




DAILY MENU

11:30 AM-9:30 PM

SOUPS 湯類

- Hot and Sour Soup 酸辣湯**  8
Shredded chicken, shrimp, tofu, mushrooms and bamboo shoots
- Hong Kong-style Wonton Soup 雲吞湯** 8
Chicken broth, minced pork and shrimp dumpling, scallions

APPETIZERS 開胃菜

- Wasabi Prawns 山葵蝦**   13
Tempura fried prawns tossed with creamy wasabi sauce on fresh pineapple slice
- Salt & Pepper Pork Ribs 椒鹽豬肋排**  10
Crispy pork ribs with five spice, ginger and Chinese rice wine
- Jing du Style Pork Ribs 京都排骨**  11
Marinated pork spare ribs with tomato barbeque sauce
- Cucumber Ribbon Salad 涼拌黃瓜絲沙拉**  7
Finely sliced cucumber with Asian garlic vinaigrette dressing
- Asian Green Salad 亞式青沙拉**  8
California fresh greens with thinly sliced radish, cherry tomatoes, ginger sesame dressing
- Steamed Dumplings 小籠包** 8
Minced pork dumpling (6 pc) served with ginger julienne and vinegar
- Shrimp-Pork Siu Mai 燒賣** 8
Minced prawn and pork meat stuffed in a thin pastry
- Vegetable Spring Rolls 素春捲**  7
Chinese filo pastry filled with stir-fried vegetables, served with spicy mustard, sweet and sour sauce
- Pan-Fried Pork Dumplings 香煎鍋貼** 8
Minced pork meat stuffed in a thin pastry, served with ginger julienne and vinegar
- Moo Shu Vegetable 木須菜**  8
Cabbage, carrots, mushroom, egg, hoisin sauce served with Chinese pancake
- Chicken Satay 雞肉沙爹** 12
Marinated and grilled thinly sliced chicken breast on skewers, served with peanut sauce
- Moo Shu Chicken 木須雞** 10
Chicken, cabbage, carrots, mushroom, egg, hoisin sauce, served with Chinese pancake
- Salt and Pepper Squid 椒鹽鮮魷**  10
Tempura-fried squid, red chili, scallions

- Char Siu Roast Pork 叉燒** 10
Slow-cooked marinated pork with Chinese five spice, honey, rice wine and served with sweet soy sauce
- Crispy Duck 香酥鴨** 14
Shredded BBQ duck served in steamed buns with hoisin sauce, scallions and sliced cucumber (3 pc)

SINGAPOREAN & MALAYSIAN

SPECIALTIES 新加坡及馬來西亞特色料理

- Chairman's Special Noodles 主席特色麵** 18
Braised yellow wheat noodles with shrimp, pork, vegetables and aged vinegar
- Nasi Goreng 馬來西亞炒飯** 16
Aromatic and smoky fried rice with chicken, shrimp, vegetables and topped with a fried egg
- Penang Char Kway Teow 檳城炒貴刁** 19
Flat rice noodles stir fried with Chinese pork sausage, prawns, fish cake and bean sprouts
- Fried Bee Hoon 星州炒米粉** 19
Stir-fried vermicelli, pork, seafood and vegetables
- Coconut Red Curry with Vegetables 椰漿紅咖哩配蔬菜**    15
- Beef 牛肉**   18
- Chicken 雞肉**   16
- Shrimp 鮮蝦**   19
- Mixed Seafood 海鮮**   20
- Singapore Laksa 新加坡辣沙**   17
- with Lobster 新加坡龍蝦辣沙**   26
Thick vermicelli noodles, seafood, chicken, fish cake, tofu, Thai basil, boiled egg in spicy coconut broth
- Bak Kut Teh 肉骨茶** 15
Pork ribs soup infused with herbs and spices, vegetables
- Prawn Noodle Soup 蝦麵湯**   19
Full flavored prawn broth, pork belly, bean sprouts, greens
Choice of: Flat rice noodles, Bee Hoon noodles, yellow noodles
- Beef Hor Fun 干炒牛河** 19
Beef, sweet soy sauce, onion, bean sprouts, stir-fried flat rice noodles
- Hainanese Chicken Rice 海南雞飯** 16
Poached corn-fed chicken, chicken flavored rice, chicken broth, chili sauce
- Seafood Hor Fun 海鮮炒河粉** 19
Stir-fried flat rice noodles, prawns, squid, scallops, fish cake, vegetable, light sauce

Light Spicy  Medium Spicy   Vegetarian 

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.



Brasserie & Bar

Singaporean Asian

DAILY MENU

11:30 AM-9:30 PM

ASIAN FAVORITES 亞洲美食

Entrées served with Steamed Rice 主菜附白飯

Szechuan Mapo Tofu 麻婆豆腐

Marinated ground pork, black beans, bean curd, spicy sauce

Sweet and Sour Chicken 甜酸雞

Vegetables, scallions, ginger, pineapple, bell pepper

Beef with Oyster Sauce 蠔油炒牛肉

Sugar snap peas, carrots, mushrooms

Szechuan Chicken 四川雞

Asparagus, onions, red chili, hoisin glaze, Thai basil

Chili Sesame Chicken 麻辣雞柳

Red chili, green onion, cilantro, garlic, peanuts, black vinegar

Steamed Filet of Sole 清蒸龍利

Steamed tofu, ginger, green onions, soy sauce

Szechuan Beef 四川炒牛肉

Asparagus, onions, red chili, hoisin glaze, Thai basil

Sweet and Sour Prawns 甜酸明蝦

Vegetables, scallions, ginger, pineapple, bell pepper

Pan-Fried Lobster Yee Mein 龍蝦伊麵

Braised noodle, ginger and green onions

Wonton Noodle Soup 雲吞湯麵

Egg noodles, pork-shrimp dumplings, and scallions in a chicken broth

Seafood Noodle Soup 海鮮湯麵

Egg noodles, scallops, shrimp, squid and fish cake, scallions in chicken broth

Light Spicy 

Medium Spicy 

Vegetarian 

VEGETABLES 蔬食

Kai Lan 炒芥蘭

Chinese broccoli, garlic, fish sauce

Stir-Fried Mixed Vegetables 素什錦

Sugar snap peas, corn, peppers, cabbage, mushrooms

Sautéed String Beans 乾扁四季豆

Chinese long beans, minced pork, onions, red chili, spicy sauce

RICE DISHES 炒飯

Egg Fried Rice 蛋炒飯

Chicken Fried Rice 雞絲炒飯

Beef Fried Rice 牛肉炒飯

Prawn Fried Rice 蝦仁炒飯

Yang Chow Fried Rice 揚州炒飯

Char siu roast pork, shrimp, mixed vegetable

DESSERTS 甜品

Banana Fritters 炸香蕉

Sago Gula Melaka 西米露

Sago pearls, creamy coconut milk, palm sugar syrup

Green Tea Ice Cream (Two Scoops) 綠茶冰淇淋

Mango Mousse Cake 芒果慕斯蛋糕

Cheesecake 芝士蛋糕

Mochi Ice Cream 麻糬冰淇淋

Choice of flavor (ask server)

Baked Alaska 火焰雪山

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。

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