

LUNCHEON

MONDAY THRU SATURDAY 11:00 AM TO 3:00 PM • SUNDAY CHAMPAGNE BRUNCH 11:00 AM TO 2:00 PM

SPECIALTIES

Includes: Steamed Rice and Daily Soup

★ 1. Grilled Salmon	烤三文魚	11.50
★ 2. Crispy Shrimp	溜炒蝦仁	13.50
★ 3. Kung Pao Three Flavors (shrimp, beef & chicken)	宮保三鮮	12.50
★ 4. Scallop with Garlic Sauce	魚香干貝	13.50
★ 5. Three Ingredients Taste (shrimp, scallops & beef)	炒三鮮	11.50
★ 6. Hunan Lamb	湖南羊肉	12.50
★ 7. Szechuan Beef	成都牛肉	12.50
★ 8. Orange Flavored Chicken	陳皮雞	11.50
★ 9. Lemon Chicken White Meat	檸檬雞	11.50

SHRIMP

♥ 10. Shrimp with Broccoli	芥蘭蝦仁	11.75
★ 11. Shrimp with Garlic Sauce	魚香蝦仁	11.75
★ 12. Hot Spicy Shrimp with Special Sauce	干煸蝦仁	11.75
♥ 13. Shrimp with Peapods	豉豆蝦仁	11.75

PORK

★ 14. Shredded Pork with Garlic Sauce	魚香肉絲	10.55
15. Moo Shu Pork (with 2 pancakes)	木須肉	10.55
16. Sweet & Sour Pork Chops	京都排骨	10.55
★ 17. Salt & Pepper Pork Chops	椒鹽排骨	10.55

CHICKEN

18. Diced Chicken with Cashew Nuts	腰果雞丁	10.25
♥ 19. Sliced Chicken white meat with Mushrooms & Peapods	蘑菇雞片	10.25
★ 20. Chicken white meat with Garlic Sauce	魚香雞片	10.25
21. Sesame Chicken	芝麻雞	10.25
★ 22. Salt & Pepper Chicken (Nuggets Size)	椒鹽雞	10.25

VEGETABLE

All Entrees can be serviced without chicken or pork

♥ 23. Mixed Vegetable	羅漢齋	9.25
♥ 24. Sautéed Spinach w/ garlic	清炒菠菜	8.25
♥ 25. Sautéed Broccoli with Black Mushrooms and Bamboo Shoots	雙冬芥蘭	9.25
★ 26. Eggplant with Garlic Sauce (with minced chicken white meat)	魚香茄子	9.25
★ 27. Bean Curd Home Style (with sliced pork)	家常豆腐	9.25
★ 28. Hot Spicy Bean Curd with Minced Pork	麻辣豆腐	9.25
★ 29. Baby Bok Choy with Black Mushrooms	冬菇菜心	9.25

BEEF

30. Beef with Snow Peapods	雪豆牛肉	10.95
★ 31. Mongolian Beef	蒙古牛肉	10.95
32. Beef with Garlic Sauce	魚香牛肉	10.95
33. Beef with Broccoli	芥蘭牛肉	10.95

NOODLE / RICE Not includes daily soup and steamed rice

34. Shredded Pork in Noodle Soup	肉絲湯麵	9.25
35. Wonton in Noodle Soup	餛飩湯麵	9.25
36. Chicken Noodle Soup	雞片湯麵	9.25
★ 37. Beef Noodle Soup	牛肉湯麵	9.25
38. Seafood Noodle Soup	海鮮湯麵	9.25
39. Three Ingredients Lo Mien (soft noodle / shrimp, chicken & beef)	三鮮撈麵	10.25
40. Pan Fried Noodle w/ Mixed Ingredients (shrimp, chicken & beef)	什錦雙黃	10.25
41. Yang Chow Fried Rice (shrimp, chicken & BBQ pork)	揚州炒飯	9.95
42. Fried Rice with Choice of (chicken, pork or BBQ Pork)	各式炒飯	9.25

COMBINATION PLATTERS

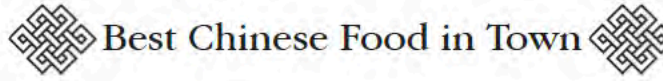
L1. Green Pepper Beef	青椒牛肉	9.50
L2. Shrimp with Lobster Sauce	蝦龍蝦	10.50
L3. Sweet and Sour Pork	古老肉	9.25
L4. Sliced Pork with Mushrooms	蘑菇肉片	9.25
★ L5. Kung Pao Chicken	宮保雞丁	9.75
♥ L6. Chinese Chicken white meat Salad (Not Include Rice)	雞沙拉	7.95
★ L7. Salt & Pepper Fried Chicken Wings	椒鹽雞翼	9.50

The above combination platters served with Soup of the day, Egg Fried Rice, Egg Roll & Fried Wonton.

★ Hot & Spicy ♥ Slimmer's Choice

Soup and Tea are not included for Take-Out Order. Soup or Small Salad w/ Lunch Take-out add \$2 each.

PLEASE NO SUBSTITUTION ON LUNCH OR DAILY SPECIALTIES



**Now Available at
Mandarin Taste Restaurant**

.....and much much more

Catering for Business Meetings

Catering for House Parties

- Everything stays warm with our equipment

Lunch Delivery Service

- To your office with orders of 15 items or more

Please call in advance

Banquet Room Available for Any Occasion,

Such as Birthday, Wedding Reception...etc.

- Diamond Bar
- ★ Location established in 1984
- ★ We can accommodate up to 100 people

Mandarin Taste Restaurant Gift Certificates Available

*All entrees may not include garnish
* We welcome any suggestions from you
If you have any comments, please write to us
We appreciate your support

Attention to: Mr. Feng, President

Address: 23391 E. Golden Springs Dr., Diamond Bar, CA 91765



Printed in 06/2018

* Prices are subject to change without notice.

Mandarin Taste Restaurant



川湘園

HUNAN-SZECHUAN

23391 E. Golden Springs Drive, Diamond Bar, CA 91765

Tel:(909) 861-1819 • Fax:(909) 861-8041

Open Hours: Mon.. - Fri..Lunch 11:00AM - 03:00PM
Dinner 05:00PM - 10:00PM

Sat.. - Sun.. 11:00AM - 10:00PM
RESERVATION RECOMMENDED

www.mandarintasterestaurant.com

"ALL YOU CAN EAT"

SUNDAY CHAMPAGNE BRUNCH (11 A.M.-2 P.M.)

\$21.95 ADULTS / \$13.99 CHILDREN UNDER TEN

FEATURING

Start with our Fresh Salad Bar & Soup

COLD CUTS

Smoked Chicken
Smoked Tea duck
Spicy & Sour Cabbage
California Rolls

APPETIZERS

Fried Wonton
Barbecued Spare Ribs
Fried Chicken Wings
Paper Wrapped Chicken
Chinese Bread
Egg Rolls
Sliced Bar-B-Q Pork
Chinese Chicken Salad

MAIN ENTREES

Shrimp with Vegetables
Beef with Green Pepper
Kung Pao Seafood
Sweet & Sour Pork
House Special Fried Rice
Three Ingredients Lo Mien
General Chicken
Baked Green Mussels
Chicken with Vegetable
Sautéed Lobster
w/Ginger & Scallions
Szechuan Beef
Orange Flavored Chicken
Walnut Honey Shrimp
Crispy Shrimp
Sliced Pork w/Garlic Sauce
Sautéed String Beans
Salt & Pepper Calamari

DESSERTS

Fresh Fruits
Cheese Cake
Almond Cookies
Mini Pastries
Cream Rolls
Napoleon

AND MUCH MORE!!

SPECIALTIES

1. Sizzling Beef Plate 鐵板牛肉 15.50
A sizzling delight of sliced beef, broccoli and mushrooms in a special oyster sauce, served on a hot sizzling plate.
- ★ 2. a. Szechuan Beef 成都牛肉 15.95
b. Orange Flavored Chicken 陳皮雞 14.50
Crispy beef or chicken with tangerine taste, surrounded by steamed broccoli.
- ★ 4. Hunan Lamb 湖南羊肉 15.95
Marinated sliced lamb sautéed with tender bamboo shoots and black mushrooms in special Hunan sauce.
- ★ 5. Chicken White Meat with Spinach 菠菜雞 14.50
Sliced chicken cooked in light red sauce on top of spinach.
6. Lemon Chicken White Meat 檸檬雞 14.50
Lightly breaded crispy filet of chicken breast topped with lemon sauce.
- ♥ 7. Sautéed Shrimp 清炒蝦仁 17.50
Marinated shrimp sautéed with special light sauce with a bit of Chinese wine.
- ★ 8. a. Crispy Shrimp 溜炒蝦 17.95
b. Crispy Honey Chicken 脆雞片 15.95
Fried crispy shrimp or chicken sautéed with chef's special spicy sauce.
- ♥ 9. Fish Filet with Black Bean Sauce 豆豉魚片 16.50
Fish filet stir-fried in our special garlic black bean sauce.
- ♥ 10. Moo Shu Seafood 木須海鮮 15.50
Fresh shrimp, scallop and crab meat sautéed with fresh vegetables, served with four pancakes and plum sauce.
11. Sweet and Sour Pork Chops 京都排骨 14.50
Best choice of center cut sautéed in a unique sweet and pungent sauce.
- ★ 12. Kung Pao Three Flavors 宮保三樣 16.50
Shrimp, chicken and beef in tasty kung pao sauce with peanuts.
13. Sizzling Three Flavors 鐵板三鮮 17.95
Sautéed sliced beef, scallop, shrimp and broccoli stirred with special oyster sauce on a sizzling plate.
- ♥ 14. Homebound Nested Seafood 雀巢回巢 18.50
*(Especially served for returned family members or friends.)
Shrimp and scallop stirred with snow peas, bamboo shoots and mushrooms in a delicate nest which symbolizes home.*
15. Lemon Scallop 檸檬干貝 20.95
Fresh lightly breaded scallop deep fried and served with a glazed lemon sauce on the side.
- ★ 16. Salt & Pepper Prawns 椒鹽大蝦 19.95
Fresh jumbo shrimp cooked with no-shell sautéed in a spicy salt seasoned with garlic
17. Walnut Honey Shrimp 核桃蝦 16.95
- ♥ 18. Sizzling Two Flavors 鍋巴雙味 18.50
Fresh shrimp and scallop sautéed in chef's special garlic and sherry sauce. Served together with sizzling rice on a hot plates. Seasoned to perfection.
- ★ 19. Salt & Pepper Calamari 椒鹽墨魚 15.50
Fresh cuttlefish deep fried and sautéed in a spicy salt seasoned with garlic.
20. Whole Fish with Pinenuts 松子全魚 Seasonal
Whole fish (Rock-Cod) prepared with chef's succulent sauce topped with crunchy roast pinenuts. 20 minutes preparation.
21. Peking Duck (Boneless) 北京烤鴨 36.00
The one that made us famous, seasoned and cooked to perfection with an old world recipe and chef's special attention. 20 minutes preparation.
22. Po-Po Plate (For two or more) 寶寶盤 20.00
Selected B.B.Q ribs, paper wrapped chicken, fried coconut jumbo shrimp, teriyaki chicken, fried wonton and egg rolls. A perfect way to start off your meal.

APPETIZERS

23. Fried Coconut Jumbo Shrimp (2) 6.59 (4) 8.59 (6) 10.59
炸蝦
24. Egg Rolls (2) 4.25 (4) 7.00
春捲
25. Barbecued Spare Ribs (4) 排骨 12.00
26. Teriyaki Chicken (4) 雞肉串 9.00
27. Fried Dumpling (6) (15 mins) 鍋貼 8.00
- ♥ 28. Chicken on Lettuces 雞鬆 9.50
Seafood on Lettuces (For Two Persons) 海鮮鬆 12.50
29. Steamed Juicy Dumpling (6) (15 mins) 小籠包 8.25
30. Boiled Wonton in Hot Sauce (10) (pork) 紅油抄手 8.95
31. Barbecued Pork 叉燒 8.50
- ♥ 32. Paper Wrapped Chicken white meat (4) 紙包雞 7.50
33. Smoked Chicken 燻雞 8.50
- ★ 35. Spicy and Sour Cabbage 酸辣白菜 6.00
36. Fried Wontons (12) 炸饅頭 6.25
37. Assorted Appetizers 什錦熱拼 10.50
(Includes: 1 egg roll, 1 paper wrapped dishes, 1 barbecued spare ribs and 1 fried coconut jumbo shrimp)

SALAD

38. Chicken White Meat Salad 雞肉沙拉 9.50
39. Salmon Salad 三文魚沙拉 12.50
40. Shrimp Salad 鮮蝦沙拉 12.50

SOUP

For Two/For Four

42. Three Flavored Sizzling Rice Soup 三鮮鍋巴湯 8.50 12.50
(BBQ pork, shrimp, chicken)
43. Wonton Soup (BBQ pork, shrimp, chicken) 饅頭湯 8.50 12.50
- ★ 44. Hot and Sour Soup (with pork) 酸辣湯 8.50 12.50
- ♥ 45. Vegetable Soup 菠菜豆腐湯 8.50 12.50
(with spinach, bean curd, tomato & egg flower)
- ♥ 46. Chicken Corn Soup 雞蓉玉米湯 8.50 12.50
- ♥ 47. Egg Flower Soup 蛋花湯 8.50 10.50
48. Seafood Porridge (Shrimp, scallop, fish) 海鮮湯 11.50 19.50
49. Fish Porridge 魚羹湯 10.50 18.50
50. Daily Soup (one person) 小碗湯 4.00

POULTRY

- ★ 8.b. Crispy Honey Chicken white meat 脆雞片 15.95
51. Sesame Chicken 芝麻雞 13.50
- ★ 52. Salt & Pepper Chicken (Nugget Size) 椒鹽雞 13.50
53. General Chicken White Meat 將軍雞 14.99
54. Diced Chicken with Cashew Nuts 腰果雞丁 13.50
- ★ 55. Curry Chicken 咖哩雞丁 13.50
- ★ 56. Kung Pao Chicken 宮保雞丁 13.50
- ★ 57. Sliced Chicken with Garlic Sauce 魚香雞片 13.50
- ♥ 58. Sliced Chicken with Broccoli white meat 芥蘭雞片 13.50
- ♥ 59. Sliced Chicken with white meat 蘑菇雞片 13.50
Mushrooms and Peapods
60. Sweet & Sour Chicken white meat 古老雞 13.50
61. Moo Shu Chicken (with 4 Pancakes) 木須雞 13.50
- ★ 62. Salt & Pepper Fried Chicken Wings 椒鹽雞翼 13.50
63. Crispy Duck (half) 香酥半鴨 19.00
64. Tea Smoked Duck (half) 樟茶半鴨 19.00

BEEF

65. Beef with Snow Peapods 雲豆牛肉 15.00
66. Beef with Broccoli 芥蘭牛肉 15.00
67. Mongolian Beef 蔥爆牛肉 15.00

69. Beef with Green Pepper 青椒牛肉 15.00
- ★ 70. Kung Pao Beef 宮保牛肉 15.00
- ★ 71. Beef with Garlic Sauce 魚香牛肉 15.00

SEAFOOD

- ★ 72. Salt and Pepper Fish Filet 椒鹽魚排 15.75
- ♥ 73. Shrimp with Broccoli 芥蘭蝦 15.75
- ★ 74. Kung Pao Shrimp 宮保蝦 15.75
- ★ 75. Hot Spicy Shrimp with Special Sauce 乾燒蝦 15.75
- ★ 76. Shrimp with Garlic Sauce 魚香蝦 15.75
- ♥ 77. Shrimp with Peapods 雲豆蝦 15.75
- ♥ 78. Shrimp with Lobster Sauce 蝦龍糊 15.75
- ★ 79. Scallop with Garlic Sauce 魚香干貝 17.00
80. Scallop with Oyster Sauce 蠔油干貝 17.00
81. Three Ingredients Taste (shrimp, scallop & beef) 炒三鮮 17.00
82. Fish Filet with Sweet Sour Sauce 古老魚排 15.50
83. Grilled Salmon 烤三文魚 15.50
84. Steamed Whole Fish (Rock-Cod) 20-30 min preparation 清蒸全魚 Seasonal
- ★ 85. Hot Spicy Whole Fish (Rock-Cod) 20-30 min preparation 乾燒全魚 Seasonal

PORK

86. Moo Shu Pork (with 4 pancakes) 木須肉 11.95
Extra Pancakes \$0.50 each
- ★ 87. Shredded Pork Sautéed with Pressed Bean Curd 香干肉絲 11.95
- ★ 88. Shredded Pork with Garlic Sauce 魚香肉絲 11.95
89. Sweet and Sour Pork 古老肉 11.95
- ★ 92. Salt & Pepper Pork Chops 椒鹽排骨 11.95

VEGETABLE

(All Entrees can be Served without chicken & Pork)

- ♥ 93. Mixed Vegetables 羅漢齋 11.50
- ♥ 94. Sautéed Spinach w/ Garlic 清炒菠菜 11.00
- ♥ 95. Sautéed Broccoli with Black Mushrooms and Bamboo Shoots 雙冬芥蘭 11.00
- ★ 96. Egg Plant with Garlic Sauce (with minced chicken white meat) 魚香茄子 11.00
97. Egg Plant with Brown Sauce (with minced pork) 醬燒茄子 11.00
- ★ 98. Bean Curd Home Style (with Sliced pork) 家常豆腐 10.25
99. Braised Bean Curd 紅燒豆腐 10.25
- ★ 100. Hot Spicy Bean Curd (with minced pork) 麻婆豆腐 10.25
101. Baby Bok Choy with Black Mushrooms 冬菇菜心 10.25
- ★ 102. Dry Sautéed String Beans (with minced pork) 乾扁四季豆 10.25

NOODLES

103. Pan Fried Noodle with Sliced Pork 肉片兩面黃 12.50
104. Pan Fried Noodle Beef 牛肉兩面黃 12.75
105. Pan Fried Noodle Chicken 雞丁兩面黃 12.50
- ♥ 106. Pan Fried Noodle with Shrimp 蝦仁兩面黃 12.75
107. Pan Fried Noodle with Mixed Ingredients (shrimp, chicken & beef) 什錦兩面黃 12.75
108. Pan Fried Noodle with Vegetable 素菜兩面黃 12.50
109. Chicken Lo Mien (soft noodle) 雞丁撈麵 11.25
110. Sliced Pork Lo Mien (soft noodle) 肉片撈麵 11.25
- ♥ 111. Vegetable Lo Mien (soft noodle) 素撈麵 10.25
112. Beef Lo Mien (soft noodle) 牛肉撈麵 11.75
113. Three Ingredients Lo Mien (soft noodle with shrimp, chicken & beef) 三鮮撈麵 11.75
- ♥ 114. Shrimp Lo Mien (soft noodle) 蝦仁撈麵 11.75

RICE

115. Yang Chow Fried Rice (shrimp, chicken & B.B.Q. pork) 楊州炒飯 10.50
116. Shrimp Fried Rice 蝦仁炒飯 10.50
117. Shredded Pork Fried Rice 肉絲炒飯 9.50
118. Chicken Fried Rice 雞丁炒飯 9.50
- ♥ 119. Vegetable Fried Rice with Egg 素炒飯 9.50
120. B.B.Q. Pork Fried Rice 叉燒炒飯 9.25
121. Chinese Rolls (fried) 銀絲卷 6.25
122. Fried Rice with Egg (bowl) 小炒飯 3.50
123. Steamed Rice (bowl) 小白飯 0.99

EGG FUYONG

124. Chicken Egg Fuyong 雞肉芙蓉蛋 14.99
125. Pork Egg Fuyong 豬肉芙蓉蛋 12.99
126. Shrimps Egg Fuyong 蝦仁芙蓉蛋 15.99
127. Vegetable Egg Fuyong 素菜芙蓉蛋 12.25
128. Beef Egg Fuyong 牛肉芙蓉蛋 15.99

- Crisp Noodles.....1.75
Dipping Sauce (8oz).....3.75

FAMILY DINNERS

(For 2 or More Persons)

- | HOUSE SPECIALTY | MANDARIN DINNER |
|-----------------------|-----------------------|
| \$24.95
Per person | \$22.95
Per person |

Soup:
(Choose one from below)
Three Flavor Sizzling Rice Soup or Wonton Soup

Appetizers:
Egg Roll, Paper Wrapped Chicken, Barbecued Spare Rib & Fried Coconut Jumbo Shrimp

Entrees:
(One entree selection per person. Each entree includes Egg Fried Rice)

1. Three Ingredients Tastes
2. Mongolian Beef
3. Sweet & Sour Chicken
- ★ 4. Kung Pao Chicken
- ♥ 5. Mixed Vegetables
6. Sweet & Sour Pork Chops
7. Shrimp with Lobster Sauce
- ★ 8. Szechuan Beef

Soup:
(Choose one from below)
Hot and Sour Soup (with pork) or Wonton Soup

Appetizers:
Egg Roll, Paper Wrapped Chicken & Barbecued Spare Rib

Entrees:
(One entree selection per person. Each entree includes Egg Fried Rice)

1. Diced Chicken with Cashew Nuts
- ★ 2. Orange Flavored Chicken
- ♥ 3. Mixed Vegetables
4. Sweet & Sour Pork
5. Three Ingredients Lo Mien
- ★ 6. Shrimp with Garlic Sauce
7. Beef with Broccoli
- ♥ 8. Sliced Chicken with Mushrooms & Peapods