

WELCOME TO RAY' S CAFÉ AUTHENTIC TAIWANESE/CHINESE CUISINE

APPETIZERS 頭檔

APPETIZER DELUXE	拼盤	\$7.95
YOUR CHOICE OF FOUR: 2 CURRY DUMPLINGS, 2 JUMBO SHRIMP, SEAWEED SALAD, CUCUMBER SALAD, CABBAGE SALAD, OR COLD SESAME NOODLES.		
SHRIMP SPRING ROLLS (2)	春捲	\$3.50
CARROTS, NAPA, MUSHROOM, AND SHRIMP IN A THIN, CRISP PACKAGE		
VEGETARIAN SPRING ROLLS (2)	素春捲	\$3.25
CARROTS, NAPA, MUSHROOMS IN A THIN, CRISP PACKAGE		
COLD SESAME NOODLE	冷麵	\$3.50
DELICATE NOODLES TOPPED WITH A FLAVORFUL SESAME AND PEANUT SAUCE - ENHANCED WITH SHREDDED CHICKEN		
CABBAGE CARROT SALAD	泡菜	\$2.50
SWEET, TANGY, HINT OF SPICE MARINATED CABBAGE WITH SLICED CARROTS (TAIWANESE SPECIALTY)		
CUCUMBER SALAD	黃瓜	\$2.75
A CRUNGY COMBINATION OF CONTRASTING AND COMPLIMENTARY SWEET, SOUR AND SPICY FLAVORS		
SEAWEED SALAD	海帶	\$2.75
MARINATED SEA VEGETABLE -PERFECT FOR GINGER, GARLIC LOVERS		
EDAMAME 毛豆莢		\$2.75
JAPANESE SOY BEANS		

SOUP 湯

WONTON SOUP	雲吞湯	\$3.00
HOT AND SOUR SOUP (VEGETARIAN)	酸辣湯	\$3.00
WONTON EGG DROP SOUP	雲吞蛋花湯	\$3.00
VEGETARIAN SPINACH SOUP	菠菜湯	\$3.00
FRESH PURRED SPINACH, BROTH, SEASONED WITH PINE NUTS		
ASPARAGUS CHICKEN SOUP	蘆筍雞湯	\$3.50
ASPARAGUS, CHICKEN, CARROTS, AND DRIED MUSHROOM IN A FLAVORFUL BROTH		
SEAFOOD TOFU SOUP	海鮮豆腐湯	\$3.50
SQUID, SHRIMP, SCALLOPS, AND TOFU IN A THICK PALATABLE BROTH		
CHICKEN EGG CORN SOUP	雞茸玉米湯	\$3.50
A TASTY BLEND OF CARROTS, PEAS, CORN, AND CHICKEN, IN AN EGG BROTH		

DUMPLINGS (STEAMED OR PAN-FRIED) 餃子

DUMPLING SAMPLER (10)	混合餃子	\$7.50
AN ASSORTMENT OF PORK WITH NAPA, PORK WITH LEEK, SHRIMP, CURRY CHICKEN, AND VEGETABLE		
PORK AND NAPA DUMPLING (8)	白菜豬肉	\$6.00
LEAN PORK AND CHINESE CABBAGE MIXED WITH OUR SECRET RECIPE		
PORK AND LEEK DUMPLING (8)	韭菜豬肉	\$6.00
LEAN PORK AND FRAGRANT LEEKS COMBINED WITH OUR SECRET SPICES		
SHRIMP DUMPLING (8)	鮮蝦餃子	\$6.00
FRESH SHRIMP AND A VARIETY OF CHOPPED VEGETABLES		
VEGETABLE DUMPLING (8)	素餃子	\$6.00
A HEALTHY BLEND OF VEGETARIAN FAVORITES		
CURRY CHICKEN DUMPLING (8) DEEP FRIED ONLY	咖喱雞餃	\$6.00
MOIST, CURRIED CHICKEN IN A CRISPY SHELL, DEEP FRIED IN FRESH VEGETABLE OIL		
LEEK BOXES DUMPLING (2 DIVIDED INTO 4)	韭菜盒子	\$4.00
LARGE, NEAT PACKAGES OF LEEKS, EGGS, AND BEAN THREADS - PAN FRIED ONLY		

* HOT AND SPICY - DEGREE OF SPICINESS CAN BE ADJUSTED AT YOUR REQUEST

NO MSG

RAY' S TAIWANESE GOURMET DELIGHT

G1 GENERAL TSO' S CHICKEN	左宗雞	\$10.95
G2 SWEET AND SOUR CHICKEN	甜酸雞	\$10.95
G3 ORANGE CHICKEN *	陳皮雞	\$10.95
G4 ASPARAGUS CHICKEN STIR-FRIED IN BROWN GARLIC SAUCE	蘆筍雞	\$10.95
G5 SESAME SHRIMP A PERENNIAL FAVORITE-EIGHT CRISPY SHRIMP BLANKETED BY A SUMPTUOUS SWEET & SPICY SAUCE	芝麻蝦	\$13.95
G6 GENERAL TSO' S SHRIMP	左宗蝦	\$11.95
G7 SHRIMP WITH LOBSTER SAUCE SAUTEED WITH WATER CHESTNUTS, GREEN PEAS, CARROTS, MUSHROOMS, AND EGG	蝦龍湖	\$11.95
G8 JUMBO SHRIMP SUPREME * TENDER SHRIMP AND FRESH VEGETABLES ARE STIR-FRIED IN A FRAGRANT LOW FAT SAUCE, AND TOSSED WITH HOT PEPPERS, GINGER AND TOASTED PINE NUTS	蔬菜辣蝦	\$12.95
G9 SHRIMP SZECHUAN STYLE * IN A LIGHT SPICY SAUCE WITH ONIONS AND TOPPED WITH SCALLIONS	四川蝦	\$14.50
G10 ASPARAGUS SHRIMP SPRINKLED WITH PINE NUTS IN A BROWN GARLIC SAUCE	蘆筍蝦	\$11.95
G11 ORANGE BEEF *	陳皮牛	\$11.95
G12 GOLDEN CALAMARI SLIGHTLY FRIED SQUID STIR FRIED WITH GINGER AND SCALLIONS ABOVE ICEBURG LETTUCE	薑蔥尤魚	\$11.95
G13 SQUID WITH BLACK BEAN SAUCE *	豆豉尤魚	\$11.95
G14 SWEET & SPICY FLOUNDER FILLET OUR CHEF QUICKLY DEEP-FRIES BONELESS FILLETS TO SEAL IN MOISTURE AND HOLD THE LUSCIOUS SAUCE. HE EMPLOYS THE UNIQUE ASIAN FLAVOR COMBINATION OF SOY SAUCE, GINGER, SUGAR, SCALLIONS, AND WINE.	龍利魚片	\$11.95
G15 CRISPY SCALLOPS STIR-FRIED WITH GINGER AND SCALLIONS SITTING ON FRESHLY WASHED ICEBERG LETTUCE	薑蔥干貝	\$15.95
G16 SPICY WALNUT DELIGHT * IN THIS MOUTHWATERING DISH CHINESE BLACK MUSHROOMS ARE TRANSFORMED INTO MEATY NUGGETS THEN SAUTÉED IN A TANGY SAUCE WITH GINGER, HOT PEPPERS, VEGETABLES AND PLUMP CANDIED WALNUTS. (VEGETARIAN)	素菇	\$10.95

ALL ENTREES ARE SERVED WITH STEAMED WHITE OR BROWN RICE 白飯或糙米飯

RICE DISHES (BROWN RICE AVAILABLE)

CHICKEN TOMATO RICE	蕃茄雞飯	\$6.50
CHICKEN STIR-FRIED WITH SLICES OF JUICY TOMATOES WITH A SPLASH OF KETCHUP		
BEEF TOMATO RICE	蕃茄牛肉飯	\$6.95
CHICKEN CURRY RICE	咖喱雞飯	\$6.50
CHICKEN CURRY GRAVY WITH ONIONS, WATER CHESNUTS, CARROTS, AND GREEN PEAS, BALANCED ABOVE RICE		
BEEF CURRY RICE	咖喱牛肉飯	\$6.95
YOUNG CHOW FRIED RICE	揚州炒飯	\$6.95
FRIED RICE WITH "THE WORKS" (SHRIMP, CHICKEN, AND PORK)		
VEGETARIAN SPINACH FRIED RICE	菠菜炒飯	\$6.50
RICE STIR FRIED WITH PURIED SPINACH, TOFU, CHINESE MUSHROOMS, AND TOPPED WITH PINE NUTS		

RICE NOODLE DISHES

TAIWANESE RICE NOODLES	臺灣炒米粉	\$6.50
BLACK MUSHROOMS, CABBAGE, SCALLIONS, AND OTHER VEGETABLES, WITH SHREDDED PORK, STIR-FRIED WITH RICE NOODLES		
RICE NOODLES WITH CHICKEN	雞肉炒米粉	\$6.50
RICE NOODLES WITH GROUND PORK	肉燥炒米粉	\$6.50
VEGETARIAN RICE NOODLES	素炒米粉	\$6.50
BOK CHOY, BEAN SPROUTS, LETTUCE, FLAVORFUL CHINESE MUSHROOMS AND BAMBOO SHOOTS		
SHRIMP CURRY RICE NOODLES	咖喱蝦炒米粉	\$6.95
SHRIMP STIR-FRIED WITH LIGHT RICE NOODLES AND A REFRESHING CURRY FLAVOR (ALSO KNOWN AS SINGAPORE NOODLES)		

NOODLE SOUPS

HOUSE SPECIAL NOODLE SOUP	大鹵麵	\$6.95
A TEMPTING VARIETY OF TEXTURES - SHRIMP, CHICKEN, PORK, CARROTS, BLACK MUSHROOMS, EGGS, AND OTHER VEGETABLES. A TAIWANESE SPECIALTY		
BEEF NOODLE SOUP (AUTHENTIC TAIWANESE HOMEMADE RECIPE) *	牛肉麵	\$6.95
TRY A SURPRISING BLEND OF CHINESE SPICES; SERVED WITH SEASONAL CHINESE GREENS.		
SEAFOOD NOODLES SOUP	海鮮湯麵	\$6.95
UDON NOODLES COMBINED WITH SQUID, SCALLOPS, AND SHRIMP TO PRODUCE A SAVORY HOT SOUP TOPPED WITH SCALLIONS		
SEAFOOD ROW TZAW RICE NOODLES SOUP	海鮮肉燥湯米粉	\$6.95
SHRIMPS, SCALLOPS, GROUND PORK AND IMITATION CRAB MEAT TURN THIS SOUP INTO QUITE A MEAL		
BUCKWHEAT NOODLE SOUP	五香湯麵	\$6.95
GENEROUS PORTIONS OF NOODLES, MUSHROOMS, BAMBOO SLIVERS, PICKLED MUSTARD GREENS, & HAS SAUCE FLAVORED WITH GINGER - A TASTE YOU'LL WANT TO TRY AGAIN. (VEGETARIAN)		

LO MEIN AND NOODLE DISHES

HOUSE LO MEIN 什錦炒麵		\$6.95
SOFT EGG NOODLES AND VEGETABLES TEEMING WITH SHRIMP, CHICKEN, AND PORK (VEGETARIAN AVAILABLE)		
HOUSE STIR FRIED WIDE NOODLES	什錦炒河粉	\$6.95
SHRIMP, CHICKEN, AND PORK STIR FRIED WITH VEGETABLES (VEGETARIAN AVAILABLE)		

RAY' S GOURMET DELIGHT

KUNG PAO CHICKEN *	宮保雞	\$9.95
KUNG PAO SHRIMP *	宮保蝦	\$11.50
KUNG PAO SQUID *	宮保尤魚	\$11.95
CASHEW CHICKEN	腰果雞	\$9.95
CASHEW SHRIMP	腰果蝦	\$11.50
SESAME CHICKEN *	芝麻雞	\$9.95
LIGHTLY STIR-FRIED CHICKEN TOPPED WITH SESAME SEEDS, AND COATED IN A SWEET AND SPICY SAUCE, SERVED WITH BROCCOLI		
HUNAN CHICKEN *	湖南雞	\$9.95
HUNAN SHRIMP *	湖南蝦	\$11.50
YOUR CHOICE OF CHICKEN OR SHRIMP SAUTEED GREEN PEPPER, RED PEPPER, BROCCOLI, AND BABY CORN IN A PUNGENT HUNAN SAUCE		
CHICKEN WITH BLACK BEAN SAUCE *	豆豉雞	\$9.95
SHRIMP WITH BLACK BEAN SAUCE *	豆豉蝦	\$11.50
SPICY BLACK BEAN SAUCE COVERS A COLORFUL COMBINATION OF VEGETABLES WITH YOUR CHOICE OF CHICKEN OR SHRIMP		
SRHIMP WITH VEGETABLES	素菜蝦	\$11.50
BROCCOLI, BAMBOO SHOOTS, CHINESE CABBAGE, AND WATER CHESTNUTS ADD SOME CRUNCH TO THE SHRIMP IN A WHITE GARLIC SAUCE		
SHRIMP WITH BROCCOLI	芥蘭蝦	\$11.50
LUSCIOUS SHRIMP IN BROWN SAUCE STIR FRIED TO CREATE THE TASTE TO SAVOR STIR FRIED IN BROWN SAUCE		
BEEF WITH BROCCOLI	芥蘭牛肉	\$11.95
SLICES OF BEEF IN A SUCCULENT BROWN SAUCE		
BEEF WITH SCALLIONS	蔥爆牛肉	\$12.50
SLICES OF TENDER BEEF AND SCALLIONS IN A COMPLEX BROWN SAUCE		
ROYAL PORK *	魚香肉絲	\$9.50
SHREDDED PORK TOSSED WITH CRUNCY BROCCOLI, MUSHROOM AND WATER CHESTNUT IN A TANGY BROWN GARLIC SAUCE		
VEGETABLE DELIGHT	素什錦	\$9.00
BROCCOLI, CHINESE CABBAGE, CARROTS BAMBOO SHOOTS, AND BABY CORN COLORFULLY COMBINED IN A BROWN SAUCE		
CHINESE EGGPLANT W/CHICKEN	茄子雞片	\$9.95
SUCCULENT DELICIOUS EGGPLANT COMBINED WITH CHICKEN STIR FRIED IN BROWN GARLIC SAUCE TO PRODUCE THIS TASTY DISH		
MABO TOFU (VEGETARIAN AVAILABLE) *	麻婆豆腐	\$9.00
STIR FRIED TOFU WITH GROUND PORK, PEAS, CARROTS IN A MOUTHWATERING SPICY MILD SAUCE		
GENERAL TSO' S TOFU *	左宗豆腐	\$9.95

白飯或糙米飯

ALL ENTREES ARE SERVED WITH STEAMED WHITE OR BROWN RICE

WE CARE ABOUT YOUR HEALTH AS MUCH AS YOU DO BY
PERSONALLY SELECTING ONLY THE FINEST OF
INGREDIENTS.
HERE ARE SOME FACTS
ABOUT OUR FOOD:
WE USE ONLY FRESH
VEGETABLE OIL
WE COOK WITH
VERY LITTLE SALT.

* HOT AND SPICY - DEGREE OF SPICINESS CAN BE ADJUSTED AT YOUR REQUEST

NO MSG