

MR CHOW

CAESARS PALACE

HORS D'OEUVRES

CRAB CLAW	20.00 ea	PRAWN TOAST WITH GAMBEI	30.00
FRESH SCALLOP ON THE SHELL	23.50 ea	SALT & PEPPER PRAWNS	38.00
* CHICKEN SATAY original recipe	18.00 ea	GLAZED PRAWNS WITH WALNUTS	38.00
SQUAB WITH LETTUCE vegetarian available	36.00	GAMBEI WITH GOODIES walnuts and lotus roots	26.00
Diced chicken and vegetable		* TURNIP PUFF with ham	26.00
SCALLION PANCAKE	26.00		

PASTA

LOBSTER SHUMAI	33.50	MR CHOW NOODLES vegetarian available	32.00
POT STICKERS a classic from Beijing	26.00	The classic handmade Beijing noodles	
Vegetarian available		Mr Chow introduced to the West in 1968	
WATER DUMPLINGS for celebration	28.00	VERMICELLI WITH LOBSTER	38.00
SHANGHAI LITTLE DRAGON	28.00	* SQUID INK RICE NOODLES black ink	38.00
Classic steamed soup dumplings		FRESH CLAM WITH RICE CAKE	34.00
		With shepherd's purse	

SOUP

CORN & CRABMEAT SOUP	30.00	SHARK'S FIN SOUP imitation	34.00
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SEMI PRIX FIXE

Whole table served family style { Min. 2 guests }
Balanced and harmonious dinner from the Sky, Land and Sea
Served with Vegetables and Sautéed Rice

CLASSIC \$102 per person Two Course Dinner	MR CHOW \$106 per person Two Course Dinner Choice of: Fresh Crab, Fiery Beef or Steamed Sea Bass Additional \$6 per person with Fresh Lobster, Ma Mignon or Fresh Whole Fish	BEIJING DUCK \$120 per person { Min. 3 guests } Three Course Dinner Roasted to order in authentic Beijing Duck oven for 40 min
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OF COURSE

FROM THE SEA

FRESH WHOLE FISH { Min. 3 guests }	M.P.	FRESH LIVE LOBSTER 3 ways	M.P.
DRUNKEN FISH FILLET poached in wine	60.50	* GREEN PRAWNS	58.00
STEAMED SEA BASS served with ginger and cilantro	60.50	Famed portrait "Mr. Chow as Green Prawn" by Keith Haring	
EMPEROR'S CRAB	58.00	WHITE PRAWNS folded into a cloud of egg whites	58.00
Once upon a time an Emperor of China insisted on having fresh crab		NINE SEASONS PRAWNS	58.00
out of season. Therefore we use sea bass...		With water chestnuts	
* DRESSED DUNGENESS CRAB	66.00	* WITH THREE	58.00
Off the shell folded into a cloud of egg whites		Prawns, chicken, calves liver and sea mushroom sautéed in wine	
SQUID IN XO SAUCE sautéed with asparagus	56.00		

FROM THE SKY

BEIJING CHICKEN with walnuts	54.00	VELVET CHICKEN gentle with a hint of fresh chili	58.00
CHICKEN JOANNA	58.00	GAMBLERS DUCK tender and crispy	62.00
Chicken breast sautéed with wine and garlic		Served with steamed pancakes and plum sauce	

FROM THE LAND

* MA MIGNON filet mignon	68.50	SPICY PORK WITH CHILI	58.00
Tender and delicious - our recipe since 1975		SWEET & SOUR PORK	58.00
FIERY BEEF filet mignon	62.00	LAMB WITH SPRING ONION	58.00
CRISPY BEEF citrus flavor	58.00	LAMB SHANK on the bone	62.00
BEEF WITH OYSTER SAUCE	58.50		

VEGETABLE & RICE

\$16.00 PER PERSON { Min. order for 2 guests }		
SAUTÉED BABY BOK CHOY	SAUTÉED BROWN RICE	STRING BEANS WITH XO SAUCE
LILY BULB WITH MOUNTAIN YAM	WITH MUSHROOMS	STEAMED OR SAUTÉED RICE
MIXED VEGETABLES	FOUR COLOR CAULIFLOWER	

Private room available
* Specialty of the house

Minimum charge per person \$75
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.