

## *I-Restaurant Gourmet Recommends*

### *Lunch Menu*

#### *Business Lunch Special*

**(Monday through Friday)**

Gourmet Lunches are served with the Soup of the Day, Daily Appetizer, Fried Rice or Steamed Rice, Tea and Fresh Fruit (No Soup for Take Out Orders).Gourmet Lunch Combinations

#### *Monday Lunch Special*

##### *I-Love Apple*

Prawns with Lobster Sauce  
Or  
Chicken with Cashew Nuts  
Apple Pie ▼

#### *Tuesday Lunch Special*

##### *I-Love Google*

Mango Chicken  
Or  
Sautéed Lamb Sichuan Style  
Mixed Vegetables ▼

#### *Wednesday Lunch Special*

##### *I-Love Yahoo*

Sweet and Sour Pork  
Or  
Sautéed Beef with Green Onion and XO  
Sauce  
Mixed Vegetables ▼

#### *Thursday Lunch Special*

##### *I-Love Sysco*

BBQ Pork Chow Mein  
Or  
Malaysian Rice Noodle  
Mixed Vegetables ▼

#### *Friday Lunch Special*

##### *I-Love HP*

Peking Styled Spareribs  
Or  
Kung Pao Prawns  
Mixed Vegetables ▼  
Chinese Chicken Salad ▼

## *I-Restaurant Gourmet Recommends*

### *Drinks Menu*

#### *Cocktails*

##### *Ginger Drop*

House-Infused ginger vodka with fresh sweet and sour served in a sugar rimmed martini glass

##### *Blue Lagoon*

Malibu /rum, fresh, sweet, sour and passion fruit juices

##### *Temasek Sunset*

House-infused pineapple voka with Chambord, black currant and orange juices

##### *Absolute Passion*

Blended absolute kurant, vodka with orange, pineapple and passion fruit juices

##### *Funky Monkey*

Blended go diva chocolate liqueur, Malibu rum, banana and cream

#### *Margarita's & Martini's*

##### *Coconut Margarita*

Tequila and Tuaca blended with coconut, fresh sweet and sour

##### *Mango Margarita*

Sauza hornitos tequila shaken with mango puree and grand mariner served up with a salty-sweet chili rim

#### *Sakes, Beers and non-alcoholics*

##### *Mirror of Truth*

Comfortingly familiar, surprisingly smooth

##### *Bottled Beer and Draft Beer*

Stella Gordon biersch Hefeweizen, Kirin Ichiban, Gordon biersch marzen

#### *Specialty Drinks*

House ginger soda, house lemongrass, mint soda, Thai iced, coffee, China mist iced tea, lassie yogurt drink, Fountain soda and fruit peal tea.

## *I-Restaurant Gourmet Recommends*

### *Dinner Menu*

#### *Prawns with Honeyed Walnuts*

Prawns crisp-sautéed in a tangy white cream sauce and topped with honeyed walnuts. **15.95**

#### *Crispy Prawns with Salt and Pepper*

Crispy prawns with a zesty salt and pepper coating. **15.95**

#### *Peking Prawns*

Lightly battered prawns sautéed with Chef's special sweet and pungent sauce. **15.95**

#### *Three Delicacies Kung Pao Style*

Shrimp, beef and scallops sautéed with our famous Kung Pao sauce. **13.95**

#### *Phoenix Seafood Delight*

Sautéed prawns, scallops, lobster and vegetables a sculptured nest. **16.95**

#### *Crispy Scallops with Salt and Pepper*

Golden battered scallops with a zesty salt and pepper coating. **15.95**

#### *Changsha Chicken Wrapped in Paper*

Opened at the last minute at your table to co-mingle the flavors. **11.95**

#### *Da Chain Chicken*

Sautéed with chilies, and vegetables in a tangy and spicy sauce. **11.95**

#### *Sesame Chicken*

Lightly battered and blanched with roasted sesame seeds in a special sauce. **12.55**

#### *Peking Chicken*

A stir fry of golden crunchy chicken breast strips and coated with a zesty sauce. **12.55**

#### *General Tso's Chicken*

Sautéed chicken with chili pods and red bell pepper in a hot and spicy sauce. **11.95**

#### *Honey Walnut Chicken*

Crisp sautéed in a tangy white cream sauce and topped with honeyed walnuts. **12.55**

#### *Mandarin Beef*

Lightly battered and sautéed with a spicy citrus sauce. **12.95**

#### *Tangerine Beef*

Stir fried with dry tangerine peels and chili pods in a mildly spiced sauce. **12.95**

#### *General Tso's Beef on Sizzling Platter*

Sautéed with julienned onion and hot chili pepper. Served on a sizzling platter. **12.95**

#### *Beef and Scallops on Sizzling Plate*

Toss cooked with broccoli, water chestnuts, carrots, snow peas in a house sauce. **13.95**

#### *Imperial Pork*

Marinated and lightly battered then toss cooked with a tangy imperial sauce. **10.95**

#### *Dry Sautéed String Beans*

Stir fried until dried and tossed in a spicy garlic sauce. **9.95**

#### *Peking Duck*

Young duckling prepared in the same style as was done in Peking for ancient emperors. Crispy skin and tender duck meat served with Chinese Pao-ping (thin pancakes), scallions, and plum sauce. Serves 4 or more. **32.00**