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Hala Kahiki Chicken14.25
Ready for some fun in the sun? This delightful fusion
of pineapple, chicken, ginger and abundance of
green pepper and onions is the closest thing to a
tropical vacation this side of the prairies.

Polynesian Fried Rice......14.25 A special seasoned rice with a tropical blend of pineapple, tomato, shrimp, barbequed pork and slivers of green pepper.

Beef Tomato Samoan .........14.25
A sweet saucy beef dish cooked with fresh tomatoes and onions.

Polynesian Pepper Pot Steak . . 14.25 Slices of beef braised in black beans with a touch of garlic, sweet green peppers, onions and soya sauce.

#### **MISCELLANEOUS**

Sweet & Sour Sauce (large)	3.00
Lemon Sauce (large)	3.00
Honey & Garlic Sauce (large)	3.00
Fortune Cookies (6 pcs)	1.50
Soft Egg Noodles (24 oz)	5.25
French Fries	
Crispy Noodles	1.75
Plum Sauce	.15¢/pkg
Mustard	

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

### **Chinese Gourmet Favourites**

4-Seasons Crisp Wontons	Mama Yee's Chicken
Black Pearl Chicken	vegetables, with supporting roles of crepes and hoi sin sauce It's a Wrap!  Extra crepe
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)	. 14.25
Not just any ordinary "Spring Chicken", this is	
stir-fried in our special ginger and oyster saud	ce.

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	38. <i>7</i> 5
2 Egg Rolls * Dop Choy * Swee Barbequed Pork Fried Rice	
DINNED FOR FOLID	78.50

4 Egg Rolls \* Beef Chow Mein \* Chicken Ding \* Deep fried Shrimp in Batter \* Crispy Wontons \* Sweet & Sour Pineapple Chicken Balls \* 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.



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## Soups

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

# **Appetizers**

Egg Roll2	2.25
Barbequed Pork Slices	3.25
Vancouver-Style Spare Ribs (Dry) 14	<i>4.25</i>
Mini Spring Rolls (6 pcs) 4.75 (12 pcs) 9	9.50
Chimosa (each) 4	.50
A delicious crispy wrapper filled with ground	beef
and vegetables, seasoned with mild curry, gi	inger
and garlic. Chinese-style Samosa!	

### **Fried Rice**

Steamed Rice (26 oz.)	5.00
Plain Fried Rice	11.50
Chicken Fried Rice	11.75
Barbequed Pork Fried Rice	11.75
Beef Fried Rice	11.75
Mushroom Fried Rice	11.75
Shrimp Fried Rice	14.25
Deluxe Fried Rice	14.25

# Diced Vegetables and Almonds

Vegetable Ding	. 12.75
Chicken Ding	
Beef Ding	
Barbequed Pork Ding	. 13.25
Shrimp Ding	

### Chicken

4-Seasons Chicken Balls (no sauce)13.25
with Sweet & Sour sauce
with Sweet & Sour Pineapple sauce 14.25
with Honey & Garlic sauce14.25
with Lemon sauce14.25with 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 Chicken14.25
(Sauce on the side is optional upon request)
Soo Guy (with crushed almonds) 14.25
Golden Fried Chicken Wings 14.25
Honey & Garlic Chicken Wings 14.25
Ginger Chicken Wings14.25
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
Beef
Deel
Beef with Snow Peas14.25
Beef with Mushrooms14.25
Beef with Broccoli
Beef with Green Pepper14.25
Satay Beef
Dry Breaded Veal (no sauce) 13.25
with sweet & Sour sauce14.25
with honey & garlic sauce
Ginger Beef
Curry Reef 14.25

## Pork & Spare Ribs

Honey & Garlic Spare Ribs14.25
Sweet & Sour Spare Ribs14.25
Dry Breaded Spare Ribs (no sauce) 13.25
with sweet & Sour sauce14.25
Spare Ribs in Black Bean & Garlic Sauce 14.25
Sweet & Sour Pineapple Pork14.25
Sweet & Spicy Spare Ribs 14.25
(A zesty rib dish, in our special blend of sweet & spicy chili sauce)

# **Shrimp**

Deep Fried Battered Shrimp (no sauce)
(no sauce)14.75
with sweet & Sour sauce
Shrimp with Green Pepper 15.75
(in black bean & garlic sauce)
Shrimp with Broccoli 15.75
Pan Fried Shrimp15.75
Pan Fried Spicy Shrimp15.75
Pan Fried Black Bean & Garlic Shrimp 15.75
Pan Fried Shrimp in Tomato Sauce 15.75
Pan Fried Curry Shrimp15.75
Satay Shrimp
Shrimp with Snow Peas 15.75
Shrimp with Lobster Sauce15.75
(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	<i>15.75</i>
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 11.5	C
Barbequed Pork 11.7	75
Beef	
Chicken	
Shrimp	

### Noodles

4-Seasons Cantonese Chow Mein 16.25 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.

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)

shredded vegetables. All aboard!

with curry	.14.2
with black bean & garlic	.14.2
with satay sauce	
Cantonese style	

Singapore Mai-fun ........14.25
A tasty and spicy dish of rice vermicelli stir-fried

A tasty and spicy aish of rice vermicelli stir-fried in curry with shredded barbequed pork, fresh shrimp, and slivers of mixed vegetables.

A Different Kind of Fun ......14.25

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.

You can never have too much fun eating this dish. A savoury Black Bean and Garlic flavoured rice vermicelli dish with minced pork, eggs, sliced mushrooms and slivers of veggies.