

GREAT WALL

CHINESE RESTAURANT

GOURMET MENU



We are happy to provide catering services,
for large parties or small dinners.

Do not hesitate to call us.

Clara Li & Ken Cheung

JOIN US FOR DIM SUM

Served every Saturday from 11 am to 3 pm.

The Great Wall is a member of CISA,
serving seasonally available, locally grown ingredients.

We deliver to Northampton, Florence & Leeds

www.greatwallflorence.com

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APPETIZERS & SOUP

Shanghai Style Pork Ribs <i>Tender, mildly spiced & fragrant</i>	上海小排骨	\$6.50
Scallion Pancake <i>Served with a flavorful ginger dipping sauce</i>	蔥油餅	\$4.50
Cold Noodles With Sesame Sauce	涼麵	\$6.95
Seaweed Salad <i>Garnished with sesame seeds</i>	海哲皮沙拉	\$4.00
Chef's Special Dumplings <i>Steamed or pan fried</i>	本樓鍋貼或水餃	\$5.95
Vegetarian Dumplings <i>Steamed or pan fried</i>	素菜鍋貼或水餃	\$5.95
Chef's Special Hot and Sour Soup	酸辣湯	\$2.25
House Special Soup <i>(for two)</i>	本樓湯	\$8.95
Vegetarian Soup <i>(for two)</i>	素菜湯	\$7.95
Seafood Soup <i>(for two)</i> <i>Delicately flavored, with scallops and shrimp</i>	海鮮湯	\$8.95
SEASONAL APPETIZERS PLEASE ASK YOUR SERVER ABOUT AVAILABILITY		
Corn Cakes <i>With locally grown corn from Golonka Farms, pork & chili pepper</i>	粟米煎餅	\$6.95
Shrimp Har Gow <i>Deep fried & succulent</i>	蝦餃	\$7.95

POULTRY

Steamed Chinese Greens with Chicken <i>Healthy and light</i>	清蒸素菜雞片	\$11.95
Savory Aromatic Roasted Chicken <i>Tender succulent meat and crispy skin</i>	燒雞 Whole	\$19.00
	Half	\$10.95
Steamed Chicken <i>With ginger, spring onions, sesame oil, and a dash of salt and pepper</i>	蔥油雞 Whole	\$19.00
	Half	\$10.95
Roasted Duck <i>Crisp glazed skin and moist tender meat, delicately seasoned</i>	燒鴨 Whole	\$20.95
	Half	\$12.95
Chef's Classic Peking Duck <i>Served with steamed pancakes, cucumbers, carrots and spring onion Please request 24 hours in advance.</i>	北京鴨 Whole duck	\$29.00
Pineapple Chicken <i>Sliced chicken breast stir-fried with fresh pineapple, preserved ginger, snow peas, mushrooms, carrots, & tomatoes</i>	菠蘿雞	\$11.95
Braised Duck <i>Gently cooked with scallions, ginger, orange zest & garlic; surrounded with fresh greens</i>	薑蔥鴨	\$12.95

CHEF'S SPECIALTIES

Dragon Skin <i>Chef Cheung's special dried tofu skin wrapped around black mushrooms, shrimp and chicken. Lightly fried, served atop a bed of fresh vegetables with a special sauce</i>	腐皮卷	\$11.95
Chef Cheung's Own Special Stuffed Tofu <i>Generous thickly sliced tofu stuffed with minced chicken and shrimp, sautéed in the wok until a rich golden brown, with onions and a variety of seasonings, served over a fresh vegetable of the day. A light, slightly spicy sauced dish</i>	釀豆腐	\$12.95
Stuffed Eggplant <i>Asian Eggplant stuffed with minced chicken and shrimp, onions and a variety of seasonings; a light, slightly spicy sauced dish, served over fresh greens</i>	釀矮瓜	\$12.95

Chef's Specialties above are also available as vegetarian dishes

All our food is prepared to order please be patient.

*We have a fine selection of wines that complement Chef Cheung's cooking.
Please ask your server for our wine list.*

SEAFOOD

We use only the freshest possible fish available.
Oysters, Lobster, Mussels and Clams in Season.
Please enquire about availability.

- Salt and Pepper Shrimp or Squid** 椒鹽蝦或魷魚 \$13.95
Lightly and quickly fried, spicy and delicious, served over shrimp crisps or broccoli
- Steamed Flounder** 清蒸龍利 Market
With ginger, scallions and our house sauce on top – light & healthy
- Pan fried Flounder** 香骨龍利球 Market
Chef's wonderful preparation of the fish: first filleted, then lightly sautéed with fresh vegetables and served over its delicious crisped bone, with a light sauce
- Steamed Shrimp with Ginger** 蒜蓉清蒸大蝦 \$12.95
Served with fresh vegetables of the day
- Seafood Hot Pot** 海鮮豆腐煲 \$13.95
Shrimp, scallops and fresh vegetables, served in a traditional hot pot
- Bird's Nest** 海鮮花籃 \$13.95
Fresh scallops and shrimp in a delicate sauce, with fresh vegetables presented in a nest of crisp noodles
- Iron Skillet Scallops or Shrimp** 鐵板干貝 \$13.95
Fresh scallops sautéed with fresh vegetables of the day, in a slightly spicy sauce, served on sizzling hot platter
- Soft Shell Crab** *With either salt and pepper or black bean sauce* 軟殼蟹 \$14.95

VEGETABLES

- Mustard Greens** 菜心 \$9.95
- Baby Bok Choy** 蒜蓉小白菜 \$9.95
- Chinese Broccoli** 蠔油芥蘭 \$9.95
- Green Beans** 四季豆 \$9.95
- Snow Peas** 雪豆 \$9.95
- Eggplant Hot Pot** 矮瓜煲 \$10.95
Asian Eggplant & special savory sauce
- Market Vegetable of the Day** 清炒時菜 Market
Chinese Water Spinach, Baby Mustard Greens, Long Beans, or Sweet Pea Greens

VEGETARIAN SPECIALTIES

- Fresh Seasonal Chinese Greens with Tofu** 青菜豆腐 \$11.95
Prepared with fresh garden garlic and ginger
- Chinese Greens with Black Mushrooms** 蠔油冬菇菜心 \$12.95
- Mixed Vegetable Hot Pot** 粉絲什菜煲 \$11.95
Served with bean thread noodles in a Hot Pot
- Salt and Pepper Tofu** 椒鹽豆腐 \$9.95
Spicy, lightly crisp & tender
- Five Spice Tofu with Green Beans** 豆子豆腐乾 \$10.95

RICE

Akai Rice

Heirloom Red, Golden, and Black rice, grown in an ecological manner resulting in a nutritious rice, high in minerals and fibre. Akai Rice will aid digestion, boost metabolism and help lower cholesterol.

纖維米飯 Small \$3.00
Large \$6.00

NOODLE DISHES

Mei Fan Singapore Style Noodles

Traditional rice noodles prepared with carrots, onion, celery and bean sprouts, either vegetarian style or with shrimp, chicken, beef or pork

星洲炒米粉 \$8.95

Chao Fan

Broad Chinese noodles prepared with bean sprouts, carrots, onions and celery, either vegetarian style or with beef, chicken or shrimp

炒河粉 \$8.95

Traditional Soup Bowl with Noodles

Delicate broth with rice noodles and choice of chicken, beef, shrimp or tofu

各式湯粉 Lunch \$6.95
Dinner \$8.95

BEEF & LAMB

Tender, Flavorful Beef Hot Pot

Layered with mixed vegetables in a traditional five spice and brown bean sauce, slow cooked in a traditional hot pot, Guangdong style

牛腩煲 \$12.95

Iron Skillet Beef

Prepared with ginger, spring onion, garlic and fresh vegetables of the day served on a sizzling hot platter

鐵板牛 \$12.95

Spicy Hunan Lamb

With chili peppers, spring onion, onion and snow peas

湖南羊肉 \$14.95

Ginger Garlic Lamb

Spring onion, snow peas and chef's special sauce

薑蔥羊肉 \$14.95

PORK

Pork with Spicy Szechuan Pickle

A colorful & delicious dish, prepared with fresh bean sprouts, onion, sweet red pepper, snow peas & shredded pork

四川肉 \$12.95

Traditional South China Pork

Pork that is first stir-fried, then arranged in multiple layers alternately with sun dried vegetables, and Guangdong pickled mustard greens, and slow cooked for many hours . . . resulting in a remarkable dish. Richly flavorful and delicious

梅菜扣肉 \$12.95

Crispy Crackling, Aromatic Roasted Pork

A generous portion of a very special, delectable Chinese treat: tender moist meat, and crispy skin – seasoned perfectly, served on fresh greens

燒肉 \$12.95

Salt and Pepper Pork

Morsels of pork lightly and quickly fried, spicy & delicious, served over broccoli

椒鹽骨 \$12.95

Capital Ribs

Double cooked pork ribs in sauce of apple, pineapple, tomatoes, carrots and onions reduced to a flavorful fruity sauce

京都骨 \$12.95

DESSERT

Local Herrell's Ice Cream

Flavors: Ginger, Green Tea & Strawberry Nields Whenever!

各式雪糕 \$3.75