

恩典園 *Grace Garden*

1690-A Annapolis Road

Odenton, MD 21113

(410) 672-3581

海鮮 *Seafood*

- 椒鹽蝦** **Salt Pepper Shrimp** \$13.95
- Lightly Fried Head-On Shrimp Seasoned with Chilies, Scallion, Salt and Pepper Spices
- 亞三蝦** **Tamarind Ah-Sam Shrimp** \$13.95
- Lightly Fried Head-On Shrimp Sautéed with Chef's Special Tamarind Sauce
- 蒜茸蒸蝦** **Steamed Garlic Shrimp** \$13.95
- Shrimp Steamed with Minced Garlic Sauce
- 焦辣帶頭蝦** **Hot and Spicy Smoky Shrimp** \$13.95
- Lightly Smoked Head-On Shrimp, Vegetables Sautéed with Hot & Spicy Soy Sauce
- 川味干燒蝦** **Sichuan Chili Shrimp** \$13.95
- Lightly Fried Head-On Shrimp Sautéed with Hot Sichuan Chili Paste
- 黃金蝦** **Golden Shrimp** \$14.95
- Crispy Fried Head-On Shrimp Coated with Golden Salted Egg Yolk & Crisp Garlic
- 百花釀帶子** **Shrimp Balls Stuffed Sea Scallops** \$14.95
- Fried Shrimp Balls Stuffed with Sea Scallops, Sautéed with Black Bean Sauce
- XO 海鮮** **Seafood with XO Sauce** \$14.95
- Assorted Seafood Sautéed with Chef's homemade X.O. Sauce
- 嘻嘻蝦蝦** **Happy Shrimp** \$15.95
- Jumbo Shrimp with Shell Sautéed with Sweet and Sour Chili Sauce
- 干煎蝦** **Imperial Shrimp** \$15.95
- Pan Fried Head-On Shrimp Sautéed with Chef's Special Tomato Sauce
- 紅燒班球** **Braised Fish Filets** \$15.95
- Lightly Fried Fish Filets Sautéed w/ Shiitake Mushroom & Bamboo Shoots in Special Brown Sauce
- 椒鹽鮮魷** **Salt Pepper Squid** \$12.95
- Lightly Fried Squid Seasoned with Chilies, Scallion, Salt and Pepper Spices
- 豉椒鮮魷** **Squid in Black Bean Sauce** \$12.95
- Squid Sautéed with Black Bean Sauce
- 煎釀三寶** **Triple Treasures** \$12.95
- Eggplant, Tofu, and Bell Peppers Stuffed with Minced Shrimp, Sautéed with Black Bean Sauce

海鮮 Seafood

三杯魚	Basil Fish Filets	\$15.95
<i>- Fish Filets Stir Fried with Basil Leaves in Chef's Mild Chili Brown Sauce</i>		
水煮魚	Sichuan Fish Filets	\$15.95
<i>- Fish Filets Braised in Hot Chili Broth with Peppercorns, Sichuan Ma-La Style</i>		
台式炒魚片	Taiwanese Style Fish	\$15.95
<i>- Cubes of Fish Sautéed with Ground Pork, Pickled Cabbage, Chili Pepper & Cilantro</i>		
時菜炒魚片	Fish Filets with Seasonal Vegetables	\$15.95
<i>- Fish Filets Sautéed with Seasonal Vegetables</i>		
饅墨魚仔	Shrimp Stuffed Mini Octopus	\$17.95
<i>- Mini Octopus Stuffed with Minced Shrimp, Steamed and Topped with Chef's Special X.O. Sauce</i>		
魚麵	Fish Noodles	\$20.95
<i>- Fresh Noodles Handmade with Ground Fish, Sautéed with Chinese Sausage, Mushroom, & Cilantro</i>		
時菜炒螺片	Conch with Seasonal Vegetables	\$21.95
<i>- Sliced Couch Sautéed with Seasonal Vegetables</i>		
紅燒鱈魚煲	Braised Chilean Sea Bass Pot	\$24.95
<i>- Chilean Sea Bass Topped with Tofu, Shiitake Mushroom & Pork in Brown Sauce in Sizzling Casserole</i>		
紅燒海蔘	Braised Sea Cucumber	(Order 2 Days in Advance) \$26.95
<i>- Sea Cucumber Braised with Shiitake Mushroom in Chef's Special Brown Sauce</i>		
滿載而歸	Cantonese Sea Treasures	(Order 2 Days in Advance) \$26.95
<i>- Shrimp, Scallop & Sharks Fin Stuffed in Cucumber, Steamed and Glazed with Light Sauce</i>		
四川粉蒸魚	Sichuan Steamed Whole Fish with Rice Powder	Seasonal
<i>- Whole Fish Filet, Steamed & Topped with Chili & Rice Powder, Served on Crispy Bones.</i>		
菜遠龍利球	Sautéed Whole Sole Flounder	Seasonal
<i>- Flounder Filets Sautéed with Seasonal Vegetables</i>		
泡菜魚	Sichuan Napa Fish	Seasonal
<i>- Fish Filets Braised with Pickled Chili Napa, Sichuan Style</i>		
蒜燒魚	Garlic Fish	Seasonal
<i>- Fried Fish Filets Braised with Chef's Special Spicy Hot Garlic Sauce</i>		
紅燒魚	Braised Whole Fish	Seasonal
<i>- Pan Fried Whole Fish Topped with Tofu, Shiitake Mushroom & Pork in Chef's Brown Sauce</i>		
清蒸魚	Steamed Whole Fish Hong Kong Style	Seasonal
<i>(龍利 or 鱈魚 / Sole Flounder or Sea Bass)</i>		
<i>Style 1: Ginger and Scallion Style 2: Mushroom, Ham & Chinese Sausage</i>		

雞鴨 Poultry

辣子雞丁	House Special Chili Pepper Chicken	\$10.95
<i>- Chicken Stir Fried with House Special Hot Chili Pepper Sauce</i>		
三杯雞	Basil Chicken	\$10.95
<i>- Chicken Stir Fried with Basil Leaves in Chef's Mild Chili Brown Sauce</i>		
啫啫雞	Cantonese Braised Chicken	\$11.95
<i>- Bone-in Chicken Braised in Shallots, Garlic & Scallion Oyster Sauce</i>		
紅燒鵪鶉	Cantonese Wok-Fried Quail	\$13.95
<i>- Braised Quail Wok-Fried in Special Five-Spice Seasoning and Scallion</i>		
成都麻辣雞	Peacock Chicken (Order 2 Days in Advance)	\$21.95
<i>- Whole Steamed Chicken in Hot & Spicy Sesame Sauce, Served Cold</i>		
白斬雞	Steamed Chicken, Hong Kong Style (Order 2 Days in Advance)	\$21.95
<i>- Whole Steamed Chicken Served with Special Ginger and Scallion Sauce</i>		
貴妃雞	Steamed Empress Chicken (Order 2 Days in Advance)	\$21.95
<i>- Whole Boneless Chicken Steamed in Special Chicken Sauce</i>		
醉雞	Marinated Drunken Chicken (Order 2 Days in Advance)	\$21.95
<i>- Whole Boneless Chicken Steamed in Wine Sauce</i>		
茶葉燻雞	Smoke Tea Chicken (Order 2 Days in Advance)	\$21.95
<i>- Whole Chicken Steamed in Smoky Tea Flavored Sauce</i>		
茶葉燻鴨	Smoke Tea Duck (Order 3 Days in Advance)	\$27.95
<i>- Whole Duck Steamed in Smoky Tea Flavored Sauce</i>		

牛 Beef

夫妻肺片	Sichuan Triple Treasures	\$10.95
<i>- Beef Tongue, Tripe and Tendon Mixed with Spicy Sichuan Sauce, Scallions & Peanuts, Served Chilled</i>		
川味牛肉	Sichuan Spicy Beef	\$11.95
<i>- Beef Stir Fried with Leek, Red and Green Bell Peppers in Sichuan Chili Sauce</i>		
黑椒牛肉絲	Black Pepper Shredded Beef	\$11.95
<i>- Shredded Beef Stir Fried in Chef's Special Black Pepper Sauce</i>		
味菜牛肉	Beef with Pickled Cabbage	\$11.95
<i>- Beef Sautéed with Pickled Cabbage in Black Bean Sauce</i>		
水煮牛肉	Sichuan Braised Beef	\$12.95
<i>- Beef Braised in Hot Chili Broth with Peppercorns, Sichuan Ma-La Style</i>		
枝竹牛腩	Beef Stew with Bean Threads	\$12.95
<i>- Beef Stew Slow-Cooked with Bean Threads in Chef's Special Brown Sauce</i>		
咖哩牛腩	Curry Beef Stew, Hong Kong Style	\$12.95
<i>- Beef Stew Slow-Cooked with Potatoes in Hong Kong Style Curry Sauce</i>		
家常紹子牛筋	Sichuan Home-Style Beef Tendon	\$12.95
<i>- Beef Tendon Braised with Ground Beef and Sichuan Chili Sauce</i>		
黑椒牛仔骨	Black Pepper Beef Short Ribs	\$13.95
<i>- Beef Short Ribs Stir Fried with Chef's Special Black Pepper Sauce</i>		

豬 Pork

梅菜扣肉	Braised Pork Belly with Mui-Choy	\$12.95
<i>- Thick Slices of Seasoned Pork Belly, Slow-Cooked with Preserved Mustard Cabbage</i>		
生炒排骨	Cantonese Sweet & Tangy Spareribs	\$12.95
<i>- Lightly Fried Spareribs Sautéed with Vegetables in Chef's Special Sweet Tangy Sauce</i>		
四川粉蒸肉	Sichuan Steamed Pork with Rice Powder	\$12.95
<i>- Pork Belly Steamed with Spicy Chili Paste and Rice Powder</i>		
黑椒豬排	Black Pepper Pork Chop	\$11.95
<i>- Lightly Fried Pork Chop Sautéed with Black Pepper Sauce</i>		
生炒鹽煎肉	Sichuan Pork Belly	\$11.95
<i>- Sliced Pork Belly Stir Fried with Leeks, Bell Peppers and Sichuan Bean Paste</i>		
京都骨	Empress Pork Chop	\$11.95
<i>- Lightly Fried Pork Chop Sautéed with Special Tomato Sauce</i>		
椒鹽骨	Pepper and Salt Pork Chop	\$11.95
<i>- Lightly Fried Pork Chop Seasoned with Chilies, Scallion, Salt and Pepper Spices</i>		
回鍋肉	Twice Cooked Pork	\$11.95
<i>- Pork, Vegetables Sautéed with Hot & Spicy Brown Sauce</i>		
魚香肉絲	Spicy Garlic Pork	\$10.95
<i>- Shredded Pork Sautéed with Sichuan Style Spicy Garlic Sauce</i>		
香干肉絲	Spicy Pork and Dried Tofu	\$10.95
<i>- Shredded Pork and Dried Tofu Stir Fried with Special Spices</i>		
辣椒小炒	House Special Chili Stir-Fry	\$10.95
<i>- Sliced Pork Stir Fried with Chili Pepper & Mixed Vegetables</i>		
螞蟻上樹	Vermicelli with Pork and Pepper	\$9.95
<i>- Vermicelli Stir-Fried with Ground Pork and Chili Pepper</i>		

時菜 Vegetables

脆皮茄子	Crispy Eggplant	\$9.95
<i>- Crispy Fried Eggplant Coated with Chef's Spicy Sweet Sauce</i>		
魚香茄子	Spicy Garlic Eggplant	\$10.95
<i>- Eggplant and Ground Pork Sautéed with Spicy Garlic Sauce</i>		
梅辣茄子	Eggplant in Chili Plum Sauce	\$10.95
<i>- Eggplant and Ground Pork Sautéed with Special Chili Plum Sauce</i>		
炒時菜	Sautéed Seasonal Vegetables	Seasonal

豆腐 Tofu

口袋豆腐	Pocket Tofu	\$12.95
<i>- Lightly Fried Velvety Homemade Tofu & Shrimp Mousse, Braised in Choice of Sauce</i>		
<i>-Hot Spicy Style: Braised in Hot Bean Paste Sauce</i>		
<i>-Non-Spicy Style: Braised in Light Brown Sauce</i>		
琵琶豆腐	Fried Tofu in Crabmeat Sauce	\$12.95
<i>- Lightly Fried Tofu & Shrimp Mousse, Sautéed with Crabmeat Egg White Sauce</i>		
客家豆腐	Braised Tofu, Hak-Ka Style	\$12.95
<i>- Tofu stuffed with Ground Meat & Shrimp, Braised with Shiitake Mushroom & Chinese Sausage</i>		
蒸饅豆腐	Steamed Shrimp Stuffed Tofu	\$11.95
<i>- Steamed Soft Tofu Stuffed with Minced Shrimp</i>		
蝦仁豆腐	Shrimp Tofu	\$10.95
<i>- Soft Tofu & Shrimp Sautéed with Egg White Sauce</i>		
麻婆豆腐	Ma Po Tofu	\$10.95
<i>- Soft Tofu Sautéed with Spicy Meat Sauce, Sichuan Style</i>		
彭家豆腐	Braised Tofu, Pang-Ka Style	\$10.95
<i>- Soft Tofu Braised in Sliced Pork, Leek, and Special Chili Black Bean Sauce</i>		
家常豆腐	Home-Style Tofu	\$9.95
<i>- Tofu Sautéed with Cabbage, Shiitake Mushroom & Snow Peas in Hot Chili Sauce</i>		

粉麵 Noodles

海鮮伊麵	Seafood E-Fu Noodles	\$14.95
<i>- E-Fu Noodles Sautéed with Assorted Seafood</i>		
干燒伊麵	Cantonese Stir Fried E-Fu Noodles	\$11.95
<i>- E-Fu Noodles Sautéed with Shitake Mushroom</i>		
乾炒牛河	Beef Chow Fun	\$10.95
<i>- Beef and Rice Noodles Sautéed with Soy Sauce and Bean Sprouts</i>		

甜點 Desserts

芒果布丁	Mango Pudding	\$1.50
青檸布丁	Lime Pudding	\$1.50
本樓沙翁	Chinese Donut Holes	\$2.99