

## HOUSE SPECIALS



**A01** 北京挂炉烤鸭 \$88.00/只  
Beijing Roasted Duck

**A02** 海鲜类-帝皇蟹 \$ Market Price  
Seafood - Emperor Crab



特色菜



**A03** 海鲜类-象牙蚌  
Seafood - Ivory Clam  
\$ Market Price



**A04** 海鲜类-龙虾  
Seafood - Lobster  
\$ Market Price



**A05** 海鲜类-鲍鱼  
Seafood - Abalone  
\$ Market Price



**A06** 鲍汁佛跳墙  
Abalone Sauce Buddha  
Jumps Over the Wall  
\$39.00/位

HOUSE SPECIALS



**A07** 鲍汁粗粮花胶  
Abalone Sauce Coarse  
Grains and Fish Maw  
\$29.00/位



**A09** 鸳鸯燕窝  
Yin Yang Bird's Nest  
\$55.00/位



**A08** 油泡龙虾球  
Lobster Balls in Oil  
\$49.00/位

## CHILLED APPETIZERS

- B01** 姜汁黄瓜 🌶️ \$10.00  
**Pickled Cucumber with  
 Ginger Sauce**  
 Crisp cucumber drizzled with a  
 refreshing ginger-infused sauce.



- B02** 松露素鸭 \$15.00  
**Truffle Vegetarian Duck**  
 Delicate tofu skin layered and  
 infused with truffle flavor, served  
 with a savory sauce.

- B03** 四喜烤麸 \$15.00  
**Braised Wheat Gluten**  
 Soft wheat gluten braised with  
 mushrooms, wood ear, and  
 peanuts in a savory sauce.



- B04** 擂椒皮蛋茄子 🌶️ \$15.00  
**Mashed Eggplant with Century  
 Egg and Roasted Peppers**  
 Soft eggplant mixed with preserved  
 egg and roasted green peppers.



- B05** 西湖糖藕 \$16.00  
**Sweet Stuffed Lotus Root**  
 Tender lotus root filled with glutinous  
 rice, simmered in sweet syrup.

## CHILLED APPETIZERS



- B07** 南京盐水鸭 \$16.00  
**Nanjing Salted Duck**  
 Tender duck seasoned with salt and  
 spices, served chilled for a savory taste.



- B09** 杭州熏鱼 \$23.00  
**Hangzhou Smoked Fish**  
 Crispy fried fish marinated in a  
 sweet and savory sauce, a classic  
 Hangzhou delicacy.

- B06** 夫妻肺片 🌶️ \$14.00  
**Spicy Sliced Beef and Tripe**  
 Thinly sliced beef and ox tongue  
 paired served in a rich, spicy  
 Sichuan chili sauce.



- B08** 口水土鸡 🌶️ \$18.00  
**Spicy Chicken in Chili Sauce**  
 Tender chicken tossed in a bold,  
 flavorful chili and sesame sauce.

- B10** 双脆海蜇头 \$25.00  
**Crispy Jellyfish Salad**  
 Refreshing jellyfish tossed with  
 crunchy vegetables in a light,  
 tangy dressing.



美味冷盘

美味冷盘

## ORIENTAL SIGNATURE DISHES

**C01 鱼香茄子**  **\$14.00**  
**Yu-Xiang Eggplant**  
 Soft eggplant cooked in a sweet, sour, and spicy garlic-based sauce.



**C02 特色宫爆鸡** **\$15.00**  
**Signature Kung Pao Chicken**  
 Stir-fried chicken with peanuts, chili peppers, and a tangy, savory sauce.



**C03 辣子鸡丁**  **\$15.00**  
**Chili Fried Chicken Cubes**  
 Golden chicken cubes wok-fried with chilies for a bold, spicy flavor.



**C04 家常豆腐** **\$15.00**  
**Homestyle Tofu**  
 classic pan-fried tofu with vegetables in a savory soy sauce.



**C05 鱼香肉丝** **\$17.00**  
**Yu-Xiang Shredded Pork**  
 Juicy pork strips stir-fried with vegetable slices in a sweet and spicy sauce.



**C06 脆皮甜酸鸡** **\$18.00**  
**Crispy Sweet and Sour Chicken**  
 Golden-fried chicken with a crispy coating, served in a tangy and sweet sauce.

## ORIENTAL SIGNATURE DISHES



**C07 西汁核桃虾** **\$21.00**  
**Candied walnut shrimp**  
 Crispy shrimp coated in a sweet, creamy sauce, topped with candied walnuts.



**C08 茶香鸡中翅** **\$22.00**  
**Tea-Infused Chicken Wings**  
 Juicy chicken mid-wings marinated with fragrant tea leaves for a unique taste.



**C09 避风塘大虾** **\$23.00**  
**Harbour-Style Garlic Prawns**  
 Golden crispy prawns paired with minced garlic and a crunchy breadcrumb topping.



**C10 蒜蓉粉丝开背虾**  **\$23.00**  
**Garlic Shrimp with Vermicelli**  
 Juicy shrimp steamed with fragrant garlic and delicate glass noodles.



**C11 葱爆牛肉** **\$25.00**  
**Beef and Scallion Stir-Fry**  
 Juicy beef wok-tossed with aromatic leeks for a flavorful dish.



**C12 美极焗羊排** **\$27.00/ 3pcs**  
**Lamb Chops with Maggi Sauce**  
 Crispy and tender lamb chops, baked with a delicious Maggi seasoning glaze.

东方特色美食

东方特色美食

## JIANGNAN DISHES



**D01 九层塔茄子** \$13.00  
**Eggplant with Thai Basil**  
 Tender eggplant stir-fried with fragrant Thai basil in a savory sauce.



**D02 腐皮娃娃菜** \$14.00  
**Baby Napa Cabbage with Tofu Skin**  
 Lightly stir-fried baby napa cabbage and tender tofu skin in a delicate, refreshing broth.



**D03 香干肉丝** \$17.00  
**Smoked Tofu with Pork**  
 Tender stripped pork sautéed with fragrant smoked tofu.



**D04 红烧狮子头** \$18.00  
**Lion's Head Braised Meatballs**  
 Tender, oversized pork meatballs simmered in a flavorful soy sauce.



**D05 笋干菜扣肉** \$19.00  
**Steamed Pork Belly with Bamboo Shoots**  
 Rich and tender pork belly steamed with dried bamboo shoots for a deep, savory flavor.



**D06 咸蛋黄南瓜** \$19.00  
**Salted Egg Yolk Pumpkin**  
 Soft pumpkin coated in creamy salted egg yolk, with a savory taste.



**D07 蟹粉豆腐** \$19.00  
**Crab Roe Silky Tofu**  
 Silky tofu simmered with a rich and creamy crab roe sauce.



**D08 茭白肉丝** \$22.00  
**Shredded Pork with Water Bamboo**  
 Juicy pork strips stir-fried with crunchy water bamboo in a light, savory sauce.



**D09 外婆红烧肉** \$23.00  
**Grandma's Red Braised Pork Belly**  
 Slow-braised pork belly in a rich, sweet-savory soy glaze, full of homestyle flavor.



**D10 黑醋汁小排骨** \$27.00  
**Pork Ribs in Black Vinegar Sauce**  
 Tender pork ribs coated in a rich and tangy black vinegar sauce, perfectly balancing sweetness and acidity.

**D11 杭椒牛柳** \$32.00  
**Stir-Fried Beef Tenderloin with pepper**  
 Tender beef wok-tossed with fresh Hangzhou peppers for a savory, mildly spicy kick.



江南巧手小炒

江南巧手小炒



**D12** 葱烧活鱼 \$38.00

**Scallion-Braised Fresh Fish**

Whole fish braised with scallions in a fragrant soy sauce.



**D14** 响油鳝丝 \$47.00

**Eel with Sizzling Oil**

Delicate eel slices stir-fried in a bold, fragrant garlic and soy sauce, drizzled with sizzling oil

**D13** 黑椒和牛粒 \$47.00

**Black Pepper Wagyu Cubes**

Premium Wagyu beef cubes stir-fried with aromatic black pepper sauce.



**JIANGNAN DISHES**

**SICHUAN&HUNAN DISHES**



**E01** 麻婆豆腐 🌶️🌶️ \$14.00

**Mapo Tofu**

Soft tofu simmered in a spicy Sichuan pepper sauce with minced pork for a numbing and savory kick.



**E02** 酸豆角肉沫 🌶️🌶️ \$17.00

**Minced Pork with Pickled Long Beans**

Flavorful minced pork sautéed with tangy pickled long beans for a bold, savory taste.



**E03** 湖南小炒肉 🌶️🌶️🌶️ \$18.00

**Spicy Stir-Fried Pork**

Sliced pork stir-fried with fresh chilies and garlic in a classic Hunan-style savory sauce.



**E04** 牙签羊肉 🌶️🌶️ \$22.00

**Skewered Lamb**

Juicy lamb cubes marinated and stir-fried with aromatic spices, served on toothpicks.

**E05** 香辣美容蹄 🌶️ \$25.00

**Spicy Braised Pork Trotters**

Rich and chewy pork trotters braised in a spicy sauce, packed with collagen.



**川湘特色小炒**

**江南巧手小炒**

## SICHUAN&HUNAN DISHES



**E06 老姜焖土鸡** 🌶️ \$27.00  
**Braised Chicken with Ginger**  
 Tender chicken slow-braised with aged ginger for a rich and aromatic flavor.



**E07 酸菜活鱼** 🌶️ \$39.00  
**Fresh Fish filets in Pickled Vegetable Broth**  
 Tender fish slices simmered in a tangy and savory fishbone broth with pickled mustard greens.



**E08 豆瓣全鱼** 🌶️ \$38.00  
**Whole Fish in Douban Sauce**  
 Fresh whole fish braised with spicy and savory Sichuan Douban chili bean paste.

**E09 重庆烤鱼** 🌶️🌶️🌶️ \$49.00  
**Chongqing Grilled Whole Fish**  
 Crispy grilled whole fish served in a bold, spicy Sichuan chili and pepper broth.



## CLAY POT&STEW



**F01 干锅花菜** \$17.00  
**Dry Pot Style Cauliflower**  
 Crispy cauliflower stir-fried with chili and spices, served sizzling in a dry pot.



**F02 咸鱼鸡粒茄子煲** \$25.00  
**Salted Fish and Chicken with Eggplant**  
 Tender eggplant, salted fish, and chicken, cooked in a rich sauce.



**F03 海鲜豆腐煲** \$26.00  
**Seafood and Tofu Stew**  
 Silky tofu simmered with fresh seafood in a light, flavorful broth.



**F04 腌笃鲜砂锅** \$39.00  
**Spring Bamboo Shoot and Pork Stew**  
 Fresh bamboo shoots and pork simmered together in a light, savory broth.



**F05 笋干老鸭砂锅** \$47.00  
**Duck and Bamboo Shoot Stew**  
 Slow-cooked duck paired with dried bamboo shoots in a clay pot.

**F06 特色鳕鱼煲** \$98.00  
**House Specialty Cod Stew**  
 Succulent cod fish slow-cooked in a fragrant broth, blending bold flavors and tender textures.



川湘特色小炒

砂锅干锅煲

## SOUP



**G01 酸辣汤**  **\$12.00**  
**Classic Hot and Sour Soup**  
 Classic Chinese soup with a spicy and tangy flavor, loaded with tofu, mushrooms, and bamboo shoots.



**G02 酒酿圆子羹** **\$13.00**  
**Sweet Rice Wine Egg Drop Dumpling Soup**  
 Soft mini rice dumplings in a warm, fragrant sweet rice wine soup.



**G03 西湖牛肉羹** **\$15.00**  
**Minced Beef and Cilantro Soup**  
 A silky soup featuring minced beef and egg whites in a light, savory broth.



**G04 上汤豆苗** **\$26.00**  
**Braised Green Pea Sprouts in Broth**  
 Tender green pea shoots served in a light and flavorful superior broth.



**G05 三丝鱼肚汤** **\$26.00**  
**Shredded Fish Maw Soup**  
 Delicate fish maw simmered with shredded vegetables in a clear, flavorful broth.

**G06 雪菜大汤黄鱼** **\$39.00**  
**Yellow Croaker with Pickled Greens Soup**  
 Fresh yellow croaker cooked in a savory soup with slightly tangy pickled mustard greens.



## STAPLE FOOD AND PASTRY



**H01 原味灌汤小笼包** **\$7.99/4 pcs**  
**Steamed Pork Soup Dumplings**  
 Handmade dumplings stuffed with seasoned pork and savory broth, offering a deliciously juicy bite.

**H02 蟹粉灌汤小笼包** **\$9.99/4 pcs**  
**Steamed Crab Roe Soup Dumplings**  
 Classic soup dumplings stuffed with crab roe and savory pork, delivering a rich and juicy bite.



**H03 枣泥拉糕** **\$12.00/6 pcs**  
**Red Date Sticky Rice Cake**  
 Soft and sweet steamed rice cakes flavored with aromatic red date paste.

**H04 担担面**  **\$12.00**  
**Dan Dan Noodles**  
 Sichuan-style noodles in a spicy, nutty sauce with minced pork and green onions.



**H05 葱油拌面** **\$12.00**  
**Scallion Oil Noodles**  
 Simple yet aromatic noodles tossed with fragrant scallion-infused oil.

砂锅干锅煲

主食点心面

## STAPLE FOOD AND PASTRY



**H06** 荠菜鲜肉馄饨 \$13.00

### Shepherd's Purse Mixed Pork Wonton Soup

Delicate wontons filled with fresh shepherd's purse and minced pork in a light broth.



**H07** 扬州炒饭 \$15.00

### Yangzhou Fried Rice

Classic fried rice with a mix of shrimp, ham, and vegetables for a flavorful bite.

## 主食点心面



**H08** 本楼炒米饭 \$15.00

### House Special Fried Rice

Signature fried rice with a savory combination of meats, vegetables, and eggs.

**H09** 上海炒年糕 \$15.00

### Shanghai Stir-Fried Rice Cakes

Chewy rice cakes stir-fried with pork and vegetables in a savory soy sauce.



**H10** 瑶柱蛋炒饭 \$17.00

### Dried Scallop Egg Fried Rice

Fragrant egg fried rice cooked with premium dried scallops for a rich umami taste.



**H11** 星洲炒米粉 \$18.00

### Singapora Style Fried Vermicelli

Thin rice noodles stir-fried with meats and vegetables in a flavorful sauce.



# 開胃&湯 APPETIZERS & SOUP



**味之佳**  
Taste of China

tasteofchinakaty.com

23015 Colonial Pkwy Ste B207, Katy, TX 7749

電話: 2817838888 郵編TX: 77449

- 01 Cucumber with Ginger Souce 姜汁黃瓜 ..... \$10
- 02 Wonton in Chill Oil 紅油抄手 ..... \$12
- 03 Spring Roll 春卷 ..... \$8/4pcs
- 04 Salt & Pepper Tofu 椒鹽豆腐 ..... \$14
- 05 Hot and Sour Soup 酸辣湯 ..... \$12
- 06 Corn and Minced Chicken Soup 鷄茸玉米羹 ..... \$12
- 07 Minced Beef and Cilantro 西湖牛肉羹 ..... \$18

## 雞肉 CHICKEN



08 Sweet and Sour Chicken  
甜酸鷄  
\$18



09 Salt and Pepper Chicken Wings  
椒鹽鷄中翅  
\$22



10 Sesame Chicken  
芝麻鷄  
\$18



11 General Tso's Chicken  
左宗鷄  
\$18

12 Orange Chicken 陳皮鷄 \$18

13 Broccoli with Chicken 芥蘭鷄 \$17

14 Curry Chicken 咖喱鷄 \$19

15 Kung Bao Chicken \$19

宮爆鷄丁



16 Chili Fried Chicken Cubes  
辣子鷄丁  
\$18

## 牛羊豬 BEEF & LAMB & PORK

- 17 Scallion Beef 蔥爆牛肉 ..... \$25
- 18 Hunan Beef 湖南牛 ..... \$25
- 19 Sichuan Beef 四川牛 ..... \$23
- 20 Boiled Beef in Spicy Chill Oil 水煮牛肉 ..... \$22
- 21 Beef Broccoli 芥蘭牛 ..... \$23
- 22 Skewered Lamb 牙籤羊肉 ..... \$28
- 23 Scallion Lamb 蔥爆羊肉 ..... \$25
- 24 Cumin Lamb 孜然羊肉 ..... \$25
- 25 Spicy Stir-Fried Lamb 小炒羊肉 ..... \$25
- 26 Lamb Chops with Maggi Souce 美極 羊排 \$27/3pcs
- 27 Grandma's Red Braised Pork Belly 外婆紅燒肉 ..... \$23
- 28 Lion's Head Brasied Meatballs 紅燒獅子頭 ..... \$18
- 29 Pork Ribs in Black Vinegar Sauce 黑醋汁小排 ..... \$27
- 30 Spicy Stir-Fried Pork 湖南小炒肉 ..... \$18
- 31 Yu-Xiang Shredded Pork 魚香肉絲 ..... \$19
- 32 Smoke Tofu with Pork 香幹肉絲 ..... \$19



33 Hangzhou Pepper Beef Fillet  
杭椒牛柳  
\$32

# 魚&蝦 FISH & SHRIMP

- |  |      |                                     |      |
|--|------|-------------------------------------|------|
| 34 Spicy Fish Fillet 香辣魚片 🌶️                     | \$19 | 40 Salt and Pepper Fish Fillet 椒鹽魚片 | \$19 |
| 35 Fish Fillet with Tofu Pudding 豆花魚片 🌶️         | \$22 | 41 Candied Walnut Shrimp 西汁核桃蝦      | \$24 |
| 36 Fish Fillet with Black Bean Sauce 豆豉魚片        | \$22 | 42 Spicy Dry Pot Shrimp 幹鍋香辣大蝦      | \$27 |
| 37 Boiled Fish Fillet in Chill Oil Sauce 水煮魚片 🌶️ | \$22 | 43 Oil-Exploded Prawns 油爆大蝦         | \$24 |
| 38 Harbour-Style Garlic Prawns 避風塘大蝦             | \$27 | 44 Salt and Pepper Shrimp 椒鹽大蝦      | \$24 |
| 39 Garlic Shrimp with Vermicelli 蒜蓉粉絲開背蝦         | \$27 |                                     |      |

# 蔬菜 VEGETABLES

- |   |      |                                |      |
|---|------|--------------------------------|------|
| 45 Yu-Xiang Eggplant 魚香茄子 🌶️                | \$16 | 50 Mapo Tofu 麻婆豆腐 🌶️           | \$16 |
| 46 Garlic Pea Shoots 蒜蓉豆苗                   | \$22 | 51 Home Style Tofu 家常豆腐        | \$18 |
| 47 Stir-Fried Spinach 清炒菠菜                  | \$15 | 52 Yu-Xiang Tofu 魚香豆腐 🌶️       | \$16 |
| 48 Lettuce with Oyster Sauce 蚝油生菜           | \$15 | 53 Dry-Fried Green Beans 幹煸四季豆 | \$15 |
| 49 Mixed Vegetables with Garlic Sauce 蒜蓉素什錦 | \$18 | 54 Basil Eggplant 九層塔茄子        | \$16 |

# 面食&點心 STAPLE FOOD & PASTRY



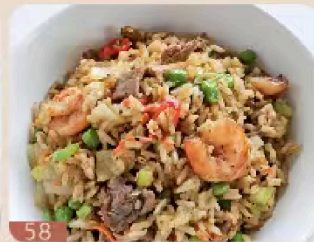
55 Pan-Fried Pork Dumplings 猪肉煎餃  
\$14.99/8pcs



56 Steamed Pork Soup Dumplings 鲜肉小籠包  
\$9.99/6pcs



57 Singapore Style Fried Vermicelli 星洲炒米粉  
\$18



58 House Special Fried Rice 本樓炒飯  
\$18



59 Yangzhou Fried Rice 扬州炒飯  
\$16

61 Steamed Crab Roe Soup Dumplings 蟹粉小籠包 \$12.99/6pcs

62 Three-Delicacy Steamed Dumplings 三鮮蒸餃 \$14.99/8pcs

63 Dan Dan Noodles 擔擔面 \$12

64 Vegetable Chow Mein 蔬菜炒面 \$14

65 Beef/Chicken/Shrimp Chow Mein 牛/鷄/蝦炒面 \$15

66 House Special Chow Mein 本樓炒面 \$18

67 Vegetable Fried Rice 蔬菜炒飯 \$14

68 Beef/Chicken/Shrimp Fried Rice 牛/鷄/蝦炒飯 \$15



60 Scallion Oil Noodles 蔥油拌面  
\$12