



## STREET FOOD & APPETIZERS 小吃

**Cold Plate-Braised Beef Shank-Lu Niu Rou 五香酱牛腱 오향장육..\$15.95**

**Fried Oysters with Bang Bang Dipping Sauce 炸生蚝 \$12.95**

**Pot Stickers (6) 炸饺 蒸饺 찜만두 \$8.95**

Six housemade wrappers filled with pork, cabbage, scallions and ginger. Your choice of deep fried or steamed

**Shanghai Soup Dumpling.aka Xiao long bao 小笼包 상해식 샤오퉁바오 \$8.95**

Six flavored soup pork Dumplings served with julienned ginger and Chinese black vinegar for a perfectly balanced bite.

**Sichuan Wontons in Chili Oil 紅油抄手 \$7.95**

This spicy and aromatic sauce coating these tender chicken wontons is the real star of this Sichuan classic

**Har Gow Shrimp Dumpling (6) 虾饺 수정새우 하가우 \$8.95**

**Shumai (6) 烧賣 샤오마이 \$8.95**

Six open-faced Chinese dumplings with pork and shrimp. you can also ask for Chicken Shumai.

**Pan-fried Pork Goutie (10) 锅贴 猪肉锅贴 \$14.95**

Housemade pan fried pot stickers filled with pork, cabbage, green onions and ginger

**Pan-fried Chicken Goutie (10) 鸡肉锅贴 \$13.95**

**Steamed Vegetable Dumplings (10) 素蒸饺 \$11.95**

**Steamed Pork Bun (3) 菜肉包 왕만두 \$9.95**

**Chicken Lettuce Wraps (3) 鸡松 양상추쌈 \$15.95**

Lettuce wraps loaded with crunchy vegetables in a tasty savory sauce

**Sesame Chicken Wonton 麻酱鸡抄手 \$7.95**

Peanut butter, sesame paste, and chili-garlic paste combine to make a silky, savory sauce for Chicken Wonton

**Crab Rangoon (6) 蟹角 \$8.95**

**Vegetable Spring rolls (2) 上海素春卷 \$3.95**

**Egg Rolls (2) 美式春卷 \$4.95**

Wrapped with beef, chicken and vegetables and made here at Pyng Ho. Two egg rolls per order

**Fried Calamari 酥炸鱿鱼圈 \$9.95**

Served with housemade spicy Chogochujang or mild Bang-bang Sauce.

Each additional sauce is \$1.95 in a 4 oz container

**Taiwanese Chicken Nugget 盐酥鸡 \$9.95**

The bitesized chicken thighs coat with sweet potato and rice flour to give a unique texture and then add garlic and Chinese five spice for extra flavor. Served with your choice of one of three dipping sauces: Bang Bang sauce, dragon wing (gochujang) sauce,& kimchi mayo

**Pyng Ho Wings. (6) 龙翅 \$8.95**

Spiced with your choice of sauce: Spicy Dragon(gochujang -Korean chili paste), Salt and Pepper, Spicy Cumin, Lemon Peppers, Ghost peppers Sauce (Post your reaction to Instagram!), or Honey Lemon Garlic.

**Charbroiled Beef Short Ribs 烤牛小排 \$14.95**

**Chilled Sesame Noodles 麻酱凉拌面 \$8.95**

Peanut sauce, sesame and chili-garlic paste combined to make a silky, savory sauce for housemade noodles

**Sichuan Tofu with Peanut Sauce 麻酱豆腐 \$7.95**

Peanut sauce, sesame paste, and chili-garlic sauce combine to make a silky, savory sauce over crispy fried tofu

**Dry Fried Potatoes 干扁土豆条 \$7.95**

Tossed with garlic, onions, chili flakes and cilantro. your choice of one of three dipping sauces: Chinese garlic sauce, dragon wing (Chogochujang) sauce,or kimchi mayo.

**Housemade Kimchi (pint) 韩式泡菜 김치 \$6.95**

**Dry-Fried Broccoli (or String Beans) 干扁西兰花 \$9.95**

Tossed with cilantro, scallions, Szechuan spices dried chill peppers, and our "HO" chili oil

**Edamame with Pyng Ho's Spices or just sea salt 塩水毛豆 \$6.95**



## IDEAL FOR CARRY OUT/DELIVERY 明智的外帶选择

**Kanpunggi 原味干烹鸡 간풍기 \$19.95**

Fried chicken thigh pieces, blended with mild spicy ginger and garlic sauce. A very popular Chinese dish in Korea

**Ma La Chicken Thighs "Numbing Chicken" 麻辣香鍋锅鸡 \$19.95**

Made with Sichuan peppercorns to give your mouth a pleasant numbing sensation

**LaZi Jiding 炒辣子雞丁 \$17.95**

Diced chicken quickly stir fried with Sichuan peppercorns, chili peppers, garlic and Sichuan chili paste in a wok

**Ginger and Garlic Shantung Chicken 山东(干烹)鸡 \$16.95**

This newer version of Kanpunggi is made of sliced chicken breast and is tossed with a housemade ginger and garlic sauce

**Stir-fried Tomatoes with Scrambled Eggs 蕃茄炒蛋 \$16.95**

**The Original Sesame Chicken 芝麻鸡 \$17.95**

We crust our sesame chicken with roasted sesame seeds before stir frying in our housemade sauce to give this dish a unique flavor. Most restaurants don't take the time to do this and simply sprinkle sesame seeds on once the chicken has already been stir fried

**Tangerine Chicken with Hot Peppers 陈皮鸡 \$16.95**

Fried chicken coated with smoky dry Sichuan peppers and a sweet, tangy, spicy sauce

**Ghost Pepper Chicken 鬼椒鸡片 \$17.95**

Another Pyng Ho creation. Marinated chicken breast tossed with three different kinds of hot peppers in our own fiery ghost pepper sauce

**Yu Xiang Chicken 鱼香鸡片 \$17.95**

This famous sauce consists of tangy from pickled Sichuan pepper and savory and spicy from red Chili oil paste with a lot of fresh garlic

**Shrimp with Silky Scrambled Eggs 虾仁滑蛋 \$18.95**

**Black Pepper Beef Tenderloin with Vegetables 黑椒牛柳 흑후 안심볶음 \$26.95**

**Firecracker Beef 干扁牛肉糸 \$19.95**

A popular Pyng Ho dish. Tossed with shredded carrots, celery onions and peppers and coated in a spicy, tangy and sweet sauce

**General Tsao's Spicy Shrimp 左公虾 \$19.95**

Lightly fried shrimp tossed with peas, carrots and other assorted vegetables and tossed with a tangy sauce

**Grilled Sliced Cumin Lamb with String Beans 孜然烤羊片 \$24.95**

These spicy and cumin lamb meat are a popular street snack in Northern China. we marinated the sliced lambs legs with cumin and other spices then finished on a hot grill to perfection

**Happy Family 全家福 \$19.95**

A symbol of family togetherness with beef, chicken, shrimp, sea scallops and vegetables.



## SOUPS 汤类

### APPETIZER SOUPS

**Hot and Sour Soup 酸辣汤 \$3.95**

Housemade chicken stock with pork, bamboo shoots, mushrooms and tofu

**Vegetarian Delight Soup 素菜汤 \$7.95**

**Egg Drop Soup 蛋花汤 \$2.95**

**Wonton Soup 馄饨汤 \$3.95**

**Sizzling Rice Soup 锅粑汤 \$7.95**

Made with our own chicken stock with shrimp, chicken, water chestnuts, bamboo shoots, mushrooms and rice crust

### MEAL IN A BOWL

**'XieHu' Soup 西湖牛肉羹 \$12.95**

With minced beef and tofu. Side order wheat noodle \$3.95

**Mandarin Seafood and Tofu Soup 海鲜豆腐汤 \$13.95**

Shrimp, calamari, scallops and assorted vegetables in light and clear broth

**Ba-bo Soup 八宝汤 \$13.95**

A gourmet's delight. Shrimp, scallop, squid, chicken and seasonal vegetables. Side order noodle \$3.95

**Chicken Wonton Noodle Soup 鸡馄饨汤面 \$9.95**

Made with housemade chicken wontons, thin noodles and greens in a delicious broth for a light and healthy soup

**Deluxe Seafood Noodle Soup 海鲜汤面 \$16.95**

**"Jang Bong" Spicy Noodle Soup (辣)炒码汤面 짬뽕 \$15.95**

Pork, squid, clams, shrimp and vegetable in a rich spicy chicken broth. Ladled over housemade noodles



## RICE AND HOUSEMADE NOODLES 主食类

**Dan Dan Noodle 担担面 \$13.95**

Loosely translated to "peddlers' noodles", dandan noodles originated in the Sichuan province and is made with chili oil, Sichuan peppers, beef, crushed peanuts, scallions and cabbage to give a spicy/hearty flavor.

**Tonkotsu Ramen 豚骨叉烧拉面 \$16.95**

House made pork bone broth, soy sauce and garlic flavored oil. Toppings with two sliced of pork belly Charshu, whole boiled egg, bean sprouts, pickled radish, green onions, skin mushroom and roasted sesame seed.

**Spare Ribs Noodle Soup 排骨汤面 \$16.95**

Garlic, scallions, ginger and herbs create a unique savory flavor that adds depth to this mouth-watering broth

**Braised Beef Shank Noodle Soup 台式紅燒牛肉面 \$16.95.**

**Chicken wonton noodle soup 鸡馄饨汤面 \$9.95**

With our own chicken wonton, thin noodle and greens in a delicious broth for a light and healthy soup

**Pan-fried Noodles 两面黄**

These crunchy-fried noodles with the crispy texture. That heavenly brown sauce over the tender slices of beef, all mingling with a bed of crispy noodles and a medley of crunchy veggies.

with chicken \$16.95

with beef \$17.95

with shrimp \$17.95

with vegetables only \$16.95

with combination of beef, chicken, and shrimp \$17.95

with seafood and vegetables \$19.95

**"Jang Bong" Spicy Noodle Soup (辣)炒码汤面 짬뽕 \$16.95**

Pork, squid, clams, shrimp and vegetable in a rich spicy chicken broth ladled over housemade noodles.

**Zha Jiang Mian 炸酱面 짜장면 \$14.95**

The literal meaning of Zha Jiang Mian is fried sauce (soy bean) noodles. Popular in Northern regions of China and Korea. You can also ask for the Korean version, Jjajangmyeon (짜장면), which is sweeter and thicker

**Kimchi Fried Rice 韩式泡菜炒饭 김치 볶음밥 \$15.95**

Housemade kimchi perfectly blended with minced beef and medium grain rice and topped with a fried egg

**Singapore Style Rice 星州炒粉 \$17.95**

Stir-fried rice vermicelli seasoned with curry powder, vegetables, shrimp, squid and pork

**Wok the Lo Mein in your way 各式捞面**

House made wheat noodles tossed with onions, celery, carrots and bean sprouts.

with chicken \$13.95

with beef \$15.95

with shrimp \$15.95

with combinations beef, chicken and Shrimp \$16.95

with vegetables only \$13.95

with seafood shrimp scallop, squid and clams \$19.95

**Wok your Chow Fen in your own way 各式河粉**

Wide rice noodles stir fried onions and bean sprouts

with chicken \$15.95

with beef \$17.95

with shrimp \$17.95

with vegetables only \$15.95

**Pad Thai 泰式各式炒粉**

Wok your Pad Thai in your own way. Medium rice noodles stir fried with onions, cabbage, carrots and bean sprouts

with chicken \$15.95

with beef \$17.95

with shrimp \$17.95

with vegetables only \$15.95

**Drunken Noodle(aka Pad Kee Mao) 泰式各式辣炒粉**

with our spicy and savory sauce perfectly blend with medium rice noodles.

with Vegetable only \$15.95

with chicken \$15.95

with beef \$17.95

with shrimp \$17.95

with vegetables only \$15.95

**Wok the Fried Rice with your own way 各式炒饭**

With eggs, peas and carrots

with chicken \$12.95

with beef \$14.95

with shrimp \$14.95

with vegetables only \$12.95

with combinations of beef and chicken and shrimp \$14.95

with combinations of shrimp, squid, sea scallops and clams in Sriracha sauce \$17.95



**CREATE YOUR OWN PERFECT COMBINATION 任君挑选。随意搭配**

**Spicy Garlic Sauce with Mixed Vegetables 大蒜风味**

with Flank Steak \$18.95  
with Chicken. 大干鸡片 \$17.95  
with Shrimp \$18.95  
with Lamb \$24.95  
with string beans only \$15.95

**Tangerine with Hot Pepper, Orange peel and chili peppers 陈皮风味**

our unique sauce make this an outstanding winner.  
with sliced Chicken Breast \$16.95  
with sliced of Beef flank steak \$20.95

**Kung Pao Sauce 宫保风味**

Diced of Chicken and vegetables \$16.95  
Shrimp and vegetables \$18.95  
Fried Tofu and vegetables \$15.95

**Spicy General Tsao's Sauce 左公风味**

The most well-known Chinese dish from the Hunan Province.  
Fried chicken \$17.95  
fried shrimp \$19.95  
Fried Tofu \$15.95

**Black Soybean Sauce 豆豉风味**

Douchi, which translates to "fermented black soybeans", is made with garlic and housemade soy sauce. A strong fermented flavor with a sweet hint of black soybeans and a mild spice.  
Sliced Chicken breast and vegetables \$16.95  
Green Pepper, onions and flank steak \$18.95  
Shrimp and vegetables \$18.95,  
Fried tofu and vegetables \$15.95  
Sliced fish Fillet and vegetables 豉椒鱼片 \$23.95

**Basil and Garlic Sauce 罗勒香蒜风味**

Sliced Chicken breast and mixed vegetables \$16.95  
Shrimp and mixed vegetables \$18.95  
Beef flank steak and mixed vegetables \$18.95  
Fried Tofu and mixed vegetables \$15.95

**Spicy Sichuan Sauce 四川风味**

Sliced Chicken breast and vegetables \$16.95  
Shrimp and vegetables \$18.95  
Beef flank steak and vegetables \$18.95  
Fried Tofu and vegetables. \$15.95

**Spicy Curry Sauce 咖喱风味**

Sliced Chicken breast and vegetables \$16.95  
Shrimp and vegetables \$18.95  
Beef flank steak and vegetables \$18.95  
Tofu and vegetables. \$15.95

**Spicy Fresh Ginger Sauce 薑芽系风味**

Sliced Chicken breast and vegetables \$17.95  
Shrimp and vegetables \$18.95  
beef flank steak and vegetables \$18.95  
Fried Tofu and vegetables. \$15.95

**Mongolian Style 葱爆风味**

Sliced chicken breast and onions \$16.95  
Beef flank steak and onions \$19.95

**Honey Glazed Walnut Sauce 核桃奶油风味**

This light creamy but flavorful sauce comes topped with candied walnut.  
Crispy fried strip of chicken breast \$16.95  
Crispy fried Shrimp \$19.95

**Sweet and Sour Sauce 甜酸风味**

Crispy fried strips of chicken breast or pork \$16.95  
Crispy fried shrimp \$17.95

**Traditional Brown Sauce 黑汁风味**

Made with our own stock with scallion, ginger and garlic.  
Beef flank steak with fresh broccoli \$18.95  
Green pepper and flank steak \$18.95  
Chicken and vegetables \$16.95  
Shrimp and vegetables \$18.95  
Cashew chicken and vegetables \$17.95  
Garlic chicken \$16.95

**Light White Sauce 白汁**

A mildly flavored with hint of scallion, ginger and garlic.  
Snow white chicken \$16.95  
Sliced chicken breast and broccoli \$16.95  
Shrimp and broccoli \$18.95  
Fresh Shanghai cabbage \$15.95,  
Vegetable deluxe and Tofu \$15.95



**SEAFOOD 海鲜类**

**Chili Pepper and Garlic Prawns over Vermicelli 泡椒粉丝虾 \$27.95**

Prawns with a pickled red chili pepper sauce, over a bed of thin potato glass noodles and topped with scallions, cilantro and homemade chili oil

**Prawns with Ginger and Garlic 干烹大虾 干烹새우볶음 \$24.95**

Extra large shrimp served with mild spicy ginger and garlic sauce. A very popular dish at Pyng Ho

**Crispy Prawns with Chili-Tomato Sauce 茄汁炸大虾 칠리새우 \$24.95**

A super rich and deep umami from tomato paste, Ginger, garlic and onions while keeping the essence of a traditional Chinese red chili.

**Yu-Xiang Sea Scallops (Dry Pack) 鱼香鲜贝 \$34.95**

"Yu Xiang", or fish-flavored, is a famous sauce originated from the Sichuan province in China. Garlicky, spicy and tangy, it's made with chili bean paste, pickles, Sichuan red peppers and several other secret ingredients.

**Sea Scallops (Dry Pack) with Black Bean Sauce 豉椒鲜贝 \$34.95**

**Prawns with Yu-Xiang Sauce 鱼香大虾 \$24.95**

**Honey Glazed Walnut Prawns 核桃大虾 크림새우 \$24.95**

**Crispy Prawns with Bang Bang Sauce 砰砰脆皮虾 \$24.95**

**Crispy Soft-shell Crabs with Ponzu Sauce 脆皮软壳蟹 \$26.95**

**Salt and Pepper Shrimp(or Oysters) 椒盐中虾(或生蠔) \$24.95**

Crispy but tender shrimp, tossed with Sichuan peppercorns, salt, and herbs

**Salt and Pepper Calamari 椒盐鲜鱿 \$24.95**

Crispy tender squid with Sichuan peppercorns, complemented by fragrant herbs and a hint of sesame oil

**Wok the Calamari in Your Own Way 鲜鱿(辣炒或豉椒) \$24.95**

Your choice of spicy gochujang sauce, spicy curry sauce, or black bean sauce.

**Oysters with Black Bean Sauce (or Ginger and Scallion Sauce) 豉椒生蚝 \$25.95**

**Wok Fish Fillet in Your Own Way 鱼片(溜炒, 豆豉, 黑椒, 鱼香) \$24.95**

Stir-fried with seasonal vegetables. Your choice of ginger and scallion, black bean, black pepper or Yu Xiang sauces

**Fish Filet in Spicy Sichuan "Numbing" Broth 水煮鱼片 \$26.95**

This fiery dish can be the most tongue-numbing, sweat-inducing, chilis-clearing cooked dish. it's loaded with chilies, Sichuan peppercorns, and garlic.

**Sesame Crusted Fish Fillet 芝麻鱼排 \$24.95**



**MEAT AND VEGETABLES 肉与蔬菜类**

**Wok the Mo Shu in your own way 木樨系列**

Served with four Chinese pancakes and hoisin sauce. Mo Shu pork originated in Shandong Province where our family came from and has become a staple of Chinese cuisine in America since the 1960s.

with shredded pork \$18.95  
with beef \$19.95  
with shrimp \$19.95  
with vegetables only \$17.95

**Fire Wok Beef 火烧牛 \$24.95**

Another example of Pyng Ho Cuisine. Inspired by a popular Korean "Bulgogi" but we use thin-sliced ribeye. Our version is marinated and then tossed over high flaming wok

**Spicy ChaoZhou Sacha Beef (Thin-sliced Ribeye) 潮州沙茶牛 \$24.95**

**Mandarin Sirloin over String Beans 京都牛 \$19.95**

**Spicy Hunan Beef flank Steak and Vegetables 湖南牛 \$18.95**

**Beef in Spicy Numbing Sichuan Broth 水煮牛肉 \$24.95**

This rich beef Flank Steak broth has bold flavors from red chili peppers, garlic, and Sichuan peppercorn and fill soy beans sprout and cabbage as base.

**Spicy Sichuan Stir Fried Cumin Beef 川式孜然牛肉 \$21.95**

This fragrant Beef with toasted Cumin, dry Sichuan red chiles, chiles flakes and garlic create a heated yet sophisticated flavor finished off with a dusting of numbing Sichuan peppercorns.

**Grilled Mandarin Beef Short Ribs 烤小牛仔骨 \$28.95**

**Spicy Sichuan Cumin Lamb 川式孜然羊片 \$23.95**

Stir-fried with fiery red peppers, tongue-numbing Sichuan peppercorns, and a combination of strong woody flavors, this lamb stir-fry isn't for the timid eater.

**Sliced Lamb with Onions and Scallions 葱爆羊 \$24.95**

**Pork Spare Ribs with Fried Garlic 蒜香排骨 \$22.95**

Infused with garlic and other spices and aromatics

**Shredded Pork with Chili Peppers and Black Soybeans 豆豉辣椒炒肉 \$18.95**

A typical Hunan style dish. Pork and mixed vegetables stir fried with black soy beans, garlic, ginger, Sichuan chili paste, and dry red chili Peppers.

**Ma Yi Shang Shu-Ants Climbing A Tree 蚂蚁上树 \$17.95**

A classic Sichuan dish consisting of glass noodles in a delicious sauce with ground pork

**Twice Cooked Pork Belly 回锅肉 \$19.95**

After steaming the pork belly to remove excess oil, it gets stir fried with leeks, wood ear mushrooms, and jalapeños in Sichuan bean paste

**Five Spiced Tofu and Pork with Slender Bamboo Shoots 笋尖香干肉条 \$19.95**

One of our family's favorite dishes. Marinated tofu, shredded pork, and thinly sliced slender bamboo all mixed together with chili bean paste for a spicy flavor

**Kim chi with Pork Belly 韩式泡菜五花肉 삼겹살김치볶음 \$18.95**

Thinly sliced and oached pork belly with ginger, scallion and aged Shaoxing wine that is thinly sliced and seared in a hot wok. The pork is then mixed with our own housemade kimchi that has been coated with the jus from the seared pork

**Yu-Xiang Shredded Pork 鱼香肉条 \$18.95**

"Yu Xiang", or fish-flavored, is a famous sauce originated from the Sichuan province in China. Garlicky, spicy and tangy, it's made with chili bean paste, pickles, Sichuan red pepper and several other secret ingredients.

**Nira With Pork and Five Spices Tofu 韭菜香干肉条 부추잡채 \$19.95**

Leeks and Chinese chives stir-fried with five-spiced tofu, pork, and garlic

**Phoenix and Dragon 凤飞龙求 \$18.95**

Sliced chicken perfectly balanced with shrimp, broccoli, snow pea and water chestnuts

**Stir-fried Chicken with Black Pepper Sauce 黑椒鸡片 \$17.95**

**Crispy Chicken Thigh with Fried Garlic 蒜香鸡块 \$18.95**

**Shantung Chicken with Ginger and Garlic \$17.95**

**Ma La Chicken Thights 麻辣香锅鸡 \$19.95**

Made with Sichuan peppercorn to give your mouth a pleasant numbing sensation

**Gong Bao Jiding 宫保鸡丁 \$17.95**

The original kung pao chicken. This age-old recipe combines a number of spices (ginger, garlic, Sichuan peppercorns, red Sichuan peppers, and so on) to give a unique layering of multiple flavors

**Spicy Cumin Chicken Wings 孜然鸡翅 \$18.95**

**Salt and pepper Chicken Thighs 椒盐鸡腿 \$18.95**

Fried to a crunchy golden brown and then tossed in a ginger, scallion, Sichuan peppercorn, black pepper and cilantro mixture

**Grilled Teriyaki Chicken Breast over String Beans 烤鸡脯 \$16.95**

**Crispy Duck 香酥鸭 \$26.95**

**"Ma Po" Tofu 麻婆豆腐 마파두부 \$16.95**

One of the most classic Sichuan comfort food. It consists of silken Tofu, ground beef, fermented douubanjiang, fermented black beans (douchi), Sichuan peppercorns and a few other secret ingredients. No meat upon request

**Yu-Xiang Tofu 鱼香豆腐 \$16.95**

**Garlic Spicy String Beans With Minced Pork 乾扁四季豆 \$16.95**

**Yu-Xiang Chinese Eggplant with Minced Pork 鱼香茄子 \$16.95**

"Yu Xiang", or fish-flavored, is a famous sauce originated from the Sichuan province in China. Garlicky, spicy and tangy, it's made with chili bean paste, pickled Sichuan red peppers and several other secret ingredients. No meat upon request

**Ma La Fried Potatoes (or Tofu) 麻辣炸土豆(或豆腐) \$16.95**

Crispy potato (or Fried Tofu) stir-fried with minced garlic, dried red chili peppers, cumin, and fresh cilantro

**Fire Cracker Cabbage 火爆包心菜 \$15.95**

Quick stir-fried with dry Sichuan pepper, garlic, Chili bean paste and a splash of red rice vinegar

**Garlic Shanghai Cabbage 蒜蓉上海青 \$15.95**



**DESSERT AND DRINKS 甜点与饮料类**

**Mochi Ice Cream with Mango or Strawberry (3) 麻糬冰激凌 \$7.95**

**Macha Green Tea Cheese Cake or Chocolate Cake 抹茶芝士蛋糕 \$6.95**

**Ice cream 各式冰激凌 \$5.95**

your choice of green tea, vanilla, Acai or tangerine sorbet

**Iced Macha Green Tea with Cream 抹茶冰奶茶 \$5.95**

**Thai Iced Tea 泰式奶茶 \$4.95**

**Housemade V. Pina Colada 椰林飘香 \$5.95**

**Iced Green Tea 各式冰绿茶 \$4.95**

With your choice of Mango, Strawberry or Lemonade flavors.

**Wangloaji Herbal Tea (can) 王老吉凉茶 \$3.95**



scan to order