

Chef: Rene Mata

Lunch

First Flavors

Garlic chicken spring rolls with Chinese coleslaw in a spicy plum sauce	15.50
Warm sweet curried oysters with cucumber sauce and salmon pearls	12.50
Barbecued baby pork ribs with sweet and sour teriyaki sauce	15.75
Chinois chicken salad	13.50
Louisiana shrimp samosa with warm mushroom salad, mint curry sauce	21.50
Spicy shiso tuna topped with wasabi caviar served on crispy lotus chips with Maui onion endive salad	13.50
Sizzling calamari salad with Chinese chili paste served in a won ton cup	16.75

Entrees

Stir-fried chicken with cashews, pine nuts and Chinese vegetables	16.75
Stir-fried Mongolian beef, Chinese broccoli and scallions in a Hoisin sauce	19.75
Crispy rock shrimp sautéed with asparagus, spinach and bell pepper in a black bean sauce	24.25
Shanghai lobster with curry sauce and crispy spinach	market price
Whole sizzling catfish with ginger and ponzu sauce	24.00
Grilled salmon with black and gold noodles, lemon basil vinaigrette	24.00
Cantonese duck with fresh plum sauce	22.75
Grilled Szechwan beef with spicy shallot cilantro sauce	29.25
“MENU CHINOIS” 4-course menu (chef’s choice) 2 people minimum	37.50 (per person)

Side Dishes

Vegetable fried rice	8.50
Stir-fried vegetables	8.50
Duck fried rice	9.50
Oriental brown fried rice	8.50
Stir-fried haricots verts with black bean sauce and garlic	10.50

☞ *represents Chinois’ classic dishes*

In cooperation with California’s emphasis on water conservation we are happy to serve water upon request