

歡樂茶飯 JOYFUL RICE

- R1. 美味歡樂茶漬飯 **OCHA ZUKE RICE SOUP**(♥ V GF).....\$8.95
made and served w/ green tea, plus roasted rice, seaweed, pan fried egg with veg. "ham" and pickled daikong (refer to picture)
(加三文魚或走地雞絲 + \$2.50, 海苔香鬆 + \$2.00 add salmon, shredded JIDORI chicken +2.00; vegetarian "meat" w/ kelp + \$1.50)
- R2. 有機味噌醬汁焗深海三文魚 **ORGANIC MISO GLAZED ON SALMON** + organic garden green salad + brown rice (♥ GF)..... \$15.00
- R3. 清新香煎嫩豆腐比目魚 **GRILLED HALIBUT** topped on pan fried tofu, fermented black beans, scallions + brown rice (♥ GF) \$15.00
- R4. 有機味噌比目魚 **ORGANIC MISO GLAZED ON HALIBUT** with organic garden green salad + brown rice (♥ GF) \$15.00
- R5. 海蜆手撕走地雞 **JELLY FISH WITH SHREDDED JIDORI CHICKEN** (♥GF) \$10.95
- R6. 素食鮮菇炒蛋 **VEGETARIAN SCRAMBLE** w/ 3 eggwhites and 1 yolk, veg. "ham", mu-er, fresh mushroom and veggies + brown rice (♥ V GF) ... \$9.25
- R7. 清新農莊太陽蛋炒飯 **FARM FRIED RICE** (♥ V GF).....\$8.95
stir-fry brown or white rice w/ veg. "ham", mu-er, veggies and sunny side up pan-fry egg w/ special sauce
- R8. 清新薑蔥蛋橄欖菜炒飯 **FRESH ORGANIC GINGER and EGG FRIED RICE** (♥ V GF) \$8.95
stir-fry brown or white rice w/ fresh organic ginger, egg, mustard greens and green onion
- R9. 泰式半邊鮮菠蘿炒飯 **THAI SHRIMP + ORGANIC PINEAPPLE FRIED RICE** (GF).....\$13.95
in a pineapple "boat" + shrimp, Jidori chicken, pea, carrot & cashew nut
- R10. 煎蛋西式炒飯 **EUROPEAN STYLE FRIED RICE** w/ ham, bacon, sausage, onion, tomato sauce, carrot and pea topped w/ pan fried egg (GF) \$8.95
- R11. 吉列龍俐 / 吉列走地雞扒 / 吉列豬扒飯 **CUTLET SOLE FILET / CUTLET BONELESS JIDORI CHICKEN / PAN FRIED PORK CHOP RICE** \$9.25
+ organic garden green salad + brown rice
- R12. 黑椒牛柳粒飯 **BLACK PEPPER FILET MIGNON RICE** w/ fresh button mushroom, bell pepper, onion and fresh basil leaves (GF) \$10.95
- R13. 椰汁紅咖哩或綠咖哩飯[雞或牛柳或時蔬 (蝦或海鮮+\$3.50)] **RICE WITH RED OR GREEN CURRY** and coconut milk + fresh basil leaves \$9.25
w/ chicken / filet mignon / seasonal vegetables (V) (shrimp or seafood +\$3.00) (♥ GF)
- R14. 鹽焗 / 沙薑 / 海南走地雞飯 **RICE WITH JIDORI CHICKEN** baked w/ seasoned sea salt / spicy-ginger / Hai Nan style (GF) \$8.50
- R15. 海鮮蟹籽+蝦炒飯 **FRIED RICE WITH SEAFOOD + SHRIMP AND SMELT ROES** (GF)..... \$10.95
- R16. 鹽焗 / 沙薑 / 海南黃毛走地雞 **FREE RANGE CHICKEN** (GF)全隻 Whole \$21.00 半隻 Half \$11.95
baked with seasoned sea salt / with spicy-ginger / Hai Nan style
- R17. 滋味飯 / 糙米飯 / **TASTY SEASONED RICE** (GF) / **BROWN RICE**(♥ GF) \$2.00 香苗白飯 **STEAMED RICE** (V GF) \$1.50

湯河粉 / 麵 / 撈麵 NOODLE SOUP / LO MEIN

From **N1-N10** served with choice of plain wheat noodles / egg wheat noodles (skinny or flat) / rice noodles / rice noodle thread / vermicelli / brown rice / steamed rice 以下 **N1-N10** 可選配陽春麵 / 蛋麵 (幼/粗) / 河粉 / 米粉 / 粉絲 / 糙米飯 / 白飯

- N1. 清新豆漿素菜湯 (加走地雞 + \$2.50, 加海鮮 + \$3.50) **FARM SOY MILK NOODLE SOUP**
(add JIDORI chicken + \$2.00, add seafood + \$3.00) (♥ V GF?)..... \$8.25
- N2. 濃味養陰海參陽春蘸麵(沾麵) **SEA CUCUMBER DIP NOODLES (TSU KE MEN)** \$14.95
in savory House sauce or Tom Yum sauce + jidori chicken feet & vegetable (♥GF?)
- N3. 紫菜走地雞湯配 **SEAWEED w/ JIDORI CHICKEN BROTH** with \$8.95
A. 上海菜肉雲吞 shanghai style pork wonton b.海鮮 seafood + \$3.50
C. 四寶魚丸 Four Treasure: cuttle fish balls / mini tofu cubes / braised capelin roes inside a fish ball / eggy fish tofu cubes (GF?)
- N4. 時蔬走地雞片+清雞湯 **MARINATED JIDORI CHICKEN IN CHICKEN BROTH** w/ seasonal vegetables (♥ GF?) \$7.95
- N5. 泰式鮮香茅酸辣走地雞或牛柳 (蝦或海鮮+\$3.00) **THAI STYLE LEMONGRASS SOUR and SPICY SOUP** (shrimp or seafood +\$3.00) (♥ GF?) \$8.25
with Jidori chicken or filet mignon cooked in fresh lime juice, calanga, kaffir-lime leaves, bay leaves, thai chili with button mushroom and bell pepper
- N6. 川辣上海雲吞+雞片 **SZCHUAN SPICY PORK WONTON + JIDORI CHICKEN** with house special chili sauce (♥ GF?) \$11.95
- N7. 原味清湯腩 **BEEF STEW IN TASTY BROTH** w/ daikong, herbal spices (GF?) \$8.95
- N8. 時蔬配吉列走地雞扒 / 吉列豬扒+清雞湯 **CUTLET BONELESS JIDORI CHICKEN / PORK CHOP** in chicken broth w/ seasonal vegetables (GF?)..... \$8.95
- N9. 有機黑毛豬東坡肉蘸麵(沾麵) **ORGANIC BERKSHIRE "DONG POR" PORK DIP NOODLES**(GF?) \$8.95
"Dong Por" style stewed organic Berkshire pork with rice cooking wine + jidori chicken feet & vegetable
- N10. 潮式咖喱走地雞撈麵 / 米粉 **"CHAO ZHOU" CURRY JIDORI CHICKEN LO MEIN** egg or plain wheat noodles / thread rice noodles (♥ GF?) \$8.25
- N11. 鮮蒜蓉純橄欖油撈蛋麵配時蔬 (走地雞+\$2.00) **FRESH GARLIC EGG NOODLE LO MEIN** (♥ V) \$7.95
thin egg wheat noodles tossed w/ fresh garlic in EVOO w/ seasonal vegetable + chicken broth (add JIDORI Chicken +\$2.00)
- N12. 走地雞絲海蜆沙拉撈麵 **SHREDDED JIDORI CHICKEN LO MEIN** (egg wheat noodles) w/ seasoned jellyfish and garden green salad (♥). \$9.25
- N13. 泰式[雞或牛柳或時蔬 (蝦或海鮮+\$3.00)] 炒河粉 **PAD THAI** w/ peanut and egg \$8.95
+ chicken / filet mignon / seasonal vegetables (add extra shrimp or seafood +\$3.00) (GF)
- N14. 清新泰式香葉[雞或牛柳或時蔬 (蝦或海鮮+\$3.00)] 炒河粉 **FARM SPECIAL CHOW-FUN** \$9.25
w/ chicken / filet mignon / seasonal vegetables (add shrimp or seafood +\$3.00) (♥ GF)

二人套餐 \$25.00 COMBO FOR TWO

- 有機 Miso 嫩豆腐彩虹時蔬湯
ORGANIC MISO AND SILKEN TOFU SOUP
- 蒜香蠔油生菜
LETTUCE w/ Fresh Garlic & Oyster Flavored Sauce
- 涼拌海苔素香鬆豆腐
VEGETERIAN "HAM" & KELP on TOP of ORGANIC TOFU
- 鹽焗 / 沙薑 / 海南黃毛走地雞半隻
(配米飯兩份 w/ 2 bowls of rice)
HALF RANGE FREE CHICKEN
Baked with seasoned sea salt or with spicy-ginger or hai nan style

加滋味飯 (add savory seasoned rice) \$2.00

四人套餐 \$45.00 COMBO FOR FOUR

- 有機 Miso 嫩豆腐彩虹時蔬湯
ORGANIC MISO AND SILKEN TOFU SOUP
- 涼拌芥末木耳
COLD WASABI MU-ER (WOOD EAR)
- 蒜香蠔油生菜
LETTUCE w/ Fresh Garlic & Oyster Flavored Sauce
- 涼拌海苔素香鬆豆腐
VEGETERIAN "MEAT" & KELP on TOP of ORGANIC TOFU
- 鹽焗 / 沙薑 / 海南黃毛走地雞全隻
(配米飯四份 w/ 4 bowls of rice)
WHOLE RANGE FREE CHICKEN
Baked with seasoned sea salt or with spicy-ginger or hai nan style

加香苗白飯 (add savory seasoned rice) \$1.50



廚師推介 Chef Special

小火鍋 MINI HOT POT \$11.95

湯底 SOUP BASE:

選擇其一：泰式冬蔭酸辣湯 / 走地雞清湯 / 番茄味增湯 / 沙茶 / 豆漿

CHOICE OF: Thai tom yum hot & sour / jidori chicken / tomato & miso / satay / soy bean milk

(附送紹菜, 豆腐, 香菇, 香蔥, 義大利瓜, 紅蘿蔔)

(served with napa, tofu, shiitake mushrooms, green onion, zucchini & carrots)

肉類 / 素食 MEAT / VEGETARIAN:

選擇其一：肥牛 / 肥羊 / 海鮮 / 四寶丸 / 素菜 **CHOICE OF:** beef / lamb / seafood / four kinds of fishballs / seasonal vegetables & tofu

主食 NOODLES:

選擇其一：油麵 / 河粉 / 米粉 / 粉絲 / 冬粉 **CHOICE OF:** pancit noodles / flat rice noodles / thread rice noodles / vermicelli

砂鍋菜肉雲吞+走地雞片 **HOT POT W/ PORK & VEGETABLE WONTON + JIDORI CHICKEN** w/ seasonal vegetables \$10.95

砂鍋四寶丸+走地雞片 **FOUR TREASURES HOT POT + JIDORI CHICKEN** w/ seasonal vegetables \$10.95

four treasure: cuttle fish balls / mini tofu cubes / braised capelin roes inside a fish ball / eggy fish tofu cubes

砂鍋海鮮+走地雞片 **HOT POT W/ SEAFOOD + JIDORI CHICKEN** w/ seasonal vegetables \$15.95

小火鍋 MINI HOT POT (祇限堂食 DINE IN ONLY)

廚師推介 Chef Special



飲品 BEVERAGE (H/C - CAN BE SERVED HOT OR COLD)

1 (H/C) 有機豆漿 (ORGANIC SOY MILK	\$2.75
2 新鮮有機水果+蔬菜SMOOTHIE (6oz) FRESH ORGANIC FRUIT & VEGETABLE SMOOTHIE (6oz)	\$3.50
3 新鮮有機水果汁 FRESH ORGANIC FRUIT JUICE w/ PULP	\$5.50
4 鮮檸檬蘇打 FRESH LEMON SODA	\$2.95
5 鮮嫩椰子 WHOLE FRESH YOUNG COCONUT	\$4.50
6 (H/C) 自製酸梅湯 HOUSE MADE PLUM DRINK	\$2.75
7 (H/C) 鮮有機薑茶(壺) FRESH ORGANIC GINGER DRINK (POT)	\$3.50
8 (H/C) 自製竹蔗茅根 HOUSE MADE BAMBOO CANE DRINK	\$2.75
9 (H/C) 冬瓜茶 WINTER MELON DRINK	\$2.75
10 桂圓肉花旗參紅棗茶 XCXXXXX	\$3.50
11 玫瑰龍井茶 XCXXXXX	\$3.50
12 胎菊蜂蜜茶 XCXXXXX	\$5.50
13 薄荷玫瑰蜂蜜 XCXXXXX	\$5.50
14 (H/C) 鮮凍橙茶 FRESH ORGANIC ORANGE ICED TEA	\$2.95
15 (H/C) 鮮檸檬茶 FRESH LEMON ICED TEA	\$5.50
16 (H/C) 蜂蜜鮮檸檬茶 FRESH LEMON TEA w/ HONEY	\$2.95
17 (H/C) 綠茶/蜂蜜綠茶/百香果綠茶 GREEN TEA / HONEY GREEN TEA / PASSION FRUIT GREEN TEA	\$3.25
18 自製泰式奶茶 HOUSE MADE THAI TEA	\$3.25
19 (H/C) 自製越式咖啡 HOUSE MADE VIETNAMESE COFFEE	\$3.25
20 煎玄米茶(壺) GENMAI CHA (POT)	\$3.25
21 綠茶 (壺) GREEN TEA (POT)	\$2.75
22 RISHI 茶(壺) RISHI TEA (POT)	\$3.75
23 中國茶 CHINESE TEA BREWED FROM LOOSE TEA LEAVES	\$3.25