

KITCHEN &



# Grand Dynasty



SERVICE SUPPLY CO. TONKIN

# Birmingham Herald

BIRMINGHAM HERALD SATURDAY FEBRUARY 20, 1915

WEDNESDAY

**FRANCE'S FLEET--**  
**Strongholds BombarDED By**  
**ined British--French Fleet--**  
**es, Seaplanes, Cooperate.**

(By Associated Press.)  
 Amsterdani, Feb. 20.—The Turkish official version of the attack on the Dardanelles Friday night says none of the forts was damaged and that only one soldier was killed. It states that three of the allies' warships were damaged. The allies' fleet was hardly damaged.

The Turkish version says: "Early Saturday morning the British and French warships covered their bombardment of the outer forts of the Dardanelles, firing four hundred shots without much success. One soldier was slightly wounded by a fragment of stone. Eight ships bombarded the forts without silencing them."

**Two Forts Reported Destroyed.**  
 Athens, Feb. 20.—Reports here of the Dardanelles fleet say the allies destroyed the Turkish forts on the Asiatic side this morning, but that the European forts are still being. A powder magazine on the Asiatic side exploded.

(By Associated Press.)  
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**U. S. FIRMS ARE**  
**HAIDING BRITISH**

**Steamer Torpedoed**  
**Without Warning By**  
**German Submarine**

(By Associated Press.)  
 London, Feb. 20.—The steamer Gumbark just after taking aboard a pilot for Liverpool was torpedoed without warning today off the coast of Wales by a German submarine. Ten of the crew were killed, and one was drowned. The others were saved.

**RUSSIANS RENEW**  
**PRZEMYSL SIEGE**  
**WITH NEW GUNS**

**Defenders Outposts Said to Have Been**  
**Driven Back Following New Offensive by**  
**the Invaders—Russians Reported In-**  
**licting Heavy Losses on Austrians.**

(By Associated Press.)  
 London, Feb. 20.—It is reported the Russians have begun a new attack on Przemyśl with the aid of new and heavy guns which have driven back the defenders' outposts.

**ENGINEER FORCE**

**Numbers of Birmingham Chamber of Com-**  
**merce Guarantee Plans Necessary to**  
**Secure Journal for Birmingham—Will be**  
**the Second Held Here.**

The Lower Rio Grande Valley summer normal will be held in Brownsville this year for the second time. Announcement was made today by the Chamber of Commerce that S. C. Tucker and E. A. McGuffey, members of the Chamber of Commerce, have guaranteed to raise the bonus, \$300, necessary to secure the location of the normal in this city this year.

The Lower Rio Grande Valley summer normal was inaugurated through the activity of former county superintendent of schools, J. T. Canales, of Brownsville, and, in its first session, was considered a great success, the enrollment having reached to nearly seventy-five teachers. The first year's session occupied six weeks, and this year the directors of the normal decided to increase the length of the session to eight weeks and make it two terms of four weeks each.

County Superintendent J. J. Galloway states that the 1915 normal, it is now expected, will have an enrollment of at least 100 teachers, an increase of about twenty-five over the enrollment of last year. This increase is due to the advertising had by C. E. Thomas of San Benito, superintendent of the city schools there, will be the conductor of the normal.

**HUNDREDS WERE**  
**ARMED; NOTHING**  
**HAS HAPPENED**

How many hundreds, or how many thousands of American residents of South Texas, as they sleep on their arms last night, will perhaps never be known, but that the number that did so was considerable is indicated by reports from along the border.

The fatal "February 20" was to have gone into effect has practically passed and so far not a single incident has occurred which would indicate that the uprising had taken place as per schedule. This is probably due to the vigilance of the United States officers in "rapping in the hand" a supposed conspiracy which might have had very serious results had it been permitted to progress secretly and silently until it was to have been "sprung" on an unsuspecting and unsuspected public.

Throughout Southwest Texas Americans last night, armed and loaded their guns, in order to be prepared for eventualities. Corpus Christi is reported to have ordered its militia to sleep in barracks for several nights until four had passed. Kingsville was not a little put out. San Benito had the rule of fear; Harlingen was similarly afflicted; Pharr was skeptical; McAllen, where one of the alleged conspirators was arrested, was not sleeping on its arms, but is said to have been "up to arms." Mercedes, Mission, San Diego, and numerous other towns which ordinarily take so-called conspirators as they might take a dose of castor oil were "some put out" last night. But nothing happened.

**COUNTRIES MAY**  
**RIGHT TO A**

**Garner Reso**  
**For Inva**  
**Of Ra**

(By Associat  
 Washington, D. C., house today, passed John N. Garner's on Secretary of the Advo for reports of Collector of Customs the Laredo district 1914.

**CATHOLIC**  
**IN MEXIC**  
**HELD FOR**

(By Associat  
 Washington, D. C., diplomatic dispatches Catholic clergy in Mex held for a prison of bu The only priests exte patches, are those of These have been orde

**COUNTRIES MAY**  
**RIGHT TO A**



# ENTRÉE

## 前菜类

**Mixed Entrées (for 2 people) \$ 19.80**

(Spring Roll\*2 ,Deep Fried Dim Sum\*2, Deep Fried Prawn Dumpling\*2)

雜燴炸盤 (2人份)

**Sesame Prawn Toast(4) \$ 14.80**

芝麻蝦多士 (4)

**Steamed Scallop & Prawn Dumplings(3) \$ 9.80**

鳳眼帶子餃 (3)

**Steamed Prawn W/ Coriander Dumplings(3) \$ 9.80**

香菜蝦粉果 (3)

**Shanghai Pork Dumplings(4) \$ 9.80**

小籠包 (4)

**Steamed Prawn W/ Chives & Garlic Dumplings (3) \$ 9.80**

柳葉韭菜餃 (3)

# ENTRÉE



**Vegetable San Choy Bow (4)** 

素生菜包 (4) \$ 19.80

**Chicken San Choy Bow(4)**

鸡肉生菜包 (4) \$ 19.80

**Steamed/Deep Fried Prawn Dumplings (3)**

蒸/炸蝦餃 (3) \$ 9.80



**Steamed/Deep Fried Dim Sum (4)**

蒸/炸點心 (4) \$ 9.80



**King Prawn Spring Rolls(3)**

酥脆蝦春卷 (3) \$ 14.80

**Vegetable Spring Rolls(3)** 

春卷 (3) \$ 7.80



**Salt and Pepper Soft Shell Crabs**

椒鹽軟殼蟹

\$ 18.80

**Salt and Pepper Quail (Each)**

椒鹽鸚鵡 (1只)

\$ 15.80



# SOUP

**Crab Meat and Sweet Corn Soup**

蟹肉粟米羹

\$ 9.80

**Combination Wonton Soup**

什會雲吞湯

\$ 12.80

**Hot and Sour Soup**

酸辣湯

\$ 9.80

**Seafood With Dried Scallops Soup**

海皇瑤柱羹

\$ 13.80

**Seafood and Tofu Soup**

海鮮豆腐羹

\$ 12.80

**Vegetable Soup** 

素菜湯

\$ 7.80

**Minced Beef, Egg White and Coriander Soup**

西湖牛肉羹

\$ 9.80



**Chicken and Sweet Corn Soup**

雞絲粟米羹

\$ 9.80

**Wonton Soup**

(Add Noodles + \$8)

雲吞湯 (加面、米粉、河粉另加\$8)

\$ 9.80



# PEKING DUCK



## Peking Duck 2 Courses 北京片皮鴨二食

\$ 88.80

### • COURSE 1

#### PEKING DUCK PANCAKES

wrapped with duck skin, cucumber, shallot and peking duck sauce



### • COURSE 2

#### DUCK SAN CHOY BOW 鴨生菜包

with roast duck meat, onion, capsicum and lettuce leaf

OR DUCK FRIED RICE / NOODLE 鴨炒飯/面

## BBQ SPECIAL

燒味類



BBQ Duck \$ 29.80

燒鴨

BBQ Pork \$ 27.80

蜜味叉燒



Crispy Pork Belly

秘制燒肉

\$ 29.80

Combination BBQ Special

(2 Selection from BBQ Duck, BBQ Pork and Crispy Pork Belly)

燒味雙拼

\$ 33.80

Crispy Duck With Plum Sauce

梅子鴨

\$ 32.80

# CHICKEN

# 雞肉類

Honey Chicken

蜜糖雞球

\$ 26.80



Chicken With Cashew Nuts

腰果雞球

\$ 29.80

Deep Fried Crispy Skin Chicken

招牌脆皮炸子雞

\$ 29.80

Steamed Chicken With Ginger&Shallots

金牌霸王雞

\$ 29.80

Sweet and Sour Chicken

咕嚕雞球

\$ 28.80

Braised Chicken With Garlic

蒜蓉雞球

\$ 28.80

Lemon Chicken

檸檬雞球

\$ 28.80

Chicken With Mix Vegetables

什菜雞球

\$ 28.80

Chicken With Chilli Sauce

辣子雞球

\$ 28.80

Chicken With Satay Sauce

沙爹雞球

\$ 28.80

Chicken With Kung Pao Sauce

宮保雞球

\$ 28.80

Chicken With Black Bean Sauce

豉汁雞球

\$ 28.80

# BEEF

# 牛肉類

Sliced Fillet Steak With Honey & Black Pepper Sauce \$ 32.80

蜜椒牛柳絲

Fillet Steak In Chinese Style \$ 32.80

中式牛柳

Chilli Beef \$ 28.80

辣子牛肉



Beef With Black Bean Sauce \$ 26.80

豉汁牛肉

Beef With Cashew Nuts \$ 29.80

腰果牛肉

Beef With Oyster Sauce \$ 28.80

蚝油牛肉

Beef With Mix Vegetables \$ 28.80

什菜牛肉

Beef With Satay Sauce \$ 28.80

沙爹牛肉

Rainbow Beef \$ 32.80

京都牛柳絲

Fillet Steak In Black Pepper Sauce \$ 32.80

黑椒牛柳粒



# PORK

## Sweet and Sour Pork

菠蘿咕嚕肉

\$ 28.80



## Salt and Pepper Spare Ribs

椒鹽排骨

\$ 29.80



# 豬 肉 類

## Spare Ribs With Peking Sauce

京都排骨

\$ 29.80

## B. B.Q Pork With Plum Sauce

梅子醬叉燒

\$ 29.80

## Steamed Pork Mince With Salted Fish

咸魚蒸肉餅

\$ 32.80

## Steamed Spare Ribs With Black Bean Sauce

豉汁蒸排骨

\$ 28.80

# PRAWNS

## 蝦

## 類

## Honey King Prawns

\$ 34.80

蜜糖蝦球



## King Prawn With Ginger and Shallots

姜葱蝦球

\$ 34.80



## Stir Fried King Prawns With Kung Pao Style

宮保蝦球

\$ 34.80

## Boiled Fresh King Prawns

白灼海蝦

\$ 34.80

## Salt and Pepper King Prawns

椒鹽蝦球

\$ 34.80

## Chilli King Prawns

辣子蝦球

\$ 34.80

## Wasabi King Prawns

芥末蝦球

\$ 34.80

## King Prawns With Vegetables

時菜蝦球

\$ 34.80

## King Prawns With Cashew Nuts

腰果蝦球

\$ 34.80

## Steamed King Prawns With Garlic Sauce

蒜蓉蒸開邊蝦

\$ 34.80

# Oysters, Scallops and Fish Fillets

生蠔扇貝魚片類

Steamed Oysters With Garlic Sauce 蒜蓉蒸生蚝	\$ 34.80
Steamed Oysters With XO Sauce XO醬蒸生蚝	\$ 34.80
Steamed Oysters With Ginger and Shallots 姜葱蒸生蚝	\$ 34.80
Steamed Scallops With Vermicelli and Garlic Sauce 蒜蓉粉絲蒸帶子	\$ 34.80
Steamed Scallops With Ginger and Shallots 姜葱蒸帶子	\$ 34.80
Steamed Scallops With XO Sauce XO醬蒸帶子	\$ 34.80
Honey Scallops 蜜糖帶子	\$ 34.80
Wasabi Scallops 芥末帶子	\$ 34.80
Steamed Fish Fillets With Ginger & Shallots 薑蔥蒸魚片	\$ 34.80
Salt and Pepper Fish Fillets 椒鹽魚片	\$ 34.80
Salt and Pepper Whitebait 椒鹽白飯魚	\$ 34.80

# SQUID

魷魚類

Salt and Pepper Calamari 椒鹽魷魚	\$ 29.80
Squid With Ginger and Shallots 姜葱鮮魷	\$ 29.80
Squid With Capsicum & Black Bean Sauce 豉椒鮮魷	\$ 29.80
Chilli Squid 辣子鮮魷	\$ 29.80
Stir Fried Squid With Celery 西芹鮮魷	\$ 29.80

# VEGETABLE

時菜類

Green Beans With Chicken Mince and Chilli Sauce 幹煸四季豆	\$ 23.80
Fresh Vegetable With Oyster Sauce 蚝油時菜	\$ 19.80
Stir Fried Mix Vegetables 清炒時菜	\$ 19.80
Chinese Mushroom and Fresh Vegetables In Oyster Sauce 北菇扒菜膽	\$ 29.80
Spinach Leaves In Broth 上湯菠菜苗	\$ 29.80
Stir Fried Broccoli With Chili and Preserved Bean Curd Sauce 椒絲腐乳西蘭花	\$ 29.80
Green Garden Soup With Chinese Pickles 鹽水菜心	\$ 29.80

# Tofu

## 豆腐類

Crispy Salt and Pepper Tofu 

椒鹽豆腐

\$ 23.80



Mapo Tofu

麻婆豆腐

\$ 23.80

Braised Tofu With Salted Egg Yolk

蟹黃豆腐

\$ 29.80

In House Tofu

黃金滑豆腐

\$ 29.80

# OMELETTE

## 芙蓉類

Combination Omelette

什會芙蓉

\$ 29.80

Seafood Omelette

海鮮芙蓉

\$ 34.80

King Prawns Omelette


蝦球芙蓉

\$ 34.80

B.B.Q.Pork Omelette

叉燒芙蓉

\$ 28.80

Vegetable Omelette 

菜芙蓉

\$ 29.80

# SIZZLING HOT POT

## 煲仔類

Mngolian Beef In Sizzling Hot Pot

蒙古牛肉煲

\$ 29.80

Mongolian Chicken In Sizzling Hot Pot

蒙古雞肉煲

\$ 29.80

Mongolian Lamb In Sizzling Hot Pot

蒙古羊肉煲

\$ 29.80



Seafood With Tofu In Sizzling Hot Pot

海鮮豆腐煲

\$ 36.80

Braised Eggplant With Chilli Sauce In Sizzling Hot Pot

魚香茄子煲

\$ 28.80

Braised Tofu In Sizzling Hot Pot 

紅燒豆腐煲

\$ 28.80

Prawns In Shell and Vermicelli With XO Sauce In Sizzling Hot Pot

XO醬粉絲蝦碌煲

\$ 36.80

Braised Beef Brisket In Sizzling Hot Pot

柱候牛腩煲

\$ 32.80



# RICE

## 炒飯類

**Minced Beef Fried Rice**

生炒牛肉飯

\$ 19.80



**Combination Seafood Fried Rice**

海鮮炒飯

\$ 26.80

**King Prawn Fried Rice**

蝦球炒飯

\$ 26.80

**Salted Fish and Chicken Fried Rice**

咸魚雞粒炒飯

\$ 26.80



**Special Fried Rice**

揚州炒飯

\$ 16.80

**Chicken Fried Rice**

生炒雞絲飯

\$ 18.80

**Chinese Olive Fried Rice**

橄欖菜炒飯

\$ 28.80

**Vegetable Fried Rice** 

菜炒飯

\$ 18.80

**Steam Rice**

白飯

\$ 3.50

# NOODLES

## 炒面類

**Combination Noodles**

什會炒面

\$ 19.80



**Seafood Noodles**

海鮮炒面

\$ 29.80

**Seafood With Egg White Sauce and Flat Rice Noodles**

滑蛋海鮮河粉

\$ 29.80

**King Prawn Noodles**

蝦球炒面

\$ 29.80

**Beef Noodles**

牛肉炒面

\$ 19.80

**Chicken Noodles**

雞肉炒面

\$ 19.80

**Stir Fried Beef Flat Rice Noodles**

幹炒牛河

\$ 19.80

**Singapore Rice Noodles**

星洲炒米粉

\$ 19.80

**Stir Fried E-Fu Noodles**

幹燒伊面

\$ 24.80

**Vegetable Noodles** 

菜炒面

\$ 19.80

# AUSTRALIAN KING CRAB



## 皇帝蟹 时价

澳洲皇帝蟹是海鮮中的上品，蟹中之皇。

皇帝蟹體大肥重，一般甲寬可達60厘米，足展1.5米；重量平均52公斤到5公斤，是世界上最重的螃蟹，體重可達36公斤，但是其生長周期緩慢，要生長十年左右才有七八斤重；其甲殼較為堅硬，呈紅白色，甲殼扇形；蟹足粗壯，通常雙鉗一大一小，鉗指黑色。

產區主要在南澳塔斯馬尼亞島、袋鼠島附近水溫在2-5°C的海域。

生長棲息在20-820米水深的岩石和泥底的大陸架邊緣。

其中110-180米水深的海底是最豐富的產區，

澳洲皇帝蟹紅白相間，多膏多肉，蟹肉結實，

爽口無比是海鮮上品，蟹中之皇。

其肉鮮味美，營養價值高，

能提供人體所需蛋白質，礦物質和其他維生素微量元素。



# KING CRAB

## 澳洲皇帝蟹

**Live King Crab Two Courses Or Three Courses** 時價 SEASONAL PRICE

皇帝蟹兩食或三食

(蟹黃可做撈伊面，炒飯，蒸水蛋)

.....  
**Live King Crab Hot and Spicy HongKong Style** 時價 SEASONAL PRICE

港式避風塘皇帝蟹

.....  
**Live King Crab Stir Fried With Ginger and Shallots** 時價 SEASONAL PRICE

姜葱皇帝蟹

.....  
**Live King Crab With Garlic and Butter Sauce** 時價 SEASONAL PRICE

蒜蓉牛油皇帝蟹

.....  
**Steamed Live King Crab** 時價 SEASONAL PRICE

清蒸皇帝蟹

.....  
**Salt And Pepper Live King Crab** 時價 SEASONAL PRICE

椒鹽皇帝蟹



# LOBSTER

刺身是日本料理中最具特色的美食，若要追溯历史。

刺身最早是唐代从中国传入日本的。

据记载，公元14世纪时，日本人吃刺身便已经成为时尚，

那人用“脍”字来概括刺身和类似刺身的食品，

当时的“脍”是指生的鱼丝和肉丝，也可指醃泡的鱼脍和肉丝，

而那时刺身只是“脍”的一种烹调技法。

直到15世纪，酱油传入日本并被广泛使用以后，刺身才逐渐演变成现在的格式。

刺身以漂亮的造型、新鲜的原料、柔嫩鲜美的口感以及带有刺激性的调味料，

强烈地吸引着人们的注意力。近整年，随着餐饮业国际间交往的增多，

世界各国好吃的东西都能在国内找到。刺身也是这样，

它已经从日本料理店走进了数量众多的中高档中餐馆。



# LOBSTER

龍蝦

Live Lobster Sashimi

龍蝦刺身

時價 SEASONAL PRICE

Live Lobster With Ginger and Shallots

姜葱龍蝦

時價 SEASONAL PRICE

Live Lobster With Hot and Spicy HongKong Style

港式避風塘炒龍蝦

時價 SEASONAL PRICE

Live Lobster With Supreme Sauce

上湯焗龍蝦

時價 SEASONAL PRICE

Live Lobster With Garlic and Butter Sauce

蒜蓉牛油焗龍蝦

時價 SEASONAL PRICE

Salt and Pepper Live Lobster

椒鹽龍蝦

時價 SEASONAL PRICE

Lobster Congee

生滾龍蝦粥

時價 SEASONAL PRICE

澳洲野生鮑魚以啃食海底藻類為生，生長十分緩慢，大約需要經過八年左右的時間，才能長到一公斤大小。肥美的優質野生鮑魚，對於生存環境的要求非常之高：所居岩礁區域的海水要冷，鹽分要高，水質要清，水流要快，又要背風背流。具有足夠的海藻。澳大利亞的海域遼闊，海流清澈，條件適宜，地理環境得天獨厚，才可孕育出了這些聞名于世、鮮美異常、倍受青睞的澳洲野生鮑魚。



# LIVE ABALONE

游水鮑魚

Steamed Sliced Live Abalone With Ginger and Shallots

清蒸游水鮑魚

時價 SEASONAL PRICE

Sliced Live Abalone With Hot Pot

堂灼游水鮑魚

時價 SEASONAL PRICE

Stir Fried Sliced Live Abalone

油泡游水鮑魚

時價 SEASONAL PRICE

Stir Fried Sliced Live Abalone With Capsicum

雙椒炒鮑魚

時價 SEASONAL PRICE

# MUD CRABS

## 昆士兰泥蟹

Live Mud Crab With Ginger and Shallots

時價 SEASONAL PRICE

姜葱炒泥蟹

Live Mud Crab With Hot and Spicy HongKong Style

時價 SEASONAL PRICE

港式避風塘炒肉

Steamed Live Mud Crab With Chinese Wine

時價 SEASONAL PRICE

花雕蛋白蒸泥蟹

Singapore Chilli Live Mud Crab

時價 SEASONAL PRICE

星洲炒泥蟹

Salt and Pepper Live Mud Crab

時價 SEASONAL PRICE

椒鹽泥蟹

Live Mud Crab Congee

時價 SEASONAL PRICE

生滾泥蟹粥



# LIVE FISH

## 游水魚類 / 活魚

Steamed Live Coral Trout With Ginger and Shallots

時價 SEASONAL PRICE

清蒸游水東星斑

Braised Live Coral Trout with HongKong Style

時價 SEASONAL PRICE

港式紅燜游水東星斑煲

Steamed Live Perch With Chinese Mushroom

時價 SEASONAL PRICE

雙冬蒸游水鱸魚

Braised Live Perch

時價 SEASONAL PRICE

紅燒游水鱸魚



# BANQUET A

\$50.00P/P Minimum 4 persons

Steamed Dim Sum

---

Chicken San Choy Bow

---

Honey King Prawns

---

Mongolian Lamb In Sizzling Hot Pot

---

Sweet and Sour Pork

---

Beef With Mix Vegetables

---

Special Fried Rice

---

Deep Fried Ice Cream

---

Chinese Tea

# BANQUET B

\$68.00 P/P Minimum 4 persons

Steamed Shanghai Pork Dumplings

---

Mixed Entree  
( Spring Rolls, Deep Fried Dim Sum,  
Deep Fried Prawn Dumplings )

---

Peking Duck 2 Courses  
1st Peking Duck Skin With Pancake  
2nd Peking Duck Meat San Choy Bow

---

Wagyu Beef With Black Pepper Sauce

---

Salt and Pepper King Prawns

---

Crispy Skin Chicken

---

Spare Ribs With Peking Sauce

---

Steamed Fish Fillets With Ginger & Shallots

---

Special Fried Rice

---

Deep Fried Ice Cream

---

Chinese Tea

## 經典川菜

涼拌牛雜	\$26.80	水煮牛肉	\$32.80
魚香肉絲	\$26.80	孜然羊肉	\$28.80
酸菜魚	\$36.80	剝椒魚頭	\$38.80
辣子雞	\$32.80	水煮魚	\$36.80
糖醋裏脊	\$23.80	口水雞	\$32.80
香幹回鍋肉	\$29.80	酸菜豬肝	\$29.80
奇味大腸煲	\$32.80	醋溜土豆絲	\$28.80

## DESSERT 甜品類



Mango Pancake \$ 8.80  
芒果班戟



Mango Pudding \$ 7.80  
芒果布丁



Coconut Jelly  
椰汁棉花糕  
\$ 6.80



Steamed Custard Buns \$ 7.80  
奶黃包



Steamed Salted Egg Yolk Custard Bun \$ 7.80  
黃金流沙包

Deep Fried Ice-Cream \$ 7.80  
炸雪糕

Banana Fritter with Ice-Cream \$ 8.80  
香蕉雪糕

Chinese Tea (Per Person) \$ 2.50  
中國名茶(每位)

