FROM THE SKY

Mango Chicken with Honey Walnuts^S	31.
Kung Pao Chicken^S	29.
<i>with peanuts, Bird's Eye chili peppers</i>	
Sesame Chicken	29.
Chicken Spicy Garlic Sauce^S	29.
Chicken with Broccoli / String Beans / Asparagus / Gai Lan (Chinese broccoli)	29.
Crispy Lemon Chicken	30.
<i>with Champagne lemon sauce</i>	
General Tso's Chicken^S	29.
Chicken Black Bean Sauce	29.
Wok Cashew Chicken	29.
Sweet and Sour Chicken	29.
<i>with tropical fruits</i>	
Thai Curry Chicken^S	29.
Moo Shu Chicken	29.
<i>with Mandarin pancakes (4)</i>	
Tangerine Chicken^S	29.
Sanbei Chicken Claypot^S	31.
<i>with Chinese sausage, cloud ear mushroom, basil</i>	
Crispy Smoked Duck (Half / Whole)	34. / 62.
<i>on the bone</i>	

FROM THE BARBEQUE

Beijing Duck (7 lbs.) (Half / Whole) 41. / 76.
served with Mandarin pancakes, spring onion, cucumber and house hoisin sauce

Choice of Additional Course for Duck:

Minced Duck Lettuce Wrap (Half / Whole) 20. / 40.

Savory Duck Soup (Half / Whole) 20. / 40.
Black Mushroom / Napa Cabbage / Baby Bok Choy / Tofu / Vermicelli Noodles

Chef's Wind Sand Organic Chicken (Whole) 60.
with five spice salt, crispy garlic, onion chips (24 Hr. Advanced Ordering Required Please)

FROM THE GRILL

All served with steamed vegetable medley

Skirt Steak Teriyaki 43.
outer skirt (12 oz.)

Beef Steak Teriyaki 49.
prime cut filet mignon (12 oz.)

Chicken Teriyaki 31.

Scottish Salmon Teriyaki 34.

Jumbo Shrimp Teriyaki 36.

FROM THE LAND

Hunan Beef / Chicken / Pork Tenderloin ^S 32.
with chili black bean sauce

Mongolian Beef ^S 33.
with crispy cellophane noodles

Crispy Beef 33.
with celery and carrot batons

Shredded Beef Szechuan ^S 32.
with five spice tofu

Beef with Broccoli / String Beans / Asparagus / Gai Lan (Chinese broccoli) 32.

Moo Shu Pork / Beef 30.
with Mandarin pancakes (4)

Beef Oyster Sauce 32.
with Abalone mushroom

Pepper Steak with Onion 32.

Sesame Beef 32.

Tangerine Beef ^S 32.

Beef Spicy Garlic Sauce ^S 32.

Beef / Roast Pork / Chicken with Fresh Vegetables 32.

Roast Pork with Broccoli / String Beans / Asparagus / Gai Lan 29.

Crispy Sliced Pork Peking Style 30.
with pineapple chunks

Shredded Pork Spicy Garlic Sauce ^S 29.

Twice Cooked Pork Tenderloin ^S 29.

Drunken Pork Tenderloin 29.
with fresh garlic, sweet and tangy

FROM THE SEA

Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	36.
Classic Shrimp with Lobster Sauce	34.
Wok-Seared Gulf Prawn <i>with Kung Pao vegetables</i>	35.
Sweet and Sour Jumbo Shrimp <i>with tropical fruits</i>	35.
Moo Shu Shrimp <i>with Mandarin pancakes (4)</i>	32.
Sea Scallop and Lobster Tail Hot Pot ^S <i>with spicy garlic sauce</i>	52.
Kung Pao Shrimp ^S <i>with peanuts, Bird's Eye chili peppers</i>	35.
Shrimp with Broccoli / String Bean / Asparagus / Gai Lan (<i>Chinese broccoli</i>)	35.
Green Prawn <i>with selected fresh green vegetables</i>	35.
White Prawn <i>with sautéed snow pea leaves</i>	39.
Black Prawn <i>with black bean sauce</i>	35.
Shrimp Spicy Garlic Sauce ^S	35.
General Tso's Shrimp ^S	35.
Jumbo Curry Prawn ^S	35.
Black Forest Sea Scallop <i>with cracked black pepper sauce</i>	41.
Prawn Duet <i>Grand Marnier & Salt and Pepper Styles</i>	37.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	35.
Braised Halibut Claypot ^S <i>with eggplant, string beans, shiitake mushrooms</i>	33.
Kung Fu Halibut ^S <i>with mala sauce</i>	32.
Thai Curry Squid ^S <i>with fried tofu</i>	31.
Hong Kong XO Squid <i>with snow pea pods, cloud ear mushrooms</i>	31.
Squid with Black Bean Sauce <i>with bell pepper, red onion</i>	31.
Kung Pao Fish ^S <i>with fresh sole, leek, chili, peanuts</i>	32.
Ocean Delicacies <i>with prawn, squid, scallop, lobster served in crispy bird's nest</i>	56.
Live Lobster (<i>Nova Scotia</i>) (2 - 2½ lbs)* <i>Cantonese Style / Street Café Style</i> ^S / <i>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	55.
Black Seabass* - <i>North Carolina; wild bass, tender and flaky</i> <i>Steamed with fresh ginger, sizzling scallion oil</i> ^S	43.
Bronzini* - <i>Mediterranean; lean white fish, mild and moist</i> <i>Steamed</i> one side with fresh seasoned garlic, one side with black bean relish <i>Grilled</i> with extra virgin olive oil and ginger lemon zest	42.
Chilean Seabass - <i>Antarctica; large deep sea fish, center cut</i> <i>Miso Marinate Grilled with citrus miso glaze and sautéed snow pea leaves</i>	46.

*Seasonal Availability

FROM THE GARDEN

Asian Green Stir Fry ^{V S} <i>with fried tofu, spicy Szechuan sauce</i>	26.
Moo Shu Vegetable ^V <i>with Mandarin pancakes (4)</i>	27.
Sautéed Spinach ^V <i>with wok shallots, soya, onion chips</i>	25.
Quartet of Exotic Mushrooms <i>with baby bok choy, XO sauce</i>	29.
Stir Fried String Bean <i>with preserved olive, minced pork</i>	24.
Sautéed Snow Pea Leaves with Snow Crab <i>with clouds of egg white</i>	33.
Szechuan Ma-Po Tofu ^S <i>with minced beef, red chili</i>	25.
Crispy Sesame Tofu ^V	25.
Buddha's Claypot ^V <i>with tofu, bok choy, wild mushrooms, eggplant</i>	27.
Sautéed Chinese Eggplant / Broccoli / String Bean ^{V S} <i>with spicy garlic sauce</i>	24.
Wok Charred Zucchini and White Button Mushrooms <i>with Belacan shrimp sauce</i>	26.
Seasonal Green Vegetables ^V <i>with choices of oyster sauce, garlic, ginger</i>	
Baby Bok Choy	24.
Gai Lan (Chinese broccoli)	26.
Snow Pea Leaves	29.

**SOPHISTICATED
NOODLES AND RICE**

Sautéed Brown Rice with Vegetables ^V	22.
Wok Fried Rice	22.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Yang Chow Style Fried Rice	24.
<i>with roast pork, chicken, shrimp</i>	
Crunchy Seafood Fried Rice	28.
<i>with minced shrimp, snow crab, scallop, XO Sauce</i>	
Lotus Sticky Rice	25.
<i>with sun dried shrimp, Chinese sausage, diced shiitake mushroom</i>	
Thai Chicken Fried Rice ^S	24.
<i>with pineapple, golden raisins, cashews</i>	
Chinese Sausage Fried Rice	23.
<i>with scrambled eggs</i>	
Sake Braised Hand Pulled Noodles	28.
<i>with shredded roast duck</i>	
Pad Thai Noodles ^S (with peanuts, egg)	24.
<i>Beef / Chicken / Shrimp / Vegetables ^V</i>	
Stir Fried Egg Noodles with Bean Sprouts ^V	22.
<i>with supreme soya sauce</i>	
Wok Braised Ramen Noodles with Shrimp Wontons	25.
<i>with light Scallion Shoyu broth</i>	
Moonstone's Lo Mein	22.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Chow Fun Noodles	23.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Wild Mushroom Chow Fun ^V	23.
<i>with Shiitake, White Button, Shimeji, Abalone mushrooms</i>	
Jumbo Prawn and Lobster Chow Fun	47.
<i>with light XO Sherry broth</i>	
Chow Mei Fun (with egg)	22.
<i>Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V</i>	
Singapore Mei Fun Noodles ^S	24.
<i>with curry flavor, chicken, shrimp, egg</i>	
Cantonese Style Chow Mein (Pan Fried Noodles)	
Mixed Vegetables ^V	26.
Roast Pork / Beef / Chicken	28.
Jumbo Shrimp	30.
Seafood (shrimp, squid, scallop, lobster)	50.
Eight Treasures Sticky Rice with Whole Lobster *	MP.
<i>with XO sauce, fried garlic sprinkles</i>	
Crispy Noodles with Whole Lobster *	MP.
<i>with ginger and scallion sauce</i>	
Steamed Jasmine Rice / Brown Rice ^V	4.