



Margaret KUO'S

DINNER MENU

SOUP & SALAD

Wonton	5.5
Hot and Sour	4.5
Miso w. Seaweed and Tofu	4.5
Vegetable Hot and Sour w/Shiitake (for 1)	8
House Wonton Soup (for 2)	15
Crabmeat and Asparagus (for 2)	16
Hot & Sour Seafood Soup (for 2)	16
Chicken Corn Soup (for 2)	15
Field Green Salad w. Ginger Dressing	7
Seaweed Salad	6
Black Pepper Tuna Sashimi	18
Avocado Salad	10

DIM SUM AND SMALL PLATES

Egg Roll	3
Spring Roll (Best of Philly 2004)	3.5
Edamame (Steamed Fresh Soy Beans)	6
Scallion Pancakes	8
DanDan Noodles w/Meat Sauce (spicy)	10
BBQ Baby Back Ribs	15
Rock Shrimp Tempura	13
Diced Shrimp in Lettuce Cup (for 2)	19
Lobster Spring Roll	16
Beef Skewer	15
Beef Sesame Pocket	16
Signature Shanghai Pork Soup Dumplings	14

DUMPLINGS

Szechuan Dumplings in Spicy Garlic Sauce	10
Pan Seared Pork Pot Stickers	12
Pan Seared Pork w/Chinese Leek Dumpling	12
Pan Seared Vegetable Pot Stickers	12
Seafood and Spinach Dumplings	13
Chicken and Mushroom Dumplings	12
Truffle Edamame Dumplings	13
Beef Dumplings	13
Japanese Shrimp Shumai	10
Gyoza (Japanese Pork Dumplings)	10
Dumpling Sampler	15
<i>Seafood, Beef, Chicken, Pork & Vegetables</i>	

MY FAVORITES

Based on various Chinese regional cuisines, Margaret Kuo attained "refined authenticity" in these dishes with her own creativity.

POULTRY

Royal Peking Duck	40/78
<i>A Royal Treat! Specially roasted half or whole duck, served w. homemade spring cakes and trimmings</i>	
Szechuan Tea Smoked Duck	40/78
Mandarin Braised Half Duck on a bed of greens	38
Mandarin Duck Sauteéd w/Spring Pancake	32
Cheng-du Chicken Medallion (spicy)	26
Crispy Chicken Breast	26
Velvet Chicken	26

WHOLE FISH

Hunan Crispy Whole Black Bass (spicy)	MKP
Mandarin Sweet and Sour Crispy Whole Black Bass	
Steamed Bronzino or Black Bass w/Ginger and Scallion	
Whole Bronzino Braised in Spicy Szechuan Sauce	

MEATS

Long Hots Sautéed w/Juliened Flank Steak (spicy)	26
Cumin Flank Steak or Lamb (spicy)	26/27
Shanghai "Lion Head" Meatball (Ching Dynasty Emperor's Favorite)	27
Spicy Jumbo Shrimp and Flank Steak	32
Braised Pork Belly w. Lotus Bread	30
Black Pepper or Red Wine Reduction Grass-Fed Filet Mignon w/Oyster Mushroom	38
Wagyu Short Rib Braised w/Maitake Mushroom	48
Black Pepper Rack of Lamb	40
Margaret's Signature Lamb Stew (spicy)	35
Mandarin Braised Oxtail	35

SHANGHAI FLOUNDER

Whole Flounder filleted & battered in seaweed crumbling, a Yangtze Delta Specialty	36
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SEAFOOD

Imperial Tangy Jumbo Shrimp	30
Jumbo Shrimp w/Fresh Vegetables	30
Emerald Shrimp w/Sea Scallop	30
Candied Walnut Shrimp	30
Chilean Sea Bass in Plum Wine Sauce or Scallion and Ginger Sauce	38
Kung Pao Squid (spicy)	28
Kung Pao Shrimp or Scallop (spicy)	30
Cheng Du Shrimp w/Crispy Rice (spicy)	30
XO Seafood Delight	42
Lobster Tail Sauteéd w/Ginger & Scallion	48
Mandarin Jumbo Shrimp & Steak	32
Pan Seared Salmon in Black Bean Sauce	30
Happy Family Jumbo Shrimp, Sea Scallops, Chicken, Beef and mixed vegetables sauteéd in a delicious brown sauce	36
Tangerine Three Delicacies Jumbo Shrimp, Scallop and Chicken	32

MARGARET KUO'S OLD CLASSICS

As a pioneer of Northern Chinese cuisine in the Philadelphia area, Madame Kuo introduced the authentic version of the following dishes in the 1970's.

General Tso's Chicken (spicy)	20
Chicken or Beef Sauteéd w/ Fresh Broccoli	18/20
Crispy Beef in Orange Sauce (spicy)	25
Kung Pao Chicken (spicy)	20
Sesame Chicken	20
Mandarin Steak or Lamb with Spring Pancakes	26
Moo Shu Pork or Chicken with Spring Pancakes	22

FROM SUSHI BAR *

Sakana Pizza	25
Spicy Tuna or Salmon Tartar	17
Sushi Appetizer	16
Sashimi Appetizer	18
<i>Served w. Miso Soup</i>	
Sushi Dinner	35
Sashimi Dinner	42
Sushi and Sashimi Combination	50
Chef's Deluxe Sushi for 2	65
Chef's Deluxe Sashimi for 2	75
Chef's Treasure Boat (small/large)	100/150
Shinchaku Sushi Bowl	32

Tuna • Salmon • Yellow Tails • or Combination

Served over a bowl of sushi rice, avocado, seaweed salad, fresh vegetables and Japanese pickles

Ala cart Sushi Sashimi Selections

Chirachi Sushi 35

Chef's Choice: Blend of Sashimi over Suski Rice. A Traditional Japanese Favorite.

VEGETABLES, NOODLES & RICE FOR YOUR TABLE

Broccoli Sauteéd w/Garlic (spicy)	15
String Beans Sauteéd w/Garlic	17
Spinach Sauteéd w/Garlic	18
Tofu Szechuan (spicy)	17
Tofu w/Fresh Vegetables	19
Chinese Eggplant in Spicy Garlic Sauce (spicy)	19
Snow Pea Shoots Sautéed	19
Asparagus w/Lily Bulbs & Lotus Root	19
Baby Bok Choy Sautéed w/Twin Mushrooms	20
Wok Fried Jasmine Rice with Chicken or Pork	17
Wok Fried Jasmine Rice with Shrimp or Beef	18
Soft Noodles Sautéed w/Chicken or Vegetables	18
Soft Noodles Sautéed w/Shrimp	19
Wide Noodles Sauteéd w/Beef	20
Singapore Sauteéd Rice Noodles	19
Triple Delight Pan Fried Noodles	26
Chicken Pad Thai (spicy)	20
Jumbo Shrimp Pad Thai (spicy)	25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

- ASIAN PEAR SAKETINI 13**
Moonstone Asian Pear Sake with Vodka
- GINGERTINI 14**
Domaine de Canton Ginger Liqueur,
Vodka & Ginger Brandy
- MANGOTINI 13**
Three Olive Mango Vodka with Mango Nectar
- OZEKI SUNSET 13**
Ozeki Sake shaken with OJ and dash of Grenadine
- PASSION 13**
X Rated Fruit Liqueur shaken
with OJ and Mango Nectar
- POMEGRANATE MARTINI 15**
Absolute Citron, Cointreau & Pomegranate Juice
- THE EMPEROR 15**
Wild Turkey 101, Compari,
Sweet Vermouth & Nutmeg
- THE EMPRESS 13**
Stoli Vodka, Pomegranate Juice & slice of Ginger
- THE LYCHEE 14**
Grey Goose Vodka & Lychee Nectar

MARGARET'S PREMIUM HOT TEA BLENDS

(Priced per pot - serves 2)

- CHRYSANTHEMUM (No Caffeine) 11**
The only Chinese Tea served with sugar
The best compliment to dessert
- DRAGONWELL 10**
From the famed West Lake Area in Hang Chow
Smooth & Elegant, the quintessential Chinese Green Tea
- JASMINE GREEN 11**
Quality Green Tea scented with jasmine petals,
aromatic and mild
- OSMANTHUS OOLONG 12**
Fine Taiwanese Oolong Tea
scented with antioxidant osmanthus flowers

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| PURPLE HAZE 14
Charbord with Hot Sake | GINGER TOTTY 14
Canton Ginger Liqueur
w/Hot Sake |
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(Served Warm)

TAP BEER

2SP

SAPPORO, DOGFISH IPA, BLUE MOON

7

BOTTLED BEER

- AMSTEL LIGHT, CORONA**
YUENGLING, MICHELOB ULTRA, HEINEKEN ZERO
5
- HOEGAARDEN, TSINGTAO,**
STELLA ARTOIS, KIRIN ICHIBAN
ALLAGASH, TROEGS PERPETUAL
6
- GOLDEN MONKEY TRIPLE ALE**
7
- CHIMAY ALE**
14

BEVERAGES AND COFFEE

Coke, Diet Coke, Sprite, Ginger Ale,
Tonic Water, Club Soda, Iced Tea
Coffee

3.5

4

Orange, Pineapple, Cranberry & Tomato Juice
Ramune Japanese Soda with Pop-in Marble
Pellegrino Sparkling Water
Acqua Panna Spring Water

3.5

4

5

7

PREMIUM WINES BY THE GLASS

WHITE WINES

				Glass	Bottle
W01	BORDEAUX	Chateau Les Carrelets	<i>Bordeaux, France</i>	13	36
W02	CHARDONNAY	Domaine de Cabrials	<i>Laquedoc, France</i>	11	34
W03	CHARDONNAY	Sea and Sun	<i>Santa Barbara, CA</i>	14	38
W04	SAUVIGNON BLANC	Raywood	<i>CA</i>	12	34
W05	SAUVIGNON BLANC	Rata	<i>Marlborough, NZ</i>	13	36
W06	RIESLING	Urban	<i>Mosel, Germany</i>	13	36
W07	PINOT GRIGIO	Canaletto	<i>Delle Venezie, Italy</i>	10	32
W08	GEWURZTRAMINER	Alexander Valley	<i>Mendocino, CA</i>	13	36
W09	ALBARINO	Abellio	<i>Rias Baixas, Spain</i>	14	36
W10	MOSCATO	Villa Possi	<i>Sicily, Italy</i>	12	30
W11	WHITE BLEND	Conundrum by Caymus	<i>California</i>	13	36

Sommelier's Choice: **GEWURZTRAMINER** - the Best pairing for Asian Cuisines due to it's slightly spicy finish

RED WINES

				Glass	Bottle
R01	BORDEAUX	Chateau Bonfort	<i>St. Emilion, France</i>	13	38
R02	CABERNET SAUVIGNON	Morande Family	<i>Maule Valley, Chile</i>	10	32
R03	CABERNET SAUVIGNON	Grayson Cellars	<i>Paso Robles, CA</i>	13	36
R04	PINOT NOIR	Le Grand Noir	<i>Laquedoc, France</i>	13	38
R05	PINOT NOIR	Browne Family	<i>Willamette Valley, OR</i>	14	42
R06	MERLOT	Alias	<i>CA</i>	11	34
R07	SYRAH	Yalumba	<i>South AUS</i>	11	34
R08	ZINFANDEL	Deloach	<i>Lodi, CA</i>	12	36
R09	MALBEC	Benagas	<i>Mendoza, ARG</i>	12	34
R10	TEMPRANILLO	Bodegas Larchago	<i>Rioja, Spain</i>	12	36

Sommelier's Choice: **TEMPRANILLO** - Soft Tannin coupled with lower acidity gives this wine an all around food pairing capability

SPARKLING

					Bottle
C01	PROSECCO	Maschio DOC	<i>Veneto, Italy</i>	187 ml	12
C02	ROSE' CREMANT	Francois Montand	<i>Jura France</i>	187 ml	16

Please consult our Wine & Sake menu for our entire award-winning collection.