

# Welcome to Yen Yen Restaurant...

The hallmark of our culinary style centers around delicateness in sauces and seasonings, contrast in flavor and texture, and an emphasis on freshness, quality, variety and exoticness of ingredients. These characteristics are all evident in the many dishes prepared at Yen Yen.

## Appetizers 小吃

A55 **Barbecued Rib (4)** 燒排骨... \$6.95

A13 **Honey Roast Pork Strips** 蜜汁叉燒... \$6.95

A15\* **Jumbo Mussel in Black Bean Sauce (4)** 豉汁蜆... \$6.95

A18 **Scallop Wrapped in Bacon (4)** 煙肉帶子... \$8.95

A22 **Stuffed Chinese Eggplant** 酿茄子... \$6.95

A3 **Pork Dumpling; Pan-Fried or Steamed (4)** 肉餃... \$4.50

A4 **Veggie Dumpling; Pan-Fried or Steamed (4)** 菜餃... \$4.25

A16 **Lee's Shrimp (4)** 蒜茸大蝦 - Jumbo shrimp sauteed with fresh garlic and a touch of ginger... \$7.95

A11 **Shao Mai (4)** 燒賣 - Cantonese dumplings stuffed with minced pork, shrimp, water chestnut, mushrooms, ginger, and scallions, then cooked in a steamer... \$4.95

A25\* **Chicken Soong (2)** 炒鸡鬆 - Minced chicken stir-fried with chopped mushrooms, onions, carrots, and celery in a tangy spicy sauce. Served with cool lettuce cups for wrapping... \$6.95

A19\* **Sichuan Wonton (4)** 川味云吞 - Pan-fried wontons in a spicy Sichuan sauce. A very popular item from Sichuan Province... \$4.50

A20 **Cheese Dumpling (4)** 芝士餃 - Fried dumplings filled with assorted cheese and real crab meat... \$4.50

A23\* **Ginger Salad** 姜汁沙拉 - Assortment of garden vegetables seasoned with ginger dressing. Very refreshing!... \$4.50

A26\* **Cold Noodle with Peanut Paste** 涼麵 - Chilled noodle topped with bean sprouts and scallions in a thick peanut butter sauce... \$4.50

A24\* **Seaweed Salad** 海帶沙拉 - Green seaweed shreds tossed with fresh ginger and carrots in a light dark vinaigrette sauce. Touched up with sesame seeds and a drop of chili oil... \$4.50

## Soups 湯羹

S7 **Chicken with Seaweed** 海帶鸡絲湯... \$3.25

S3 **Crabmeat and Corn** 蚵肉玉米羹... \$3.50

S4 **Crabmeat and Straw Mushroom** 蚵肉草菰羹... \$3.50

S11\* **Hot & Sour** 酸辣湯... \$3.25

S16 **Seafood with Asparagus** 芦笋海鮮湯... \$5.50

S17 **Seafood Noodle (for 2)** 海鮮麵湯... \$12.95

S20 **Shi-Jin Wonton (for 2)** 什錦云吞湯... \$10.95

S9 **Vegetable and Tofu** 素菜豆腐湯... \$3.00

S22 **West-Lake Beef with Bean Thread** 西湖牛肉羹... \$3.50

S19 **Fu-Yung Supreme (for 2)** 什錦芙蓉羹 - It is also called the "Wedding Soup." A combination of seafood, smoked ham, roast pork, and chicken in a robust chicken broth, Enriched with egg white flower. An unforgettable experience!... \$12.95

S10 **Seafood with Tofu (for 2)** 海鮮豆腐羹 - An assortment of seafood cooked together with black mushrooms, carrots, ginger dices, and green peas in a thick seafood broth. Accented with a touch of fresh ginger... \$12.95

## Pork 豬肉 \$12.95

P8\* **Pork Shred with Beijing Paste** 京醬肉絲 - Shredded pork with shredded bamboo shoots and Chinese black mushrooms with fermented bean paste. Enhanced with a topping of finely shredded scallions. A typical example of Mandarin cooking.

P14 **Sizzling Pork** 鐵板肉絲 - Seasoned pork slivers sauteed with shredded onions and sweet peppers in a traditional black bean sauce. Served on a sizzling hot platter. Simply delicious!

P18\* **Salt & Pepper Pork** 椒鹽肉片 - Pork tenderloin seasoned with Chinese spices, thinly floured and lightly fried, then sauteed swiftly with diced peppers in a shower of salt and chili powder. A very exciting dish!

P17\* **Pork Shred in Yee Lo Sauce** 魚露肉絲 - Marinated pork tenderloin sauteed with fresh asparagus, onions, and sweet peppers in a zesty and spicy sauce.

\*Hot & Spicy

# Chicken 鸡 \$ 12.95

**C21\* Shelly's Chicken 京色鸡絲** – Tender strips of chicken enveloped in a crispy jacket, stir-fried with fresh carrot and celery shreds in a pungent sweet sauce. This dish was truly created for a customer named Shelly in New York City.

**C3\* Chen-Du Chicken 成都鸡丁** – Chicken chunks stir-fried quickly with sweet peppers and onions in our Chef's newly created barbecue sauce. An old dish prepared in a new way.

**C16 Mango Chicken 芒果鸡絲** – A new creation from Hong Kong! Shredded chicken sauteed with fresh mango strips, red peppers, and sweet asparagus in a delicate white sauce. Enriched with a hint of ginger wine.

**C19 Pan-seared Lemon Chicken 柠檬煎鸡** – In order to retain its natural flavor and tenderness, we pan-sear the chicken along with freshly squeezed lemon juice.

**C20 Phoenix Chicken 鳳凰煎鸡** – Pan-fried thick slices of chicken breast simmered into a sauce blended with crabmeat, fine smoke ham, and egg white. One taste is worth a thousand words... \$ 13.95

**C1 Champagne Chicken 香檳鸡片** – Slices of chicken breast, skillfully sauteed with pea pods, strawberries, and scallion stalks in a champagne sauce. Don't overlook this delicacy.

**C18 Murray's Choice 穆雷煎鸡** – Whole piece of chicken breast, seasoned with herbed spices and Chinese rice wine, lightly coated with egg white and special flour, then pan-seared slowly to preserve its natural juice and flavor. Superbly enhanced by a black mushroom sauce.

**C19\* Pumpkin Chicken 南瓜鸡丁** – Chunks of chicken stir-fried with pumpkin, chopped onions, scallions, mushrooms, crushed ginger, hot peppers, sun-dried baby shrimp, and a sprinkle of fermented black beans. This dish was inspired by our long time friend named Joanne Thompson.

# Duck 鸭 \$ 16.95

**D3 Pressed Duck 鍋燒鴨** – Boneless duck meat, thinly coated with a specially blended flour, then deep-fried and served in a delicious brown sauce with a garnish of pineapple rings.

**D2 Duck Shred with Vegetables 炒鴨絲** – Shredded duck meat sauteed with a variety of vegetables in a ginger brown sauce. Accompanied by Chinese pancakes and a flavorful plum sauce

**D5 Roast Duck 燒鴨** – Half duck marinated with our Chef's creative sauce, skillfully roasted to perfection.

**D4\* Ginger Duck 酸羌鴨** – Tender slices of duck meat stir-fried with fresh ginger, scallions, and sweet onions in a ginger-flavored sauce. Enhanced with home-made Chinese pickled greens. A popular dish from Cantonese cuisine.

**D8 Beijing Duck 北京鴨** – A whole duck served in a very special 3-course dinner. It's truly a dining experience. Advanced booking is required... (Market Price)

# Melanges 合併菜

**M1\* Beijing Trio 京醬三樣** – Delicious combination of beef, chicken, and shrimp married with fresh mushrooms and lively scallions in a spicy Beijing sauce... \$ 16.95

**M5 Scallop and Beef 帶子牛** – Chunks of tender beef and succulent scallops sauteed together in a delicious brown sauce. A new adventure for the palate... (Market Price)

**M7\* Yen Yen's Grand Mix 全家福** – A popular dish done in a different way. Jumbo shrimp, scallops, beef, chicken, pork, and crispy vegetables sauteed with Chinese black mushrooms in a tantalizing Hunan sauce... \$ 17.95

# Prawn 大虾 (6) (Market Price)

**H16\* Da-Chien Prawn 大千蝦** – Thinly breaded jumbo shrimp stir-fried with sweet peppers in Da-Chien's specially created spicy sauce.

**H1 Pan-seared Prawn 干煎蝦** – Juicy Prawns in shell, pan-seared together with shredded onion in a uniquely blended soy sauce. A zesty dish you'll recall after eating.

**H4\* Salt & Pepper Prawn 椒鹽蝦** – This exotic dish is purely for the adventurer! Jumbo Shrimp in shell, lightly floured and fried, then sauteed with diced peppers with a touch of salt and Chinese pepper.

**H6\* Prawn in Black Bean Sauce 豆豉蝦** – Jumbo shrimp, seasoned with Chinese herbs then sauteed with zesty black beans, minced garlic, onions and peppers to perfection. Simply irresistible!

**H8\* Yee-Lo Prawn 魚露蝦** – Looking for something exotic? Stir-fried Sichuan peppercorns, garlic, and chili peppers until fragrant, then add succulent prawns, shredded onions, red peppers, and Chinese black mushrooms over a high flame.

**H3 Prawn with Assorted Fruits 什果蝦** – A unique blend of jumbo shrimp, strawberry, cantaloupe, lichee, and fresh asparagus sauteed together with a touch of Grand Marnier. Served in a crispy potato basket. What a delightful dish!

**H5 Snow White Prawn 白雪蝦** – Succulent prawns, slit and flour-dusted, quick-fried on both sides, then tossed over by our Chef's secret cream sauce and topped with sesame seeds. This is a world renowned dish from New York City.

\*Hot & Spicy

# Fried Rice 炒飯

- F3\*** **Curried Fried Rice 咖哩炒飯** – Chicken, red and green peppers... \$ 11.95
- F6** **Young Chow Fried Rice 揚州炒飯** – Shrimp, chicken, and smoked ham... \$ 12.95
- F7\*** **Pineapple Fried Rice 菠蘿炒飯** – Pineapple, Chinese sausage, and shrimp... \$ 13.95
- F8\*** **Yee-Lo Fried Rice 魚露炒飯** – Shrimp, onions, and cream of coconut... \$ 13.95
- F9** **Seafood Fried Rice 海鮮炒飯** – A combination of seafood, diced broccoli stems, and sweet peppers with a touch of crushed ginger. No soy sauce... \$ 15.95
- F10** **Combo Fried Rice 什錦炒飯** – A combination of seafood, roast pork, and chicken, diced broccoli stems, and sweet peppers with a touch of crushed ginger. No soy sauce... \$ 14.95

# Seafood 海鮮 (Market Price)

- E10\*** **Crispy Whole Fish, Hunan Style 脆皮全魚**
- E9\*** **Pan-seared Fish Filet in Black Bean Sauce 豆豉煎魚片**
- E20** **Steamed Fish Filet with Ginger and Scallion 羌蔥蒸魚片**
- E1** **Mango Fish 芒果煎魚片** – Fresh fish filet, thinly breaded, pan-seared slowly to create a slightly crunchy texture outside. Served in a sauce blended with fresh mango, red peppers, and scallions. It's truly a delectable palate pleasing treat!
- E12\*** **Scallop in Black Bean Sauce 豉汁帶子**
- E13** **Scallop with Vegetables 素菜帶子**
- E6\*** **Ma-La Scallop 麻辣帶子** – Tender and juicy scallops stir-fried with pea pods, sweet peppers, and onion in a combination of mustard and sesame sauce. Empowered with a wisp of Sichuan peppercorns. Look out!
- E4** **Seafood with Fresh Asparagus 芦笋海鮮**
- E7** **Oceanic Treat 蒜味三鮮** – A joyful blend of lobster meat, scallops, and shrimp skillfully tossed over a high flame with a blend of garden vegetables. Finished in a special garlic sauce.
- E2** **Duet of Sea Food 二鮮寶** – Seasoned prawns, lightly breaded and gently fried, then blended in a tomato sauce. Sea scallops dipped in a batter, deep-fried and topped with a luscious sauce with a hint of five-spice powder. A dish to fulfill a seafood lover's fantasy.
- E19** **Sea Food Rendezvous 海鮮雀巢** – Chunky lobster meat, plump and juicy scallops, and a succulent prawns artfully blended with pea pods, baby corns, water chestnuts and sweet peppers in a mild and delicate sauce with a sprinkle of fresh crabmeat. Nestled on a crispy potato basket.

# Beef 牛肉 \$ 13.95

- B12** **Mango Beef 芒果牛** – Tender beef strips rapidly sauteed with fresh mango, asparagus and sweet red peppers in a savory light sauce. A sensuous creation!
- B10\*** **Hunan Beef 湖南牛** – Tender slivers of beef stir-fried with sweet peppers, scallions and chili peppers in a fragrant Hunan sauce. A classic Hunan dish.
- B11** **Mandarin Beef 蜜汁牛** – Marinated beef strips dipped in our Chef's specially blended batter, deep-fried until crisp, then lightly coated with a sweet flavorful sauce. Simply delightful.
- B13\*** **Sa-Cha Beef 沙茶牛** – A combination of shredded beef, red peppers, and onions stir-fried together with a special tea-smoked sauce. A very popular dish in the Far East.

# Veal 牛仔肉 \$ 16.95

- B18\*** **Veal à la Vitas 威氏牛仔肉** – This is a dish specially created for Dr. Vitas. Tender veal cutlets perfectly seasoned and pampered, then delicately sauteed with fresh strips of green apples, red peppers and onions in zesty and spicy sauce. A unique experience that will long be remembered!

# Steak 牛柳 (Market Price)

- B17\*** **Steak, Kaplan 士的球** – This dish is truly a rejuvenation for Dr. Kaplan's old favorite. Large chunks of beef tenderloin marinated with a touch of Chinese spices and herbed wine, lightly wok-seared, then stir-fried with selected vegetables in a mouth-watering brown sauce.
- B15** **Sizzling Steak 鐵板牛** – Filets of tender steak marinated with our Chef's secret formula, gently pan-seared and stir-fried with mushrooms and onions in a rich brown sauce. Served on a sizzling platter.
- B16\*** **Steak, Chen-Du Style 成都牛** – Fork-tender filets of beef tenderloin seasoned with Chinese spices, thinly floured, then pan-fried with onion and finished in a Sichuan spicy sauce. It's one of a kind!

# Lamb 羊肉 \$ 16.95

- Y1\*** **Hunan Lamb 湖南羊** – Tender slices of lamb meat marinated with Hunan spices, stir-fried with sweet peppers, onions, and bamboo shoots in a hot and spicy Hunan sauce. One of the most popular dishes from Hunan province

# Noodles 麵

Choice of:

Lo Mein 蛋麵 (Spaghetti); Chow Fun 河粉 (Fettucini); Rice Vermicelli 米粉 (Angel Hair)

With Shrimp 虾... \$13.95

With Chicken, Pork, Beef or Veggie... \$11.95

With Assorted Meats and Shrimp 什錦... \$14.95

With Assorted Seafood 海鮮... \$16.95

(Replaced with pan-fried Lo Mein with above ingredients, extra charge is \$1.50)

**N78\* Ja-Jiang Mein 炸醬麵** – Soft noodles stir-fried with ground pork, chopped onions, mushrooms, crushed ginger, green peas, and Beijing bean paste. Touched up with a hint of Sichuan chili pepper. This is Jennie's favorite noodle dish... \$11.95

**N79 Glen's Fun Noodle 云旦河** – Fresh shrimp, shredded pork, chicken, tender beef, and Chinese greens stir-fried in an enticing egg sauce. Served on a bed of soft **Fun** noodles. It's a very popular dish in the Chinese community from Malaysia... \$12.95

**N79\* Rice Noodle, Singapore Style 星洲炒米粉** – A shredded combination of shrimp, roast pork, bean sprouts, snow peas, scallions, and onions, stir fried over a high flame with curry powder and a touch of chili pepper. A most renowned noodle dish from the southern region of Asia... \$13.95

## Vegetables 素菜 \$11.95

**V3 Bean Curd and Vegetables 素菜豆腐**

**V9\* Chinese Eggplant in Garlic Sauce 鱼香茄子**

**V10\* Dry-Sauteed String Bean with Minced Pork 干煸豆仔**

**V4\* Ma Po Tofu with Mince Pork 麻婆豆腐**

**V13 Moo Shu Vegetables with 4 Pancakes 木須菜**

**V14 Mustard Green in Oyster Sauce 蚝油芥菜**

**V15 Sauteed Assorted Vegetables 素什錦**

**V17 Sauteed Baby Bok Choy with Garlic 蒜茸小白菜**

**V1 Buddha's Delight 羅漢齋** – This is one of Buddha's dream recipes. A delightful combination of selected vegetables stir-fried with ginkgo nuts and bean threads in a light touch of herbed sauce... \$12.95

**V7\* Tofu Casserole 豆腐齋煲** – Fried tofu with red and green peppers, black mushrooms, onions, ginger, and scallions, lightly stir-fried with fresh garlic in a spicy bean sauce... \$12.95

**V8 Nan's Casserole 南乳齋煲** – An interesting blend of braised vegetables such as: Chinese black mushrooms, wood ears, fresh ginger, sun-dried lilies, bean curd, carrots, and flat noodles in an exotic bean sauce. It's truly a mouth-watering dish for vegetarians... \$12.95

## Exotic Drinks

**Planter's Punch** – A robust blend of brandy and rum with tropical juices.

**Fog Cutter** – If you believe that this will cut a mental fog, forget it.

**Dr. Fu** – For medicinal purpose only! A delightful blend of rum and anisette.

**Pina Colada** – The most popular drink of the Caribbean Islands. At Yen Yen, we make it even better.

**Mai Tai** – The old established hearty cocktail of the Pacific. I can almost guarantee that you won't miss a second one.

**Zombie** – As usual, you're on your own after the first drink.

## Good Drinks Sans Spirits

**Gentle Sea Breeze** – Cranberry and grapefruit juices... \$2.95

**Jungle Cooler** – Mixed juices of pineapple, orange, cream of coconut, and passion fruit juice... \$3.25

**Sunset Cooler** – Cranberry, orange, and lemon juices concocted with ginger ale... \$3.25

**Transfusion** – Grape juice and ginger ale... \$2.95

### Freshly Brewed

Jasmine, Green, or Chrysanthemum tea is \$2.50

### Gratuity and Sales Tax

are not included in the prices.

### 18% gratuity

may be added to your check for table of 4 and up, or separate checks

\*Hot & Spicy