

面飯湯類 Rice, Noodle & Soup

🌶️ 牛腩湯面	Boneless Flank Noodle Soup.....	11.00
🌶️ 牛腩蓋飯	Boneless Flank Over Rice.....	11.00
海鮮湯	Seafood Soup (For Two).....	9.00
榨菜肉絲湯	Pork with Pickle Vegetable Soup (For Two).....	7.00

海鮮類 Seafood

S24. 🌶️	水煮魚	Fish Filet with Napa in Spicy Sauce	17.00
S25. 🌶️	糖醋魚片	Fish Filet in Sweet & Sour Sauce.....	16.50
S26. 🌶️	烤三文魚	Grilled Fresh Salmon	19.50
S27. 🌶️	宮保鮮魷	Fresh Squid in Kung Pao Spicy Sauce.....	13.00
S28. 🌶️	椒鹽魷魚	Squid Pepper Salt.....	13.00
S29. 🌶️	椒鹽蝦	Shrimp in Pepper Salt.....	13.00
S30. 🌶️	清豆蝦仁	Shrimp Sauteed with Green Peas.....	13.00
S31. 🌶️	干燒蝦	Shrimp Sauteed in Spicy Ketchup Sauce.....	13.00
S32. 🌶️	蘆筍干貝	Scallops with Asparagus	14.00

家禽肉類 Poultry & Meat

三杯雞	Chicken with Basil	13.50
燒酒雞	Chicken in Wine Sauce	12.00
麻油鷄面綫	Chicken in Wine Sauce with Angle Hair.....	14.00
香酥鴨	Crispy Duck..... (Half) 13.50 (Whole) 26.00	
臺灣烤鴨	Taiwan Roasted Duck..... (Half) 13.50 (Whole) 26.00	
🌶️ 水煮牛	Tenderlion Steak with Napa in Spicy Sauce.....	17.00
🌶️ 京醬肉絲	Shredded Pork in Bean Sauce.....	11.00
🌶️ 魚香肉絲	Shredded Pork in Garlic Sauce.....	10.50
🌶️ 麻婆豆腐	Ma Po Tofu	10.50
🌶️ 牛腩豆腐煲	Boneless Flank with Tofu in Hot Pot	12.00

素菜類 Vegetables

V7. 🌶️	油菜豆腐	Chinese Green with Tofu	11.00
V8. 🌶️	蒜茸炒油菜	Sauteed Chinese Green in Garlic Sauce	10.50
V9. 🌶️	糖醋茄子	Eggplant Sauteed with Sweet & Sour Sauce.....	10.50
V10. 🌶️	塔香茄子	Eggplant Sauteed with Basil.....	10.50
V11. 🌶️	干扁四季豆	Dried Fried String Beans with Ground Pork	11.00

甜點 Desserts

Ice Cream	2.00
Sesame Bean Cake	2.00
Fried Banana with Caramel And Peanut.....	2.50

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ROYAL PANDA

Menu Approved by Healthy Dining





Business Hours
Mon.-Thur.: 11:00am-9:30pm
Fri. & Sat: 11:00am-10:30pm
Sunday: 10:30am-9:00pm
(901) 756~9697
Located in The Village Shops of Forest Hill
3120 Village Shops Dr. Germantown, TN 38138
www.royalpandarestaurant.com
Voted Best Oriental Restaurant in Germantown News
Winner Of Top 100 Chinese Restaurants in the U.S



ROYAL PANDA Special Dinner

Chicken or Pork \$ 15.00 Per Person
Beef or Shrimp \$ 16.00 Per Person

Soup: Wonton Soup, Egg Flower Soup,
Hot & Sour Soup or Mixed Vegetable Soup

Appetizer:

Spring Roll (1), Shrimp Rolls(2) or Vegetable Roll

Rice: Fried Rice, Steamed Rice or Brown Rice.

Entree: Select One

- (1) Sweet & Sour Pork
- (2) Beef with Bell Pepper
- (3) Almond Chicken
- (4) 🌶️ Shredded Pork in Tangy Sauce
- (5) Sesame Chicken
- (6) Sweet & Sour Shrimp
- (7) Beef with Broccoli
- (8) Chicken with Mixed Vegetables
- (9) Mu-Shu Shrimp(5)
- (10) 🌶️ Beef in Tangy Sauce
- (11) Lemon Chicken
- (12) Barbeque Pork with Snow Peas

菜根香

ROYAL PANDA Special Lunch

(Special Lunch Ends at 3:00 pm)

Chicken Or Pork \$9.00 Per Person

Beef Or Shrimp \$10.00 Per Person

Each Lunch Entree Includes Egg Roll, Sugar Biscuit, Choice of Rice

(Fried Rice, White Rice or Brown Rice) **And Choice of Soup**

(Egg Flower Soup, Hot & Sour Soup, Vegetable Soup or Wonton Soup.)

- | | |
|-------------------------------|-------------------------|
| (1) Sweet & Sour Chicken | (11) 🌶️ Kung Pao Beef |
| (2) Sweet & Sour Pork | (12) 🌶️ Kung Pao Shrimp |
| (3) Sweet & Sour Shrimp | (13) 🌶️ Hunan Chicken |
| (4) Chicken with Mixed Greens | (14) 🌶️ Hunan Beef |
| (5) Beef with Mixed Greens | (15) 🌶️ Hunan Shrimp |
| (6) Shrimp with Mixed Greens | (16) Sesame Chicken |
| (7) Chicken with Broccoli | (17) Lemon Chicken |
| (8) Beef with Broccoli | (18) Barbeque Pork |
| (9) Shrimp with Broccoli | |
| (10) 🌶️ Kung Pao Chicken | |

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Appetizers

A1.	Spring Roll (1).....	2.50	A5 ^A .	Dumplings (Steam) (6)	7.00
A2.	Shrimp Rolls (8).....	6.50	A6.	Vegetable Roll (1).....	2.00
A3.	Sesame Chicken	6.50	A7.	Crab Meat Wonton (6)	6.00
A4.	 Panda Wings (4).....	5.00	A8.	Royal Panda BBQ Ribs.....	8.00
A5.	Dumpings (Fried)(6).....	7.00			

Soups

O1.	Egg Flower Soup.....	2.75	O3.	Wonton Soup.....	3.25
O2.	Hot And Sour Soup.....	3.25	O4.	Mixed Vegetables Soup	2.75

Beef

B1.	Beef with Snow Peas.....	11.50	B7.	 Kung Pao Beef	11.00
B2.	Beef with Bell Pepper.....	11.50	B8.	Beef with Asparagus	13.00
B3.	Beef with Broccoli	10.50	B9.	Mongolian Beef	11.00
B4.	Mu-Shu Beef (5)	11.50	B10.	 Hunan Beef	11.50
B5.	 Beef in Tangy Sauce	11.00	B11.	Beef with Tomato	11.50
B6.	 Szechuan Beef	13.00	B12.	Royal Panda Steaks.....	21.00



H4. Orange Beef



Grilled Fresh Salmon

Chicken

C1.	Chicken with Snow Peas...	11.00	C11.	Lemon Chicken	10.50
C2.	Sweet And Sour Chicken ..	10.00	C12.	Sesame Chicken	10.50
C3.	Chicken with Broccoli.....	10.50	C13.	 Chicken with Bell Peppers	11.00
C4.	Mu-Shu Chicken(5)	11.50	C14.	Ta-Chien Chicken.....	11.50
C5.	 Chicken in Tangy Sauce....	10.50	C15.	 General Tso's Chicken	11.00
C6.	Chicken with Mixed Vegetables	10.00	C16.*	Honey Chicken.....	11.50
C7.	 Kung Pao Chicken	11.00	C17.*	Ginger Chicken	11.00
C8.	Almond Chicken	11.00	C18.	Chicken with String Beans	11.50
C9.	Chicken with Cashew Nuts	11.50	C19.	Teriyaki Chicken	10.50
C10.	 Hunan Chicken	11.00	C20.	 Szechuan Chicken	12.00
			C21.	Chicken Lettuce Wrap	13.00

Pork

P1. *	Royal Panda Ribs	14.00	P4.	Mu-Shu Pork(5)	11.00
P2.	Sweet and Sour Pork	10.00	P5.	 Shredded Pork in Tangy Sauce	10.50
P3.	Butterfly Eggplant	11.00			

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Seafood

S1.	Shrimp with Snow Peas	12.00	S10.	 Hunan Shrimp	12.50
S2.	Sweet And Sour Shrimp....	11.00	S11.*	 Empress Shrimp	13.00
S3.	Shrimp with Broccoli	11.50	S12.	Shrimp with Lobster Sauce	12.00
S4.	Mu-Shu Shrimp (5)	12.50	S13.	Sesame Shrimp	13.50
S5.	 Fresh Shrimp in Tangy Sauce	12.00	S14.	 Kung Pao Scallops	14.00
S6.	Shrimp with Mixed Greens.....	11.50	S15.	 General Tso's Shrimps	13.50
S7.	 Kung Pao Shrimp	12.00	S16.	Royal Panda Basket	15.50
S8.	Shrimp with Asparagus... .	14.00	S17.	Shrimp Lettuce Wrap	14.00
S9.	Shrimp with Cashew Nuts	12.50	S18.	Shrimp with String Beans.	13.50
			S19.	Shrimp with Spinach	12.50
			S20.	 Szechuan Shrimp	13.00

Vegetables

V1.	Stir-Fried Spinach	9.50	V5.	Sauteed String Beans	9.50
V2.	Mixed Vegetables.....	8.50	V6.	To-Fu with Mixed Vegetables	10.00
V3.	 Eggplant in Tangy Sauce...	10.00			
V4.	Mu-Shu Vegetables.....	10.00			

Rice Dishes

R1.	Chicken Fried Rice	7.50	R5.	Combination Fried Rice	8.50
R2.	Beef Fried Rice	7.50	R6.	Vegetable Fried Rice	7.50
R3.	Shrimp Fried Rice	8.50	R7.	Tomato Fried Rice	7.50
R4.	Pork Fried Rice	7.50			

Noodle Dishes

L1.	Chicken Lo Mein	10.00	L5.	Combination Lo Mein.....	11.00
L2.	Beef Lo Mein.....	10.00	L6.	Vegetable Lo Mein.....	9.00
L3.	Shrimp Lo Mein	11.00	L7.	Combination Seafood Noodle Soup	12.50
L4.	Pork Lo Mein	9.50			



Steamed Sea Bass



H9. Peking Duck

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H8. Shrimp With Walnuts



Royal Panda Ribs

CHEF RECOMMENDATION

H1.	 Empress Chicken	11.50
	Tender chicken fried in egg batter and sautéed in Szechuan special sauce	
H2.	 Triple Delight	13.50
	Jumbo shrimp, chicken, and beef sautéed in Peking hot and spicy sauce	
H3.	 Orange Chicken.....	12.50
	Chicken dipped in light batter, fried and sautéed with imported spice orange peels	
H4.	 Orange Beef	14.00
	Beef dipped in light batter, fried and sautéed with imported spice orange peels	
H5.	 Orange Shrimp	14.50
	Jumbo shrimp dipped in light batter, fried & sautéed with imported spice orange peels	
H6.	Combination Seafood.....	15.00
	Jumbo shrimp, scallops and King crab meat sautéed with assorted Chinese vegetables in chef's special white wine sauce	
H7.	 Peking Fish	17.50
	Grilled orange roughly served with onions & red pepper in Peking hot & spicy sauce	
H8.	Shrimp with Walnuts	13.00
	Jumbo shrimp lightly fried sautéed in chef's special sauce, served with walnuts on top	
H9.	Peking Duck.....	(Half) 16.50 (Whole) 30.00
	A young seasoned duckling grilled on open fire till skin is golden & crispy, then carved and separated the bones, and served with scallions and plum sauce	
H10.	 Hunan Fish.....	16.50
	Grilled orange roughly served with fresh vegetable in Hunan hot & spicy sauce	
H11.	 Royal Panda Shrimp	14.50
	Two-flavored shrimp combination, wine cooked shrimp and hot & spicy shrimp, served with steamed spinach in between	
H12.	STEAMED SEA BASS.....	19.50
	Fresh Sea Bass steamed with onions & gingers in chef's special sauce, served with asparagus	

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