Polynesian Food

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Hala Kahiki Chicken
Beef Mokuaweoweo
Polynesian Fried Rice14.25 A special seasoned rice with a tropical blend of pineapple, tomato, shrimp, barbequed pork and slivers of green pepper.
Pork Tiki Tiki
vegetables and barbequed pork slices. This delicious dish is crowned with roasted almonds and accompanied with a bag of crispy noodles.
Beef Tomato Samoan
Polynesian Pepper Pot Steak 14.25
Slices of beef braised in black beans with a touch of

A delicious deep fried sweet & sour battered shrimp dish, served with a colourful blend of pineapples, green pepper, and lychee fruits.

green peppers and lychee fruits.

garlic, sweet green peppers, onions and soya sauce. A tantalizing deep fried sweet & sour battered pork dish, served with a colourful blend of pineapples,

MISCELLANEOUS

Sweet & Sour Sauce (large)	3.00
Lemon Sauce (large)	
Honey & Garlic Sauce (large)	
Fortune Cookies (6 pcs)	
Soft Egg Noodles (24 oz)	
French Fries	
Crispy Noodles	1.75
Plum Sauce	15¢/pkg
Mustard	15¢/pkg

RESTAURANT HOURS Tuesday - Sunday — 4pm - 10pm **CLOSED EVERY MONDAY**

Chinese Gourmet Favourites

4-Seasons Crisp Wontons with sweet & sour sauce	Mama Yee's Chicken
San Goo Dop Choy. 12.75 A vegetarian delight of deluxe mixed vegetables. San Goo Beef Pan. 14.25 Slices of beef, cooked with fresh broccoli and assorted vegetables. San Goo Guy Pan 14.25 Tender slices of chicken breast, stir-fried with fresh broccoli and assorted vegetables.	Spicy San Goo Dop Choy

The 4-Seasons Mah-Jong Chicken Group

(Chicken in our special egg batter)

Spring (Sey Chin)
Not just any ordinary "Spring Chicken", this is Chicken
stir-fried in our special ginger and oyster sauce.
Summer (Ouoi Ha) 14.25

Enjoy a little summer all year round with our red-hot

chicken in sweet Szechuan sauce.

DIVINIED FOR TWO

Autumn (Hing Chow).................14.25 Fall back and relax with this "nutty" chicken in almond honey garlic sauce.

Winter (Loong Duong Zhiu Fa) 14.25 Having a "flaky" day? Rid yourself of the winter blues with our chicken in lemon pineapple sauce.

Dinners

DINNER FOR TWO
2 Egg Rolls * Dop Choy * Sweet & Sour Spare Ribs *
Barbequed Pork Fried Rice
DINNER FOR FOUR78.5
4 Egg Rolls * Beef Chow Mein * Chicken Ding * Deep
fried Shrimn in Ratter * Crisny Wontons * Sweet & So

Pineapple Chicken Balls * Barbequed Pork Fried Rice

DINNER FOR THREE......67.75

3 Egg Rolls * Yangste Noodles * Golden Fried Chicken Wings * Polynesian Pepper Pot Steak * Sweet & Sour Pineapple Pork * Barbequed Pork Fried Rice

*Sorry, no substitutions for any dinners.

- ** Gluten friendly menu available upon request.
- ***Please let us know if you have any allergies when ordering.









Soups

Won Ton Soup	8.25
Hot & Sour Soup	
Consomme Soup with Fried Noodles.	
Egg Drop Mushroom Soup	6.00

Appetizers

Egg Roll2	25
Barbequed Pork Slices	
Vancouver-Style Spare Ribs (Dry)14	
Mini Spring Rolls (6 pcs) 4.75 (12 pcs) 9.	50
Chimosa (each)	<i>50</i>
A delicious crispy wrapper filled with ground bee	ef
and vegetables, seasoned with mild curry, ginge	r
and garlic. Chinese-style Samosa!	

Fried Rice

Steamed Rice (26 oz.)	. 5.00
Plain Fried Rice	
Chicken Fried Rice	
Barbequed Pork Fried Rice	. 11.75
Beef Fried Rice	
Mushroom Fried Rice	
Shrimp Fried Rice	
Deluxe Fried Rice	

Diced Vegetables and Almonds

Vegetable Ding	12.75
Chicken Ding	
Beef Ding	
Barbequed Pork Ding	
Shrimp Ding	

Chicken

4-Seasons Chicken Balls (no sauce)13.25
with Sweet & Sour sauce14.25
with Sweet & Sour Pineapple sauce
with Honey & Garlic sauce14.25
with Lemon sauce14.25
with Mushroom sauce14.25
with Gan Po sauce14.25
(crushed ginger in sweet & sour sauce)
Chicken with Mushrooms14.25
Chicken with Broccoli14.25
Chicken with Snow Peas14.25
Lemon Chicken
(Sauce on the side is optional upon request)
Soo Guy (with crushed almonds)14.25
Golden Fried Chicken Wings 14.25
Honey & Garlic Chicken Wings14.25
Ginger Chicken Wings
Chicken with Green Pepper14.25
(in black bean and garlic sauce)
Curry Chicken
Satay Chicken
(spicy Chinese savory sauce)
B-B-Q Chicken (half chicken) 15.25
(Cha Chee Guy)
Ginger Chicken (half chicken)16.25
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Beef
Deef with Consulpan
Beef with Snow Peas14.25
Beef with Mushrooms14.25
Beef with Broccoli14.25
Beef with Green Pepper14.25
Satay Beef14.25
(spicy Chinese savory sauce)
Dry Breaded Veal (no sauce)13.25
with sweet & Sour sauce14.25
with honey & garlic sauce14.25
Ginger Beef14.25
Curry Beef

Pork & Spare Ribs

Honey & Garlic Spare Ribs	4.25
Sweet & Sour Spare Ribs	4.25
Dry Breaded Spare Ribs (no sauce)	13.25
with sweet & Sour sauce	. 14.25
Spare Ribs in Black Bean & Garlic Sauce	14.25
Sweet & Sour Pineapple Pork7	4.25
Sweet & Spicy Spare Ribs	4.25
(A zesty rib dish, in our special blend of	
sweet & spicy chili sauce)	

Shrimp

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Deep Fried Battered Shrimp (no sauce with sweet & sour sauce	15.75
Deep Fried Breaded Shrimp (no sauce with sweet & Sour sauce	
Shrimp with Green Pepper	
(in black bean & garlic sauce)	
Shrimp with Broccoli	
Pan Fried Shrimp	15.75
Pan Fried Spicy Shrimp	15.75
Pan Fried Black Bean & Garlic Shrimp	15.75
Pan Fried Shrimp in Tomato Sauce	
Pan Fried Curry Shrimp	15.75
Satay Shrimp	
Shrimp with Snow Peas	
Shrimp with Lobster Sauce	15.75
(Fresh shrimp with minced pork cooked in	
black bean and garlic sauce)	

Egg Foo Yong

(A Chinese omelette with peas and onions served with a light brown gravy)

Barbequed Pork Egg Foo Yong	.12.75
Chicken Egg Foo Yong	.12.75
Shrimp Egg Foo Yong	.15.75
Mushroom Egg Foo Yong	.12.75

Chop Suey/Chow Mein

(Bean Sprouts, Celery, Onions & Mushrooms) For Chow Mein dishes, a bag of crispy noodles will be added for 1.00

Vegetable	. 11.50
Barbequed Pork	. 11.75
Beef	
Chicken	
Shrimp	

Noodles

4-Seasons Cantonese Chow Mein 16.2
Golden soft egg noodles crowned with our
appetizing combination of Barbequed pork, beef,
and chicken sautéed with mushrooms, baby corn,
water chestnuts, and fresh vegetables.
Vegetarian Cantonese Chow Mein 14.2
Yangtse Noodle14.2
A dish overflowing with a river of egg noodles,
chicken, bean sprouts, celery, onion, and carrots,
highlighted with garlic. You'll ride into town on a
rickshaw for this one!
(Substitute chicken for shrimp 15.75)
Shanghai Noodle14.2
A dish that will captivate you. Enjoy a sea of
Shanghai noodles with minced pork, garlic and
shredded vegetables. All aboard!

Cantonese style
Singapore Mai-fun14.25
A tasty and spicy dish of rice vermicelli stir-fried in
curry with shredded barbequed pork, fresh shrimp
and slivers of mixed vegetables.

with curry.14.25with black bean & garlic.14.25with satay sauce.14.25

A Different Kind of Fun14.25
Not a fan of curry? Try our mildly-spiced Szechuan
rice vermicelli noodle dish, stir-fried with shredded
barbequed pork, veggies, and topped off with
crushed almonds.

Bowl Full of Fun	.14.25
You can never have too much fun eating th	
dish. A savoury Black Bean and Garlic flavo	
rice vermicelli dish with minced pork, eggs,	sliced
mushrooms and slivers of vegaies.	