

# 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
- 港式鸡翅
- 素菜春捲
- 脆炸粵式排骨
- 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 12.  
spicy eggplant chutney
- PORK AND SHRIMP EGGROLLS 13.  
hot mustard, plum sauce
- CHICKEN LETTUCE CUPS 15.  
minced spiced chicken, cool lettuce wraps
- CHAR GRILLED BEEF SATAY 14.  
peanut dipping sauce
- CRISPY SALT AND PEPPER CALAMARI 16.
- 火 CRISPY HONG KONG STYLE CHICKEN WINGS 16.  
roast garlic, scallion, dry chilies, salt and pepper
- VEGETABLE SPRING ROLLS 10.  
sweet and sour sauce
- CRISP-FRIED CANTONESE PORK RIBS 16.  
sweet and sour brown sauce
- 火素 SPICY CUCUMBER 11.  
chilled cucumber tossed in a chili marinade
- 火素 KOREAN KIMCHI 10.
- JOY SHARE PLATE per person 16.  
barbecued pork spare rib, vegetable spring roll,  
beef satay, pork potsticker

## DIM SUM

- TRADITIONAL PORK DUMPLINGS 12.  
steamed or pan fried (potstickers)
- JILIN STYLE CRISPY-FRIED SHRIMP 15.  
spicy-sweet chili sauce
- SHANGHAI PORK BAO 11.  
steamed barbecued pork buns
- PAN FRIED CHICKEN DUMPLING 12.  
ginger-garlic soy sauce
- PORK SIU MAI 12.  
steamed pork and mushroom dumplings
- SHRIMP HARGOW 13.  
steamed shrimp dumpling

火 SPICY 素 VEGETARIAN

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



# JOY

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### 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

7. 10.

7. 10.

9. 14.

17.

12.

27.

### NOODLE SOUP

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

Medium Large  
Bowl Bowl

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

14. 18.

WONTONS WITH NOODLE

14. 18.

火 CHONGQING SPICY NOODLE

14. 18.

BEEF SHANK WITH NOODLE

14. 18.

VIETNAMESE BEEF PHO TAI  
with rice noodle

14. 18.

VEGETABLE AND TOFU WITH NOODLE

13. 17.

### CONGEE

rice porridge

CHICKEN WITH SHREDDED LETTUCE

9.

SEAFOOD WITH SHRIMP, SCALLOP AND SQUID

17.

PRESERVED EGG AND PORK

14.

CHINESE FRIED DONUT

8.

火 SPICY 素 VEGETARIAN

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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
- 北京牛肉

#### 雞肉類

- 宮保雞丁
- 左宗棠雞
- 菠蘿腰果雞
- 香辣雞片

#### 豬肉類

- 木須肉
- 咕咾肉
- 溜肉段
- 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)
- 粵式腰果蝦

#### 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 30.
- BARBECUED PORK SPARE RIBS 22.
- GLAZED BARBECUED PORK 18.
- SOY SAUCE CHICKEN 19.
- KAL-BI KOREAN BARBECUED BEEF SHORT RIBS 32.
- BARBECUE AND ROAST COMBINATION (choose 3) 34.

### FAVORITES

#### BEEF

- 火 MONGOLIAN BEEF 24.
- BEEF AND BROCCOLI 24.
- SIZZLING PEPPER STEAK 24.
- 火 BEIJING BEEF 24.

#### CHICKEN

- 火 KUNG PAO CHICKEN 22.
- 火 GENERAL TSO'S CHICKEN 22.
- PINEAPPLE-CASHEW CHICKEN 22.
- 火 SPICY CHICKEN WITH THAI BASIL 22.

#### PORK

- MU SHU PORK WITH PANCAKES 22.
- SWEET AND SOUR PORK 22.
- CRISPY PORK IN OYSTER SAUCE 22.
- 火 SPICY CANTON PORK CHOPS 32.

#### SEAFOOD

- CRISPY LEMON SHRIMP 24.
- 火 KUNG PAO SHRIMP 24.
- LOBSTER, PRAWNS AND SCALLOPS IN GARLIC SAUCE 42.
- CANTONESE CASHEW PRAWNS IN OYSTER SAUCE 34.

#### TOFU

- 火 MA PAO TOFU WITH MINCED PORK 18.
- 素 CANTONESE HOME STYLE FRIED TOFU 18.
- 素 CRISPY FRIED TOFU WITH SWEET AND SOUR SAUCE 18.
- 火素 TOFU AND EGGPLANT IN SZECHUAN SAUCE 18.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE  
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## 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

港式避風塘蒜香什錦海鮮

川式牛里脊肉

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

## 泰式料理

香辣牛里脊片

綠咖喱雞肉

黃咖喱蝦球什菜

## CANTONESE AND SZECHUAN

|   |                                                                                                                                                           |     |
|---|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| 火 | SALT AND PEPPER SHRIMP<br>wok seared shell-on large prawns, crisp pepper coating                                                                          | 34. |
|   | HONEY GLAZED WALNUT PRAWNS<br>large shrimp, sweet creamy glaze, toasted walnuts                                                                           | 35. |
|   | PEKING DUCK (for two)<br>tender meat, crispy skin, julienne cucumber, green onion, hoisin sauce, house special pancakes or steamed buns                   | 65. |
|   | FRESH WHOLE FISH<br>steamed or fried with ginger-scallion soy sauce, black bean sauce or sweet and sour sauce                                             | 46. |
|   | WHOLE LIVE MAINE LOBSTER<br>Hong Kong style with roasted garlic, chilies and scallion or Cantonese style with sherry, minced pork in white garlic sauce   | 70. |
| 火 | HONG KONG STYLE SEAFOOD MIX<br>crisp-fried lobster tail, large prawns and calamari, salt, pepper, roast-garlic, green onion, spicy red and green jalapeño | 58. |
| 火 | SZECHUAN STYLE BEEF TENDERLOIN<br>filet mignon tips, sugar snap peas, bell pepper, spicy oyster sauce                                                     | 36. |
|   | CRISPY CHILEAN SEA BASS<br>black bean or sweet and sour sauce                                                                                             | 42. |
|   | CANTONESE STEAMED PORK BELLY<br>chinese pickled cabbage, baby bok choy, oyster sauce                                                                      | 29. |
| 火 | JOYFUL FAMILY<br>shrimp, scallops, chicken, barbecue pork, gai lan, napa cabbage, shiitakes, carrots, oyster sauce                                        | 36. |
|   | STEAMED CLAMS WITH BLACK BEAN SAUCE                                                                                                                       | 32. |

## KOREAN

|   |                                                                                        |     |
|---|----------------------------------------------------------------------------------------|-----|
| 火 | BI BIM BAP<br>crispy rice, mixed vegetables, seared beef, egg, spicy sauce             | 22. |
|   | KALBI TANG<br>beef short ribs, beef broth, glass noodles, egg, scallion                | 25. |
|   | KIMCHI STEW<br>braised pork shoulder, soft tofu, green onion                           | 23. |
| 火 | SPICY SEAFOOD-TOFU STEW<br>shrimp, scallops, squid, crisp tofu, chili sauce, snow peas | 36. |

## THAI

|   |                                                    |     |
|---|----------------------------------------------------|-----|
| 火 | SPICY BEEF FILET TIPS WITH THAI BASIL              | 34. |
| 火 | SPICY GREEN CURRY WITH CHICKEN                     | 22. |
|   | MILD YELLOW CURRY WITH SHRIMP AND MIXED VEGETABLES | 28. |

火 SPICY 素 VEGETARIAN

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### 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 素 | SZECHUAN GREEN BEANS                             | 13. |
| 素   | SUGAR SNAP PEAS IN LIGHT GARLIC SAUCE            | 14. |
| 素   | GARLIC SPINACH STIR FRY                          | 14. |
| 素   | ASPARAGUS, CHOY SUM AND BOK CHOY IN GARLIC SAUCE | 15. |
| 素   | GAI LAN IN OYSTER SAUCE                          | 14. |

### WOK FRIED NOODLES

- |   |                                                                                                  |     |
|---|--------------------------------------------------------------------------------------------------|-----|
|   | PAD THAI                                                                                         | 22. |
|   | flat rice noodles with choice of chicken, shrimp or pork                                         |     |
| 火 | SINGAPORE STYLE CURRY RICE NOODLE                                                                | 22. |
|   | spicy shrimp and pork                                                                            |     |
|   | BEEF CHOW FUN                                                                                    | 22. |
|   | flat rice noodles in brown sauce                                                                 |     |
|   | LO MEIN                                                                                          | 22. |
|   | choice of chicken, shrimp or pork                                                                |     |
|   | FILIPINO PANCIT                                                                                  | 22. |
|   | choice of chicken, shrimp or pork                                                                |     |
|   | thin rice noodles, snap peas, cabbage, onion, carrots, hard-cooked egg, green onion, lime, lemon |     |
|   | JAPANESE YAKI UDON                                                                               | 22. |
|   | thick wheat noodles stir fried with vegetables, garlic and soy                                   |     |
|   | choice of beef, shrimp, chicken or pork                                                          |     |

### RICE

- |  |                                                                |     |
|--|----------------------------------------------------------------|-----|
|  | WOK FRIED RICE                                                 | 17. |
|  | choice of chicken, shrimp, pork, vegetables or chinese sausage |     |
|  | YANG ZHOU STYLE FRIED RICE                                     | 18. |
|  | SHRIMP FRIED RICE WITH PORK, PINEAPPLE AND CILANTRO            | 18. |
|  | KIMCHI FRIED RICE                                              | 17. |
|  | STEAMED RICE AND CHOY SUM WITH BARBECUED PORK                  | 22. |
|  | STEAMED RICE AND CHOY SUM WITH ROAST DUCK                      | 24. |
|  | STEAMED RICE AND CHOY SUM WITH SOY SAUCE CHICKEN               | 19. |
|  | COMBINATION BARBECUE RICE                                      | 26. |
|  | choice of two: barbecued pork, roast duck or soy sauce chicken |     |

火 SPICY 素 VEGETARIAN

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## 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

## 茗茶类

乌龙红茶  
普洱红茶  
茉莉珍珠绿茶  
白菊花茶

## 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

## 珍珠奶茶

泰式奶茶  
芒果沙冰

## 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 11.

SORBET SAMPLER 11.  
lemon, mango, raspberry

FRESH SLICED FRUIT PLATE 15.

## TEA SELECTIONS

每位 per person 4.

Joy Oolong-Black  
Pu-erh-Black  
Jasmine Pearl-Green  
White Chrysanthemum

## JUICE AND BLENDED DRINKS

Fresh Orange Juice 7.

Mango Juice 7.

Pineapple Juice 7.

Vietnamese Iced Coffee 7.

Thai Iced Tea 7.

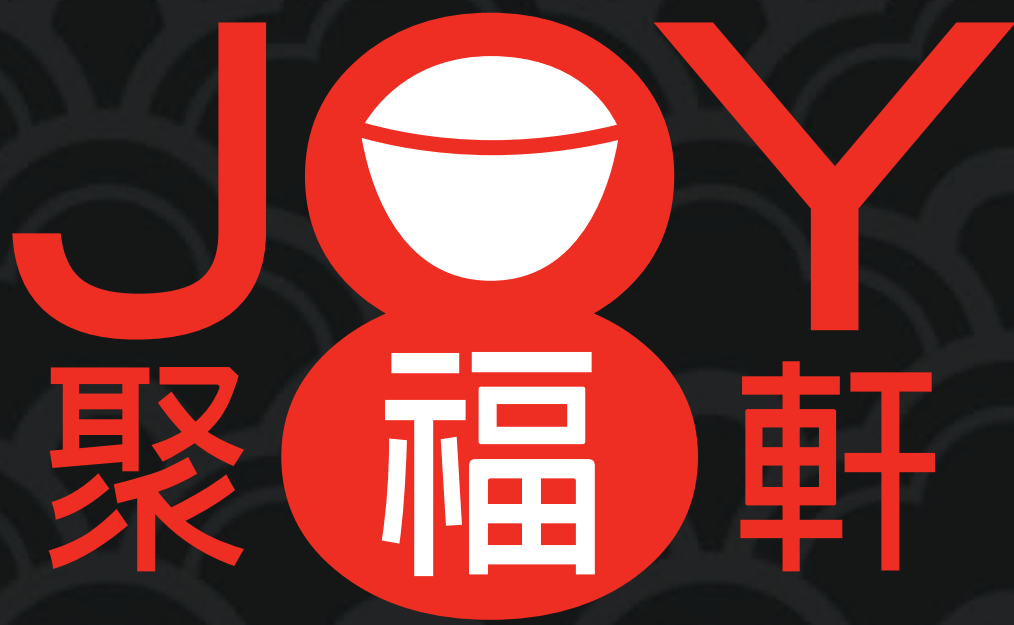
## BOBA TEA

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.





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



## SOPHISTICATED

### WHITE/ROSE

|                                                     |     |
|-----------------------------------------------------|-----|
| Riesling, Eroica, Columbia Valley, Washington State | 15. |
| Sauvignon Blanc, Robert Mondavi, Napa               | 14. |
| Pinot Grigio, Candoni Organic, Pavia, Italy         | 14. |
| Chardonnay, Bravium, Russian River, California      | 14. |
| Chardonnay, San Simeon, Monterey, California        | 16. |
| Rose, Justin, Paso Robles, California               | 14. |

### RED

|                                                         |     |
|---------------------------------------------------------|-----|
| Pinot Noir, Tayu, Malleco Valley, Chile                 | 16. |
| Merlot, Bread & Butter, Napa Valley, California         | 14. |
| Malbec, Opaque, Paso Robles, California                 | 16. |
| Red Blend, Cooper & Thief, Napa Valley, California      | 16. |
| Cabernet Sauvignon, San Simeon, Paso Robles, California | 16. |
| Cabernet Sauvignon, Justin, Paso Robles, California     | 16. |

## ADVENTUROUS

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| FANTASY LEMON DROP<br>grey goose vodka, grand marnier, frozen lemon juice | 16. |
|---------------------------------------------------------------------------|-----|

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| FANTASY MAI TAI<br>appleton estate rum, cointreau, mango, fresh lime juice | 16. |
|----------------------------------------------------------------------------|-----|

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| MANGO MOJITO<br>barcardi rum, liquid alchemist mango, lemonade, fresh lime juice, fresh mint leaves | 16. |
|-----------------------------------------------------------------------------------------------------|-----|

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| SINGAPORE SLING<br>bombay sapphire, cointreau, benedictine, fresh lime juice | 16. |
|------------------------------------------------------------------------------|-----|

|                                                          |     |
|----------------------------------------------------------|-----|
| ESPRESSO MARTINI<br>patron anejo, xo café, espresso shot | 16. |
|----------------------------------------------------------|-----|

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| HACIENDA MARGARITA<br>patron silver, citronge orvange, agave syrup, lime | 16. |
|--------------------------------------------------------------------------|-----|

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| ASIAN PEAR MULE<br>grey goose, liquid alchemist ginger syrup, ginger beer | 16. |
|---------------------------------------------------------------------------|-----|

## EXOTIC

### PLUM WINE

served chilled or on the rocks

|                  |     |
|------------------|-----|
| Takara Plum Wine | 10. |
|------------------|-----|

### SAKE

|                                   |     |
|-----------------------------------|-----|
| Sho Chiku Bai Sake Classic (warm) | 10. |
|-----------------------------------|-----|

|                                                |     |
|------------------------------------------------|-----|
| Sho Chiku Bai Ginjo<br>(chilled, bottle 300ml) | 20. |
|------------------------------------------------|-----|

|                              |     |
|------------------------------|-----|
| Gekkeiken Deluxe Sake (warm) | 12. |
|------------------------------|-----|

|                                      |     |
|--------------------------------------|-----|
| Gekkeikan Suzaku Jun Ginjo (chilled) | 16. |
|--------------------------------------|-----|

|                                                             |     |
|-------------------------------------------------------------|-----|
| Sho Chiku Bai REI Jumai Daiginjo<br>(chilled, bottle 300ml) | 45. |
|-------------------------------------------------------------|-----|

### SOJU

|                     |     |
|---------------------|-----|
| Chum Churum (375ml) | 16. |
|---------------------|-----|

## WORLDLY

|                        |     |
|------------------------|-----|
| Heineken - Netherlands | 10. |
|------------------------|-----|

|                             |    |
|-----------------------------|----|
| Heineken 0.0 (alcohol free) | 6. |
|-----------------------------|----|

|                          |     |
|--------------------------|-----|
| Fat Tire - United States | 10. |
|--------------------------|-----|

|                 |     |
|-----------------|-----|
| Corona - Mexico | 10. |
|-----------------|-----|

|                   |     |
|-------------------|-----|
| Pacifico - Mexico | 10. |
|-------------------|-----|

|                         |     |
|-------------------------|-----|
| Stella Artois - Belgium | 10. |
|-------------------------|-----|

|                  |     |
|------------------|-----|
| Tsingtao - China | 10. |
|------------------|-----|

|                 |     |
|-----------------|-----|
| Sapporo - Japan | 10. |
|-----------------|-----|

|                         |     |
|-------------------------|-----|
| Singha Lager - Thailand | 10. |
|-------------------------|-----|

