

LiOrient

APPETIZER 頭枱

Vegetarian Egg Rolls (2 pcs) 素菜春卷	5
Carrot, Cabbage, Celery, Ricenoodle, Taro & Wood Ear Mushroom	
Crispy Brussels Sprout 蒜香小包心菜	10
Crispy Garlic & Pepper Salt	
Cantonese Crispy Tofu 港式脆炸豆腐	12
Deep fried, hoisin Sriracha sauce	
Pan-fried Scallion Pancakes 蔥油餅	10
Green onions, flour dough	
Chicken Lettuce Wrap 生菜雞鬆	13
Minced Chicken, Jicama, Onion, Garlic, Topped w/ crispy rice noodle	
Cucumber Salad 黃瓜沙拉	8
Marinated in a soy vinaigrette, sesame oil, Garlic & Cilantro	

SOUP 湯

Hot & Sour Soup 蛋花酸辣湯	6
Tofu, Wood Ear, Egg, Bamboo Shoots	
Shrimp & Pork Stuffed Wonton Soup 蝦豬肉雲吞湯	7
Pork & Shrimp wontons in a chicken broth, topped w/ green onion	

VEGETABLE 蔬菜類

Ma Po Tofu (Vegetarian) 素麻婆豆腐	12
Soft tofu cooked w/ a spicy soy chili sauce	
Braised String Beans 干扁四季豆	12
String beans w/ pickled cabbage, garlic, onion, in Hua Diao wine sauce	
Sautéed Kale with Garlic (Vegetarian) 蒜片炒羽衣甘藍	12
Sautéed w/ garlic in Hua Diao wine sauce	

SEAFOOD 海鮮

Honey Walnut Shrimp 西汁核桃蝦	21
Crispy shrimp in a creamy white sauce, topped w/ honey glazed walnuts	
Spicy Garlic Jalapeno Shrimp 尖椒蒜爆蝦	21
Shrimp stir-fried w/ fresh garlic, dried chili, onion, ginger & jalapeno	
Kung Pao Shrimp 宮保蝦	21
Shrimp w/ zucchini, onion, dried chili, stir-fried in a spicy Kung Pao Sauce & topped w/ peanuts	
Liorient Citrus Prawn 陳皮蝦	21
Wok-fried, sweet citrus peel & dried chili sauce	

POULTRY 雞鴨類

Orange Crispy Chicken 陳皮雞柳	18
Crispy tender chicken breast, garlic & dried red chili, stir-fried w/ our special sauce	
Kung Pao Chicken 宮保雞丁	18
Tender chicken breast w/ zucchini, onion, dried chili, stir-fried in spicy Kung Pao sauce & topped w/ peanuts	

MEAT 肉類

Mongolian Beef 蔥爆牛肉	18
Wok-Stirred, Fresh Ginger, Scallion, Garlic, Green Onion	
Beef with Broccoli 西蘭花炒牛肉	18
Fresh Ginger, Green Onion, Garlic	
Black Pepper Mignon Beef 法式黑椒牛柳粒	20
Chunks of Mignon Beef, Lightly Fried, Stirred in Black Pepper Sauce	
Chongqing Spicy Beef 重慶水煮牛	20
Beef with special Sichuan style chili and pepper	
Braised Ox-tail w/Garlic toast 紅酒燴牛尾煲(跟蒜蓉包)	28
Slow cooked tomato red wine sauce	

NOODLE & RICE 粉面飯

Young Chow Fried Rice 楊州炒飯	18
A signature Chinese style wok-fried rice w/Chicken, Shrimp, Beef, BBQ Pork, Carrots, Peas, Green Onion & Egg	
Silky Egg Fried Rice 滑蛋炒飯(可選擇牛、雞、蝦或素炒飯)	18
Traditional style fried rice cover with silky egg with option of Beef, Chicken, Shrimp or Vegetarian	
Lo Mein 炒麵(可選擇牛、雞、蝦或素炒麵)	18
Egg Noodle Stir-fired w/Cabbage, Carrots, green onion & Beansprouts. Option of Beef, Chicken, Vegetarian or Shrimp (add \$2)	
Seafood Fried Rice 香辣海鮮炒飯	18
Egg, Shrimp, Squid, mild spicy	
Taiwanese Beef Noodle Soup 台式牛肉湯麵	18
Slow-cooked Beef shank, white flour noodles, Bok choy	
Spicy Beef Tendon Noodles 麻辣牛筋撈麵	18
Spicy tender tendons with noodle	
Steamed White Rice 白飯	2
Steamed Brown Rice 糙米飯	4

DIM SUM 點心類

Xiao Long Bao 豬肉小籠包 (8 pcs)	12
Pork Dumplings with Soup Inside	
Ha Gow 蝦餃 (5 pcs)	12
Shrimp Dumplings with Crystal Rice Skin	
Shrimp & Pork Siu Mai 蝦豬肉燒賣 (5 pcs)	11
Open faced dumplings stuffed w/ Shrimp & Pork	
LiO Happy Dim sum Basket 利軒點心拼盤 (6 pcs)	15
House Special Dim sum combo for individual	
Vegetarian Dumpling 素菜餃子(蒸/煎) (6 pcs)	10
Cabbage, Napa, Green Onion, Celery, Carrot, Jicama (Steam or Pan Fried)	
Chicken Dumpling (Steam/Pan Fried) 雞肉餃子(蒸/煎)	10
Napa Cabbage, Green Onion, Cilantro	
Spicy Steamed Wontons 紅油炒手	10
Steamed Wontons w/ Shrimp & Pork, served with spicy soy sesame	

For room service or to make a reservation, please dial extension: 2951

LiOrient's business hours: Tuesday-Sunday, 11:30am-9:00pm.

Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies. All in room dining will be assessed an \$8 delivery fee and 18% service charge.