	头盘 APPETIZERS		粉面NOODLES
	Our signature salt and pepper mix has been named a "Top Appetizer" in Tampa Bay. (Salt and pepper mix - fresh green onions, cilantro, roasted garlic and minced chili)	招牌炒面	House Lo Mein 15.00
椒盐茄子	Salt and Pepper Eggplant		Shrimp, chicken, calamari, bbq pork, mixed with vegetables and egg noodles
椒盐豆腐	Salt and Pepper Tofu 10.00	鸡肉或牛肉炒面	Chicken or Beef Lo Mein
椒盐鲜鱿	Fried tofu tossed with our famous salt and pepper mix  Salt and Pepper Calamari	鲜虾炒面	Shrimp Lo Mein
椒盐虾球	Fresh crispy calamari tossed with our famous salt and pepper mix  Salt and Pepper Shrimp	港式招牌煎面	Hong Kong Style Pan Fried Noodles
椒盐鸡翼	Fresh crispy shrimp tossed with our famous salt and pepper mix  Salt and Pepper Chicken Wing	黑椒牛柳丝煎面	choy in brown sauce  Beef Pan Fried Noodles with Black Pepper Sauce 19.00
椒盐带子	Crispy wings tossed with our famous salt and pepper mix  Salt and Pepper Scallops 22.00	海鲜煎面	Crispy noodles, beef, onion and bell pepper in black pepper sauce  Seafood Pan Fried Noodles
椒盐海鲜球	Fresh crispy sea scallops tossed with our famous salt and pepper mix  Salt and Pepper Seafood Combo	干炒牛河	Crispy noodles, shrimp, scallop, calamari and boi choy in brown sauce  Beef Chow Fun
e she ta al	The best of the seafood world: crispy shrimp, calamari, and scallops in our salt and peeper mix		Cantonese style rice noodles stir-fried with beef, bean sprouts and green onion
香煎锅贴	Pan Fried Pot Sticker	马拉炒河	Malaysia Style Chow Fun
脆皮春卷	Crispy Egg Rolls	Xo酱海鲜炒河	curry sauce XO Seafood Chow Fun
			Stir-fried rice noodles with shrimp, scallop, calamari and bean sprouts in light spicy XO sauce
		星州炒米粉	Singapore Style Rice Noodles
	汤羹类 SOUPS	家乡炒米粉	Hometown Style Rice Noodles
蟹肉鱼肚羹	が美大 <b>300P3</b> Crab Meat Fish Maw Soup 20.00	黑椒牛肉炒乌冬	Beef Udon with Black Pepper Sauce
	Fresh crab meat and fish maw in Supreme broth  Crab Meat Tofu Soup with Heart of Bamboo 20.00		* * *
竹笙海皇羹 ****	Fresh crab meat, tofu and heart of bamboo in broth  Seaweed Soup		蔬菜类 VEGETABLES
紫菜豆腐羹	Sun dried seaweed and tofu in broth  Seafood Tofu Soup	北菇扒大豆苗	Snow Pea Tips with Mushrooms
海鲜豆腐羹	Shrimp, scallops, and tofu in our house Supreme broth  Hot and Sour Seafood Soup	蒜子炒大豆苗	Snow Pea Tips with Roasted Garlic 19.00
海鲜酸辣汤	Shrimp, scallops, tofu, bamboo shoots, and wood ear mushrooms in spicy sour broth	红烧滑豆腐	Stir-fried snow pea tips with roasted garlic  Braised Tofu
西湖牛肉羹	West Lake Beef Soup	北菇扒菜胆	Braised tofu with baby bok choy, shiitake mushroom in garlic oyster sauce  Mushroom with Chinese Green
蟹肉粟米羹	Crab Meat Corn Soup	鼎湖上素	Stir-fried baby Bok Choy with shiitake mushrooms  Traditional Buddha Delight
鸡茸粟米羹	Chicken Corn Soup	红烧茄子	Mixed seasonal greens and assorted mushrooms in garlic brown sauce  Braised Eggplant
杂菜蛋花汤	Egg Drop Soup	清炒时蔬	Braised eggplant and in garlic oyster sauce  Vegetable of the day Sautéed with Garlicboo choy 17.00
港式云吞汤	Hong Kong Style Wonton Soup	蚝油唐芥兰	Sautéed vegetables in garlic wine sauce chinese broccoli 18.00  Steamed Chinese Broccoli with Oyster Sauce 17.00
	Supreme broth		Steamed Chinese broccoli in oyster sauce
	炒饭 RICE		鸡肉类 CHICKEN
	Our Signature Fried Rice Dishes are the best in Town	特色香辣鸡	Spicy Yummy Chicken 17.00
招牌炒饭	House Fried Rice		Breaded chicken stir-fried with asparagus, fresh mushrooms in spicy yummy sauce
杨州炒饭	Yang Chow Fried Rice	鲜菇雪豆鸡球	Fresh Mushroom Chicken
鸡肉炒饭	Chicken Fried Rice 13.00	宫保鸡球	Kung Po Chicken
猪肉炒饭	Minced chicken, egg, green onions and cilantro with jasmine rice  BBQ Pork Fried Rice	四川鸡球	green peppers in spicy Kung Po Sauce, topped with peanut  Spicy Szechuan Chicken
牛肉炒饭	Diced bbq pork, egg, green onions and cilantro with jasmine rice  Beef Fried Rice		Stir-fried white meat chicken with zucchini, celery, water chestnuts and green peppers in house spicy Szechuan sauce
鲜虾炒饭	Minced beef, egg, green onions and cilantro with jasmine rice  Shrimp Fried Rice	腰果鸡球	Cashew or Almond Chicken
什菜炒饭	Shrimp, egg, green onions and cilantro  Vegetable Fried Rice	咖喱鸡球	straw mushrooms, baby corn and Carrot in garlic sauce, and topped with cashews or Almonds  Curry Chicken
	Mixed seasoned vegetables, egg, green onions and cilantro with jasmine rice	鲜橙鸡球	Stir-fried white meat chicken with green peppers and onions in curry sauce Orange Chicken
海鲜粒炒饭	Assorted Seafood Fried Rice	西兰鸡球	Breaded chicken tossed with orange sauce  Chicken with Broccoli
XO海鲜炒饭	Seafood Fried Rice with Spicy XO Sauce	豉汁鸡球	Sautéed white meat chicken with broccoli crowns in garlic oyster sauce  Chicken with Black Bean Sauce
是子鸭粒炒饭	with spicy xo sauce  Duck and Dried Grape Fried Rice	芝麻鸡球	Sautéed white meat chicken with onions, and green peppers in black bean sauce
<b>凤梨海鲜炒饭</b>	Roasted duck, raisins, egg, green onions and cilantro with jasmine rice  Seafood Pineapple Fried Rice		Sesame Chicken 17.00 Breaded chicken tossed with honey sesame sauce, crown broccoli
《未 <i>体</i> 纤炒饭	Fresh scallops, shrimp, egg, fresh pineapple, green onions and cilantro with jasmine rice	杂菜鸡球	Chicken with Mixed Greens
		蒜茸鸡球	Garlic Chicken
	每位白饭 White Rice Per Person 1.00	波罗咕噜鸡	Sweet and Sour Chicken

	牛肉类 BEEF	
蒙古牛肉	Mongolian Beef	
黑椒洋葱牛肉	Black Pepper Beef	铁板
黑椒牛仔骨	Beef Short Ribs with Black Pepper Sauce 22.00 Baby beef short ribs stir-fried with onion and green peppers in black pepper sauce	铁板铁板
湖南牛肉	Spicy Hunan Beef	铁
杂菜牛肉	Beef with Mix Greens	铁石
菜远牛肉	Beef with Chinese Greens	治
西兰牛肉	Beef with Broccoli	海
Xo酱爆牛肉	Spicy XO Beef	大
Xo酱牛仔骨	Spicy XO Beef Short Ribs	八
	XO Sauce is one of the most expensive sauces in Hong Kong cuisine, made with dried; scallops, ham, shrimp and chili with five different spices	红
	猪肉类 PORK	北
京都洋葱猪扒	Mandarin Pork Chop	鱼香
黑椒洋葱猪扒	Black Pepper Pork Chop	
椒盐猪扒	Salt and Pepper Pork Chop	
港式咕噜肉	Sweet and Sour Pork	
港式咖喱猪扒	Curry Pork Chop	
杂菜炒叉烧	BBQ Pork with Mixed Greens	
京酱炒肉丝	Szechuan Style Pork 17.00	
	Pork strips stir-fried with onion in Cantonese sweet bean sauce	
	Pork strips stir-fried with onion in Cantonese sweet bean sauce 海鲜类 <b>SEAFOOD</b>	
北菇扒鲍片	海鲜类 <b>SEAFOOD</b> Mushroom with Abalone	
北菇扒鲍片 Xo酱炒螺片	海鲜类 SEAFOOD  Mushroom with Abalone 47.99 Sautéed and sliced Australian abalone, braised shiitake mushrooms, snow pea tips Conch with Spicy XO Sauce 33.00 Fresh sliced conch, fresh mushroom and asparagus in our classic spicy	
	海鲜类 SEAFOOD  Mushroom with Abalone	
Xo酱炒螺片	海鲜类 SEAFOOD  Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球	海鲜类 SEAFOOD  Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋带子	海鲜类 SEAFOOD  Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋带子 油泡露笋斑球	海鲜类 SEAFOOD  Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋带子 油泡露笋斑球 Xo酱带子虾球	海鲜类 SEAFOOD  Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋带子 油泡露笋斑球 Xo酱带子虾球 豉汁带子虾球	Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋带子 油泡露笋斑球 Xo酱带子虾球 豉汁带子虾球	Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋斑球 Xo酱带子虾球 豉汁带子虾球 川汁鲜带子	Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡露笋笋斑球 Xo酱带子虾球 川汁等炒斑球 合桃明虾球	Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 油泡霉笋斑球 Xo酱带子虾球 以产品等等子虾球 以产品等等子虾球 以产品等等。 或汁带子虾球 以下。 水o酱,	Mushroom with Abalone	
Xo酱炒螺片 油泡带子虾球 海霉笋 斑球球 Xo酱带子虾球 儿汁酱炒虾球 各化或酸虾球	Mushroom with Abalone	
Xo酱炒螺片 油泡海霉笋斑虾球 子女虾 等 斑虾球 Xo酱 带子子虾 带 斑斑球 中型球球 子 球 小型 大小	Mushroom with Abalone	

## 铁板, 煲仔类 CLAY POTS AND SIZZLING PLATES

板姜葱鸡翼 板豉汁虾球

板豉汁鸡球

鲜豆腐煲

千海鲜煲

烧斑腩煲

.菇滑鸡煲

Stir-fried beef short ribs, asparagus, fresh mushroom in black pepper sauce
Sizzling Beef Strips with Black Pepper Sauce 21.00 Beef strips stir-fried with onions and green peppers in black pepper sauce
Sizzling Chicken Wing with Ginger Sauce 19.00 Stir-fried chicken wings with green onions in ginger wine sauce
Sizzling Shrimp with Black Bean Sauce
Sizzling Chicken in Black Bean Sauce
Seafood Tofu Pot
Spicy Seafood Tofu Pot with Black Bean Sauce 23.00 Sautéed shrimp, tender scallops, calamari with shiitake mushrooms and tofu in spicy garlic black bean sauce
<b>Eight Treasures Pot</b> 21.00 Shrimp, tender scallops, calamari, chicken, BBQ pork, shiitake mushrooms and tofu in garlic Hoi Sin sauce
Shrimp, tender scallops, calamari, chicken, BBQ pork, shiitake
Shrimp, tender scallops, calamari, chicken, BBQ pork, shiitake mushrooms and tofu in garlic Hoi Sin sauce  Braised Fish Clay Pot



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