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TOWN


“EXPERIENCE A NEW WAY OF DINING”



MENU



Appetizers

SPRING ONION PANCAKES	\$11.85
Chopped green onions, sea salt, and sesame oil formed into a soft dough and fired. Served with a light ginger-vinegar dip.	
CUMIN LAMB SKEWERS	\$11.85
Xinjiang skewers with a spicy kick of a cumin and chili rub and a choice of ground Sichuan peppercorn.	
SAVOURY CONGEE (juk)	\$11.85
Simple, savoury rice and water cooked into a thick porridge. Topped with your choice of chicken, fried onions, spring onions, or dark soy sauce.	
XIAO LONG BAO	\$11.85
Dumplings are filled with your choice of ground pork or crab braised in a rich savory broth.	
DUMPLINGS (jiaozi) 	\$11.85
Your choice of mushrooms, shrimp, ground pork, or cabbage filling. Served with dashi soy and hot sesame oil. *Can substitute for full veggies.	
HOT & SOUR SOUP	\$11.85
A tangy soup made from chicken broth, Chinkiang vinegar, Chinese wine, and white pepper. *Can add tofu, dried mushrooms, or bamboo shoots.	
MARbled EGGS	\$11.85
Eggs boiled in a heavy broth of soy sauce, star anise, cinnamon, and black tea.	

Salads

CHINESE CUCUMBER SALAD	\$11.85
Japanese cucumbers mashed and chopped then mixed with garlic, soy sauce, vinegar, sugar, and sesame oil.	
JELLYFISH SALAD	\$11.85
Jellyfish and catty shredded and soaked overnight then lightly boiled and mixed with vinegar, sugar, soy sauce, sesame oil, and chili peppers.	
BANG BANG CHICKEN SALAD	\$11.85
Cooked shredded chicken topping cucumber and mung bean strips. With a sprinkle of white sesame seeds and a drizzle of a roasted sesame sauce.	
CHINESE RADISH SALAD	\$11.85
Crushed red radishes tossed with rice vinegar, sugar, soy sauce, and sesame oil.	
CRYSTALLINE ICEPLANT SALAD	\$11.85
Washed iceplant tossed with garlic soy sauce, rice vinegar, sugar, oil and sesame oil. *Roasted sesame seeds are optional.	
MA LAN TOU TOFU SALAD	\$11.85
Finely chopped dried tofu squares mixed together with blanched and chopped Ma Lan Tou and tossed with soy sauce, sugar, and sesame oil.	
PICKLED RADISH SALAD	\$11.85
Thinly sliced cherry radishes arranged with ginger and garlic with heated vinegar, sugar, and water poured on top. Soaked overnight then chopped and served cold.	

Main Dishes & Entrees

KUNG PAO CHICKEN	\$11.85	LA ZI JI 	\$11.85
Sichuan peppercorns, scallions, dry roasted peanuts, dried red chillies, grated ginger, garlic, and a soy sauce marinade stir-fried with boneless chicken thighs.		A spicy Sichuan dish that includes fried chicken breast and thigh with peppercorn, toasted sesame and chili.	
WONTON SOUP	\$11.85	POACHED DRUNKEN CHICKEN	\$11.85
Wonton wrappers boiled in a simple soy-based broth served with a choice of noodles, vegetables, or egg.		Chicken breast and thigh marinated in Shaoxing wine, salt, sugar, and ginger. Topped with cut scallions.	
STEAMED SEA BASS	\$11.85	SWEET CHAR SUI PORK	\$11.85
Fresh whole fish steam with ginger, seasoned soy sauce, onion, and chicken stock. Served with a side of rice and vegetables.		Pork marinated in soy sauce, hoisin sauce, five spice powder, honey, and Chinese rice wine that creates a caramelized coating. Served with your choice of rice or vegetables.	
TOWN'S PEKING DUCK 	\$11.85	SPICY BEEF STIR-FRY	\$11.85
Rich roasted duck paired with scallions, cucumbers, and hoisin sauce. Served with pancake wraps or white rice.		Beef fillet, thinly sliced stir-fried with soy sauce, rice wine, sesame oil, white pepper, broccoli, ginger, and peppers.	
YU XIANG ROU SI	\$11.85	BAKED PORK CHOP RICE	\$11.85
Shredded pork sauteed with vegetables, mushrooms, and peppers in a hot garlic sauce.		Marinated pork chops in wine, soy sauce, salt, and sugar; lightly fried until golden brown. Served on a bed of fried rice.	

Specialty Drinks

BLACK SUNSET \$11.85

A ruby-hued blend of Jim Beam® Black, Amaro Liqueur, Aperol® Aperitif, and lemon juice. Shaken with ice and served in two coupe glasses.

TOWN'S SHERBERT SUNRISE \$11.85

Two parts Pinnacle® Rainbow Sherbert Vodka, orange juice, and cranberry juice poured over ice with an orange wheel to garnish.

TOWN'S CUCUMBER COOLER \$11.85

Muddled cucumbers, lime juice, and simple syrup shaken and strained into a glass with ice, Midori® Melon Liqueur & vodka. Garnished with fresh cucumbers.

SPICED HONEY MULE \$11.85

A Double Old Fashioned glass filled with crushed ice, Skewer lime, and honeycomb. Sprinkled with a pinch of cayenne for garnish.

THE SUMMER FRIDAY \$11.85

Three parts Hornitos® Reposado Tequila, passion fruit puree, agave nectar, and Aperol® Aperitif shaken and strained over ice. With a splash of lemon juice and a blood orange slice to garnish.

BLOODY SUNRISE \$11.85

Hornitos® Plata Tequila, DeKuyper® Blood Orange Liqueur and orange juice served over ice with a splash of grenadine. Garnished with an orange spiral.

DRAGON'S TOE \$11.85

Cucumber slices mixed with Maker's Mark® Bourbon, simple syrup and ginger juice. Topped with ginger ale and a cucumber slice.



TOWN'S SHERBERT SUNRISE

Two parts Pinnacle® Rainbow Sherbert Vodka, orange juice, and cranberry juice poured over ice with an orange wheel to garnish.

Brewery

TIGER BEER® \$11.85

CHANG BEER® \$11.85

ASAHI® \$11.85

KIRIN LIGHT® \$11.85

SAN MIG® \$11.85

SAPPORO® \$11.85

Desserts

MANGO PUDDING \$11.85

A light gelatin-based dessert served with coconut or condensed milk and mango puree.

HONG KONG EGG TARTS \$11.85

TOWN's version of the tart with a burnt caramelised glaze, and a silken, eggy texture. Baked with eggs, sugar, vanilla, and evaporated milk.

MA LAI GAO \$11.85

A light and airy sponge cake made with brown sugar, evaporated milk, and sunflower oil steamed over boiling water.

GREEN BEAN DESSERT SOUP \$11.85

Mung beans rinsed and boiled in water and Chinese rock sugar until thick. Served hot or cold.

SMILING SESAME COOKIE BALLS \$11.85

Crisp sesame infused cookies made with low gluten cake flour, sugar, and white sesame seeds that are fried in peanut oil until golden brown.

RED BEAN DESSERT SOUP \$11.85

Red beans soaked in cold water then drained and boiled in fresh water with dried tangerine peels and Chinese sock sugar.

JAU GOK \$11.85

Dumplings filled with roughly chopped peanuts, sesame seeds, shredded coconut, sugar, and melted butter.

Sides

GOLDEN SPRING ROLLS \$11.85

Ground pork, shrimp, ground chicken, ground beef, ground turkey, Chinese sausage, shiitake mushrooms, carrots, cabbage, ginger, and soy sauce wrapped in thin wrappers and fried in peanut oil.

TOWN'S EGG FRIED RICE \$11.85

Partially cooked egg mixed in a pan of long grain rice with a light sauce of soy sauce, oyster sauce, salt, and spring onions.

CHINESE PICKLES \$11.85

Cucumbers, daikon, and carrots soaked in water, sea salt, rice vinegar, raw sugar, and ginger overnight.

DRIED SHRIMP STEAMED RICE \$11.85

Long grain rice infused with dried shrimp and cooked until fluffy.

SHRIMP ROE NOODLES \$11.85

Egg noodles lightly cooked in water and salt for two minutes. Then tossed with soy sauce and sprinkled with dried fish roe.

House Specials

EXPERIMENTAL MENU

LUO HAN ZAI

Tenderly braised gluten, vegetables and mushrooms (dried Chinese mushrooms and dried Black fungus) served in chicken stock, soy sauce, and sesame oil with deep fried gluten puffs.

\$11.85

MUI CHOY

A non-traditional Hakka Dish served with stewed pork belly with pickled mustard and spices. With white rice and sambal belacan.

\$11.85

BRAISED E-FU NOODLES

E-fu noodles braised in homemade chicken stock and yunnan ham; with scallops, chives, and straw mushrooms.

\$11.85

ZHA JIANG MIAN

Springy wheat noodles topped with pork mince that is cooked in a dark, umami-ish fried soybean paste. Served with a large variety of seasonal vegetables.

\$11.85

SCORCHING MAPO TOFU

Fiery ground peppercorns and dried red chillies with ground pork gives the tofu a meaty and spicy kick. *Can be substitute pork with finely chopped shiitake mushrooms.

\$11.85

PEAR HERBAL TONIC SOUP

Asian pears cleaned, peeled, and sliced then boiled with northern apricot kernels, honey dates, Fritillary Bulb, spices, and water.

\$11.85

STEAMED EGG CUSTARD

A mixture of eggs and water steamed over high heat and garnished with sesame oil, spring onions, and soy sauce to create a silky, savoury egg flan.

\$11.85

PICKLED GINGER SALAD

Sliced radish placed on top a crab mixture of daikon, carrots, cucumber, rice vinegar, and pickled ginger. Sprinkled with white sesame seeds.

\$11.85

GUA BAO (PORK BELLY BUNS)

Tender, melt-in-your-mouth pork belly enveloped by a fluffy soft dough. served with five-spice and jarred pickled mustard greens.

\$11.85

CLAYPOT RICE

Rice steamed in a clay pot with Lap cheong; a reddish smoked sausage flavoured with Chinese wine and soy sauce.

\$11.85



BRAISED E-FU NOODLES 



PICKLED GINGER SALAD 

Hot & Cold Drinks

COCA COLA®

\$11.85

SPRITE®

\$11.85

DR. PEPPER®

\$11.85

LEMONADE

\$11.85

STRAWBERRY LEMONADE

\$11.85

MANGO LEMONADE

\$11.85

SWEET TEA

\$11.85

TOWN'S GREEN TEA

\$11.85

COFFEE

\$11.85

CHAI LATTE

\$11.85

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PHONE: (888) 444-2222 - WEBSITE: TOWNrestaurant.com