SALLY LING'S
Winter

Appetizers

1. Minced Meat in Giant Fresh Mushrooms 6.00
2. Sally Ling's Spring Roll (2) 5.00
3/13. Beijing Ravioli, Pan-fried or Steamed (6) 5.00
4. * Wonton in Sichuan Sauce 5.00
5. Dynasty Dumplings (4) 6.00
6. Sally Ling's Shrimp Balls (3) 6.00
7. Crispy Wonton in Sally Ling's Sauce 5.00
8. Beijing Fried Shrimp (3) 6.00
9. * Little Neck Clams with Black Bean Sauce (8) 7.00
10. Beijing Baby Ribs 7.00
11. Sally Ling's Lamb Pate 6.00
12. Cold Spinach Noodles in Chef Sau's Sauce 6.00
14. Minced Chicken in Lettuce Leaves 8.00

Soups

30. Sally Ling's Wonton Soup 3.50
31. Hot & Sour Soup, Beijing Style 3.00
32. Spinach & Dou-fu 3.50
33. Soup with Fish Balls & Shrimp Balls 3.50

Classic Entrees

100. PEKING DUCK Served in two courses 36.00

Crispy Duck Skin served with fresh scallions and cucumber with Hoisin sauce in pancakes, then duck meat julienne sautéed with vegetables.

LOBSTER Seasonal price &

Prepared in any of 3 ways by weight

101/102. * Sauteed Sichuan style, Seasonal price &
103/104. Sauteed with Ginger & Scallions by weight
105/106. Steamed with Ginger & Wine Sauce

* Hot or Spicy, please advise your Captain
if you prefer it light, medium, or heavy
**Entrees**

40  Shredded Pork with Beijing Sauce  
    *(Served with crepes)*  $14.00

41  Pork Tenderloin, Pan-toasted with  
    Onion, and Fresh Pepper,  
    Yangchow Style  16.00

42  Chicken with Fresh Mushrooms  16.00

43  * Imperial Hunan Chicken  17.00

44  Minced Chunks of Chicken  
    in Steamer  18.00

45  Sally Ling's Prawn in  
    Fresh Lemon Sauce  19.00

46  Prawn Sauteed with a  
    touch of Mustard  18.00

47  Sally Ling's Butterfly Prawn  19.00

48  * Steamed Prawn in Garlic Sauce  18.00

49  * Sally Ling's Sa-di Beef  17.00

50  Steamed Filet of Beef in Lotus Leaf  18.00

51  * Sally Ling's Filet of Beef  18.00

52  * Veal Toasted with  
    Straw Mushrooms  18.00

53  Veal Beijing  19.00

54  Sauteed Lamb with Scallions,  
    Mandarin Style  17.00

55  Filet of Fish in Chef's Wine Sauce  17.00

56  * Black-peppered Fresh Scallops  18.00

57  * Sauteed Neptunian Delicacies  20.00

58  Steamed Salmon in  
    Chef Sau's Sauce  19.00

59  Crispy Whole Sea Bass  
    Hunan Style  Seasonal &  
    by weight

**Vegetables, Noodles & Rice**

160  Snow Pea Pods with Waterchestnuts  6.00

161  Broccoli in Oyster Sauce  6.00

162  Pan-toasted Squash  5.00

163  Hearts of Chinese Cabbage with  
    Black Mushroom  6.00

164  Sauteed Fresh Vegetable(s)  
    of the Day  5.00

165  Sally Ling's Pan-seared  
    Crispy Noodles  6.00

166  Poached Noodles with Shredded  
    Chicken and Snow Pea Pods  6.00

170/171/172  Fried Rice — Shrimp or  
    Chicken or Beef  5.00

173  Fried Rice — Yangchow Style  6.00

174  Fried Rice — Southern Style  
    with Pineapple  6.00

* Hot or Spicy, please advise your Captain  
  if you prefer it light, medium, or heavy
SALLY LING’S TASTING DINNER

Assorted Hot Appetizers
Velvet Corn Soup
Prawn Sauteed with a touch of Mustard
Imperial Hunan Chicken
Veal with Scallions
Fresh Vegetable of the Day
Fresh Fruits
Tea or Coffee

$36.00 per person (minimum of two people)

Lobster Dinner

Assorted Hot Appetizers
Wonton Soup or Hot & Sour Soup
Chicken with Fresh Mushrooms
Shredded Duck Cooked Twice
Twin Lobster (1¼ lbs.) Sauteed with Ginger and Scallions
Snow Pea Pods with Waterchestnuts
Sherbet, Lemon or Boysenberry
Tea or Coffee

$36.00 per person (minimum of two people)

* Hot or Spicy, please advise your Captain if you prefer it light, medium, or heavy

FOR WINTER ONLY
Only limited orders prepared for each evening
Advance order appreciated.

107 CHICKEN IN STEAM-POT 28.00
The most popular dish from Yun-nan province. Chicken, mushroom, some ham and ginger and scallion steamed in a specially-designed clay pot. Soup forms through the steam settled in the pot. The chicken is cooked in its own natural juices, serving as soup or entree. A true delicacy and representative crystallization of Chinese culinary art.
**LUNCHEON**

*Sally Ling’s serves lunch between 12:00 p.m. - 3:00 p.m. Monday through Friday*

### Appetizers

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Minced Meat in Giant Fresh Mushrooms</td>
<td>4.50</td>
</tr>
<tr>
<td>Sally Ling’s Spring Rolls (2)</td>
<td>3.75</td>
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<tr>
<td>Beijing Ravioli</td>
<td>4.50</td>
</tr>
<tr>
<td><em>Wonton in Sichuan Sauce</em></td>
<td>4.50</td>
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<tr>
<td>Dynasty Dumplings</td>
<td>4.50</td>
</tr>
<tr>
<td>Crispy Wonton in Sally Ling’s Sauce</td>
<td>4.00</td>
</tr>
<tr>
<td>Sally Ling’s Shrimp Balls</td>
<td>4.00</td>
</tr>
<tr>
<td>Sally Ling’s Lamb Pate</td>
<td>4.50</td>
</tr>
<tr>
<td>Minced Chicken in Lettuce Leaves</td>
<td>6.00</td>
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### Soups

<table>
<thead>
<tr>
<th>Item Description</th>
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</thead>
<tbody>
<tr>
<td>Wonton Soup</td>
<td>2.50</td>
</tr>
<tr>
<td>Hot &amp; Sour Soup</td>
<td>2.50</td>
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</tbody>
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### Entrees

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sichuan Pork Tenderloin, Cooked twice</td>
<td>7.50</td>
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<tr>
<td>Moo Shu Pork with <em>Two Crepes</em></td>
<td>7.50</td>
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<tr>
<td>Chicken with Broccoli</td>
<td>7.75</td>
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<tr>
<td>Chicken in Lemon Sauce</td>
<td>7.95</td>
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<tr>
<td><em>Slippery Chicken</em></td>
<td>7.95</td>
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<tr>
<td>Chicken with Mixed Vegetables</td>
<td>7.50</td>
</tr>
<tr>
<td>Beef with Broccoli</td>
<td>8.50</td>
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<tr>
<td>Beef with Onion &amp; Green Pepper</td>
<td>8.50</td>
</tr>
<tr>
<td><em>Shredded Beef toasted in Chef’s Sauce</em></td>
<td>8.95</td>
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<tr>
<td>Beef with Bean Curd</td>
<td>8.50</td>
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<tr>
<td>Shrimp in Shanghai Sauce</td>
<td>8.95</td>
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<tr>
<td>Crystal Shrimp</td>
<td>8.95</td>
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<tr>
<td><em>Kum Pao Shrimp</em></td>
<td>8.95</td>
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<tr>
<td>Scallops in Yu-hsaiing Sauce</td>
<td>8.95</td>
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<tr>
<td>Straw-mushrooms with Beancurd</td>
<td>7.50</td>
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<tr>
<td>Buddha’s Delight</td>
<td>7.50</td>
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<tr>
<td>Sauteed Fresh Vegetable of the Day</td>
<td>6.95</td>
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<tr>
<td>Cold Spinach Noodles in Chef’s Sauce</td>
<td>7.25</td>
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<tr>
<td>Spaghetti with Meat Sauce, the Correct Way</td>
<td>7.50</td>
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<tr>
<td>Sally Ling's Fried Rice</td>
<td>6.95</td>
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</tbody>
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### Desserts

<table>
<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>Assorted Fresh Fruits of the Season</td>
<td>3.50</td>
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<tr>
<td>Haagen-Dazs Ice Cream &amp; Sherbet</td>
<td>2.50</td>
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<tr>
<td>Coffee</td>
<td>1.00</td>
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<tr>
<td>Espresso</td>
<td>2.00</td>
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<tr>
<td>Cappuccino</td>
<td>2.50</td>
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*Hot or spicy, please advise your Captain if you prefer it light, medium, or heavy*