

## A. EMPRESS PAVILION GOURMET SELECTIONS

1. Seafood in Hot Pot with Garlic and Butter 14.25
2. Sauteed Prawns with Honey Glazed Walnuts 14.25
3. Filet of Rock Cod with Honey Mustard Sauce 8.25
4. Spareribs in Orange Sauce 8.50
5. Sauteed Long Beans with Dry Style 7.25
6. Steamed Dungeness Crab with Flat Noodles in Garlic Sauce 24.00
7. Deep Fried Seafood Balls in Pepper Salt 14.25
8. Filet of Steak with Mushrooms in Black Pepper Sauce\* 10.75
9. Hot Pot of Drunken Chicken Flambe (whole) 27.00 (half) 14.00
10. Deep Fried Bean Curd with Crab Meat Topping 8.25

## B. HORS D'OEUVRES

1. Crispy Fried Spring Rolls (4) 5.00
2. Panfried Dumplings with Shrimp Puff (4) 5.00
3. Deep Fried Filet of Fish in Sweet and Sour Sauce 6.50
4. Deep Fried Shrimp Rings (8) 11.25
5. Deep Fried Stuffed Crab Claws (2) 9.50
6. Shredded Roasted Duck with Chilled Jellyfish 9.50
7. Marinated Chicken Feet 5.00
8. Supreme Shrimp Salad Seasonal Pr.  
*order in advance*
9. Supreme Lobster Salad Seasonal Pr.  
*order in advance*

## C. BARBECUED & SOY SAUCE DISHES

1. Barbecued Suckling Pig 12.50
2. Barbecued Pork 5.75
3. Roasted Duck 5.75
4. Soy Sauce Chicken 5.75
5. Chilled Steamed Chicken 5.75
6. Soy Sauce Squab 13.75  
*order in advance*
7. Chilled Jellyfish 8.00
8. Chilled Boneless Pork Shank 5.75
9. Barbecued Meat Combination 9.50  
select two items
10. Suckling Pig and Barbecued Meat Combination 16.00  
select one item

◆HOT AND SPICY



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DISTINCTIVE CUISINE OF CHINA

988 N. HILL STREET  
(Located in Bamboo Plaza)  
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**CALL 800-774-3663, PRESS 2  
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Phone: (213) 617-9898  
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## D. SHARK'S FIN AND BIRD'S NEST SOUP

1. Empress Pavilion Shark's Fin Supreme Seasonal Price  
*order in advance*
2. Braised Supreme Shark's Fin (serves 4 persons) 75.00  
(per person) 26.00
3. Double Boiled Shark's Fin Supreme (serves 4 persons) 75.00  
(per person) 26.00
4. Double Boiled Sharks's Fin with Black Skin Chicken Seasonal Price  
*order in advance*
5. Shark's Fin in Clear Broth (serves 4 persons) 85.00
6. Braised Shark's Fin Soup with Crab Meat (serves 4 persons) 42.00  
(per person) 13.95
7. Braised Shark's Fin Soup w/ Shredded Chicken (serves 4 persons) 40.00  
(per person) 13.25
8. Sauteed Shark's Fin w/Dried Scallops and Scrambled Egg Whites 28.00
9. Braised Bird's Nest Soup w/Crab Meat Seasonal Price  
*order in advance*
10. Braised Bird's Nest Soup with Shredded Chicken Seasonal Price  
*order in advance*

## E. SOUPS

1. Double Boiled Chicken Soup with Chinese Herbs order in advance 48.00
2. Empress Pavilion Seafood Soup 8.75
3. Beef Soup with Egg Whites 7.25
4. Dried Scallops and Assorted Meats in Egg Flower Soup 9.75
5. Shredded Duck Soup 7.75
6. Sweet Corn Soup with Minced Chicken 6.95
7. Peking Style Hot/Sour Soup\* 6.95
8. Double Boiled Fish Maw and Black Mushroom Soup 18.75
9. Diced Winter Melon Soup with Assorted Meats 8.25
10. Seaweed & Bean Curd Soup 7.75
11. Seasonal Vegetables with Sliced Pork Soup 7.25
12. Bean Curd & Egg Flower Soup 6.75
13. Double Boiled Black Mushroom Soup 11.75
14. Double Boiled Whole Winter Melon Soup 48.00

## F. ABALONE AND SEA CUCUMBER

1. Braised Whole Superior Abalone in Oyster Sauce Seasonal Price  
*order in advance*
2. Braised Whole Abalone (2 oz.) 24.00 (1.4 oz) 14.00  
(1oz) 10.00
3. Sliced Abalone with Garden Vegetables 26.00
4. Sliced Abalone with Sea Cucumbers 28.00
5. Sliced Abalone with Ham and Tender Greens 29.75
6. Sea Cucumbers with Dried Shrimp Eggs 18.00
7. Braised Sea Cucumbers 16.00
8. Braised Sea Cucumbers and Black Mushrooms 14.75
9. Fish Maw and Goose's Web in Hot Pot 28.00
10. Sea Cucumbers and Goose's Web 22.00

## G. SEAFOOD

1. Live Prawns Seasonal Price
2. Steamed Flounder Seasonal Price
3. Steamed Rock Cod Seasonal Price
4. Steamed Cat Fish Seasonal Price
5. Steamed Tilapia Seasonal Price
6. Maine Lobster Seasonal Price  
(Supreme Sauce, Ginger and Green Onions, Black Bean Sauce or Pepper Salt Style)
7. Dungeness Crab Seasonal Price  
(Pepper Salt, Ginger and Green Onions, or Black Bean Sauce Style)
8. Steamed Scallops in the Shell Seasonal Price  
(Garlic Sauce, Ginger and Green Onions or Black Bean Sauce Style)
9. Stir-Fried Clams with Ginger and Green Onions 8.75
10. Stir-Fried Clams with Black Bean Sauce 8.75
11. Quick Boiled Giant Clams Seasonal Price
12. Stir-Fried Giant Clams Seasonal Price
13. Boiled Shrimps in the Shell 11.75
14. Baked Shrimps in the Shell with Pepper Salt♦ 11.75
15. Sauteed Prawns 14.25
16. Sauteed Prawns with Deep Fried Milk 14.25
17. Stir-Fried Prawns with Garden Vegetables 13.25
18. Stir-Fried Shrimps with Szechuan Chili Sauce♦ 11.75
19. Sauteed Shrimps 11.75
20. Stir-Fried Shrimps with Cashew Nuts 11.25
21. Shrimps "Fu Yung" 11.25
22. Shrimps in Lobster Sauce 11.25
23. Stir-Fried Shrimps with Pine Nuts 11.25
24. Sauteed Scallops 14.25
25. Double Style Scallops 14.25
26. Stir Fried Scallops with Garden Vegetables 12.25
27. Deep Fried Squid in Pepper Salt♦ 7.75
28. Stir-Fried Squid in Shrimp Sauce 7.75
29. Stir-Fried Squid in Black Bean Sauce 7.25
30. Stir Fried Fresh & Dried Squid 8.25
31. Sauteed Filet of Rock Cod 9.25
32. Stir-Fried Filet of Rock Cod with Garden Vegetables 8.25
33. Filet of Rock Cod in Sweet and Sour Sauce 7.75
34. Filet of Rock Cod in Crab Meat Sauce 7.75
35. Deep Fried Filet of Rock Cod in Pepper Salt♦ 7.75
36. Deep Fried Filet of Rock Cod in Honey Mustard Sauce



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Phone: (213) 617-9898  
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37. Sauteed Filet of Sole with Seasonal Vegetables 12.50
38. Sauteed Filet of Sole with Yellow Chives 13.75
39. Deep Fried Filet of Sole in Pepper Salt♦ 13.75
40. Empress Pavilion Filet of Sole 48.00

## H. DUCK

1. Barbecued Peking Duck  
whole 28.00 half 15.00
2. Deep Fried Crispy Duck in Taro  
whole 23.00 half 13.00
3. Empress Pavilion Braised Duck  
whole 25.00 half 13.50
4. Deluxe Braised Duck with Vegetables  
whole 23.00 half 13.00
5. Pan Fried Shredded Duck with Jellyfish 9.75
6. Whole Duck stuffed with Lotus Seeds (order in advance) 38.00

## I. SQUAB

1. Roasted Empress Pavilion Squab 12.75
2. Roasted Squab in Lemon Sauce 13.75
3. Baked Whole Squab in Cantonese Style Sauce 13.75
4. Stir-Fried Squab with Pineapples 13.95
5. Stir-Fried Squab with Macadamia Nuts 13.95
6. Stir Fried Squab with Straw Mushrooms 13.95
7. Panfried Minced Squab in Lettuce Cups 11.25

## J. CHICKEN

1. Beggar's Chicken whole 38.00  
order in advance
2. Deep Fried Crispy Chicken  
(whole) 20.00 (half) 10.50
3. Salted Chicken Cantonese Style  
(whole) 20.00 (half) 10.50
4. Steamed Chicken with Ginger, Chili and Green Onions  
(whole) 20.00 (half) 10.50
5. Steamed Chicken with Ham and Tender Greens  
(whole) 26.00 (half) 14.00
6. Steamed Chicken in Light Gravy  
(whole) 20.00 (half) 10.50
7. Braised Chicken in Black Bean Sauce  
(whole) 20.00 (half) 10.50
8. Empress Pavilion Roasted Chicken  
order in advance (whole) 38.00
9. Panfried Chicken with Cashew Nuts 7.75
10. Panfried Chicken with Straw Mushrooms 7.75
11. Stir-Fried Chicken with Pine Nuts 8.25
12. Panfried Chicken in Lemon Sauce 8.25

## K. BEEF

1. Pan-Fried Beef with Garden Vegetables 8.25
2. Beef in Satay Sauce 8.25
3. Stir-Fried Beef in Black Bean Sauce 8.25
4. Shredded Filet of Beef and Green Peppers 9.25
5. Panfried Beef in Oyster Sauce 9.25
6. Stir-Fried Beef with Ginger and Green Onions 8.25
7. Filet of Beef in Cantonese Style Sauce 10.75
8. Filet of Beef in Black Pepper Sauce♦ 10.75
9. Enoki Mushroom in Steak Rolls 12.25

## L. PORK

1. Sweet and Sour Pork 7.95
2. Sweet and Sour Pork Chops 8.25
3. Pork Chop with Garlic Chili♦ 8.25
4. Panfried Shredded Pork with Preserved Vegetables 7.75
5. Steamed Minced Pork with Salted Eggs 8.75
6. Steamed Minced Pork with Salted Fish 9.25



## M. SEASONAL VEGETABLES

1. Tender Greens with Crab Meat Topping 14.00
2. Straw Mushrooms with Crab Meat Topping 9.25
3. Braised Black Mushrooms with Tender Greens 14.00
4. Braised Black Mushrooms with Bamboo Shoots 9.00
5. Braised Bean Curd in Brown Sauce 7.00
6. Deluxe Braised Vegetables 7.00
7. Garden Vegetables in Oyster Sauce 6.95
8. Steamed Bean Curd with Minced Shrimp 7.75
9. Deep Fried Bean Curd 8.25
10. Sauteed Enoki Mushrooms with Assorted Vegetables 8.75
11. Sauteed Mixed Vegetables 7.50
12. Braised Bean Curd with Crab Meat Topping 8.25
13. Deep Fried Bean Curd with Dried Scallop Topping 9.25
14. Sauteed Pea Shoots 14.00
15. Sauteed Baby Bak Choy 12.00

## N. CLAY POT AND SIZZLING PLATTER DISHES

1. Empress Pavilion Hot Clay Pot 10.25
2. Mixed Vegetables with Hunan Ham and Vermicelli in Clay Pot 9.25
3. Steamed Bean Curd with Minced Shrimp in Clay Pot 9.00
4. Bean Curd, Diced Chicken and Salted Fish in Clay Pot 8.75
5. Cat Fish and Garlic with Roasted Pork in Clay Pot 8.75
6. Crab and Vermicelli in Clay Pot 24.00
7. Beef Stew in Clay Pot 8.00
8. Sizzling Filet of Beef in Cantonese Style Sauce 11.75
9. Sizzling Filet of Beef in Black Pepper Sauce 11.75
10. Sizzling Scallops and Prawns in Black Bean Sauce 14.25

## O. FRIED NOODLES AND RICE

1. Braised E-Fu Noodles 8.00
2. Noodles in Chicken Broth with Assorted Meats 10.25
3. Panfried Rice Noodles Singapore Style 8.50
4. Yeung Chow Fried Rice 8.70
5. Empress Pavilion Panfried Noodles 10.00
6. Panfried Noodles with Shredded Pork 8.00
7. Panfried Noodles w/Shrimp 8.70
8. Chow Fun w/Beef Dry Style 8.00
9. Beef Fried Rice w/ Lettuce 8.00



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10. Mixed Vegetables Fried Rice 8.00
11. Dried Scallops and Egg Whites Fried Rice 14.25
12. Crab Meat Fried Rice 14.25
13. Volvo Seafood Fried Rice 15.25

## P. MANDARIN SZECHUAN SPECIALITIES

1. Beef in Spicy Tangerine Sauce 10.75
2. Shrimps, Scallops and Chicken in Garlic Chili Sauce 11.75
3. Kung Pao Chicken 8.25
4. Spicy Eggplant with Minced Pork 8.50
5. Kung Pao Shrimp 11.25
6. Tender Crispy Chicken in Special Sauce 8.75
7. Shredded Pork in Spicy Sauce 8.25
8. Braised Snow Peas with Double Mushrooms 9.25
9. Mu Shu Pork- Burrito A La Chinois (4) 8.25
10. Ma Poo Tofu -Spicy Red Pepper Bean Curd w/Minced Pork 7.25
11. Szechuan Style Dr. Squid 7.75
12. Sauteed Long Beans with Dry Sauce 7.25

## Q. DESSERTS

1. Puree of Red Bean with Lotus Seed 2.50
2. Tapioca Pudding with Lotus Seed Puree 2.50
3. Chilled Honey Dew in Tapioca Cream 2.50
4. Almond Gelatin 2.50
5. Mango Pudding 2.50

## DIM SUM LUNCH MENU

Served from 9:00 am- 2:30 pm  
Monday-Friday

Served from 8:00 am-2:30 pm  
Saturday and Sunday

### (A) DIM SUM \$2.15

Pork Dumpling Shiu Mai, Shrimp Fun Gor, Chiu Chow Fun Gor, Beef Meat Balls, Chicken Feet with Black Bean Sauce, Chicken in Bean Curd, Spicy Garlic Spareribs, Spring Rolls, Fried Dumplings, Fried Turnip Cakes, Deep Fried Taro Dumplings, Vegetable Fun Gor, Steamed Chicken Buns, Steamed Barbecued Pork Buns, Baked Barbecued Pork Buns, Steamed Lotus Seed Buns, Egg Custard Tarts, Sesame Rolls, Sweet Rice Cakes, Almond Gelatin, Coconut Pudding, Seasonal Fruit Cakes, Sesame Rice Dumplings, Steamed Sponge Cake

Tea .60 per person

### (B) IMPERIAL DIM SUM \$2.95

Special Shrimp Har Gow, Scallop and Shrimp Dumplings, Fried Bean Curd Rolls, Stuffed Bell Peppers, Pan Fried Pork Pot Stickers, Shrimp in Rice Paper, Fried Fun Gor, Pan Fried Shrimp Pot Stickers, Double Boiled Milk, Shark's Fin Dumplings, Braised Bean Curd Rolls, Ginger Beef Tripe

### (C) RICE NOODLES \$3.50

Shrimp Rice Noodles, Beef Rice Noodles, Barbecued Pork Rice Noodles, Dried Shrimp Rice Noodles

### (D) EMPRESS DIM SUM \$4.75

Dried Scallop Dumpling in Soup, Sticky Rice in Lotus Leaf, Mixed Ox Stew, Silver Noodles with Shrimp, Steamed Rice w/ Black Mushrooms and Chicken, Sticky Rice with Spareribs and Sausage, Empress Pavilion Sticky Rice, Sticky Rice wrapped in Bamboo Leaf

### (E) BOILED DISHES \$5.50

Boiled Beef Tripe, Boiled Squid, Boiled Vegetables

## LUNCH

### APPETIZERS

1. **Peking Duck**  
whole 32.00      half 17.00
2. **Suckling Pig Combination** 16.75  
select one barbecued item
3. **Barbecued Meat Comb.** 10.50  
select two barbecued items
4. **Suckling Pig** 13.50
5. **Marinated Octopus** 8.00
6. **Barbecued Meats** 6.75  
(select one item-barbecued pork,  
roasted duck, soy sauce chicken or  
jellyfish)

### B.B.Q. MEATS AND RICE

1. **Barbecued Meat and Suckling Pig in Rice** (select one) 8.75
2. **Suckling Pig in Rice** 7.75
3. **Barbecued Meats in Rice** 6.75  
(select two items)
4. **Barbecued Meat in Rice** 5.50  
(select one item)

### NOODLES IN SOUP

- |  | Tureen | Bowl |
|--|--------|------|
| 1. <b>Empress Pavilion Udon</b>              | 14.50  | 7.50 |
| 2. <b>Prawn Noodles</b>                      | 13.00  | 7.00 |
| 3. <b>Filet of Cod Noodles</b>               | 13.00  | 7.00 |
| 4. <b>Crab Meat Noodles</b>                  | 12.75  | 6.00 |
| 5. <b>Yeung Chow Noodles</b>                 | 11.25  | 5.95 |
| 6. <b>Shredded Chicken Noodles</b>           | 11.25  | 5.95 |
| 7. <b>Black Mushroom Noodles</b>             | 11.25  | 5.95 |
| 8. <b>Assorted Vegetables Noodles</b>        | 11.50  | 5.50 |
| 9. <b>Shredded Roasted Duck Rice Noodles</b> | 11.50  | 5.50 |
| 10. <b>Minced Beef Rice Noodles</b>          | 11.50  | 5.50 |

### FRIED NOODLES

1. **Dried Scallops and Golden Mushroom Noodles** 14.75
2. **Pea Shoots and Shredded Chicken Noodles** 14.75
3. **Filet of Steak in Black Pepper Sauce Udon** 13.75
4. **Preserved Vegetables and Shredded Duck Twin Style Vermicelli** 12.75
5. **Sizzling Fried Noodles with Shredded Beef** 11.50
6. **Fried Noodles with Roasted Duck Meat and Preserved Vegetables** 9.75
7. **Empress Pavilion Fried Noodles** 10.50
8. **Prawn Fried Noodles** 11.50
9. **Beef Fried Noodles** 8.75
10. **Shredded Pork Noodles** 8.75
11. **Shredded Chicken Noodles** 8.75

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12. **Mixed Vegetable Noodles** 8.75
13. **Vegetable Deluxe Fried Noodles** 8.75
14. **Braised E-Fu Noodles** 8.75
15. **Beef Chow Fun Dry Style** 8.75
16. **Beef Chow Fun with Garden Vegetables** 8.75
17. **Beef Chow Fun with Black Bean Sauce** 8.75
18. **Singapore Style Chow Fun** 9.00
19. **Fukien Style Fried Rice Noodles** 8.75
20. **Singapore Style Fried Noodles** 9.00
21. **Shrimp and Scrambled Egg Fried Rice Noodles** 10.00

### FRIED RICE

1. **Volvo Seafood Fried Rice** 15.50
2. **Egg Whites and Dried Scallop Fried Rice** 14.75
3. **Crab Meat and Chinese Broccoli Fried Rice** 14.75
4. **Garlic and Chinese Sausage Fried Rice** 13.75
5. **Fukien Fried Rice** 13.50
6. **Double Happiness Fried Rice** 13.50
7. **Yeung Chow Fried Rice** 9.00
8. **Shrimp Fried Rice** 9.00
9. **Mixed Vegetable Fried Rice** 8.75
10. **Minced Beef Fried Rice** 8.75
11. **Shredded Chicken Fried Rice** 8.75
12. **Chicken and Salted Fish Fried Rice** 9.75
13. **Thai Style Seafood Fried Rice** 11.75

## FAMILY DINNER MENU

### FAMILY DINNER

\$158-Per Table of Ten People  
**Empress Pavilion Seafood Soup, Baked Pepper Salt Shrimps, Squid in Black Bean and Chili Sauce, Dungeness Crab with Ginger and Green Onions, Soy Sauce Chicken, Panfried Beef with Macadamia Nuts, Boiled Garden Vegetables in Oyster Sauce, Filet of Cod with Honey Mustard Sauce, Yeung Chow Fried Rice, Dessert of the Day**

### FAMILY DINNER

\$198-Per Table of Ten People  
**Barbecue Combination Platter, Fried Shrimp and Chicken Rolls, Portugese Style, Sauteed Scallops with Straw-Mushrooms, Empress Pavilion Seafood Soup, Braised Vegetables with Ocean Treasure Topping, Empress Pavilion Fried Chicken, Crab with Black Bean and Chili Sauce, Steamed Live Fish, Empress Pavilion Fried Rice, Dessert of the Day**

A 15% Gratuity and applicable sales tax will be added to prices.

## BANQUET MENU

**\$298 Per Table of Ten People**  
**Blossom Barbecue Platter**  
**Fried Shrimp Rolls Portugese Style**  
**Panfried Chicken and Scallops in Phoenix Nest**  
**Double Happiness Shark's Fin Soup**  
**Braised Black Mushrooms and Sea Cucumber**  
**Empress Pavilion Fried Chicken Peking Duck**  
**Filet of Cod with Yunam Ham**  
**Yeung Chow Fried Rice**  
**Red Bean Puree with Lotus Seeds**

**\$328 Per Table of Ten People**  
**Empress Pavilion Barbecue Platter with Roasted Suckling Pig**  
**Sauteed Prawns with Honey Glazed Walnuts**  
**Twin Style Panfried Scallops**  
**Shark's Fin Soup w/Shredded Chicken Bamboo Pith**  
**Sliced Abalone with Garden Vegetables**  
**Empress Pavilion Fried Chicken**  
**Maine Lobster with Ginger and Green Onions**  
**Steamed Live Fish**  
**Empress Pavilion Fried Rice**  
**Red Bean Puree with Lotus Seeds**



**\$358 Per Table of Ten People**  
 Empress Pavilion Barbecue Platter  
 with Roasted Suckling Pig or  
 Vietnamese Style Cold Platter  
 Stir Fried Scallops in Phoenix Nest  
 Sautéed Prawns with Honey Glazed  
 Walnuts  
 Shark's Fin Soup with Seafood and  
 Bamboo Pith  
 Braised Abalone and Sea Cucumber  
 Maine Lobster in Supreme Sauce  
 Empress Pavilion Roasted Chicken  
 Steamed Live Fish  
 Fukien Fried Rice  
 Red Bean Puree with Lotus Seeds

**\$398 Per Table of Ten People**  
 Empress Pavilion Barbecue Platter  
 with Roasted Suckling Pig or  
 Vietnamese Style Cold Platter  
 Sautéed Prawns with Honey Glazed  
 Walnuts  
 Sliced Conch with Seasonal Greens  
 Shark's Fin Soup with Crab Meat  
 Braised Abalone in Brown Sauce  
 Empress Pavilion Roasted Squab  
 Maine Lobster in Supreme Sauce  
 Steamed Live Fish  
 Double Happiness Fried Rice  
 Mango Pudding  
 Chinese Pastries

**\$458 Per Table of Ten People**  
 Empress Pavilion Barbecue Platter  
 with Roasted Suckling Pig or  
 Vietnamese Style Cold Platter  
 Pan Fried Jumbo Scallops  
 Twin Style Fried Prawns  
 Braised Shark's Fin with Crab Meat  
 & Bamboo Pith  
 Sliced Abalone with Black  
 Mushrooms  
 Lobster with Ginger and Green  
 Onions  
 Steamed Chicken with Yunam Ham  
 Steamed Live Fish  
 Fried Rice w/Egg Whites & Dried  
 Scallops  
 Mango Pudding  
 Chinese Pastries

A 15% Gratuity and 8.00% sales  
 tax will be added to prices.

Menu prices and items are subject  
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**VIP ROOM MENU**

**\$438 Per Table of Ten People**  
 Empress Pavilion Barbecue Platter  
 with Roasted Suckling Pig  
 Dried Scallops with  
 Sea Garden Topping  
 Deep Fried Stuffed Crab Claws  
 Shark's Fin Soup with Seafood and  
 Bamboo Pith  
 Sliced Abalone and Sea Cucumber  
 in Brown Gravy  
 Roasted Peking Duck  
 Lobster in XO and Satay Sauce  
 Empress Pavilion Flounder  
 Fukien Fried Rice  
 Mango Pudding  
 Chinese Pastries

**\$548 Per Table of Ten People**  
 Empress Pavilion Prawn Salad  
 Stir-Fried Filet of Squab with Fried  
 Milk  
 Braised Garden Greens with Crab  
 meat Topping  
 Double Boiled Whole Shark's Fin  
 Soup with Chicken  
 Braised Superior Abalone Ancient  
 Style  
 Empress Pavilion Roasted Chicken  
 Maine Lobster in Supreme Sauce  
 Steamed Live Fish  
 Fried Rice Wrapped in Lotus Leaves  
 Double Boiled Snow Fungus with  
 Almonds  
 Blossom Sweet Delicacies

**\$648 Per Table of Ten People**  
 Grand Master Chef's Appetizer  
 Platter  
 Sautéed Sliced Conch with Chicken  
 Bamboo Pith Stuffed with Shrimp Puff  
 Empress Pavilion Whole Shark's Fin  
 Soup  
 Whole Abalone in Supreme Gravy  
 Empress Pavilion Roasted Chicken  
 Braised E-Fu Noodles with Maine  
 Lobster  
 Master Chef's Special Fish  
 Seafood Fried Rice Baked in Pineapple  
 Double Boiled Papaya in Coconut Juice  
 Blossom Sweet Delicacies

**\$728 Per Table of Ten People**  
 Empress Pavilion Roasted Suckling  
 Pig  
 Deep Fried Live Shrimps w/ Pepper  
 Salt on Skewers  
 Whole Dried Scallops with Sea Moss  
 Braised Whole Shark's Fin Soup in  
 Supreme Broth  
 Stewed Sea Cucumber and Abalone  
 Maine Lobster in XO Sauce Ancient  
 Style  
 Empress Pavilion Chicken En  
 Casserole  
 Steamed Live Fish  
 Fried Rice with Egg Whites  
 and Crab Meat  
 Double Boiled Hasmar in Coconut  
 Juice

**\$1050 Per Table of Ten People**  
 Baked Avocado Stuffed  
 w/Crab Meat  
 and Bird's Nest  
 Double Boiled Shark's Fin Soup  
 w/ Lobster Sashimi  
 Empress Pavilion Seafood Hot Pot  
 (Whole Abalone, Fish Maw and  
 Sea Cucumber)  
 Boiled Geo Duck Clams in  
 Special Broth  
 Braised Pea Shoots with Enoki  
 Mushrooms and Dried Scallops  
 Imperial Style Steamed Live Fish  
 Shrimp Dumpling in Supreme Soup  
 Double Boiled Papaya in  
 Coconut Juice  
 Chinese Pastries