<table>
<thead>
<tr>
<th>SOUPS 湯類</th>
<th></th>
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<tbody>
<tr>
<td>Hot and Sour Soup 酸辣湯</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Hong Kong-style Wonton Soup 雲吞湯</td>
<td>8</td>
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<thead>
<tr>
<th>APPETIZERS 開胃菜</th>
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<tbody>
<tr>
<td>Wasabi Prawns 山葵蝦</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Salt &amp; Pepper Pork Ribs 椒鹽豬肋排</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Jing du Style Pork Ribs 京都排骨</td>
<td>11</td>
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</tr>
<tr>
<td>Cucumber Ribbon Salad 涼拌黃瓜絲沙拉</td>
<td>7</td>
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<tr>
<td>Asian Green Salad 亞式青沙拉</td>
<td>8</td>
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<tr>
<td>Steamed Dumplings 小籠包</td>
<td>8</td>
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<tr>
<td>Shrimp-Pork Siu Mai 燒賣</td>
<td>8</td>
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<tr>
<td>Vegetable Spring Rolls 素春捲</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Pan-Fried Pork Dumplings 香煎鍋貼</td>
<td>8</td>
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<tr>
<td>Moo Shu Vegetable 木須菜</td>
<td>8</td>
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</tr>
<tr>
<td>Chicken Satay 雞肉沙爹</td>
<td>12</td>
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<tr>
<td>Moo Shu Chicken 木須雞</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Salt and Pepper Squid 椒鹽鮮魷</td>
<td>10</td>
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<table>
<thead>
<tr>
<th>SINGAPOREAN &amp; MALAYSIAN SPECIALTIES 新加坡及馬來西亞特色料理</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Chairman's Special Noodles 主席特色麵</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Nasi Goreng 馬來西亞炒飯</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Penang Char Kway Teow 檳城炒貴刁</td>
<td>19</td>
<td></td>
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<tr>
<td>Fried Bee Hoon 星州炒米粉</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>Coconut Red Curry with Vegetables 椰漿紅咖哩配蔬菜</td>
<td>15</td>
<td></td>
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<tr>
<td>Beef 牛肉</td>
<td>18</td>
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</tr>
<tr>
<td>Chicken 雞肉</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Shrimp 鮮蝦</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>Mixed Seafood 海鮮</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Singapore Laksa 新加坡辣沙</td>
<td>17</td>
<td></td>
</tr>
<tr>
<td>with Lobster 新加坡龍蝦辣沙</td>
<td>26</td>
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<tr>
<td>Bak Kut Teh 肉骨茶</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Prawn Noodle Soup 蝦麵湯</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>Beef Hor Fun 干炒牛河</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>Hainanese Chicken Rice 海南雞飯</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Seafood Hor Fun 海鮮炒河粉</td>
<td>19</td>
<td></td>
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</tbody>
</table>

**DAILY MENU**

**11:30 AM-9:30 PM**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Char Siu Roast Pork 叉燒</td>
<td>10</td>
</tr>
<tr>
<td>Slow-cooked marinated pork with Chinese five spice, honey, rice wine and served with sweet soy sauce</td>
<td></td>
</tr>
<tr>
<td>Crispy Duck 香酥鴨</td>
<td>14</td>
</tr>
<tr>
<td>Shredded BBQ duck served in steamed buns with hoisin sauce, scallions and sliced cucumber (3 pc)</td>
<td></td>
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</tbody>
</table>

**Notes:** We will make every effort to accommodate special dietary requirements. Menu items are cooked and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. For parties of 6 people or more, an 18% gratuity will be added to all checks.

Millennium Biltmore Hotel Los Angeles | 506 South Grand Avenue | Los Angeles, California 90071 | 213.624.1011
**ASIAN FAVORITES 亞洲美食**

Entrées served with Steamed Rice 主菜附白飯

- **Szechuan Mapo Tofu 麻婆豆腐** 15
  Marinated ground pork, black beans, bean curd, spicy sauce

- **Sweet and Sour Chicken 甜酸雞** 16
  Vegetables, scallions, ginger, pineapple, bell pepper

- **Beef with Oyster Sauce 蠔油炒牛肉** 19
  Sugar snap peas, carrots, mushrooms

- **Szechuan Chicken 四川雞** 16
  Asparagus, onions, red chili, hoisin glaze, Thai basil

- **Chili Sesame Chicken 麻辣雞柳** 16
  Red chili, green onion, cilantro, garlic, peanuts, black vinegar

- **Steamed Filet of Sole 清蒸龍利** 17
  Steamed tofu, ginger, green onions, soy sauce

- **Szechuan Beef 四川炒牛肉** 19
  Asparagus, onions, red chili, hoisin glaze, Thai basil

- **Sweet and Sour Prawns 甜酸明蝦** 19
  Vegetables, scallions, ginger, pineapple, bell pepper

### VEGETABLES 蔬食

- **Kai Lan 炒芥蘭** 8
  Chinese broccoli, garlic, fish sauce

- **Stir-Fried Mixed Vegetables 素什錦** 8
  Sugar snap peas, corn, peppers, cabbage, mushrooms

- **Sautéed String Beans 乾煸四季豆** 8
  Chinese long beans, minced pork, onions, red chili, spicy sauce

### RICE DISHES 炒飯

- **Egg Fried Rice 蛋炒飯** 9
- **Chicken Fried Rice 雞絲炒飯** 11
- **Beef Fried Rice 牛肉炒飯** 12
- **Prawn Fried Rice 蝦仁炒飯** 13
- **Yang Chow Fried Rice 楊州炒飯** 13
  Char siu roast pork, shrimp, onions, red chili, mixed vegetables

### DESSERTS 甜品

- **Banana Fritters 炸香蕉** 7
- **Sago Gula Melaka 西米露** 7
- **Green Tea Ice Cream (Two Scoops) 綠茶冰淇淋** 7
- **Mango Mousse Cake 芒果慕斯蛋糕** 7
- **Cheesecake 芝士蛋糕** 7
- **Mochi Ice Cream 麻糬冰淇淋** 8
  Choice of flavor (ask server)
- **Baked Alaska 火焰雪山** 8

Private dining rooms are available for parties of six to 30 guests. Gratuity of 18% will be added to parties of six or more. 我們有可容納6到30人的單獨房間。六人以上的團體將自動加入18%的服務費。