

午市特價套餐 Lunch Special (Monday - Friday)

A

\$14.00(per person)

1. 粟米雞粒羹 *Corn Soup w/Diced Chicken*
2. 叉燒 *Barbecued Pork*
3. 豉汁海鮮球 *Sauteed Seafood in Black Bean Sauce*
4. 揚州炒飯 *Yang Chow Fried Rice*
5. 甜品 *Dessert*

B

\$14.00 (per person)

1. 粟米雞粒羹 *Corn Soup w/Diced Chicken*
2. 炸大蝦 *Fried Prawns*
3. 腰果雞丁 *Sauteed Chicken w/ Cashew Nuts*
4. 揚州炒飯 *Yang Chow Fried Rice*
5. 甜品 *Dessert*

C

\$14.00 (per person)

1. 粟米雞粒羹 *Corn Soup w/Diced Chicken*
2. 鮮蝦春卷 *Shrimp Egg Rolls*
3. 蒙古牛 *Mongolian Beef (Hot)*
4. 揚州炒飯 *Yang Chow Fried Rice*
5. 甜品 *Dessert*

D

\$14.00 (per person)

1. 粟米豆腐羹 *Corn w/Tofu Soup (Vegetarian)*
2. 素春卷 *Vegetarian Egg Rolls*
3. 鮮菌四季豆 *Sauteed String Beans w/Mushroom*
4. 什菜炒飯 *Vegetarian Fried Rice*
5. 甜品 *Dessert*

燒味頭檯類 Appetizers

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| | 例(Reg) | 半隻(Half) | 每隻(Each) |
| 1. 鴻運乳豬 | <i>Suckling Pig</i> | 28.00 | 128.00 |
| 2. 錦繡拼盤 | <i>Special Assorted Appetizers</i> | 20.00 | |
| 3. 滷水拼盤 | <i>Special Seasoned Assorted Appetizers</i> | 20.00 | |
| 4. 燒味拼盤 | <i>Barbecued Combination</i> | 20.00 | |
| 5. 花彫招牌雞 | <i>Cold Chicken in Wine Sauce</i> | 9.75 | |
| 6. 佛山燻蹄 | <i>Sliced Cold Pork Shank</i> | 9.75 | |
| 7. 川醬牛腩 | <i>Sliced Cold Beef Shank</i> | 9.75 | |
| 8. 爽脆海蜆 | <i>Jelly Fish</i> | 9.75 | |
| 9. 脆皮燒鴨 | <i>Roasted Duck</i> | 9.75 | |
| 10. 蜜汁叉燒 | <i>Barbecued Pork</i> | 9.75 | |
| 11. 日式海菜 | <i>Japanese Seaweed</i> | 9.75 | |
| 12. 小八爪魚 | <i>Japanese Small Octopus</i> | 9.75 | |
| 13. 花彫素鵝 | <i>Braised Layered Bean Curd w/Mushroom</i> | 9.75 | |
| 14. 豉油皇煎帶子 | <i>Pan Fried Scallop w/Soya Sauce</i> (Each)每隻 | 7.50 | |
| 15. 酥炸鳳尾蝦 | <i>Deep Fried Shrimps (8pcs)</i> | 14.80 | |
| 16. 菜片乳鴿焗 | <i>Minced Squab w/Lettuce</i> | 17.80 | |
| 17. 酥炸海鮮球 | <i>Deep Fried Seafood Combo</i> | 19.00 | |
| 18. 脆皮(素/蝦)春卷 | <i>Deep Fried (Vegetarian/Shrimp) Egg Rolls (4pcs)</i> | 9.00 | |

湯羹類 Soup

Full Order for 4 persons (Half) (Each)

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| 20. 原盅足料燉湯 | <i>Soup of The Day</i> | 20.00 |
| 21. 鮮菇雞片菜湯 | <i>Straw Mushroom Vegetable & Chicken Soup</i> | 9.00.....17.00 |
| 22. 紫菜海鮮豆腐湯 | <i>Seaweed Soup w/Seafood & Tofu</i> | 10.00.....18.80 |
| 23. 雲吞湯 | <i>Wonton Soup</i> | 9.50.....17.80 |
| 24. 酸辣湯 | <i>Hot & Sour Soup</i> | 9.00.....16.00 |
| 25. 錦繡瑤柱羹 | <i>Dried Scallop Soup w/ Bamboo Shoot</i> | 10.00.....18.80 |
| 26. 竹筴海皇羹 | <i>Seafood Soup w/Bamboo Pith</i> | 10.00.....18.80 |
| 27. 西湖牛肉羹 | <i>Minced Beef Soup w/ Egg White & Cilantro</i> | 9.50.....17.80 |
| 28. 蟹肉粟米羹 | <i>Sweet Corn Soup w/Crab Meat</i> | 10.00.....18.80 |
| 29. 蟹肉魚肚羹 | <i>Fish Maw Soup w/Crab Meat</i> | 10.00.....18.80 |
| 30. 西湖蟹肉瑤柱羹 | <i>Crab Meat & Dried Scallop w/Egg White Soup</i> | 10.00.....18.80 |

鮑參翅類 Fish's Fin & Abalone

特別介紹：魚翅 (Fish's Fin with The Scientific Name: *Mormyrops Anguilloides*)
一種日本飼養魚的翅 (A kind of Farm-Raised Fish's Fin from Japan)

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| 33. 紅燒雞絲生翅 | <i>Braised Fish's Fin Soup w/ Shredded Chicken</i> (Per Person)每位 | 18.00 |
| 34. 紅燒蟹肉生翅 | <i>Braised Fish's Fin Soup w/ Crab Meat</i> (Per Person)每位 | 19.00 |
| 35. 金湯蟹肉生翅 | <i>Braised Fish's Fin w/ Crab Meat & Pumpkin Soup</i> (Per Person)每位 | 20.00 |
| 36. 紅燒蟹肉鮑翅 | <i>Braised Supreme Fish's Fin Soup w/ Crab Meat</i> (Per Person)每位 | 30.00 |
| 37. 蟹肉扒官燕 | <i>Braised Swallow Nest Soup w/ Crab Meat</i> (Per Person)每位 | 30.00 |
| 38. 濃雞湯燉官燕 | <i>Double-Boiled Swallow Nest in Chicken Broth</i> (Per Person)每位 | 38.00 |
| 39. 原隻蠔皇吉品鮑 | <i>Braised Whole Dried Japanese Abalone w/ Oyster Sauce</i> | 時價 Seasonal |

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| 40. 澳洲青邊鮑魚 | <i>Braised Australian Abalone (1.33oz)</i> (每只約3-6兩) 每兩 | 22.00 |
| 41. 花膠扣珍珠鮑魚 | <i>Braised Whole Abalone w/Fish Maw</i> (各6件)..... | 48.00 |
| 42. 碧綠珍珠鮑魚 | <i>Braised Abalone w/Tender Greens</i> (12隻)..... | 48.00 |
| 43. 海參扒珍珠鮑魚 | <i>Braised Abalone w/Sea Cucumber</i> (6隻)..... | 48.00 |
| 44. 蝦子扒海參 | <i>Braised Sea Cucumber w/Shrimp Roe</i> (5件)..... | 28.00 |
| 45. 碧綠北菇海參 | <i>Braised Sea Cucumber w/ Black Mushroom & Tender Greens</i> | 28.00 |

海鮮類 Seafood

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| 46. 龍蝦 | 波士頓, 太平洋, 澳洲 | 時價 Seasonal |
| <i>Lobsters</i> | <i>Boston, Pacific, Australian</i> | |
| 烹調法: 上湯, 姜蔥, 奶油, 椒鹽, 豉油皇, 蒜茸蒸. | | |
| Cooking Methods: Baked w/ Supreme Broth Baked w/Pepper Salt | | |
| Baked w/Ginger Green Onion Baked w/Supreme Soya Sauce | | |
| Baked w/Cheese & Cream Sauce Steamed w/Garlic Sauce | | |

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| 47. 蟹 Crabs | 加州大蟹, 水晶蟹, 皇帝蟹 | 時價 Seasonal |
| | <i>Dungeness Crab, Crystal Crab, Alaska King Crab</i> | |
| 烹調法: 大千蟹, 鹹蛋黃蟹, 粉絲蟹, 花雕酒蒸蟹. | | |
| Cooking Methods: "Hunan Style" Crab (spicy) | | |
| Baked Crab w/ Salty Egg Yolk | | |
| Baked Crab w/ Vermicelli | | |
| Steamed Crab in Chinese Wine | | |

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| 48. 干煎大龍利 | <i>Deep Fried Sole</i> (Whole)(每條) | 28.00 |
| 49. 清蒸大龍利 | <i>Steamed Sole</i> (Whole)(每條) | 28.00 |
| 50. 骨香龍利球 | <i>Stir-Fried Fillets of Sole & Deep Fried Bones</i> (Whole)(每條) | 38.00 |
| 51. 清蒸游水石斑 | <i>Steamed Whole Rock Cod</i> (Seasonal) 時價 | |
| 52. 豉汁蒸盲曹 | <i>Steamed Fresh Black Bass Fish w/ Black Bean Sauce</i> (Per Pound) 每磅 | 22.00 |

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| 53. 象拔蚌 (貳食加\$8) | 時價 Seasonal |
| <i>Geoduck Clam</i> | added \$8 charge for two ways cooking |
| 烹調法: 刺身, 白灼, 油泡 | |
| Cooking Methods: Sashimi, Par-Boiled, Sauteed | |

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| 54. 五柳石斑球 | <i>Deep Fried Fillets of Rock Cod in Sweet & Sour Sauce</i> | 18.80 |
| 55. 豉椒滑斑球 | <i>Sauteed Fillets of Rock Cod in Black Bean Sauce</i> | 18.80 |
| 56. 豉汁蒸殼蠔 | <i>Steamed Oysters in Black Bean Sauce</i> .. (4pcs)四隻 | 14.00 |
| 57. 酥炸生蠔 | <i>Deep Fried Oysters</i> (4pcs)四隻 | 14.00 |
| 58. 豉椒炒大蜆 | <i>Sauteed Clams in Black Bean Sauce</i> | 18.80 |
| 59. 貳崧鮮帶子 | <i>Sauteed Scallops w/Dried Scallops & Pine Nut</i> | 20.00 |
| 60. 貳崧帶子蝦球 | <i>Sauteed Scallops & Prawns w/Dried Scallops & Pine Nuts</i> | 20.00 |
| 61. 油泡雙貝 | <i>Sauteed Conch & Scallops w/Greens</i> | 22.00 |
| 62. 碧綠炒螺片 | <i>Sauteed Conch w/Tender Green</i> | 22.00 |
| 63. 油泡大蝦球 | <i>Sauteed Crystal Prawns</i> | 18.80 |
| 64. 碧綠海鮮球 | <i>Sauteed Seafood Combo w/Greens</i> | 19.80 |
| 65. 四川鮮蝦球 | <i>Sauteed Shrimps Szechuan Style(Hot)</i> | 18.80 |
| 66. 椒鹽大蝦球 | <i>Salt Baked Prawns (Hot)</i> | 18.80 |
| 67. 椒鹽焗中蝦 | <i>Salt Baked Shrimps w/ Shells(Hot)</i> | 18.80 |
| 68. 蜜桃明蝦卷 | <i>Fried Prawns w/Walnuts in Special Sauce</i> | 18.80 |
| 69. 香菊銀湖蟹 | <i>Crab Meat Sauteed w/Egg White</i> | 22.80 |
| 70. 油泡花枝 | <i>Sauteed Cuttlefish</i> | 18.80 |
| 71. 豉椒花枝 | <i>Sauteed Cuttlefish in Black Bean Sauce</i> | 18.80 |

豬、牛肉類 Pork & Beef

72. 京都排骨 Spare Ribs Peking Style18.80
 73. 椒鹽肉排骨 Salt & Pepper Spare Ribs(Hot).....18.80
 74. 香煎豬排 Pan Fried Pork Chop.....18.80
 75. 西汁煎豬扒 Pan Fried Pork Chop in Chinese Style.....18.80
 76. 菠蘿咕嚕肉 Sweet & Sour Pork18.80
 77. 鹹魚蒸肉餅 Steamed Minced Pork w/ Salted Fish18.80
 78. 中式牛柳條 Sauteed Shredded Beef w/Onion (Chinese Style).....18.80
 79. 蔥爆牛柳條 Sauteed Shredded Beef w/ Green Onion in Black Pepper Sauce..18.80
 80. 貳崧牛柳條 Sauteed Shredded Beef w/ Dried Scallops & Pine Nuts..18.80
 81. 椒鹽牛柳條 Shredded Beef w/Spicy Salt(Hot).....18.80
 82. 蜜椒牛仔骨 Beef Short Ribs in Honey Pepper Sauce20.00
 83. XO醬炒肥牛 Sauteed Sliced Beef w/ XO Sauce(Hot)20.00
 84. 蒙古牛肉 Mongolian Beef(Hot).....18.80

雞、鴨、鵪鶉類 Poultry

85. 北京片皮鴨 Peking Duck(Whole) 1隻 40.00
 86. 金牌炸子雞 Roasted Chicken.....(whole) 1隻 32.00 (Half) 半隻 17.00
 87. 碧綠川椒雞 Spicy Chicken w/ Tender Green..... 17.80
 88. 桃紅辣子雞 Chicken w/ Hot Pepper(Hot)..... 17.80
 89. 鐵板豆豉雞球 Sizzling Chicken in Black Bean Sauce..... 17.80
 90. 西檸煎軟雞 Chicken in Lemon Sauce..... 17.80
 91. 腰果炒雞丁 Sauteed Diced Chicken w/ Cashew Nuts..... 17.80
 92. 宮保雞丁 Kung Pao Chicken (Hot) 17.80
 93. 金華玉樹雞 Steamed Chicken w/ Virginia Ham(Half) 半隻 19.80
 95. 紅燒乳鴿 Roasted Squab(Whole) 1隻 17.80
 96. 黃毛貴妃雞 Steamed Farm Chicken w/Special Seasoning(cold)(Whole) 1隻 32.00 (Half) 半隻 17.00

煲仔類 Clay Pot Dish

98. 黑椒啫啫雞煲 Sizzling Chicken in Black Pepper Sauce..... 17.80
 99. 薑蔥生蠔豆腐煲 Braised Oysters w/ Tofu, Ginger & Green Onion 17.80
 100. 魚香茄子煲 Eggplant w/Minced Pork in Hot Sauce 17.80
 101. 紅燒斑腩煲 Braised Rock Cod (Fillet)..... 17.80
 102. 咸魚肉崧豆腐煲 Minced Pork & Tofu w/Salted Fish 17.80
 103. 蝦子粉絲中蝦煲 Shrimps & Vermicelli w/Shrimp Roe..... 18.80

蔬菜、豆腐類 Tofu & Vegetable

105. 蠔油灼蘭蕪 Chinese Broccoli w/Oyster Sauce 17.00
 106. 鼎湖羅漢齋 Braised Assorted Vegetable..... 17.00
 107. 蟹肉扒雙蔬 Seasonal Vegetable w/Crab Meat 17.00
 108. 雲腿扒雙蔬 Seasonal Vegetable w/Virginia Ham..... 17.00
 109. 北菇扒菜苗 Baby Pak-Choy w/Black Mushroom 17.00
 110. 豉汁帶子蒸豆腐 Steamed Stuffed Tofu w/Scallop in Black Bean Sauce 17.00
 111. 麻婆豆腐 Tofu w/Minced Pork in Chili Sauce 17.00
 112. 椒鹽百花炸釀豆腐 Fried Tofu w/Shrimpmeat in Pepper Salt..... 17.00
 113. 紅燒豆腐 Braised Tofu w/Vegetable 17.00
 114. 鹵水豆腐 Deep Fried Crispy Tofu w/Special Sauce..... 10.00
 115. 蒜茸大豆苗 Sauteed Pea Sprout w/Garlic 18.00
 116. 蒜茸蠔豆炒珍菌 Sauteed Snap Peas w/Mixed Mushroom in Garlic Sauce 18.00
 117. 上湯浸油菜心 Steamed Chinese Tender Green in Supreme Broth 16.80

粉、麵、飯 Rice & Noodle

119. 香茜蛋白瑤柱炒飯 Fried Rice w/ Dried Scallop, Egg White & Cilantro.....17.80
 120. 福建炒飯 Fook-Kin Fried Rice.....17.80
 121. 鹹魚雞粒炒飯 Fried Rice w/ Salty Fish & Diced Chicken17.80
 122. 揚州炒飯 Yang Chow Fried Rice.....17.80
 123. 生炒牛肉飯 Fried Rice w/Minced Beef..... 17.80
 124. 鴛鴦炒飯 Fried Rice w/Two Flavors 17.80
 125. 蟹肉干燒伊麵 Braised E-Fu Noodles w/Crab Meat..... 17.80
 126. 黑椒牛柳條煎麵 Pan Fried Noodles w/Beef in Black Pepper Sauce..... 17.80
 127. 海鮮球煎麵 Pan Fried Noodles w/Seafood 17.80
 128. 豉油皇炒麵 Fried Noodles w/Supreme Soya Sauce..... 16.00
 129. 星洲炒貴刁 Chow Fun Singapore Style(Rice Noodles) 17.80
 130. 榨菜牛崧炒米 Pan Fried Vermicelli w/Minced Beef & Preserved Vegetable..... 17.80
 131. 雞球干炒麵 Pan Fried Noodles w/Chicken 17.80
 132. 干炒牛河 Chow Fun w/Beef & Supreme Soya Sauce..... 17.80

甜品類 Dessert

133. 龜苓膏 Guilinggao (Per Person)每位 6.00
 134. 時果布甸 Fresh Fruit Pudding..... (Per Person)每位 6.00
 135. 香杏炸鮮奶 Cisy Fried Milk w/Almond(5pcs)..... 10.00
 136. 冰花敬官燕(印尼) Double-Boiled Sweet Swallow Nest Soup(Indonesian).....
(Per Person)每位 38.00



五月花酒家

OPEN 7 DAYS

Business Hour:

Lunch Hours
 MON. - FRI.
 11:00 a.m. - 2:30 p.m.
 SAT., SUN. & HOLIDAY
 10:00 a.m. - 3:00 p.m.

Dinner Hours
 SUN. - THURS.
 5:00 p.m. - 9:30 p.m.
 FRI. - SAT.
 5:00 p.m. - 10:00 p.m.

Food To Go & Catering
 Everyday served Dim Sum at lunch time.
 每日午餐供應點心

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