



A S I A N C U I S I N E



MID-DAY STREET FARE

頭檯和點心

聚福軒拼盤

豬肉餃子：
蒸餃或鍋貼

豬肉燒賣

水晶蝦餃

涼拌香辣黃瓜

韓國泡菜

湯類

蛋花玉米羹

酸辣湯

鮮蝦豬肉雲吞湯

雜錦鍋餛飩

湯麵類

燒味湯麵
(叉燒、燒鴨或油雞)

雲吞湯麵

重慶香辣麵

紅燒牛肉湯麵

越南牛肉粉

時菜豆腐湯麵

粥類

生菜雞絲粥

海鮮粥(蝦、干貝、墨魚)

皮蛋瘦肉粥

炸油條

APPETIZERS AND DIM SUM

JOY SHARE PLATE *for two 18 for four 36.*

barbecued pork spare ribs,
vegetable spring rolls,
beef satays, pork pot stickers

TRADITIONAL PORK DUMPLINGS 11.
steamed or pan fried potstickers

PORK SIU MAI 10.
steamed pork and mushroom dumplings

SHRIMP HARGOW 12.
steamed shrimp dumplings

火素 **SPICY CUCUMBER** 9.
chilled cucumber tossed in a chili marinade

KOREAN KIMCHI 9.5

SOUP

EGG FLOWER SOUP Cup Bowl
6. 9.

火 **HOT AND SOUR SOUP** 6. 9.

SHRIMP AND PORK WONTON SOUP 8. 12.

WOR WONTON SOUP 17.
shrimp, chicken, pork, mixed vegetables

NOODLE SOUP

BARBECUE NOODLE SOUP Medium Bowl Large Bowl
13. 17.

choice of barbecued pork, roast duck,
or soy sauce chicken

WONTONS WITH NOODLE 13. 17.

火 **CHONGQING SPICY NOODLE** 13. 17.

BEEF SHANK WITH NOODLE 13. 17.5

VIETNAMESE BEEF PHO TAI WITH RICE NOODLE 13. 18.

VEGETABLE AND TOFU WITH NOODLE 12. 16.

CONGEE rice porridge

CHICKEN WITH SHREDDED LETTUCE 8.

SEAFOOD WITH SHRIMP, SCALLOP AND SQUID 15.

PRESERVED EGG AND PORK 12.

CHINESE FRIED DONUT 7.

JOY

聚福軒

ASIAN CUISINE



MID-DAY STREET FARE

特價午餐 配炒飯及春捲

咕嚕肉
西蘭花炒牛肉
左宗棠雞
宮保雞丁
酸甜炸豆腐
蒙古牛肉
四川魚香肉絲
泰式辣子雞

燒臘飯
蜜汁叉燒
金牌脆皮燒鴨
豉油雞
雙拼燒味飯

飯類和麵類

聚福軒炒飯(豬肉、鮮蝦、雞肉、蔬菜或臘腸)
韓式泡菜炒飯
撈麵(雞肉、鮮蝦或豬肉)
星州炒米粉
泰式炒粿條(雞肉、鮮蝦或豬肉)
干炒牛河

韓式什錦拌飯

LUNCH HOUR SPECIALS

served with vegetable fried rice and spring roll

SWEET AND SOUR PORK

BEEF AND BROCCOLI

火 **GENERAL TSO'S CHICKEN**

火 **KUNG PAO CHICKEN**

素 **CRISPY FRIED TOFU WITH SWEET AND SOUR SAUCE**

火 **MONGOLIAN BEEF**

火 **SZECHUAN PORK WITH MUSHROOMS**

火 **SPICY CHICKEN WITH THAI BASIL**

14.

BARBECUE RICE

served with steamed jasmine rice and choy sum

GLAZED BARBECUED PORK

CANTONESE ROAST DUCK

SOY SAUCE CHICKEN

BARBECUE RICE COMBINATION (choose 2)

16.

17.

15.

18.

WOK FRIED RICE AND NOODLES

WOK FRIED RICE

choice of pork, shrimp, chicken, vegetables or chinese sausage

KIMCHI FRIED RICE

LO MEIN

火 choice of chicken, shrimp or pork

SINGAPORE STYLE CURRY RICE NOODLE

spicy shrimp and pork

PAD THAI

flat rice noodles with choice of chicken, shrimp or pork

BEEF CHOW FUN

flat rice noodles in brown sauce

15.

16.

18.

19.

19.

19.

火 **KOREAN BI BIM BAP**

crispy rice, mixed vegetables, seared beef, egg, spicy sauce

21.

火 SPICY 素 VEGETARIAN

LUNCH MENU AVAILABLE

11:30AM - 4:00PM DAILY

JOY

聚福軒

ASIAN CUISINE



前菜

- 酥脆蔥油餅
- 鮮蝦烤肉春捲
- 雞鬆生菜包
- 串燒沙嗲牛肉
- 椒鹽魷魚
- 越式春捲
- 素菜春捲
- 涼拌海蜇皮
- 涼拌香辣黃瓜
- 韓式泡菜
- 聚福軒拼盤

點心類

- 豬肉蒸餃或鍋貼
- 吉林酥脆炸蝦
- 上海叉燒包
- 雞肉鍋貼
- 豬肉燒賣
- 水晶蝦餃

APPETIZERS

- CRISPY SCALLION PANCAKE 10.
spicy eggplant chutney
- PORK AND SHRIMP EGGROLLS 12.
hot mustard, plum sauce
- CHICKEN LETTUCE CUPS 14.
minced spiced chicken, cool lettuce wraps
- CHAR GRILLED BEEF SATAY 12.
peanut dipping sauce
- CRISPY SALT AND PEPPER CALAMARI 14.
- CRISPY VIETNAMESE IMPERIAL ROLLS 12.
rice paper wrap, pork, shrimp, nuoc cham
- VEGETABLE SPRING ROLLS 8.5
sweet and sour sauce
- CHILLED JELLY FISH 13.
cucumber, garlic, chili
- 火素 SPICY CUCUMBER 9.
chilled cucumber tossed in a chili marinade
- 火素 KOREAN KIMCHI 9.5
- JOY SHARE PLATE *for two 18 for four 36.*
barbecued pork spare ribs,
vegetable spring rolls, beef satays, pork potstickers

DIM SUM

- TRADITIONAL PORK DUMPLINGS 11.
steamed or pan fried (potstickers)
- JILIN STYLE CRISPY-FRIED SHRIMP 14.
spicy-sweet chili sauce
- SHANGHAI PORK BAO 9.
steamed barbecued pork buns
- PAN FRIED CHICKEN DUMPLING 11.
ginger-garlic soy sauce
- PORK SIU MAI 10.
steamed pork and mushroom dumplings
- SHRIMP HARGOW 12.
steamed shrimp dumpling

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY



JOY

聚福軒

ASIAN CUISINE



汤类

蛋花玉米羹

酸辣汤

虾肉馄饨汤

什锦云吞汤

泰式椰子鸡汤

老火炖汤

汤面类

蛋面,裸条,米粉,
乌冬面

叉烧汤面

云吞汤面

重庆香辣面

红烧牛肉汤面

越南牛肉面

蔬菜豆腐汤面

粥类

生菜鸡丝粥

海鲜粥

皮蛋瘦肉粥

炸油条

SOUP

EGG FLOWER SOUP

火 HOT AND SOUR SOUP

SHRIMP AND PORK WONTON SOUP

WOR WONTON SOUP
shrimp, chicken, pork, mixed vegetables

THAI COCONUT CHICKEN SOUP

CHEF'S STEAMED HERB SOUP
daily hand selected ingredients

CUP BOWL

6. 9.

6. 9.

8. 12.

17.

12.

27.

NOODLE SOUP

egg noodle, flat rice noodle,
thin rice noodle or udon noodle

Medium Bowl Large Bowl

BARBECUE NOODLE SOUP
choice of barbecued pork, roast duck
or soy sauce chicken

13. 17.

WONTONS WITH NOODLE

13. 17.

火 CHONGQING SPICY NOODLE

13. 17.

BEEF SHANK WITH NOODLE

13. 17.5

VIETNAMESE BEEF PHO TAI
WITH RICE NOODLE

13. 18.

VEGETABLE AND TOFU WITH NOODLE

12. 16.

CONGEE

rice porridge

CHICKEN WITH SHREDDED LETTUCE

8.

SEAFOOD WITH SHRIMP,
SCALLOP AND SQUID

15.

PRESERVED EGG AND PORK

12.

CHINESE FRIED DONUT

7.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY

JOY

聚福軒

ASIAN CUISINE



燒味類

- 金牌脆皮燒鴨
- 蜜汁燒排骨
- 蜜汁叉燒肉
- 豉油雞
- 韓式牛仔骨
- 叉燒拼盤

精選推介

牛肉類

- 蒙古牛肉
- 西蘭花炒牛肉
- 鐵板黑椒牛柳
- 陈皮牛肉

雞肉類

- 宮保雞丁
- 左宗棠雞
- 蘑菇雞片
- 香辣雞片

豬肉類

- 木須肉
- 咕咾肉
- 四川魚香肉絲
- 椒鹽排骨

海鮮類

- 香酥檸檬蝦
- 宮保蝦仁
- 蒜蓉海鮮燴 (龍蝦、干貝、蝦)
- 韓式香辣蝦

豆腐類

- 麻婆豆腐
- 廣式家常豆腐
- 酸甜炸豆腐
- 魚香茄子豆腐煲

BARBECUE AND ROAST

- CANTONESE ROAST DUCK 22.
- BARBECUED PORK SPARE RIBS 19.
- GLAZED BARBECUED PORK 16.
- SOY SAUCE CHICKEN 16.
- KAL-BI KOREAN BARBECUED BEEF SHORT RIBS 25.
- BARBECUE AND ROAST COMBINATION (choose 3) 29.

FAVORITES

BEEF

- 火 MONGOLIAN BEEF 20.
- BEEF AND BROCCOLI 20.
- SIZZLING PEPPER STEAK 20.
- ORANGE PEEL BEEF 20.

CHICKEN

- 火 KUNG PAO CHICKEN 18.
- 火 GENERAL TSO'S CHICKEN 18.
- MOO GOO GAI PAN 18.
- 火 SPICY CHICKEN WITH THAI BASIL 18.

PORK

- MU SHU PORK WITH PANCAKES 18.
- SWEET AND SOUR PORK 18.
- 火 SZECHUAN PORK WITH MUSHROOMS 18.
- 火 SPICY CANTON PORK CHOPS 32.

SEAFOOD

- CRISPY LEMON SHRIMP 22.
- 火 KUNG PAO SHRIMP 22.
- LOBSTER, SHRIMP AND SCALLOPS IN GARLIC SAUCE 40.
- 火 KOREAN STYLE SPICY PRAWNS 34.

TOFU

- 火 MA PAO TOFU WITH MINCED PORK 16.
- 素 CANTONESE HOME STYLE FRIED TOFU 16.
- 素 CRISPY FRIED TOFU WITH SWEET AND SOUR SAUCE 16.
- 火 素 TOFU AND EGGPLANT IN SZECHUAN SAUCE 16.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY

JOY

聚福軒

ASIAN CUISINE



粵菜及川菜

椒盐虾

蜜汁核桃蝦

北京片皮鴨
(兩人份)

海上鮮

港式避風塘香蒜龍蝦

红烧蚝油牛腩子肉

香酥豆鼓鱈魚

梅菜扣肉

聚福匯

鼓汁炒蜆

韓式料理

韓式石鍋拌飯

韓式牛骨湯

泡菜炆豬肩肉

香辣海鮮豆腐煲

泰式咖喱

紅咖喱牛肉

綠咖喱雞肉

黃咖哩蝦球什菜

CANTONESE AND SZECHUAN

火	SALT AND PEPPER SHRIMP wok seared shell-on large prawns, crisp pepper coating	33.
	HONEY GLAZED WALNUT PRAWNS large shrimp, sweet creamy glaze, toasted walnuts	34.
	PEKING DUCK (for two) tender meat, crispy skin, julienne cucumber, green onion, hoisin sauce, house special pancakes or steamed buns	52.
	FRESH WHOLE FISH steamed or fried with ginger-scallion soy sauce, black bean sauce or sweet and sour sauce	46.
	WHOLE LIVE MAINE LOBSTER Hong Kong style with roasted garlic, chilies and scallion or Cantonese style with sherry, minced pork in white garlic sauce	70.
	BRAISED BEEF SHANK IN SCALLION-OYSTER SAUCE water chestnuts, carrots, green onion, shiitake mushrooms	34.
	CRISPY CHILEAN SEA BASS black bean or sweet and sour sauce	42.
	CANTONESE STEAMED PORK BELLY chinese pickled cabbage, baby bok choy, oyster sauce	28.
	JOYFUL FAMILY shrimp, scallops, chicken, barbecue pork, gai lan, napa cabbage, shiitakes, carrots, oyster sauce	36.
火	STEAMED CLAMS WITH BLACK BEAN SAUCE	32.

KOREAN

火	BI BIM BAP crispy rice, mixed vegetables, seared beef, egg, spicy sauce	21.
	KALBI TANG beef short ribs, beef broth, glass noodles, egg, scallion	22.
	KIMCHI STEW braised pork shoulder, soft tofu, green onion	21.
火	SPICY SEAFOOD-TOFU STEW shrimp, scallops, squid, crisp tofu, chili sauce, snow peas	36.

THAI CURRY

火	RED CURRY WITH BEEF	24.
火	SPICY GREEN CURRY WITH CHICKEN	19.
	MILD YELLOW CURRY WITH SHRIMP AND MIXED VEGETABLES	26.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY



JOY

聚福軒

ASIAN CUISINE



汤类

- 干煸四季豆
- 蒜蓉甜蜜豆
- 蒜蓉菠菜
- 素什锦
- 蚝油芥兰

炒麵類

- 泰式炒粿条
- 星洲炒米粉
- 干炒牛河
- 捞面
- 菲式炒面
- 鸡肉,虾仁,猪肉
- 香脆两面黄
- 鸡肉,虾仁,猪肉

米饭类

- 聚福軒炒饭
- 鸡肉虾仁猪肉蔬菜腊肠
- 扬州炒饭
- 菠萝虾炒饭
- 韩式泡菜炒饭
- 汁叉烧肉饭
- 金牌脆皮烧鸭饭
- 豉油鸡饭
- 叉烧双拼饭

VEGETABLES

- | | | |
|---|--|-----|
| 火 | SZECHUAN GREEN BEANS | 11. |
| 素 | SUGAR SNAP PEAS IN LIGHT GARLIC SAUCE | 12. |
| 素 | GARLIC SPINACH STIR FRY | 12. |
| 素 | ASPARAGUS, CHOY SUM AND BOK CHOY IN GARLIC SAUCE | 13. |
| 素 | GAI LAN IN OYSTER SAUCE | 12. |

WOK FRIED NOODLES

- | | | |
|---|--|-----|
| | PAD THAI | 19. |
| | flat rice noodles with choice of chicken, shrimp or pork | |
| 火 | SINGAPORE STYLE CURRY RICE NOODLE | 19. |
| | spicy shrimp and pork | |
| | BEEF CHOW FUN | 19. |
| | flat rice noodles in brown sauce | |
| | LO MEIN | 18. |
| | choice of chicken, shrimp or pork | |
| | FILIPINO PANCIT | 18. |
| | choice of chicken, shrimp or pork | |
| | thin rice noodles, snap peas, cabbage, onion, carrots, hard-cooked egg, green onion, lime, lemon | |
| | CRISPY PAN FRIED NOODLES | 18. |
| | choice of chicken, shrimp or pork | |

RICE

- | | | |
|--|--|-----|
| | WOK FRIED RICE | 15. |
| | choice of chicken, shrimp, pork, vegetables or chinese sausage | |
| | YANG ZHOU STYLE FRIED RICE | 16. |
| | SHRIMP FRIED RICE WITH PORK, PINEAPPLE & CILANTRO | 16. |
| | KIMCHI FRIED RICE | 16. |
| | STEAMED RICE AND CHOY SUM WITH BARBECUED PORK | 16. |
| | STEAMED RICE AND CHOY SUM WITH ROAST DUCK | 17. |
| | STEAMED RICE AND CHOY SUM WITH SOY SAUCE CHICKEN | 15. |
| | COMBINATION BARBECUE RICE | 18. |
| | choice of two: barbecued pork, roast duck or soy sauce chicken | |

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY

JOY

聚福軒

ASIAN CUISINE



甜品类

巧克力芝士蛋糕甜圈

菠萝夏威夷果仁馅饼

抹茶冰淇淋

果味雪糕拼盘:
柠檬芒果覆盆梅

鲜果拼盘

DESSERT

CHOCOLATE CHEESECAKE DOUGHNUTS 12.
dusted with cinnamon and sugar

PINEAPPLE MACADAMIA NUT TARTE 12.
pineapple-anise compote, vanilla bean ice cream

GREEN TEA ICE CREAM 10.

SORBET SAMPLER 10.
lemon, mango, raspberry

FRESH SLICED FRUIT PLATE 15.

甜品类

乌龙
普洱
茉莉
龙井
寿眉
菊花

TEA SELECTIONS

每位 per person 4.

Joy Oolong-Black
Pu-erh-Black
Jasmine Pearl-Green
Longjing-Green
Shou Mei-White
White Chrysanthemum

果汁和饮料类

鲜橙汁

芒果汁

菠萝汁

越式冻咖啡

泰式冻奶茶

JUICE AND BLENDED DRINKS

Fresh Orange Juice 7. Mango

Juice 7.

Pineapple Juice 7.

Vietnamese Iced Coffee 7.

Thai Iced Tea 7.

BOBA TEA

Bubble tea originally came from Taiwan in the 1990's. It consists of BOBA, which are tapioca pearls, and the liquid part, which is usually milk tea. The BOBA are derived from the cassava root and have a nice, gelatinous texture. This is a delicious and fun drink. Enjoy!

Thai Iced Tea 8.

Tropical Mango 8.

Honey Milk Tea 8.

珍珠奶茶

泰式奶茶

芒果沙冰

蜂蜜奶茶





A S I A N C U I S I N E



SOPHISTICATED

WHITE/ROSE

Riesling, Eroica, Columbia Valley, Washington State	14.
Sauvignon Blanc, Robert Mondavi, Napa	12.
Pinot Grigio, Candoni Organic, Pavia, Italy	10.
Qupe, Santa Barbara County, ‘Y’ Block, California	12.
Chardonnay, Landmark Overlook, Sonoma	12.
Rose, Justin, Paso Robles, California	12.

RED

Pinot Noir, Votre Sante, Anderson Valley, California	12.
Merlot, Columbia Crest “H3”, Horse Heaven Hills, Washington	12.
Malbec, Opaque, Paso Robles, California	14.
Red Blend, Cooper & Thief, California	15.
Cabernet Sauvignon, San Simeon, Paso Robles, California	14.
Cabernet Sauvignon, Justin, Paso Robles, California	16.

ADVENTUROUS

FANTASY LEMON DROP grey goose vodka, grand marnier, frozen lemon juice	15.
---	-----

FANTASY MAI TAI appleton estate rum, cointreau, mango, fresh lime juice	15.
--	-----

REAL MANGO MOJITO real mccoys white rum, mango, lemonade, fresh lime juice, fresh mint leaves	15.
---	-----

EL DIABLO patron tequila, crème de cassis, fresh lime juice, ginger beer	15.
--	-----

CASARITA casamigos blanco tequila, grand marnier, fresh lime juice	15.
--	-----

PRICKLY PEAR MARGARITA casamigos blanco tequila, liquid alchemist prickly pear, fresh lime juice	15.
--	-----

GIN GIN MULE monkey 47 gin, liquid alchemist ginger, fresh lime juice, splash of soda	15.
---	-----

EXOTIC

PLUM WINE

served chilled or on the rocks

Takara Plum Wine	7.
------------------	----

SAKE

Sho Chiku Bai Sake Classic (warm)	8.
-----------------------------------	----

Sho Chiku Bai Ginjo (chilled, bottle 300ml)	18.
--	-----

Gekkeiken Deluxe Sake (warm)	10.
------------------------------	-----

Gekkeikan Suzaku Jun Ginjo (chilled)	14.
--------------------------------------	-----

Sho Chiku Bai REI Jumai Daiginjo (chilled, bottle 300ml)	42.
---	-----

SOJU

Ty-Ku	10.
-------	-----

Chum Churum (375ml)	14.
---------------------	-----

WORLDLY

Heineken - Netherlands	8.
------------------------	----

Fat Tire - United States	8.
--------------------------	----

Corona - Mexico	8.
-----------------	----

Pacifico - Mexico	8.
-------------------	----

Stella Artois - Belgium	8.
-------------------------	----

Tsingtao - China	8.
------------------	----

Sapporo - Japan	8.
-----------------	----

Singha Lager - Thailand	8.
-------------------------	----

