



323-655-8666

<http://www.gourmetcourierbh.com>

# JOSS

## APPETIZER

Vegetable Medley on Lettuce Leaf	\$13.50
Minced Chicken on Lettuce Leaf	\$15.00
Peking Duck Quoe Tehr	\$11.50
Honey Glazed BBQ Ribs	\$20.50
Eggplant Chips	\$12.50
Sesame Tofu Cubes	\$11.50

## SOUP

Chicken and Fig	\$11.50
Wonton	\$10.50
War Wonton	\$15.00
Ginger Fish Broth	\$10.50
Hot and Sour	\$10.50

## DAILY DIM SUM

Chicken & Spinach Siu Mai	\$9.50
Shrimp Dumpling	\$9.50
Vegetable Dumpling	\$9.50
Soup Dumpling	\$9.50
Jade Fan-Qour	\$9.50
Vegetable Spring Roll	\$9.50
Canton Spring Roll (Chicken)	\$9.50
BBQ Pork Bao (Char Siu Bao)	\$9.50
Vegetable Bao	\$9.50
Crisp Wonton	\$9.50

## SEAFOOD

Claypot Alaskan King Crab Aberdeen	\$48.00
<i>Sizzled Alaskan king crab twirled in vermicelli with roasted shallots, fresh ginger, and chili bits</i>	
Snow Bass on Black Sauce	\$44.00
<i>Fresh snow bass steamed and served with Shanghainese dark lemon ginger vinegar with chrysanthemum petals.</i>	
Lychee Autumn Fish	\$49.00
<i>Porcupine-cut whole autumn fish crisped and served with a lychee sweet and sour sauce.</i>	
Shrimp with Nuts of Olive Mellow	\$34.00
<i>Sweet bay shrimp wok tossed with black olives, fresh ginger, and roasted olive mellow nuts.</i>	
Red Peking Prawns	\$32.50
<i>Succulent prawns crisped and tossed with our own piquant onion and garlic Peking sauce.</i>	
Mustard Prawn	\$34.50
<i>Crisped prawns with creamy Chinese mustard sauce served with homemade noodles</i>	
Maine Lobster Cantonese (Market Price)	
<i>Live Maine lobster chunks wok tossed with ginger and scallions served over homemade noodles in lobster jus natural.</i>	

## CHICKEN AND DUCK

Chiu Chau Chicken	\$32.00
<i>Sliced chicken breast wok tossed method Chiu Chau with pepper leaves and honey glazed pecans.</i>	
Kung Pao Pine Nut Chicken Jimi	\$32.50
<i>Diced chicken breast wok tossed with Chinese celery in peppery Kung Pao sauce and topped with roasted pine nuts.</i>	
Hong Kong Pin Pei Chicken	\$35.00
<i>Half roasted free range chicken carved and served Peking duck style with scallions and cucumber rolled in steamed po-ping crepes with plum sauce.</i>	
Golden Roasted Peking Duck	\$38.00
<i>Half crisped duck carved and rolled with cucumber and scallions with steamed po-ping crepes and laced with plum sauce.</i>	

## BEEF/RIBS/LAMB

Tangerine Spiced Beef	\$30.00
<i>Sliced choice beef marinated in Chen Pei spices tangerine liqueur wok toss with sun dried tangerine peel.</i>	
Organic Beef	\$32.50
<i>A robust Northern dish with tender slices of beef sizzled in Shao Shing wine with leeks and peppers.</i>	

## VEGETABLE/TOFU/NOODLE

Hometown Braised Tofu	\$23.00
<i>Tofu cubes soft inside, crispy outside braised with bok choy, baby bamboo shoots, white and black mushrooms.</i>	
Szechuan Yu Shiang Eggplant	\$23.00
<i>Julienne organic eggplant wok tossed with garlic and chilies in Szechuan Yu Shiang spicy brown sauce.</i>	
Organic West Lake Haute Chop Sui	\$26.50
<i>Selected Asian vegetables of lotus root, ginkgo nuts, lily bulbs, exotic mushrooms, water chestnuts wok tossed in a light ginger sauce.</i>	
Long Beans with Toasted Black Bean	\$23.00
<i>Chinese long beans wok tossed with toasted black beans and garlic.</i>	
<b>RICE</b>	
Ginger Scallion Rice	\$18.50
<i>Fresh ginger and green scallion wok tossed with Siam long grain rice.</i>	
Pineapple Wok-tossed Rice	\$28.00
<i>Traditional style with chicken, shrimp, pineapple and fresh vegetables served with whole pineapple.</i>	
Clay Pot of Heirloom Multi Grains	\$21.00
<i>Unprocessed heirloom multi-grains cooked in a clay pot to heighten its natural aroma. A high fiber and low carb treat.</i>	

**Mongolian Lamb** \$32.50

*A robust Northern dish with tender slices of lamb sizzled in Shao Shing wine with leeks and peppers.*

**Siu Lum Kung Boneless Ribs** \$29.00

*Classical recipe of crisp spareribs with sweet and sour plum sauce served with lychee.*