

AUTHENTIC CHINESE CUISINE



DINE-IN MENU

DINE IN

ORIENTAL APPETIZERS 前菜 | 冷菜

D4	Sliced Beef and Ox Tongue in Chili Sauce 夫妻肺片	10.99
D5	Spicy and Sour Cucumber Salad 酸辣小黃瓜	7.99
D7	Pork Slices and Cucumber in Garlic Sauce 蒜泥白肉	8.99
D8	Jellyfish and Cucumber Salad 凉拌海蜇	9.99
D9	Vegetable Spring Rolls [2] 素春卷	5.99
D10	Dee Fried Tofu with Spicy Garlic Sauce (8) 炸豆腐	5.99
D11	Fried Tofu with Spiced Pepper Salt 椒鹽豆腐	8.99
D12	Char Siu (Honey Glazed BBQ Pork) 金牌叉燒	9.99
D13	Fried Almond Prawn Ball [6] 杏香蝦素	9.99
D14	Deep Fried Calamari with Spiced Pepper Salt 椒鹽鮮魷	14.99
D15	Deep Fried Sweet Yam with Salted Egg Yolk 金沙番薯	8.99

SOUP 湯

D21	Free Run Chicken Stew with Chinese Herbs [1 per]	7.99
	蟲草花沙參玉竹炖土鷄	
D22	Pork Bone and Sun-dried Fig Soup [1 per] 無花果排骨湯	7.99
D23	Pumpkin Soup with Fresh Lily Bulbs 鮮百合南瓜湯	
	1 person 4.99 4ppl 14.99 8ppl 19.99	
D24	Pork and Shrimp Wonton Soup 鮮蝦猪肉雲吞湯	
	1 person 4.99 4ppl 14.99 8ppl 19.99	
D25	Hot and Sour Soup [Chicken] 酸辣湯	
	1 person 4.99 4ppl 14.99 8ppl 19.99	
D26	Sweet Corn Chowder with Crab Meat 蟹肉粟米羹	
	1 person 4.99 4ppl 14.99 8ppl 19.99	
D27	Fish Maw and Crab Meat Chowder 蟹肉魚肚羹	
	1 person 5.99 4ppl 15.99 8ppl 20.99	

CHICKEN 雞

D71	MaMa's House Fried Chicken [Half] 清風酥雞 [半只]	14.99
D72	General Tao's Chicken 左宗雞	14.99
D73	Sweet and Sour Chicken 咕嚕雞	15.99
D74	Lemon Chicken 檸檬雞	15.99
D75	Cashew Chicken 腰果雞丁	15.99
D76	Kung Pao Chicken 宮保雞丁	15.99
D79	Sautéed Chicken with Black Bean Sauce 豉汁炒雞丁	15.99
D80	Moo Shu Chicken [Includes 6 pcs Pancakes]	16.99
	木須雞 [含六張餅皮]	

VEGETABLE DELIGHT 健康素食

D101	Snow Pea Shoots 豆苗	
	WAY OF COOKING 口味選擇	
	Braised in Broth with Garlic 上湯蒜子	15.99
	Sautéed 清炒	15.99
	With Chopped Garlic 蒜蓉	15.99
	With King Mushroom 皇子菇	16.99
D102	Bok-Choy 白菜苗	
	WAY OF COOKING 口味選擇	
	Braised in Broth with Garlic 上湯蒜子	13.99
	Sautéed 清炒	12.99
	With Chopped Garlic 蒜蓉	12.99
D103	Broccoli 西蘭花	
	WAY OF COOKING 口味選擇	
	Sautéed 清炒	12.99
	With Chopped Garlic 蒜蓉	12.99
D104	Chinese Broccoli 芥蘭	
	WAY OF COOKING 口味選擇	
	Sautéed 清炒	13.99
	Sautéed with Oyster Sauce 白灼蚝油	13.99
	With Chopped Garlic 蒜蓉	13.99
D105	Sautéed Assorted Vegetables 素什錦	13.99
D106	Yu-Shiang Eggplant [Sautéed with Spicy Garlic Sauce]	13.99
	魚香茄子	
D107	Stir-fried Green Bean 干煸四季豆	14.99
D108	Assorted Mushroom Fried in Special Honey Pepper Sauce 蜜椒燒野山菌	16.99

BEEF 牛 AAA

D61	Beef Fried with Assorted Mushrooms on Sizzling Plate 鐵板三菇牛肉	20.99
D62	Sautéed Beef with Broccoli 西蘭花牛肉	17.99
D63	Diced Beef Fried with Cashew Nut, in Special Honey Pepper Sauce 腰果蜜椒牛仔粒	19.99
D64	Braised Beef with Brown Sauce 紅燒牛肉	20.99
D65	Moo Shu Beef [Includes 6 pcs Pancakes] 木須牛 [含六張餅皮]	16.99

DUCK 鴨

D81	Smoked Duck made with Tea Leaves (Half) 樟茶鴨 [半只]	15.99
D82	Peking Duck Combo 金牌北京烤鴨	
	Main Course 一吃:	
	Sliced Roasted Duck 片鴨	39.99
	Includes Duck Slices, a set of Duck Sauce, Pancakes [12 pcs], Cucumber and Scallion 含鴨片、烤鴨醬、卷餅、黃瓜絲、蔥絲	
	2nd Course 二吃:	
	Shredded Duck Stir-Fried with Vegetables 清風炒鴨絲	8.99
	Minced Duck Meat with Assorted Vegetables and Chinese Sausage in Lettuce Wraps [Includes 6 pcs Lettuce] 鴨松生菜包 [包括6片生菜]	8.99
	Crispy Roasted Duck Bone with Spiced Salt and Pepper 椒鹽鴨架	8.99
D83	Extra Pancakes for Roasted Duck [1 pc] 卷餅	0.60
D84	Extra Set of Duck Sauce, Cucumber and Scallion 烤鴨醬、黃瓜絲、蔥絲	3.99

PORK 豬

D91	Dong Po Pork [Traditional Braised Pork Belly] 東坡肉	19.99
D93	Sweet and Sour Pork 咕嚕肉	14.99
D94	Spiced Pepper Salt Spare Ribs 椒鹽排骨	16.99
D95	Ma Signature Sweet and Sour Spare Ribs 京都排骨	16.99
D96	Yu-Shiang Shredded Pork [Sautéed with Spicy Garlic Sauce]	14.99
	魚香肉絲	
D97	Moo Shu Pork [Includes 6 pcs Pancakes] 木須肉 [含六張餅皮]	16.99

SZECHUAN CUISINE 川湘風情

D141	Signature Marbled Beef Soup with Pickled Wild Chili Pepper and Enoki Mushroom 金牌酸湯肥牛	20.99
D142	Sliced Beef in Hot Chili Oil 水煮牛肉	19.99
D143	Sautéed Beef with Schezuan Sauce 川味麻辣牛肉	19.99
D144	Mopo Tofu with Minced Beef 麻婆豆腐	12.99
D145	Chongqing Style Chili Fried Chicken Cubes 山城辣子雞	15.99
D146	Chongqing Style Griddle Cooked Chicken 重慶干鍋雞	16.99
D147	Griddle Cooked Bamboo Shoots and Smoked Pork 干鍋臘肉笋	16.99
D149	Sautéed Sliced Pork Belly and Pepper with Hot Chili Sauce 尖椒回鍋肉	14.99
D150	Fish Fillet in Hot Chili Oil 水煮魚	20.99
D151	Sautéed Squid with Szechuan Sauce 麻辣鮮魷	15.99

EN CASSEROLE 煲

D31	Sautéed Beef with Mushroom and Scallion en Casserole 蔥爆蘑菇牛仔肉煲	18.99
D32	Braised Tofu with Beef, Chicken, Pork, Squid, Shrimp, Scallop, Shiitake Mushroom and Mixed Vegetables en Casserole 八珍豆腐煲	17.99
D33	Sautéed Tofu, Shiitake Mushroom and Assorted Vegetables en Casserole 什素豆腐煲	14.99

SEAFOOD 海鮮

D41	Live Lobster 龍蝦	MP
	WAYS OF COOKING	
	Hong Kong Style 避風塘	+5
	Sautéed with Salted Egg Yolk 金沙	+5
	Sautéed with Ginger and Scallion 葱姜	
	Sautéed with Spicy Sauce 香辣	
	Steamed 清蒸	
D42	Vancouver Crab 溫哥華蟹	MP
	WAYS OF COOKING	
	Hong Kong Style 避風塘	+5
	Sautéed with Salted Egg Yolk 金沙	+5
	Sautéed with Ginger and Scallion 葱姜	
	Sautéed with Spicy Sauce 香辣	
	Steamed 清蒸	
D43	Green Bass 青斑 / Barramundi 桂花魚	MP
	WAYS OF COOKING	
	Steamed Fish with Homemade Sauce 清蒸	
	Fish in Hot Chili Oil 沸騰水煮	+5
	Fried Fish Fillet with Sweet and Sour Sauce糖醋魚片	17.99
D44	Fish Fillet with Spiced Pepper Salt 椒鹽魚柳	17.99
D45	Sweet and Sour Shrimp 咕嚕蝦球	20.99
D46	Fried Shrimp with Thousand Island Sauce 千島蝦球	20.99
D47	Cashew Shrimp 腰果蝦仁	20.99
D48	Kung Pao Shrimp 宮保蝦仁	20.99
D49	Stir-Fried Assorted Seafood, King Mushroom and Vegetables 翡翠皇子菇炒三鮮	21.99
D50	Seafood Pot-Au-Feu 海鮮什錦砂鍋	19.99
	Hearty Stew made from Shrimp, Scallop, Squid, Beef, with Glass Noodle, Tofu, Shiitake Mushroom, Carrot, Nappa Chinese Cabbage in Clay Pot	

NOODLE | RICE 面 | 粉 | 飯

D111	Signature Cantonese Style Crispy Noodles [Assorted Meat, Seafood and Vegetables] 廣東炒面	16.99
D112	Shanghai Style Fried Thick Noodles [Pork and Shrimp] 上海粗炒	13.99
D113	Mama's Fried Vermicelli with Chicken 家鄉米粉	12.99
D114	Singaporean Style Fried Vermicelli [BBQ Pork & Shrimp] 星洲炒米	13.99
D115	Fried Rice Noodles and Beef with Soy Sauce 干炒牛河	13.99
D116	Sautéed Yu-Shiang Eggplant and E-Fu Noodles with Spicy Garlic Sauce 魚香茄子伊面	14.99
D117	Sautéed Udon and Beef with Black Pepper Sauce 黑椒牛柳炒烏冬	14.99
D118	Crispy Noodle with Shrimp, Scallop and Egg White 芙蓉帶子鮮蝦炒面	15.99
D119	Braised Beef with Noodles in Soup 紅燒牛肉面	13.99
D120	Yang Chow Fried Rice [BBQ Pork & Shrimp] 揚州炒飯	14.99
D121	Chicken Fried Rice in Pineapple Boat 菠蘿船雞丁炒飯	16.99
D122	Beef Fried Rice 牛肉炒飯	14.99
D123	Chicken Fried Rice 雞肉炒飯	13.99
D124	Mixed Vegetable Fried Rice with Egg 什素炒飯	12.99
D126	Seafood Fried Rice with Garlic [Fish Eggs] 蒜香海皇炒飯 [魚籽]	15.99
D127	Fried Rice with Dry Scallop, Vegetables and Egg White 瑤柱蛋白炒飯	13.99
D128	Fujian Style Fried Rice [Seafood Cubes, Chicken and Shiitake Mushroom] 福建炒飯	15.99
D129	Steamed Rice	2.25

STEAMED 蒸

302	Ma Steamed Shrimp Dumpling [4] 清風鮮蝦皇	6.95
303	Pork Dumpling mixed with Shrimp, Shiitake Mushroom & Fish Eggs [4] 魚子燒賣皇	6.50
304	Chicken Dumpling with Spinach [4] 菠菜雞絲餃	5.95
305	ShangHai Style Pork Dumpling [4] 上海小籠包	4.95
306	Glutinous Rice with Chicken, Pork & Shiitake Mushroom 荷香珍珠雞	5.95
308	Chicken Feet with Abalone Sauce 京醬蒸鳳爪	4.95
309	Pork Ribs with Pumpkin & Black Bean Sauce 豉汁南瓜蒸排骨	4.95
310	Cuttlefish with Curry Sauce 咖喱墨魚仔	6.95
311	Special BBQ Pork Bun [3] 蠔皇叉燒包	4.95

BODHI MELODY 菩提妙味

331	Steamed Tofu Skin Roll with Shiitake Mushroom & Enoki Mushroom [6] 江南素雞	7.50
332	Steamed Dumpling with assorted Mushrooms & Snow Pea Shoots [4] 豆苗野菌餃	6.95
333	Steamed Vegetarian Dumpling [4] 素蒸餃	5.95
335	Lotus Root Pancake with Mixed Spring Green Salad [6] 沙拉糯米蓮藕餅	7.95
336	Deep-Fried Tofu Skin Roll with Assorted Mushrooms [3] 上素黃金卷	5.95

BAKED & FRIED 煎炸焗

351	Baked BBQ Pork Pastry [3] 菠蘿叉燒酥	5.95
352	Crispy Squid Tentacles 五香炸龍須	7.50
355	Shrimp Roll with Sweet Chili Sauce [4] 泰式炸蝦卷	6.95
356	Honey Glazed Beef Ribs 蜜汁牛仔骨	7.95
359	Crispy Shrimp Wonton [5] 鮮蝦脆雲吞	6.95
360	Pot Stickers stuffed with Pork [4] 香煎猪肉鍋貼	5.95
365	Bacon Roll with Shrimp in Sweet Chili Sauce [4] 泰汁培根蝦	5.95
366	Pan-Fried Crispy Pancake with Chive, Shrimp & Egg [4] 韭菜盒子	5.95

DESSERT 甜品

381	House Special Egg Tart [3] 酥皮蛋撻	5.95
382	House Special Durian Pastry [3] 飄香榴蓮酥	6.95
384	Creamy Custard Bun in Bunny Shape [3] 奶黃小白兔	5.95
385	Fried Sesame Ball with Custard & Salted Egg Yolk [3] 玉液流沙煎堆	5.95
386	Crystal Osmanthus Flower Jelly with Goji and Lychee [4] 紅杞荔枝桂花糕	3.95
387	Red Bean and Coconut Pudding [3] 椰汁紅豆糕	3.95
388	Mango Pudding [1] 香芒布丁	4.95
390	Soybean Milk [Hot] 豆漿[熱]	3.95
391	Chinese Purple Potato & Taro Pastry with Almond [6] 杏香紫玉酥	4.95
392	Steamed Red Bean Bun in Peach Shape [3] 豆沙蟠桃	4.95
393	Almond Custard Bun in Carrot Shape [3] 杏香胡蘿卜酥	5.95
394	Mango Layered Sponge Cake [4] 香芒千層馬拉糕	5.95

*MP: Market Price AAA: Premium Vegetarian Spicy Nuts
Please inform us of any allergies. We will do our utmost to accomodate, though we are unable to guarantee an allergen-free kitchen.
All the prices are subject to change without prior notice.

MA SPECIAL

PRIX FIXE

29.99

Available after 5:00 pm

SOUP or SALAD choose one

- | Pork and Shrimp Wonton Soup 鮮蝦猪肉雲吞湯
- | Hot and Sour Soup [Chicken] 酸辣湯
- | Sweet Corn Chowder with Crab Meat 蟹肉粟米羹
- | Spicy and Sour Cucumber Salad 酸辣小黃瓜
- | Pork Slices with Mashed Garlic with Cucumber 蒜泥白肉
- | Sliced Beef and Ox Tongue in Chili Sauce 夫妻肺片

APPETIZER choose one

- | Deep Fried Tofu with Spicy Garlic Sauce 炸豆腐
- | Fried Tofu with Spiced Salt and Pepper 椒鹽豆腐
- | Vegetable Spring Rolls 素春卷
- | Fried Almond Prawn Ball 杏香蝦球
- | Fried Calamari with Spiced Salt and Pepper 椒鹽鮮魷

MAIN COURSE choose two

- | Sautéed beef with Mushroom and Scallion en Casserole 葱爆蘑菇牛仔煲
- | Braised Tofu, Shiitake Mushroom and Assorted Vegetables en Casserole 什素豆腐煲
- | Fried Fish Fillet with Spiced Salt and Pepper 椒鹽魚柳
- | Sweet and Sour Shrimp 咕嚕蝦球
- | Fried Shrimp with Thousand Island Sauce 千島蝦球
- | Cashew Shrimp 腰果蝦仁
- | General Tao's Chicken 左宗雞
- | Chongqing Style Chili Fried Chicken Cubes 山城辣子雞
- | Sweet and Sour Chicken 咕嚕雞
- | Lemon Chicken 檸檬雞片
- | Cashew Chicken 腰果雞
- | Kung Pao Chicken 宮保雞丁
- | Sweet and Sour Pork 咕嚕肉
- | Beef Fried with Assorted Mushrooms on Sizzling Plate 鐵板三菇牛肉
- | Sautéed Beef with Broccoli 西蘭花牛肉
- | Sautéed Beef with Schezuan Sauce 川味麻辣牛肉
- | Mopo Tofu with Minced Beef 麻婆豆腐

- | Deep Fried Pork Spareribs with Spiced Salt & Pepper 椒鹽排骨
- | Spareribs with Ma Signature Sweet & Sour Sauce 京都排骨
- | Moo Shu Pork (Includes 3 pcs Pancakes) 木須肉(含三張餅皮)
- | Griddle Cooked Chinese Cauliflower with Pork Belly Slice 干鍋富貴花
- | Sautéed Sliced Pork Belly and Pepper with Hot Chili Sauce 尖椒回鍋肉
- | Yu-Shiang Eggplant [Sauteed with Spicy Garlic Sasu] 魚香茄子
- | Sautéed Bok-Choy with Chopped Garlic 蒜蓉白菜苗
- | Sautéed Snow Pea shoots with King Mushroom 皇子菇豆苗
- | Sautéed Broccoli 清炒西蘭花
- | Sautéed Chinese Broccoli with Oyster Sauce 白灼蚝油芥蘭
- | Sautéed Assorted Vegetables 素什錦
- | Stir-fried Green Bean 干煸四季豆
- | Shanghai Style Fried Thick Noodles (Pork & Shrimp) 上海粗炒
- | Mama's Fried Vermicelli with Chicken 家鄉米粉
- | Singaporean Style Fried Vermicelli (BBQ Pork & Shrimp) 星洲炒米
- | Beef Fried Rice Noodles with Soy Sauce 干炒牛河
- | Sautéed Yu-Shiang Eggplant and E-Fu Noodles with Spicy Garlic Sauce 魚香茄子伊面
- | Sautéed Beef with Black Pepper Fried Udon 黑椒牛柳炒烏冬
- | Yang Chow Fried Rice (BBQ Pork & Shrimp) 揚州炒飯
- | Shredded Chicken Fried Rice with Pineapple 菠蘿船雞絲炒飯
- | Mixed Vegetable Fried Rice with Egg 什素炒飯

DESSERT choose one

- | House Special Egg Tart (3) 酥皮蛋塔
- | House Special Durian Pastry (3) 飄香榴蓮酥
- | Creamy Custard Bun in Bunny Shape (3) 奶黃小白兔
- | Fried Sesame Ball with Custard & Salted Egg Yolk (3) 玉液流沙煎堆
- | Crystal Osmanthus Flower Jelly with Goji & Lychee (4) 紅杞荔枝桂花糕
- | Red Bean & Coconut Pudding (3) 椰汁紅豆糕
- | Mango Pudding (1) 香芒布丁
- | Chinese Purple Potato Pastry with Almond Nut (6) 杏香紫玉酥
- | Steamed Red Bean Bun in Peach Shape (3) 豆沙蟠桃
- | Almond Custard Bun in Carrot Shape (3) 杏香胡蘿卜酥
- | Mango Layered Sponge Cake (4) 香芒千層馬拉糕

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