

頭拾 APPETIZERS

- 熱 盤 **SUPER PU PU TRAY** \$10
Appetizer sampler tray come with 1 Spring Roll, BBQ Spare Ribs, Golden Fried Shrimp, Beef on a stick, Fried Chicken Wing
- 蟹 餃 **Crab Rangoon (4)** \$8
- 烤 叉 燒 **PEKING STYLE ROAST PORK** \$8
Slow Roasted Pork in Oven, Smothered with BBQ Sauce
- 水 餃 **STEAMED DUMPLINGS (6)** \$8
- 鍋 貼 **PAN FRIED DUMPLINGS (6)** \$8
- 春 捲 **SPRING ROLL (2)** \$4
Fresh Cabbage in very thin Skin and Deep Fried



- 炸 大 蝦 **GOLDEN FRIED SHRIMP (4)** \$8
Fresh Jumbo Shrimp Marinated. Battered and Deep Fried
- 牛 肉 串 **BEEF ON A STICK (4)** \$9
Lean and Tender Beef with Special Sauce
- 烤 排 骨 **BARBEQUE SPARE RIBS (4)** \$12
Ribs Marinated with Homemade BBQ Sauce



- 炸 雞 腿 **CHICKEN DRUMSTICK (6)** \$10
Drumsticks Battered and Deep Fried



- 日 本 毛 豆 **EDAMAME** \$7
- 涼 拌 黃 瓜 **PICKLED CUCUMBER** \$7
- 韓 國 泡 菜 **KIMCHEE** \$7
- 面 乾 **CRISPY NOODLE** \$3

手捲 ROLL YOUR OWN

- VEGETABLE** \$12
- CHICKEN, PORK, OR BBQ PORK** \$13
- SHRIMP, BEEF** \$14



- 明 鬆 捲 **MING LETTUCE ROLL (2)**
Chopped Chinese mushrooms, bamboo shoots, water chestnuts, onions, peas, carrots, and crispy rice vermicelli rolled in lettuce.



- 木 須 捲 **MOO SHI ROLL (2)**
with sautéed wood ear mushroom, lily flower buds, bamboo shoot shreds, green cabbage and scrambled eggs with 2 pancakes

麵 NOODLE

* Choose Your Favorite Main Ingredient:

- VEGETABLE** \$12
- CHICKEN, SAUSAGE, PORK, OR BBQ PORK** \$13
- SHRIMP, BEEF** \$14
- COMBINATION** \$15
- 撈 麵 **LO MEIN NOODLE**
Chinese wheat flour noodle stir-fried
- 抄 河 粉 **CHOW FUN NOODLE**
Wide, thick rice noodle stir-fried
- 抄 米 粉 **RICE VERMICELLI NOODLE**
Thin vermicelli rice noodle stir-fried
- 湯 麵 **SOUPY NOODLE**
Chinese wheat flour noodle in chicken broth
- 湯 米 粉 **SOUPY RICE VERMICELLI NOODLE**
Chinese rice vermicelli noodle in chicken broth
- 兩 面 黃 **CANTONESE CRISPY NOODLE** \$16
Assorted Meats with Pan-seared flat egg
- 星 洲 抄 米 粉 **SINGAPORE RICE VERMICELLI** \$16
Assorted Meats, Thin rice noodle stir-fried and curry

飯 RICE

Exchange Brown Rice add \$2 more

- 素 菜 炒 飯 **VEGETABLE FRIED RICE** \$11
- 雞 絲 炒 飯 **CHICKEN FRIED RICE** \$11
- 豬 肉 炒 飯 **PORK FRIED RICE** \$11
- 叉 燒 炒 飯 **BBQ PORK FRIED RICE** \$11
- 香 腸 炒 飯 **CHINESE SAUSAGE FRIED RICE** \$11
- 牛 肉 炒 飯 **BEEF FRIED RICE** \$12
- 蝦 仁 炒 飯 **SHRIMP FRIED RICE** \$12
- 什 錦 炒 飯 **COMBINATION FRIED RICE** \$13
- 營 養 米 飯 **SIDE OF BROWN RICE** \$3
- 炒 飯 **SIDE OF FRIED RICE** \$3
- 白 飯 **SIDE OF STEAMED RICE** \$3

兒童餐 KIDS MEAL

Children 10 or Under

- 芥 蘭 牛 **BEEF WITH BROCCOLI** \$9
- 雞 炒 飯 **CHICKEN FRIED RICE** \$9
- 蛋 炒 飯 **EGG FRIED RICE** \$9
- 雞 絲 撈 麵 **CHICKEN LO MEIN** \$9
- 檸 檬 雞 **LEMON CHICKEN** \$9
- 甜 酸 雞 **SWEET AND SOUR CHICKEN** \$9
- 炒 芥 蘭 **BROCCOLI IN BROWN SAUCE** \$9

湯 SOUP

- | | | | Cup | Bowl |
|---|----------------------------------|------|-----|------|
| 雲 吞 湯 | WONTON SOUP | \$4 | \$8 | |
| 蛋 花 湯 | EGG FLOWER SOUP | \$4 | \$8 | |
| 蘑 菇 湯 | MUSHROOM SOUP | \$4 | \$8 | |
| 酸 辣 湯 | HOT & SOUR SOUP | \$4 | \$8 | |
| 青 菜 豆 腐 湯 | TOFU VEGETABLE SOUP | \$9 | | |
| 三 鮮 湯 | THREE INGREDIENTS SOUP | \$12 | | |
| Shrimp, Imitation Crab Meat, Scallop, and veggies | | | | |
| 雞 絲 三 絲 湯 | IMPERIAL CHICKEN SOUP | \$12 | | |
| 海 鮮 豆 腐 湯 | SEAFOOD TOFU SOUP | \$12 | | |
| 蟹 肉 玉 米 羹 | CRAB MEAT CORN SOUP | \$12 | | |
| 西 瑚 牛 肉 羹 | BEEF, EGG WHITE SOUP | \$12 | | |
| 蝦 仁 鍋 巴 湯 | SHRIMP SIZZLING RICE SOUP | \$13 | | |
| Shrimp, Snow Peas, Baby Corn, Straw Mushrooms, Sizzling Rice. | | | | |
| A. WITH FRESH TOMATO SAUCE BROTH. | | | | |
| B. WITH LIGHT CHICKEN BROTH | | | | |

HOUSE SPECIALTIES

All day combination plates served with Steamed or Fried Rice, Brown Rice add \$2.00

鴨 DUCK

- 香酥鴨 CRISPY DUCK \$24**
Long Island Young Duck Steamed with Chinese Herbs, then Fried Crispy, Accompanied with Vegetables.
- 樟茶鴨 SMOKED TEA DUCK \$24**
Long Island Young Duck, Smoked in Tea Leaves with Crispy Skin and Juicy
- 八珍扒鴨 EIGHT TREASURES DUCK \$28**
Long Island Young Duck, Oven Baked First then Steamed with Chinese Herbs and Chinese "Five Spices," Topped with Shrimp, Crab Meat, Scallops and Oriental Vegetables.



- 北京鴨 PEKING DUCK 1st Way \$45**
Special Selected Whole Duck Marinated with Honey, Vinegar and Chinese "Five Spices", Baked till Skin is Crispy, then Carved and Arranged into a Typical Banquet Form. First way the Duck is served with Chinese Pancakes, Hoisin Sauce and Scallions.
- 北京鴨 PEKING DUCK 2nd Way \$48**
The Second Way. Sautéed with Vegetables.
- 北京鴨 PEKING DUCK 3rd Way \$50**
The Third Way. The Bone of the Duck is cooked with Tofu and Chinese cabbage into Duck Soup.

鐵板燒

SIZZLING PLATE

- 全家福 MAY DRAGON COMBO \$22**
Fresh Gulf shrimp, scallops, flank steak, chicken breast and roast pork, sautéed with bamboo shoots, broccoli and fresh mushrooms in a special Chinese brown sauce. Served on a hot iron plate with a sizzling presentation. Served with your choice of steamed or fried rice and a fortune cookie.
- 蔥薑鮭魚 SALMON IN GINGER &SCALLION \$22**
8 oz. salmon steak grilled and sizzled with ginger root and scallion sauce, accompanied by Szechuan green beans. Served with your choice of steamed or fried rice and a fortune cookie.
- 鐵板雞 GRILLED TERIYAKI CHICKEN \$18**
Chicken breast grilled and sizzled with teriyaki sauce, accompanied with broccoli. Served with your choice of steamed or fried rice and a fortune cookie.
- 洋蔥干貝 SCALLOPS WITH ONIONS \$22**

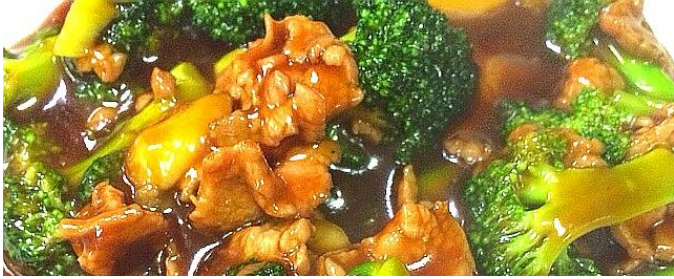
海鮮 SEAFOOD

- 脆皮全魚 CRISPY FISH IN HUNAN SAUCE \$40**
Fresh whole fish deep fried until crispy, covered with Hunan sauce and served with snow peas, bamboo shoots, and Chinese mushrooms.
- 清蒸全魚 STEAMED WHOLE STRIPED BASS \$40**
Fresh whole fish seasoned with dry sherry, ginger root and scallions, then steamed and topped with your choice of black bean sauce or ginger and scallion sauce.
- 龍鳳雙味 DRAGON & PHOENIX \$40**
Hot and spicy. Juicy cubes of 8 oz. lobster tail cooked with a tomato-based hot Szechuan sauce and tender chicken. Prepared with Chinese vegetables and cooked in a delicious brown sauce.
- 廣東龍蝦 LOBSTER CANTONESE \$40**
- 蔥薑龍蝦 LOBSTER GINGER SCALLION \$40**
- 炒三鮮 THREE TREASURES \$20**
A Very Delightful Combination of Shrimp, Scallop and imitation Crab Meat Blended with Vegetable in a White Sauce
- 椒鹽大蝦 SALT & PEPPER PRAWNS \$20**
Large prawns sautéed with chopped green onions and garlic until crispy. Served with pickled cucumbers
- 五味蝦 FIVE FLAVOR SHRIMP \$18**
Gulf Shrimp Marinated in Dry Sherry, Deep Fried to Juicy and Crispy, then Sautéed with Green Bell Pepper, Snow Peas in a Unique Five Flavor Sauce, Topped with Honey Walnuts
- 魚香大蝦 GARLIC PRAWNS \$20**
- 魚香干貝 GARLIC SCALLOP \$20**
- 腰果蝦 CASHEW SHRIMP \$18**
Shrimp Sautéed with Diced Water Chestnut. Fresh Mushroom and Bamboo Shoot in a Delicious Homemade Sauce, Topped with Toasted Cashew Nuts
- 豆豉蝦 BLACK BEAN SHRIMP \$18**
Cooked with Onion, Green Bell Pepper, Pea and Carrot
- 豆豉魚 BLACK BEAN FISH FILLET \$22**
- 芝麻蝦 SESAME SHRIMP \$18**
Gulf Shrimp Marinated in Dry Sherry, Deep Fried to a Golden Brown then Sautéed with Orange Peel in a Hot Sauce, Topped with Sesame Seed and Accompanied with Broccoli
- 湖南蝦 HUNAN SHRIMP \$18**
- 宮保蝦 KUNG PAO SHRIMP \$18**
Cooked with Bamboo Shoot, Water Chestnut and Bell Pepper in Hot Sauce, Topped with Peanuts
- 魚香蝦 SHRIMP IN GARLIC SAUCE \$18**
Shrimp Sautéed in Sweet and Sour Hot Garlic Sauce



- 海鮮花籃 MAGIC SEAFOOD BASKET \$40**
- 明蝦鬆 SHRIMP MING LETTUCE ROLL \$18**
- 木須蝦 MOO SHI ROLL (4) \$18**
- 芥蘭蝦 SHRIMP AND BROCCOLI \$18**
Cooked with a Specially Prepared Light White Wine Sauce
- 蝦龍糊 SHRIMP WITH LOBSTER SAUCE \$18**
- 雪豆蝦 SHRIMP & SNOW PESS \$18**
- 甜酸蝦 SWEET AND SOUR SHRIMP \$18**
Shrimp battered, fried crispy, sweet sauce on the side
- 蓉蛋蝦 SHRIMP EGG FOO YOUNG \$18**
Shrimp Cooked with 2 Large Egg Patty in Brown Sauce
- 蝦雜碎 SHRIMP CHOP SHEY \$18**
- 咖哩蝦 SHRIMP CURRY \$18**
- 核桃蝦 WALNUT PRAWNS \$20**

牛 BEEF



青 椒 牛 **BEEF WITH GREEN PEPPER** \$18

Tender Beef Sautéed with Green Bell Pepper and Onions in a special Chinese Brown Sauce

魚 香 牛 **BEEF IN GARLIC SAUCE** 🌶️ \$18

Shredded beef Sautéed in Sweet and Sour Hot Garlic Sauce

芥 蘭 牛 **BEEF WITH BROCCOLI** \$18

Tender Beef Sautéed with Broccoli, Water Chestnut in a Special Chinese Brown Sauce

雙 冬 牛 **BEEF & CHINESE MUSHROOMS** \$18

蓉 蛋 牛 **BEEF EGG FOO YOUNG** \$18

Beef Cooked with 2 Egg Patty in a Special Brown Sauce

蔥 爆 牛 **BRAISED BEEF & SCALLIONS** \$18

Sliced Tender Beef Marinated with Wine Sauce and Cooked with Green Onions in Special Plum Sauce

宮 保 牛 **KUNG PAO BEEF** 🌶️ \$18

Tender Beef Sautéed with Diced Bell Peppers and Bamboo Shoot with Hot Pepper Sauce Topped with Roasted Peanut

芝 麻 牛 **SESAME BEEF** 🌶️ \$20

Succulent Chunks of Flank Steak Deep Fried to a Golden Brown, then Sautéed with Orange Peel in a Sweet Sauce Served with broccoli, Topped with Sesame Seeds



五 福 牛 柳 **MAY DRAGON STEAK KEWS** \$32

8 oz. Choice of Beef Tenderloin Broiled and Cut into Juicy Kews, then Sautéed with Broccoli, and Chinese Mushrooms in a Mild Hot Sauce. 🌶️

黑 胡 椒 牛 柳 **BLACK PAPPER STEAK** \$32

明 鬆 牛 **BEEF MING LETTUCE ROLL** \$18

雪 豆 牛 **BEEF WITH SNOW PEAS** \$18

Sautéed in a Special Chinese Brown Sauce

雜 碎 牛 **BEEF CHOP SHEY** \$18

咖 哩 牛 **CURRY BEEF** 🌶️ \$18

Special Curry Spices Blended with beef and Vegetable

湖 南 牛 **HUNAN SPYCY BEEF** 🌶️ \$18



蒙 古 牛 **MONGOLIAN BBQ BEEF** 🌶️ \$18

Finely Sliced Choice Beef Marinated in a Homemade, Slightly Hot BBQ Sauce, Stir-Fried, Served on a Bed of Cabbage and Onions, Sautéed Chinese Style.

木 須 牛 **BEEF MOO SHI ROLL** \$18

陳 皮 牛 **ORANGE BEEF** 🌶️ \$20

干 燒 牛 **SZECHUAN BEEF** 🌶️ \$18

雞 CHICKEN



豆 豉 雞 **BLACK BEAN CHICKEN** 🌶️ \$16

腰 果 雞 **CASHEW CHICKEN** \$16

雜 碎 雞 **CHICKEN CHOP SHEY** \$16

雪 豆 雞 **CHICKEN WITH SNOW PEAS** \$16

蓉 蛋 雞 **CHICKEN EGG FOO YOUNG** \$16

芥 蘭 雞 **CHICKEN AND BROCCOLI** \$16



洋 葱 雞 絲 蛋 白 **CHICKEN, EGG WHITE, ONION** \$16

咖 哩 雞 **CURRY CHICKEN** 🌶️ \$16



魚 香 雞 **GARLIC CHICKEN** 🌶️ \$16



葱 蒜 雞 **GENERAL SAVITZ CHICKEN** 🌶️ \$16

左 公 雞 **GENERAL TSAO CHICKEN** 🌶️ \$16

宮 保 雞 **KUNG PAO CHICKEN** 🌶️ \$16

檸 檬 雞 **LEMON CHICKEN** \$16

Juicy Chicken Breast Lightly Battered, Fried Crispy, then Cut into Slices and Lemon Sauce on the side

蒙 古 雞 **MONGOLIAN CHICKEN** 🌶️ \$16

蘑 菇 雞 **MOO GOO GAI PAN** \$16

Chicken Breast Sautéed with Napa Cabbage, Snow Peas and Fresh Mushrooms in a Light Broth

陳 皮 雞 **ORANGE CHICKEN** 🌶️ \$18

芝 麻 雞 **SESAME CHICKEN** 🌶️ \$18

Award winning dish. Boneless Chicken Deep Fried to a Golden Brown, Sautéed with Orange Peel in a Sweet Sauce, Served with broccoli, Topped with Sesame Seeds

甜 酸 雞 **SWEET AND SOUR CHICKEN** \$16

辣 子 雞 **SZECHUAN CHICKEN** 🌶️

Diced Chicken Cooked with Green Bell Pepper in Hot Sauce



湖 南 雞 **HUNAN CHICKEN** 🌶️ \$16

豬 PORK

咖哩豬	CURRY PORK 🌶️	\$17
Special Curry Spices Blended with Pork and Vegetable		
湖南豬	HUNAN SPICY PORK 🌶️	\$17
宮保豬	KUNG PAO PORK 🌶️	\$17
Tender Pork Sautéed with Diced Bell Peppers and Bamboo Shoot with Hot Pepper Sauce Topped with Roasted Peanut		
明鬆豬	PORK MING LETTUCE ROLL	\$17
Sautéed with Chopped Chinese Mushrooms, Bamboo Shoots, Water Chestnuts, Onions, Peas and Carrots. Served with Four Lettuce Leaves.		
木須豬	PORK MOO SHI ROLL	\$17
雜碎豬	PORK CHOP SHEY	\$17
蓉蛋豬	PORK EGG FOO YOUNG	\$17
Pork Cooked with 1 Large Egg Patty in a Special Brown Sauce		
香干肉絲	SZECHUAN PORK & TOFU	\$17
魚香豬	PORK IN GARLIC SAUCE 🌶️	\$17
Shredded Pork Sautéed in Sweet and Sour Hot Garlic Sauce		
干燒豬	SZECHUAN PORK 🌶️	\$17



蔬菜 VEGETABLE 🌿

Protein Options: Add Chicken, Pork for \$2 more, Shrimp or Beef for \$3 more

素什錦	BUDDHIST DELIGHT	\$14
青剛菜	BABY BOK CHOY	\$14
干扁四季豆	SZECHUAN STRING BEAN 🌶️	\$14
菜蒲蛋	DRY RADISH, SCRAMBLED EGG	\$14
魚香茄子	SZECHUAN EGGPLANT 🌶️	\$14
蠔油中國芥蘭	CHINESE BROCCOLI	\$14
麻婆豆腐	MA PO TOFU 🌶️	\$14
炸豆腐	SALT PEPPER FRIED TOFU	\$14
紅燒豆腐	TOFU, CHINESE MUSHROOMS	\$14
青炒芥蘭	BROCCOLI IN BROWN SAUCE	\$14
青炒豆芽	BEAN SPROUTS & SCALLION	\$14



甜點 DESSERTS

CHOCOLATE MOUSSE CAKE	\$ 6
CHEESECAKE	\$ 6
LYCHEE	\$ 6
GREEN TEA ICE CREAM	\$ 6

飲料 REFRESHMENTS

ARNOLD PALMER	\$ 4
BOTTLED WATER	\$ 3
COCA COLA	\$ 3
DIET COCA COLA	\$ 3
DR. PEPPER	\$ 3
SPRITE	\$ 3
SODA WATER	\$ 3
ICED TEA	\$ 3
JASMINE HOT TEA	\$ 3
MILK	\$ 4
COCONUT PUNCH	\$ 6
ORANGE JUICE	\$ 4
COFFEE	\$ 4
PERRIER SPARKLING WATER	\$ 4
CRANBERRY JUICE	\$ 4
LEMONADE	\$ 4
ROY ROGERS	\$ 4
SHIRLEY TEMPLE	\$ 4
FRUIT PUNCH	\$ 6
GRAPEFRUIT JUICE	\$ 4
TOMATO JUICE	\$ 4



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SCAN QR CODE FOR MENU



Menu items may contain or come into contact with wheat, eggs, dairy, nuts, soy, and sesame. If you have a food allergy or special dietary restrictions, please speak with a Manager before placing your order. Any Changes Made To An Item On The Menu Are Subject To Change In Price Without Any Notice. No separate check for party of 5 or more
20% gratuity for party of 6 or more

Happy Hour

4PM-6PM except Holidays.
\$1.00 OFF All Well Drinks

Our party room will impress your guests
for your next special event

Since ★ 1986