

頭拾 APPETIZERS

- 熱盤 PU PU TRAY per person \$15
 Appetizer sampler tray come with 1 Spring Roll, BBQ Spare Ribs, Golden Fried Shrimp, Beef on a stick, and Fried Chicken
- 豬肉小籠湯包 PORK SOUP DUMPLING (4) \$10
 蟹餃 Crab Rangoon (4) \$10
 燒賣 Shrimp Shumai (4) \$10
 牛肉串 BEEF ON A STICK (4) \$12
 Lean and Tender Beef with Special Sauce








烤排骨 BARBEQUE SPARE RIBS (4) \$15
 Ribs Marinated with Homemade BBQ Sauce



- 辣雞翅 BUFFALO WINGS (6) \$14
 炸雞腿 CHICKEN DRUMSTICK (6) \$12
 烤叉燒 PEKING STYLE ROAST PORK \$9
 雞水餃 CHICKEN STEAMED DUMPLINGS (6) \$9
 雞鍋貼 CHICKEN PAN FRIED DUMPLINGS (6) \$9




炸大蝦 GOLDEN FRIED SHRIMP (4) \$9
 Fresh Jumbo Shrimp Marinated. Battered and Deep Fried

- 日本毛豆 EDAMAME  \$8
 涼拌黃瓜 PICKLED CUCUMBER  \$8
 韓國泡菜 KIMCHEE  \$8
 春捲 SPRING ROLL (2)  \$5
 面乾 CRISPY NOODLE  \$4

兒童餐 KIDS MEAL

Children 10 or Under

- 芥蘭牛 BEEF WITH BROCCOLI \$12
 雞炒飯 CHICKEN FRIED RICE \$12
 蛋炒飯 EGG FRIED RICE  \$12
 雞撈麵 CHICKEN LO MEIN \$12
 甜酸雞 SWEET AND SOUR CHICKEN \$12
 炒芥蘭 BROCCOLI IN BROWN SAUCE \$12



Vegetarian

NO MSG



Ask for Gluten-free options *




Hot & Spicy.

Gift Card Available at www.maydragon.com

麵 NOODLE

Choose your favorite Main Protein & Noodle

- Add Vegetable for  \$14
 Add Chicken, Pork, Shrimp or Beef for \$16
 Add Combination for \$18

- 撈麵 LO MEIN NOODLE
- 抄河粉 CHOW FUN NOODLE
- 湯米粉 SOUPY RICE VERMICELLI
- 湯麵 SOUPY NOODLE



兩面黃 CANTONESE CRISPY NOODLE \$18

星洲抄米粉 SINGAPORE RICE VERMICELLI \$18

Singapore rice vermicelli with assorted meats in curry sauce

炒飯 RICE

Exchange to Brown Rice add \$3.00

- 素菜炒飯 VEGETABLE FRIED RICE  \$12
 雞絲炒飯 CHICKEN FRIED RICE \$14
 豬肉炒飯 PORK FRIED RICE \$14
 叉燒炒飯 BBQ PORK FRIED RICE \$14
 香腸炒飯 SAUSAGE FRIED RICE \$14
 牛肉炒飯 BEEF FRIED RICE \$14
 蝦仁炒飯 SHRIMP FRIED RICE \$14
 什錦炒飯 COMBINATION FRIED RICE \$16
 營養米飯 SIDE OF BROWN RICE  \$4
 炒飯 SIDE OF FRIED RICE  \$4
 白飯 SIDE OF STEAMED RICE  \$4

湯 SOUP

- | | Cup | Bowl |
|---|-----|------|
| 雲吞湯 WONTON SOUP | \$4 | \$9 |
| 蛋花湯 EGG DROP SOUP | \$4 | \$9 |
| 蘑菇湯 MUSHROOM SOUP | \$4 | \$9 |
| 酸辣湯 HOT & SOUR SOUP  | \$4 | \$9 |
| 青菜豆腐湯 TOFU VEGETABLE SOUP | | \$12 |
| 三鮮湯 THREE INGREDIENTS SOUP | | \$15 |

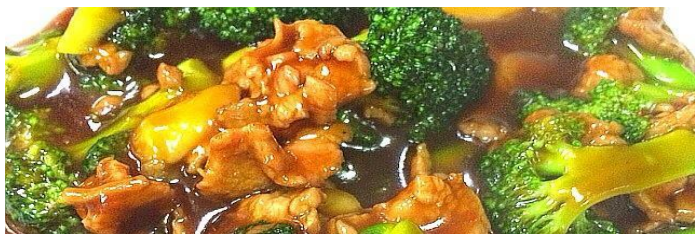
Shrimp, Imitation Crab Meat, Scallop, and veggies

- 雞絲三絲湯 IMPERIAL CHICKEN SOUP \$14
 海鮮豆腐湯 SEAFOOD TOFU SOUP \$14
 蟹肉玉米羹 CRAB MEAT CORN SOUP \$14
 西湖牛肉羹 BEEF, EGG WHITE SOUP \$14
 蝦仁鍋巴湯 SHRIMP SIZZLING RICE SOUP \$15

A. FRESH TOMATO SAUCE BROTH

B. LIGHT CHICKEN BROTH

牛 BEEF



芥蘭牛 BEEF WITH BROCCOLI \$20



青椒牛 BEEF WITH GREEN PEPPER \$20

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

蓉蛋牛 BEEF EGG FOO YOUNG \$20

Beef Cooked with 2 Egg Patty in a Special Brown Sauce


宮保牛 KUNG PAO BEEF  \$20

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

五福牛 柳 MAY DRAGON STEAK KEWS \$36

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

雜碎牛 BEEF CHOP SUEY \$20

咖哩牛 CURRY BEEF  \$20



湖南牛 HUNAN SPICY BEEF  \$20

木須牛 BEEF MOO SHI ROLL(4) \$20



蒙古牛 MONGOLIAN BBQ BEEF  \$20

陳皮牛 ORANGE BEEF  \$20

干燒牛 SZECHUAN BEEF  \$20

海鮮 SEAFOOD

脆皮全魚 CRISPY FISH IN HUNAN SAUCE \$45

Fresh whole fish deep fried until crispy, covered with Hunan sauce and served with snow peas, bamboo shoots, mushrooms.

清蒸全魚 STEAMED WHOLE BASS \$45

Fresh whole fish seasoned with dry sherry, ginger root and scallions, steamed and topped with ginger and scallion sauce.

廣東龍蝦 LOBSTER CANTONESE \$45

蔥薑龍蝦 LOBSTER GINGER SCALLION \$45

全家福 MAY DRAGON COMBINATION \$28

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.

蔥薑鮭魚 SALMON IN GINGER & SCALLION \$28

8 oz. salmon steak grilled and sizzled with ginger root and scallion sauce, accompanied by Szechuan green beans.

炒三鮮 THREE TREASURES \$25

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 \$25

Large prawns sautéed with chopped green onions and garlic until crispy. Served with pickled cucumbers

五味蝦 FIVE FLAVOR SHRIMP  \$20

Gulf Shrimp Marinated in Dry Sherry, Deep Fried to Juicy and Crispy, Sautéed with Green Bell Pepper, Snow Peas in a Unique Five Flavor Sauce, Topped with Honey Walnuts

豆豉蝦 BLACK BEAN SHRIMP  \$20

Cooked with Onion, Green Bell Pepper, Pea and Carrot

豆豉魚 BLACK BEAN FISH FILLET \$28

芝麻蝦 SESAME SHRIMP  \$20

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  \$20

宮保蝦 KUNG PAO SHRIMP  \$20

Cooked with Bamboo Shoot, Water Chestnut and Bell Pepper in Hot Sauce, Topped with Peanuts.

明蝦鬆 SHRIMP MING LETTUCE ROLL \$25



芥蘭蝦 SHRIMP AND BROCCOLI \$20

蝦龍糊 SHRIMP WITH LOBSTER SAUCE \$20

甜酸蝦 SWEET AND SOUR SHRIMP \$20

蓉蛋蝦 SHRIMP EGG FOO YOUNG \$20

Shrimp Cooked with 2 Large Egg Patty in Brown Sauce

核桃蝦 WALNUT PRAWNS \$25

雞 CHICKEN



豆豉雞 BLACK BEAN CHICKEN  \$18

腰果雞 CASHEW CHICKEN \$18

雜碎雞 CHICKEN CHOP SUEY \$18

蓉蛋雞 CHICKEN EGG FOO YOUNG \$18

芥蘭雞 CHICKEN AND BROCCOLI \$18



洋蔥雞絲蛋白 CHICKEN, EGG WHITE, ONION \$18

咖喱雞 CURRY CHICKEN  \$18



左公雞 GENERAL TSAO CHICKEN  \$18

湖南雞 HUNAN CHICKEN  \$18

宮保雞 KUNG PAO CHICKEN  \$18

檸檬雞 LEMON CHICKEN \$18



蘑菇雞 MOO GOO GAI PAN \$18

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

陳皮雞 ORANGE CHICKEN  \$20

芝麻雞 SESAME CHICKEN  \$20

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 \$18

鴨 DUCK

香酥鴨 CRISPY DUCK \$28

Long Island Young Duck Steamed with Chinese Herbs, then Fried Crispy, Accompanied with Vegetables.

樟茶鴨 SMOKED TEA DUCK \$28


Long Island Young Duck, Smoked in Tea Leaves with Crispy Skin



北京鴨 PEKING DUCK \$58

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. Served with Chinese Pancakes, Hoisin Sauce and Scallions

豬 PORK

咖喱豬 CURRY PORK  \$19

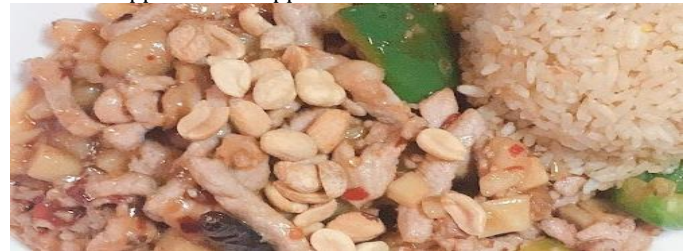
Special Curry Spices Blended with Pork and Vegetable



湖南豬 HUNAN SPICY PORK  \$19

宮保豬 KUNG PAO PORK  \$19

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



木須豬 PORK MOO SHI ROLL \$19

蓉蛋豬 PORK EGG FOO YOUNG \$19

Pork Cooked with 2 Large Egg Patty in a Special Brown Sauce

香干肉絲 SZECHUAN PORK & TOFU \$19

魚香豬 PORK IN GARLIC SAUCE  \$19

Shredded Pork Sautéed in Sweet and Sour Hot Garlic Sauce

干燒豬 SZECHUAN PORK  \$19



蔬菜 VEGETABLE

Choose your favorite Main Protein

- Add Chicken, Pork for \$19
- Add Shrimp or Beef for \$20
- 素什錦 BUDDHIST DELIGHT \$16



青剛菜 BABY BOK CHOY \$16

干扁四季豆 SZECHUAN STRING BEAN \$16

魚香茄子 SZECHUAN EGGPLANT  \$16



麻婆豆腐 MA PO TOFU  \$16



炸豆腐 SALT PEPPER FRIED TOFU \$16

青炒芥蘭 BROCCOLI IN BROWN SAUCE \$16

甜點 DESSERTS



CHOCOLATE MOUSSE CAKE \$7

CHEESECAKE \$7

GREEN TEA ICE CREAM \$7

HAAGEN DAZE ICE CREAM BAR \$7

LYCHEE \$7

VANILLA ICE CREAM \$7

飲料 REFRESHMENTS



- ARNOLD PALMER \$5
- BOTTLED WATER \$4
- COCA COLA \$4
- COCONUT PUNCH \$8
- COFFEE \$5
- COKE ZERO \$4
- CRANBERRY JUICE \$5
- DIET COCA COLA \$4
- DIET DR. PEPPER \$4
- DR. PEPPER \$4
- FRUIT PUNCH \$8
- GRAPEFRUIT JUICE \$5
- ICED TEA \$4
- JASMINE HOT TEA \$4
- LEMONADE \$5
- MILK \$5
- ORANGE JUICE \$5
- PERRIER SPARKLING WATER \$5
- ROY ROGERS \$5
- SHIRLEY TEMPLE \$5
- SODA WATER \$4
- SPRITE \$4
- TOMATO JUICE \$5

