

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	8.
Silken Tofu and Vegetable Soup ^V <i>with konnyaku noodles</i>	9.

NOODLE AND RICE

Sautéed Brown Rice ^V <i>with mixed vegetables</i>	19.
Wok Fried Rice <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable^V</i>	19.
Chow Mei Fun <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable^V</i>	19.
Chow Fun Noodles <i>Fresh Pork / Beef / Chicken / Shrimp Wild Mushrooms^V / Vegetable^V</i>	20.

MAIN COURSE

SUSHI

Chirashi <i>chef's arrangement of fresh fish with sushi rice</i>	35.
Sushi and Maki <i>8pcs chef selected sushi Wild Tuna Roll: white tuna, avocado, asparagus topped with Bigeye tuna and sliced mango with spicy rémoulade</i>	44.

SEAFOOD

Shrimp with String Beans	32.
Steamed Jumbo Prawn <i>with seasoned fresh garlic, baby bok choy, glass noodles</i>	36.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	32.
Green Prawn <i>with selected fresh green vegetables</i>	32.
Stir Fry Jumbo Prawn Szechuan ^S <i>lightly battered with Heaven Facing Chili sauce steamed baby bok choy</i>	33.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	33.
Lake Tung Ting Prawn and Lobster <i>with sautéed vegetables, delicate egg white sauce</i>	47.
Sautéed Squid with Black Bean Sauce <i>with bell peppers, red onions</i>	28.
Kung Pao Fish ^S <i>with fresh sole, leek, chili, peanuts</i>	29.
Grilled Scottish Salmon <i>with pencil asparagus, wild mushroom sauce</i>	31.
Sautéed Sea Scallops <i>with ginger and scallion</i>	37.
Grilled Miso Chilean Seabass <i>with sautéed snow pea leaves</i>	42.
Whole Live Lobster (Nova Scotia) (2-2½ lbs.) <i>Cantonese Style</i>	MP.

APPETIZER

Steamed Edamame ^V <i>with sea salt</i>	14.
Spicy Edamame ^{V^S} <i>with miso chili</i>	15.
Moonstone Field Green Salad ^V <i>with house ginger dressing</i>	13.
Moonstone Lettuce Wrap <i>with Pistachio Chicken / Shrimp / Beef / Vegetarian^V</i>	21.
Shrimp and Mango Roll	12.
Yellowtail Jalapeño Roll ^S	11.
Tuna Avocado / Cucumber Roll	12.
Alaska Roll <i>with salmon, avocado, cucumber</i>	13.
Boston Roll <i>with cooked shrimp, cucumber, lettuce</i>	12.
Grilled Salmon and Asparagus Roll	12.
Sushi Appetizer (6)	20.
Sashimi Appetizer (8)	24.

MEAT

Lemongrass Chicken <i>with wok garlic spinach</i>	29.
Chicken Spicy Garlic Sauce ^S <i>with broccoli florets, bell peppers</i>	26.
Chicken and Fresh Vegetables <i>with asparagus, bok choy, broccoli, fresh mushrooms</i>	28.
Thai Curry Chicken ^S	26.
Beef and Asparagus	29.
Mongolian Beef ^S <i>with crispy cellophane noodles</i>	30.
Kowloon Ribeye Steak <i>with cherry tomatoes, asparagus, black pepper sauce</i>	38.
Broiled Bourbon Soy Marinated Skirt Steak <i>with chef's sweet soy bourbon jus, steamed bok choy</i>	38.
Pan Seared French Cut Lamb Chops <i>with spring onion, roasted garlic</i>	46.
Hunan Pork Tenderloin ^S <i>with chili black bean sauce</i>	29.

VEGETABLES

Vegetarian's Paradise ^V <i>with fried tofu</i>	23.
Stir Fry String Bean ^{V^S} <i>with spicy garlic sauce</i>	21.
Wok Baby Bok Choy ^V <i>with fresh ginger</i>	21.
Sautéed Gai Lan ^V (Chinese broccoli) <i>with fresh garlic</i>	23.
Stir Fry Snow Pea Leaves ^V <i>with fresh shallots</i>	26.