



# HEAVENLY



## -Chinese Cuisine with a Gansu & Sichuan Provincial Focus-

### Appetizers 头台

A1) Pot Stickers 锅贴 (6)	9	A9) Dan Dan Noodles 担担面	7
A2) Garlic Cucumber Salad 脆拌黄瓜	6	A10) Sliced Beef Shank & Tripe w/Chili Sauce 夫妻肺片	9
A3) +Silk Road Spicy Chicken Wings 丝路辣鸡翅	8	A11) Pork Belly With Fresh Garlic Sauce 蒜泥白肉	8
A4) Spicy Tiger Salad 凉拌老虎菜	6	A12) Chengdu Spicy Dumplings 成都钟水饺 (8)	8
A5) Crab Rangoon 蟹角 (6)	7	A13) Crispy Scallion Pancake 葱油饼	6
A6) Shanghai Steam Buns 上海南祥小笼包 (6)	10	A14) Sichuan Wonton Soup 抄手	8
A7) +Spicy Fried Chicken Wings 炸辣鸡翅 (6)	8	A15) Pan Fried Shanghai Steam Buns 上海生煎小笼包 (6)	10
A8) Sliced Spiced Beef Shank 五香牛腱肉	10	A16) Cold Been Jelly Noodles in Chili Sauce 川北凉粉	8

### Soup 汤

S1) West Lake Beef Soup 西湖牛肉羹	5/12	S3) Vermicelli Pickled Vegetable Soup 素酸菜粉丝汤	4/10
S2) Fish Vermicelli Pickled Vegetable Soup 酸菜粉丝鱼片汤	5/12		

### House Special 天路特色菜

H1) +Heavenly Braised Lamb 天路羊羔肉	26/30
H2) Steamed Fish Filet with Diced Hot Red Peppers 剁椒鱼片	22
H3) +Heavenly Crispy Barramundi With Sweet & Sour Sauce 天堂松子鱼	36
H4) Fatty Beef With Sour Soup 酸汤肥牛	20
H5) Shitake Mushroom With Abalone 北菇玉鲍片	28
H6) +Chicken with Taro in Brown Sauce 锅子芋儿鸡	18
H7) +Tea Smoked Half Duck 樟茶鸭	25
H8) Heavenly Lamb Ribs With Gansu Province Specialty Spice 手抓羊排	38
H9) Spiced Chopped Steak & Vegetables w/Lotus Bread 牛肉蔬菜荷叶饼	18
H10) +Barramundi With Sichuan Chili Sauce 四川豆瓣鱼	36
H11) +Heavenly Grilled Barramundi with Spicy Sauce 天路烤鱼	36

#### Additional Sides Selection For Heavenly Grilled Fish Only 烤鱼自选配菜

Sliced Potato 土豆片	3	Enoki Mushroom 金针菇	4	Tofu 豆腐	3	Black Mushroom 黑木耳	4
Vermicelli 粉条	3	Lettuce 生菜	3	Napa Cabbage 白菜	3	Sliced Fatty Lamb 肥羊片	6
Spam 午餐肉	5	Seaweed 海带	4	Dried Bean Curd Stick 腐竹	3	Sliced Fatty Beef 肥牛片	6
Bean Spout 豆芽菜	3			Sliced Glutinous Rice Cake 年糕片	4		

### Table Side Wok 干锅

\*\*All table side woks contain peanuts

G1) +Spicy Chicken in Savory Pot 干锅香辣鸡	17	G4) Spicy Squid & Shrimp Savory Pot 干锅香辣鱿鱼虾	18
G2) Beef Sirloin in Savory Pot 干锅牛肉	18	G5) Fish Filets in Savory Pot 干锅鱼片	20
G3) Vegetarian Savory Pot 干锅素菜	16		

### Sizzling Cast Iron 铁板

T1) Sautéed Beef with Black Pepper 铁板黑椒牛	20	T3) Steamed Tofu with Bamboo shoots 铁板玉子豆腐	18
T2) Fish Filets with Crispy Rice 铁板锅巴鱼片	20		




### Clay Pot 沙锅煲

C1) Sichuan Style Skirt Steak 四川牛腩煲	20	C2) Golden City Skirt Steak w/Potatoes 金城土豆牛腩煲	20
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### Lamb 羊肉

L1) Stir Fried Lamb with Cumin 孜然羊肉	18	L2) Sautéed Lamb Slices with Scallion 葱爆羊肉	18
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## Seafood 海鲜

Y1) Walnut Shrimp 天府核桃虾	18	Y4) Shrimp With Chili Sauce 干烧虾仁 	20
Y2) Sautéed Shrimp with Mixed Vegetables 什菜虾仁	18	Y5) Fish Filet & Napa Cabbage Chili Sauce 水煮鱼片 	20
Y3) Sweet and Sour Fish Filet 甜酸鱼片	18	Y6) Boiled Fish Fillet Sichuan Chili Sauce 麻辣豆花鱼 	20



## Poultry 家禽

P1) Cashew Chicken 腰果鸡丁	13	P7) Spicy Crisp Chicken 香辣酥鸡丁 	14
P2) Kung Pao Chicken 宫保鸡丁 	13	P8) +Silk Road Big Plate Chicken 丝路大盘鸡 	18
P3) Sesame Chicken 芝麻鸡	12	P9) +Deep-Fried Chicken Yu-Shiang Sauce 鱼香八块鸡 	14
P4) General Tso's Chicken 左宗鸡 	12	P10) Sweet & Sour Chicken 甜酸鸡	12
P5) Chicken Broccoli 芥兰鸡	14	P11) +Crispy Duck 香酥鸭	25
P6) Tangerine Chicken 陈皮鸡	12	P12) Sautéed Sliced Duck with Ginger 姜爆鸭丝 	22





## Beef 牛肉

B1) Mongolian Beef 蒙古牛	18	B3) Beef Broccoli 芥兰牛	18
B2) Beef & Napa Cabbage w/Special Chili Sauce 水煮牛 	18	B4) Pepper Steak 青椒牛	18

## Pork 猪肉

Z1) Yu-Shiang Pork 鱼香肉丝 	14	Z4) Pork with Asparagus 芦笋炒肉丝	14
Z2) Shredded Pork with Dried Bean Curd 香干肉丝	12	Z5) Twice Cooked Pork 回锅肉 	12
Z3) Sautéed Shredded Pork with Sweet-Bean Sauce 京酱肉丝	12	Z6) Honey Riblets 蜜汁排骨	18

## Vegetable 素菜

V1) Egg Tomato Stir Fry 西红柿炒鸡蛋	11	V7) Dried Shrimp with Crispy Eggplant Strips 虾米酥茄条	10
V2) Ma Po Tofu 麻婆豆腐 	10	V8) Stir Fried Seasonal Mixed Vegetables 炒季节菜	10
V3) Chinese Eggplant with Yu-Shiang Sauce 鱼香茄子 	10	V9) Braised Tofu with Vegetables 红烧豆腐	10
V4) Sichuan Style String Beans 干扁四季豆	10	V10) Braised Shanghai Greens w/Shitake Mushroom 冬菇菜心	12
V5) Braised Tofu with Salted Duck Yolk 蟹黄豆腐花	12	V11) Stir Fried Sliced Potato Strips 土豆丝 	12
V6) Stir Fried Hand Shredded Cabbage 手撕包心菜 	12	(*with Hot Green Pepper/*with Hot & Sour Sauce) (尖椒、酸辣)	

## Rice & Noodles 炒饭、面食

Add \$3 for Shrimp, \$2 for Beef and \$5 for Combination 虾饭、虾面加 \$3; 牛肉饭、牛肉面加\$2; 组合炒饭、炒面加 \$5

R1) Heavenly Fried Rice (Choices of Chicken, Shrimp, Beef, Pork, Vegetarian or Combination) 天路炒饭 (鸡、虾、牛、猪肉、肉组合、素菜)	12
R2) Heavenly Lo Mein (Choices of Chicken, Shrimp, Beef, Pork, Vegetarian or Combination) 天路捞面 (鸡、虾、牛、猪肉、素菜)	12
R3) Beijing Style Zhajian Noodle 北京炸酱面	12
R4) Braised Beef Noodle Soup 红烧牛肉面	13
R5) Heavenly 5 Rolls (Choices of Chicken 13, Duck 17, Shrimp 17, Beef 16, Pork 14, Vegetable 15)	

## Dessert 甜食


D1) Fried Sesame Yam Cake w/Red Bean Paste 芝麻紫薇饼	8	D4) Brown Sugar Rice Cake 红糖糍粑	6
D2) Heavenly Eight Treasures Sweet Rice Cake 天路八宝饭	10/16	D5) Fried Sesame Seed Balls w/Red Bean Paste 炸芝麻球 (6)	4
D3) Rice Pearls in Sweet Fermented Rice Wine 酒酿汤圆	8/11		

## Heavenly Kids 天路儿童餐

K1) Sweet & Sour Chicken 甜酸鸡	6	K3) Chicken Fried Rice 鸡炒饭	6
K2) Vegetable Fried Rice 素炒米饭	6	K4) Plain White Rice 白米饭	1

There is an extra \$1 for plain white rice or \$2 for plain fried rice or plain lo mein per dinner entry

+ Dish contains bones

 Level of spiciness can be adjusted upon request

\*\*Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

A 15% service charge will be added to groups of six or larger