

## Dinner

*Cilantro and scallion are often used as garnish in Cantonese cuisine; if you are allergic to these, please kindly let our staff know.*

### Soup 汤

- Radiance Wellness Soup 原盅养生汤 10**  
Chicken broth, goji berries, ginseng slices, dates, longan, great for boosting energy
- Beef Longan Wellness Soup 牛腩桂圆枸杞汤 13**  
Beef shin, longan, goji berries, chicken broth, good for kidney, eyes & blood
- Abalone Wellness Soup 上鸡炖鲍鱼汤 19**  
Abalone slice, longan, ginger, premium chicken broth, good for kidney, liver, blood pressure

- Vegetarian Hot & Sour Soup 素酸辣汤 7**  
Tofu, wood ear mushroom, bamboo, scallion, egg drop in hot & sour broth
- Seafood Hot & Sour Soup 海鲜酸辣汤 10**
- Tofu & Vegetable Soup 豆腐素菜汤 7**
- Shrimp Wonton Soup 鲜虾云吞汤 9.5**  
Homemade shrimp wonton, baby bok choy, chicken broth, cilantro

### Appetizers 头抬

- Steamed Chinese Eggplant with Chopped Chili 剁椒蒸茄子 12**   
Chinese eggplant, preserved chopped chili pepper, garlic, scallion oil sauce
- Abalone Sauce Mustard Green 鲍汁大芥菜 11**
- Japanese Flower Mushroom in Abalone Sauce 鲍汁日本花菇 \$11**
- 5 Color Steamed Egg Custard 五色茶碗蒸蛋 9**
- Salt & Pepper Calamari 椒盐鱿鱼 14** Fried squid, scallion, garlic
- Spicy Handmade Chicken Wonton 辣汁鸡肉馄饨 10** 
- Sweet Soy Handmade Shrimp Wonton 香甜虾馄饨 12**

### Entrées 主菜

- Cantonese Honey Glazed Teriyaki Chicken 广式照烧汁鸡 17**
- Sesame Chicken 芝麻鸡 17** Chicken, broccoli, sesame seeds
- General Tso's Chicken 左公鸡 17** Chicken, broccoli, onion, sweet spicy sauce
- Steamed Chicken with Ginseng and Dates 人参红枣蒸鸡 19**  
Marinated chicken breast, ginseng chips & red dates; good for boosting energy
- Braised Pork Belly with Chinese Greens 碧绿扣肉 20**  
Braised pork belly slices over steamed Gai-lan
- Braised Dongpo Pork with Pu'er Tea 普洱东坡肉 24 (14/half)**  
A famous recipe with our chef's master twist. Braised pork belly square, pu'er tea, baby greens
- Tofu & Mixed Vegetable in Garlic Sauce 豆腐炒青菜 17**
- Stir Fried Seasonal Greens w. Minced Garlic 蒜蓉炒时蔬 18**
- Long Stem Cauliflower & Cherry Tomato 小番茄炒台山菜花 19**
- Steamed Five "Element" Vegetable Platter 五色蒸蔬菜拼盘 18**  
Gai-lan, lotus root, mushroom, kabocha squash & wood ear mushroom in cilantro garlic infused soy sauce; 5 colors correspond to 5 "element" of Yin/Yang
- Stir Fried Lamb with Black Pepper Sauce 黑椒羊肉 24**  
Sliced lamb, purple onions wok fried in chef Luo's special black pepper sauce
- Beef with Black Pepper Sauce 黑椒牛肉 22**
- Braised Beef with Flower Mushroom 花菇炖金钱腱 24**  
Slow braised beef shin and flower mushroom, very tender and tasty, pairs with greens
- New York Stripe Steak on Sizzling Plate 铁板黑椒牛排 27**  
14 oz. New York stripe steak, onions, black pepper sauce; served on sizzling plate
- Rack of Lamb with Cumin 香煎孜然小羊排 32**
- Shrimp with Broccoli 西兰花炒大虾 22**
- Jumbo Shrimp in Garlic Sauce 鱼香虾球 22**
- Fillet of Flounder in Brown Sauce 红烧龙俐鱼片 21**  
Flounder fillet, onion, brown sauce
- Steamed Whole Stripe Bass with Scallion & Ginger 清蒸鲈鱼 29**  
Classic Cantonese delight; whole bass steamed with shredded scallion and ginger

### Radiance Signature Seafood 普照特色海鲜

- Golden Crispy Crumbs Oversized Prawn 黄金酥大明虾 28**  
Chef Luo's secret recipe and best seller! Utilizes a special double flash frying techniques, it seals in the juices and smooth flavor of the lightly crusted seafood extremely well.
- Sea Cucumber in Millet Golden Broth 小米皇汤煮海参(位) 22|28**  
Chef Luo's special, low cholesterol, high protein, and full of minerals
- Sea Scallops on Shell in Garlic Sauce 金银蒜粉丝扇贝(位) 15|19**  
Fresh caught sea scallops, steamed on its own shell with mung bean vermicelli & garlic sauce
- Steamed Chilean Sea Bass & Vegetables Platter 桂花鱼拼盘 29**  
Chilean sea bass, Chinese greens, kabocha squash, wood ear mushroom
- Jumbo Shrimp & Clams over Quinoa 藜麦花蛤蒸大虾 29**  
Jumbo shrimp, clams, white & red quinoa, vegetables, wrapped in lotus leaf and steamed with Chef Luo's seafood XO sauce
- Lobster & Chicken over Sticky Rice in Lotus Leaf 39|59 \***  
Add XO Sauce +4 糯米荷叶龙虾蒸上鸡(加私房酱+4)  
This dish is demonstrated in chef Luo's cooking video gaining over 30 million views in 7 weeks on Facebook. Double delights of lobster and free range chicken (with bones) over sticky rice wrapped in lotus leaf and steamed to perfection. The juice of lobster & chicken is fully absorbed in rice resulting a mouthful of fragrance and satisfaction.  
*\* Market price varies, our menu price is subject to change without notice per market price.*

### Clay Pot / Casserole 砂锅/煲仔

- Tofu Casserole in Sha Cha Sauce 沙茶粉丝豆腐煲 18**  
Fried tofu, shiitake mushroom, seasonal greens, mung bean vermicelli, shacha sauce
- Spicy Flounder Fillet & Sour Cabbage Pot 川式酸菜鱼煲 22**   
Flounder fillet, chili, pickled mustard greens, napa cabbage, mung bean vermicelli
- Roasted Duck Hot Pot 烧鸭白菜砂锅 24**  
Roasted duck (bone in), napa cabbage, broccoli, cilantro, mung bean vermicelli
- Szechuan Style Spicy Beef & Tofu 四川牛肉豆腐 21** 
- Chinese Eggplant with Cured Fish Pot 咸鱼鸡粒茄子煲 19**  
Diced chicken, salt fish, Chinese eggplant, a traditional Cantonese family dish
- Spicy Seafood Pot 香辣海鲜砂锅 28**   
Jumbo shrimp, Lobster ball, fish ball, mussels, flounder fillet, napa cabbage, broccoli, mung bean vermicelli in spicy seafood broth
- Jumbo Pork Meatball in Clay Pot 砂锅狮子头 22**  
Jumbo minced pork belly meatball, stewed with brown sauce and napa cabbage.

### Rice & Noodles 面/饭

- Wok Fried Mushroom & Vegetable Noodle 素炒面 14**  
Wheat noodle, mushroom and assorted vegetables in light brown sauce
- Shanghai Style Fried Rice 上海风味炒饭 16**  
Wok fried jasmine white rice, baby shrimp, BBQ pork, egg, diced vegetables, scallions
- Braised Beef Noodle Soup 红烧牛肉面 17**  
Braised beef, 5-spice egg, baby bok choy, scallion, cilantro, beef broth
- Jasmine White Rice 茉莉香米饭 2**
- Jumbo Shrimp over Flat Rice Noodle 私房酱大虾蒸粉卷 17**  
Flat rice noodle roll, shrimp, gailan, chef's supreme seafood sauce, slightly spicy
- Supreme Seafood Fried Rice 私房酱海鲜炒饭 19**  
Wok fried jasmine white rice, jumbo shrimp, baby scallops, squid, egg, scallion; tossed with chef's supreme seafood sauce; slightly spicy
- Singapore Style Stir Fried Thin Rice Noodle 星洲炒米粉 17**  
Rice noodle, baby shrimp, BBQ pork, egg, bell peppers, onions, sesame, curry sauce
- Steamed Brown Rice 糙米饭 3**