



GOLDEN TEMPLE

The Chinese Zodiac is based on a 12 year cycle. Each year is represented by an animal. The year of your birth determines which animal hides in your heart. Birth years for the rat: 1912, 1924, 1936, 1948, 1960, 1972, 1984, 1996, 2008

Delivery Any Time
Delivery is available from 11:15 a.m. to 12:15 a.m. Sunday thru Thursday and 11:15 a.m. to 1:15 a.m. Friday and Saturday.

Timely Delivery
We will make every effort to deliver your order in a timely manner. In our big digging, traffic stopping, weather changing world, we ask you to please allow plus or minus 15 minutes from the requested/quoted delivery time. We appreciate your understanding.

Delivery Areas
Golden Temple offers free delivery with orders of \$39.00 and over in Brookline, or \$49.00 and over in Newton Center, Allston and Brighton. We will deliver to most locations within the greater Boston area including, Kenmore, Longwood, South End, Back Bay and Cambridge. Ask about our rates and other delivery areas. Special offers and delivery rates are subject to change without notice and are not available on some holidays.

Individually Packaged With Care
*All delivery orders receive individual attention. **Our Delivery Drivers take extra care in packaging your food and delivering your order. They therefore, thank you in advance for any gratuity given.***

Payment
Please pay with cash, The American Express® Card, Visa, MasterCard, Diner's Club or Discover. The omission of personal checks is intentional.

Telephone or Fax
Phone your order in to: 617.277.9722 or fax your order to: 617.277.9795. Golden Temple and The E Room are located at 1651 Beacon St. in Brookline and are open 11:00 a.m. to 1:00 a.m. Sunday thru Thursday and 11:00 a.m. to 2:00 a.m. Friday and Saturday.

Fresh Food to



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Healthy Cooking

All of our recipes that require cooking oil are prepared with canola oil, which contains half the saturated fat content of other vegetable oils and no cholesterol. Golden Temple never adds MSG.

Healthy Food

Chinese cooking, with its emphasis on vegetables, protein and starches, is some of the healthiest food you can include in your diet. We strongly encourage you to eat Chinese cuisine often!

Made Fresh to Order

All dishes are cooked to order, therefore we can prepare any dish to your specifications. If for any reason you cannot eat certain ingredients such as cornstarch, oil, salt or sugar, please let us know when ordering. Any item not listed can be served upon request. Please ask when ordering.

Made Fresh to Go

Take Out, Home Delivery or Office Delivery, it's your favorite Golden Temple dishes Made Fresh to Go. Our fast efficient service and large selection make it easy to order. Whether it's for 1 or 100, whether it's a Lunch or a Late Night Dinner Delivery or Take Out, just call us, we're ready to Go.



The Rat is clever, cool, wise and blessed with quick intelligence, curiosity and imagination.



SPECIAL APPETIZERS

APPETIZERS

- The Chinese divide foody into three categories: Yang foody cool the body, Yang foody heat the body and neutral foods balance the body.
- Barbecued Boneless Ribs (Pork) 8.95
 - Barbecued Ribs (Pork) 8.95
 - Pork Strips 8.95
 - Chicken Fingers (White meat) 8.95
 - Chicken Wings 6.95
 - Chicken Livers with Walnuts 6.95
 - Beef Teriyaki 8.95
 - Chicken Teriyaki (White meat) 8.95
 - Curry Beef Puffs 5.95
 - Scallop Skewers 9.95
(wrapped in bacon)
 - Fried Squid (Calamari) 7.45
 - Fried Scallops 8.95
 - Fried Shrimp 8.95
 - Crab Rangoon 7.45
 - Egg Rolls (2)
(Vegetables seasoned with pork) 4.95
 - Vegetable Egg Rolls (2) (Meatless) 4.95
 - Pot Stickers (Pork) 5.95
 - Scallion Pancake (Meatless) 5.45
 - Fried Won Tons
(With essence of pork) 5.45
 - Vegetable Tempura 6.95

- **Spicy Ginger Clams (Seasonal)**
Fresh steamed littleneck clams in a hot, spicy ginger garlic sauce.
Small, approx. 12 clams. 15.95
Large, approx. 18 clams. 23.95
- Littleneck Clams (Seasonal)**
Fresh steamed littleneck clams served in black bean sauce.
Small, approx. 12 clams. 15.95
Large, approx. 18 clams. 23.95
- **Asian Grilled Lamb Chops (3)**
Asian spiced marinated tender lamb chops, roasted and grilled. 10.75
- **Salt & Pepper Calamari**
Lightly fried calamari with diced red and green peppers seasoned with a blend of sea salt and black pepper. 8.95

Shao-Mai
Lightly steamed, open-faced dumplings, stuffed with finely chopped shrimp, pork, water chestnuts, scallions and Chinese seasonings. 6.95

- **Chicken Shao-Mai**
Lightly steamed, open-faced dumplings, stuffed with finely chopped shrimp, chicken, water chestnuts, scallions and Chinese seasonings. 6.95

➤ **Golden Temple Chicken Wings**
Chicken wings delicately prepared in a tangy, spicy hot sauce. 7.95

➤ **Wrapped Shrimp (4)**
Large whole shrimp wrapped with bacon, wok seared and finished with a Chinese chili sauce and seasonings. 13.95

Golden Temple Ribs
Large, specially-cut pork ribs in our own barbecue sauce. 16.95

Ribs in Black Bean Sauce
Bite-sized pork ribs served in black bean sauce. 8.95

- **Chicken Velvet**
A tender half chicken marinated in our own special blend sauce and poached. Served in pieces at room temperature. A true Chinese delicacy -Serves 2-4. (Please allow 25 minutes.) 8.75

COMBINATION APPETIZERS

Golden Temple Platter
Egg Roll, Barbecued Ribs, Fried Shrimp, Fried Won Tons, Chicken Wings and Pork Strips
Serves two. 21.75
Serves three. 31.75

- 1937 ➤ **Beef, Pork, Chicken Platter**
Barbecued Boneless Ribs, Pot Stickers, Beef Teriyaki, Chicken Fingers and Chicken Teriyaki
Serves two. 25.75

- 1973 ➤ **Seafood Platter**
Fried Squid, Fried Scallops, Crab Rangoon and Fried Shrimp
Serves two. 21.75

**TAKEOUT
DELIVERY
617.277.9722**

➤ New dish
➤ Spicy hot!





VEGETABLES

SOUPS

- Won Ton Soup (Pork) 3.95
- Won Ton Soup with Chicken 3.95
- Golden Temple Won Ton Soup**
Finely chopped pork, water chestnuts and spices wrapped in square won ton noodles in a broth with vegetables and noodles. 5.95
- **Udon Vegetable Soup**
Shiitake mushrooms and udon noodles in a light broth with vegetables. 4.95
- **Chow Foon Vegetable Soup**
Shiitake mushrooms, chow foon noodles and Chinese vegetables in a light broth. 4.95
- Shrimp Chow Foon Soup**
Shrimp, shiitake mushrooms and chow foon noodles in a light broth with vegetables. 5.95
- Chicken Rice Soup 3.95
- Chicken Yatka Mein Soup (Noodle) 3.95
- Roast Pork Yatka Mein Soup (Noodle) 3.95
- Tofu Vegetable Soup 3.95
- Vegetable Soup 3.95
- Egg Drop Soup 3.95
- ★ **Hot and Sour Soup**
Tofu, pickled vegetables, pork and egg. 3.95
- ★ **Shrimp Hot and Sour Soup**
Shrimp with tofu, pickled vegetables, pork egg and chow foon noodles. 5.95

Chinese cooking is some of the healthiest food you can include in your diet.

- Vegetable Delight**
Vegetarian's Platter—our largest assortment of vegetables stirfried in a light sauce. 8.95
- ★ **Spicy Hot Green Beans**
Green beans sauteed with finely chopped pork and stirfried in a spicy hot sauce. 7.95
- **Chinese Broccoli in Oyster Sauce** 8.95
- **Shanghai Bok Choy**
Stirfried with garlic. 8.95
- ★ **Szechuan Broccoli**
Stirfried in a light, spicy hot sauce. 6.95
- **Vegetable Tempura** 9.95
- Moo Shi Vegetables**
Stirfried cabbage, mushrooms, scallions, lily needles, Chinese vermicelli and eggs. Served with five Mandarin pancakes. 8.95
- Stirfried Green Beans and Garlic** 6.95
- Stirfried Green Beans, Onions and Bacon** 7.95
- Snow Pea Pods and Garlic (stirfried)** 8.95
- Baby Corn, Snow Pea Pods and Straw Mushrooms (stirfried)** 8.95
- Asparagus in Oyster Sauce (seasonal, lightly stirfried)** 8.95
- Sauteed Spinach and Carrots** 6.95
- **Yu-toy in Oyster Sauce**
Yu-toy (a green leaf Chinese vegetable), stirfried with oyster sauce. 7.95
- Broccoli Soong**
Diced broccoli, water chestnuts, shiitake mushrooms, finely chopped pork and ginger, stirfried and served on lo mein noodles. 14.95
- Golden Dome**
A smooth, delicious Cantonese custard crowned with walnuts, shiitake mushrooms, water chestnuts and scallions in a savory sauce. Perfect as a side dish for two to four people. 7.25
- ★ **Szechuan Eggplant**
Stirfried sliced Chinese eggplant with diced red peppers and scallions in a spicy hot sauce. 7.95
- French Fried Potatoes** 2.75

Light
broth
soups
are
considered
neutral
food,
and
are
served
at
the
beginning
of
a
meal
to
balance
the
body.

1919
1926
1938
1950
1962
1974
1986
1998
2010



BEEF

Many
chinese
foods
are
believed
to
be
symbols
of
good
fortune
and
good
health
because
of
their
color
and
shape.

Beef and Asparagus

Lightly stirfried with soy sauce and garlic. (Seasonal) 13.95

Beef and Broccoli

Stirfried in light oyster sauce over broccoli. 9.95

Beef and Shiitake Mushrooms

Sauteed in oyster sauce. 15.95

Beef and Mushrooms

Sauteed in oyster sauce. 10.95

Beef with Green Beans and Onions

Stirfried with green beans, onions and garlic. 10.95

Beef in Black Bean Sauce or Oyster Sauce (sauteed)

Served over Fried Won Tons 13.95

Beef and Snow Pea Pods

Lightly stirfried with oyster sauce and garlic. 10.95

➤ Beef and Chinese Broccoli

Lightly stirfried with oyster sauce and garlic. 13.95

Beef with Peppers and Tomatoes

Stirfried in black bean sauce. 9.95

Beef and Spinach

Slices of beef in a light oyster sauce on a bed of spinach. 13.95

★ Crispy Orange Beef

Sliced flank steak expertly prepared and specially cooked until crispy and tender, served in an aromatic spicy orange sauce. 11.95

★ Beef, Spicy Hot

Slices of beef sauteed in a spicy hot sauce and served on a bed of peppers, onions and cabbage. 9.95

Beef Vegetable Delight

Slices of beef stirfried with tomatoes, peppers, broccoli, celery, onions, snow pea pods, straw mushrooms, baby corn, bok choy and water chestnuts in a light oyster sauce. 11.95

➤ ★ Szechuan Eggplant with Beef

Slices of beef and Chinese eggplant with diced red peppers and scallions in a spicy hot sauce. 9.95

1915
1927
1939
1951
1963
1975
1987
1999
2011

Because of their
golden color,
oranges are
believed to bring
good fortune.

➤ Sesame Beef

Sliced flank steak expertly prepared and cooked until crispy and tender, then sauteed in a tangy, sweet sesame sauce with a hint of citrus. 13.95

Moo Shi Beef

Finely sliced beef stirfried with cabbage, mushrooms, scallions, lily needles, Chinese vermicelli and eggs. Served with five Mandarin pancakes. 9.95

★ Mandarin Chopped Tenderloin

Very finely chopped tenderloin of beef stirfried with diced snow pea pods, shiitake mushrooms, water chestnuts and red peppers in a delicious spicy hot sauce. Served with Mandarin pancakes for wrapping. 10.95

Mandarin Orange Beef

Slices of beef sauteed in our special orange sauce (prepared with Mandarin oranges and Chinese seasonings). 12.95

★ Kung Pao Beef

Slices of beef stirfried with peanuts, scallions, diced celery and carrots in a spicy sauce. 9.95

STEAK

➤ E Room Tenderloin of Beef

Marinated tenderloins of beef wok-seared and served with sauteed onion rounds, asparagus and tomato. Small serves 1-2 people 23.95 Large serves 2-4 people 45.95

Steak Kew

Tender chunks of beef tenderloin stirfried with shiitake mushrooms, bok choy, snow pea pods and water chestnuts in a light oyster sauce. 19.95

➤ Steak with Tomatoes and Peppers

Tender chunks of beef tenderloin stirfried with scallions, peppers and tomatoes in a garlic black bean sauce. 19.95

➤ ★ Shanghai Steak

Stirfried tender chunks of beef tenderloin topped with shiitake mushrooms and choice Chinese vegetables in a delicious, spicy hot sauce. 19.95

➤ Beef Tenderloin and Chinese Broccoli

Tender chunks of beef tenderloin stirfried in oyster sauce on a bed of Chinese broccoli. 21.95

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617.277.9722





PORK

Pork and Mushrooms

Thinly sliced pork sauteed with sliced mushrooms and oyster sauce. 10.95

Pork with Peppers and Onions

Thinly sliced pork sauteed with peppers and onions in a garlic and black bean sauce. 9.95

★ Pork, Spicy Hot

Sliced pork sauteed in a spicy hot sauce and served on a bed of peppers, onions and cabbage. 9.95

Pork Vegetable Delight

Thinly sliced pork stirfried with tomatoes, peppers, broccoli, celery, onions, snow pea pods, straw mushrooms, baby corn, bok choy and water chestnuts in a light sauce. 10.95

Char Sue Din with Almonds

Roasted pork tenderloin sauteed with snow pea pods, diced mushrooms and other vegetables in a light sauce and garnished with roasted almonds. 12.95

Roast Pork with Green Beans

Finely sliced roast pork tenderloin stirfried with green beans, onions and garlic. 12.95

Hon Sue Pork

Tender pork tenderloin, lightly battered and topped with mushrooms, snow pea pods, water chestnuts and bok choy in a light brown sauce. 10.95

Sweet and Sour Pork

Tender pork tenderloin lightly battered and topped with pineapple and tomatoes in a sweet and sour sauce. 10.95

★ Szechuan Pork

Finely sliced pork, Szechuan peppers, carrots, onions, peppers, peas and scallions in a hot and spicy sauce. 9.95

Moo Shi Pork

Finely sliced pork stirfried with cabbage, mushrooms, scallions, lily needles, Chinese vermicelli and eggs. Served with five Mandarin pancakes. 9.95

✈️ ★ Szechuan Eggplant with Pork

Finely chopped pork and slices of Chinese eggplant with diced red peppers and scallions in a spicy hot sauce. 8.95

Broccoli Soong

Diced broccoli, water chestnuts, shiitake mushrooms, finely chopped pork and ginger, stirfried and served on lo mein noodles. 14.95

★ Ginger Spiced Pork

Thinly sliced pork sauteed in an aromatic spicy ginger sauce. 9.95

★ Shanghai Noodles

Finely chopped pork in a spicy hot sauce with peppers served on lo mein noodles. 9.95

LAMB

✈️ ★ Spicy Grilled Lamb

Grilled tender lamb chops finished with a spicy hoisin pineapple sauce, served with stirfried green beans and onions. 17.75

✈️ Asian Grilled Lamb

Asian spiced marinated tender lamb chops roasted and grilled, served with pickled vegetables. 17.75



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an
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of
gold
and
jade.

1916
1928
1940
1952
1964
1976
1988
2000
2012

Individually Packaged With Care

We strive to provide you, our valued customer, with the best quality and efficient service. All delivery orders receive individual attention. Our delivery drivers take extra care in packaging your food and delivering your order. They therefore, thank you in advance for any gratuity given.

✈️ New dish

★ Spicy hot!



CHICKEN

Empress Chicken

Tender petite whole chicken (Cornish Hen) marinated in Chinese herbs and seasonings, crisped to a golden brown. Served with stirfried green beans, carrots, onions and shiitake mushrooms. 12.95

➤ Chinese Stuffed Peppers

Peppers stuffed with finely chopped seasoned chicken, shrimp, mushrooms, water chestnuts and scallions, wok fried and served with a light oyster sauce. (Please allow 25 minutes.) 12.75

✱ Shanghai Chicken

A half chicken, lightly fried, served sliced with stirfried Chinese vegetables and shiitake mushrooms in a spicy hot sauce. 9.95

Chicken Velvet

A tender whole chicken marinated in our own special blend sauce and poached. Served in pieces at room temperature. A true Chinese delicacy. (Please allow 25 minutes.) Whole 16.75 Half 8.75

Chardonnay Chicken

Sliced chicken breast, broccoli and spinach in a white wine sauce with a hint of lemon, served on Cantonese noodles. 17.95

Gingered Sesame Chicken

Slices of chicken breast stirfried with shredded ginger, onions and peppers in a sesame sauce. 9.95

Mandarin Orange Chicken

Sliced tender chicken breast sauteed in our special orange sauce (made with Mandarin oranges and Chinese seasonings). 11.95

➤ Chicken with Yu-toy

Sliced chicken breast with yu-toy (a green leaf Chinese vegetable), stirfried in a light garlic sauce. 10.95

Bor Lor Gai Pan

Sliced tender chicken breast sauteed with mushrooms, snow pea pods, water chestnuts, bok choy and pineapple in a light sauce. 10.95

Chicken and Broccoli

Sliced chicken breast stirfried in a light oyster sauce over broccoli. 9.95

Chicken with Snow Pea Pods

Sliced chicken breast stirfried with snow pea pods and light oyster sauce. 10.95

➤ Chicken and Chinese Broccoli

Sliced chicken breast stirfried with oyster sauce and garlic. 13.95

➤ Chicken with Green Beans and Onions

Sliced chicken breast stirfried with green beans, onions, and garlic. 10.95

Chicken and Scallions

Sliced chicken breast stirfried with scallions and light oyster sauce, served on spinach. 12.95

✱ Chicken, Spicy Hot

Sliced chicken breast stirfried in a spicy hot sauce and served on a bed of peppers, onions and cabbage. 9.95

Moo Goo Gai Pan

Sliced chicken breast stirfried with snow pea pods, mushrooms, water chestnuts and bok choy in a light sauce. 9.95

✱ Chicken with Cashews

Diced white meat chicken, water chestnuts, red peppers and celery sauteed in a light hot sauce with cashew nuts. 10.95

Hon Yin Gai Din

Diced white meat chicken sauteed with snow pea pods, diced mushrooms and other vegetables in a light sauce, garnished with roasted almonds. 9.95

✱ Kung Pao Chicken

Diced white meat chicken stirfried with peanuts, scallions, diced celery and carrots in a spicy sauce. 9.95

Moo Shi Chicken

Finely sliced chicken stirfried with cabbage, mushrooms, scallions, lily needles, Chinese vermicelli and eggs. Served with five Mandarin pancakes. 9.95

✱ General Gau's Chicken

Tender chunks of chicken with a crispy coating of water chestnut flour topped with an aromatic spicy ginger sauce. 10.95

Curry Chicken

Tender chunks of chicken sauteed with broccoli, carrots and onions in a light yellow curry sauce. 9.95

917

929

941

953

965

977

989

001

Ginger
is often used
to soothe
the stomach.





- **Lemon Chicken**
Sliced tender white meat chicken lightly battered, sauteed in a light tangy lemon sauce. 13.95
- **Sesame Chicken**
Sliced tender white meat chicken lightly battered, sauteed in a tangy, sweet sesame sauce with a hint of citrus. 13.95

King Moon Gai with Almonds
Sliced tender white meat chicken lightly battered with shredded vegetables and shiitake mushrooms in a dark sauce topped with crushed almonds. 10.95

Ho Yu Gai Poo
Sliced tender white meat chicken lightly battered with shiitake mushrooms and choice Chinese vegetables in oyster sauce. 11.95

Hon Sue Gai
Sliced tender white meat chicken lightly battered and cooked with mushrooms, snow pea pods, water chestnuts and bok choy in a lightly seasoned brown sauce. 10.95

Sweet and Sour Chicken
Sliced tender white meat chicken lightly battered and topped with pineapple and tomatoes in a sweet and sour sauce. 10.95

DUCK

Beijing Duck
Beijing's famous Rotisserie Duckling is marinated and grilled slowly until the skin is golden crisp, then carved and classically presented with meat separated from the skin. Served with Mandarin pancakes and hoisin sauce. (Please allow 30-45 minutes.) 34.95

Roast Duck
A tender duckling marinated and seasoned with Chinese herbs and spices for twenty-four hours and roasted golden brown.
Whole 29.95 Half 15.95

- New dish
- ★ Spicy hot!

A LITTLE OF THIS, A LITTLE OF THAT

Seafood Wor Bar
Fresh scallops lightly battered, pieces of lobster tail and shrimp, sauteed in seafood sauce with straw mushrooms, baby corn and other vegetables. 34.95

Gai Poo Har
Tender white meat chicken and shrimp lightly battered with shredded Chinese vegetables, shiitake mushrooms and snow pea pods in oyster sauce and topped with crushed almonds. 17.95

Gai Kew with Shrimp
Tender chunks of chicken and shrimp sauteed with shiitake mushrooms, snow pea pods and Chinese vegetables in a light oyster sauce. 17.95

Golden Temple Din
White meat chicken, shrimp, baby corn, straw mushrooms and diced vegetables in a light sauce with slices of roast pork and garnished with roasted almonds. 17.95

Meat Wor Bar
Tender chunks of chicken, juicy beef and roast pork, expertly mixed with straw mushrooms, baby corn and Chinese vegetables in oyster sauce. 17.95

Golden Temple Fantasy
Tender chunks of chicken, lobster tail, beef and shrimp, prepared with shiitake mushrooms, snow pea pods, water chestnuts and bok choy, sauteed in oyster sauce. 29.95

Golden Temple Special
Sliced white meat chicken lightly battered and topped with sauteed shrimp, juicy beef, snow pea pods and choice vegetables in oyster sauce. 18.95

Beef Shrimp Gai
Tender chunks of chicken with beef and shrimp sauteed in black bean sauce on a bed of bean sprouts. 18.95

In
China,
the
kitchen
door
opens
many
other
doors,
as
you
are
considered
a
wise
man
or
woman
if
you
can
speak
knowingly
of
haute
cuisine.

1918
1930
1942
1954
1966
1978
1990
2002

**TAKEOUT
DELIVERY
617.277.9722**



FISH

All fish delivered fresh daily.

Governing a large country is like frying a small fish.

The Golden Temple fish relate back to an ancient art of fish painting. Working with foods often used in Chinese cooking, we've developed a series of our own fish-like characters.

Fillet of Sole Kew

Fillet of sole lightly battered, topped with snow pea pods, mushrooms, water chestnuts, bok choy and peppers in a light sauce. 14.95

➤ Steamed Fillet of Sole with Ginger

Fillet of sole steamed with fresh ginger, soy, scallions and Shanghai bok choy. 16.95

✦ Fillet of Sole, Hunan Style

Fillet of sole lightly battered and topped with vegetables in a spicy hot ginger garlic sauce. 14.95

Sweet and Sour Sole

Fillet of sole lightly battered and topped with pineapple and tomatoes in a sweet and sour sauce. 14.95

✦ Szechow Sole

Lightly battered fillet of sole topped with shredded peppers and vegetables in a light hot spicy sauce. 14.95

➤ Tuna Steak with Chinese Chili

Tuna steak wok-seared, finished with Chinese chili garlic sauce and served with pickled vegetables. 15.95

➤ E Room Tuna Steak

Specially marinated tuna steak wok-seared and served with sauteed onion rounds, asparagus and tomato. 16.95

✦ Catfish, Hunan Style

Catfish fillets lightly battered and topped with vegetables in a spicy hot ginger garlic sauce. 12.95

Catfish Din with Almonds

Catfish fillets stirfried with snow pea pods and diced vegetables, garnished with roasted almonds. 12.95

Catfish and Broccoli

Catfish fillets stirfried with fresh broccoli and garlic. 12.95

➤ Steamed Salmon with Ginger

Salmon fillet steamed with fresh ginger, lemon, broccoli and scallions. 16.95

Norwegian Salmon and Snow Pea Pods

Salmon fillet wok-seared and served with stirfried snow pea pods, scallions, onions and garlic. 15.95

➤ Ginger Chilean Sea Bass

Chilean Sea Bass fillet steamed with ginger, garlic, scallions and finished with a sizzling ginger soy sauce. 19.95

➤ Chilean Sea Bass with Black Bean

Chilean Sea Bass fillet steamed with black beans, scallions and garlic. 19.95

✦ Chilean Sea Bass, Hunan Style

Chilean Sea Bass fillets lightly battered and topped with vegetables in a spicy hot ginger garlic sauce. 19.95



The sheep is timid, but can be a charmer as long as they are not hurried.

LOBSTER

2lb Lobster, Cantonese Style

Stirfried in the shell with finely chopped pork in a lobster-infused, garlic black bean sauce. 34.75

Lobster Tails, Cantonese Style

(Without shell) Stirfried with finely chopped pork in a lobster-infused, garlic black bean sauce. 37.75

2lb. Lobster with Shrimp, Cantonese Style

Stirfried in the shell with shrimp, finely chopped pork in a lobster-infused, garlic black bean sauce. 42.75

2lb Ginger Scallion Lobster

Stirfried in the shell with ginger, scallions and Chinese seasonings. 34.75

Lobster Kew

Chunks of lobster tail stirfried with shiitake mushrooms, bok choy, snow pea pods and water chestnuts in a light sauce. 37.75

Hon Sue Lobster

Chunks of lobster tail lightly fried in batter and mixed with mushrooms, snow pea pods, water chestnuts and bok choy in a lightly seasoned brown sauce. 37.75

Lobster Sauce

Finely chopped pork in a lobster-infused, garlic black bean sauce. 7.95

SCALLOPS

Scallops with Snow Pea Pods

Fresh scallops stirfried with snow pea pods, scallions, onions and garlic. 16.95

Scallop Kew

Fresh scallops sauteed with shiitake mushrooms, bok choy, snow pea pods and water chestnuts in a light sauce. 16.95

Hon Sue Scallops

Fresh scallops lightly battered and mixed with mushrooms, snow pea pods, water chestnuts and bok choy in a lightly seasoned brown sauce. 16.95

Sweet and Sour Scallops

Fresh scallops lightly battered and topped with pineapple and tomatoes in a sweet and sour sauce. 16.95

Please note: fish, lobster and scallops availability and prices are subject to market fluctuations.



SHRIMP

All shrimp dishes are prepared with prime whole shrimp.

Shrimp and Broccoli

Shrimp stirfried in a light sauce served over fresh broccoli. 14.95

Shrimp in Black Bean Sauce or Oyster Sauce (sauteed) 19.95

Shrimp with Shiitake Mushrooms

Sauteed in oyster sauce 25.95

Shrimp with Mushrooms

Sauteed in oyster sauce 19.95

Shrimp and Asparagus

Lightly stirfried with soy sauce and garlic. (Seasonal) 15.95

Shrimp in Lobster Sauce

Shrimp sauteed in finely chopped pork in a lobster-infused, garlic black bean sauce. 14.95

Curry Shrimp

Shrimp sauteed with broccoli, carrots and onions in a light yellow curry sauce. 14.95

★ Shrimp, Spicy Hot

Shrimp sauteed in a spicy hot sauce and served on a bed of peppers, onions and cabbage. 14.95

Subgum Shrimp Kew

Shrimp stirfried with mushrooms, tomatoes, peppers and Chinese vegetables in a light sauce. 14.95

★ Szechuan Shrimp

Shrimp stirfried with Szechuan peppers, carrots, onions, peppers, peas and scallions in a hot and spicy sauce. 14.95

Tow Goo Har Kew

Shrimp sauteed with baby corn, straw mushrooms and Chinese vegetables in oyster sauce. 14.95

King Moon Shrimp with Almonds

Shrimp lightly battered with shredded vegetables and shiitake mushrooms in a dark sauce and topped with crushed almonds. 15.95

Woo Dip Har

Shrimp lightly battered and mixed with mushrooms, snow pea pods, water chestnuts and bok choy in a lightly seasoned brown sauce. 15.95

→ Ginger Scallion Shrimp

Shrimp stirfried with ginger, scallions, and Chinese herbs 19.95

Sweet and Sour Shrimp

Shrimp lightly battered and topped with pineapple and tomatoes in a sweet and sour sauce. 15.95

Hon Yin Har Din

Shrimp sauteed with snow pea pods, diced mushrooms and other vegetables in a light sauce, garnished with roasted almonds. 14.95

→ ★ Szechuan Eggplant with Shrimp

Shrimp and slices of Chinese eggplant with diced red peppers and scallions in a spicy hot sauce. 14.95

Moo Shi Shrimp

Shrimp stirfried with cabbage, mushrooms, scallions, lily needles, Chinese vermicelli and eggs. Served with five Mandarin pancakes. 14.95

→ ★ Tomato Sake Shrimp

Shrimp sauteed in a Sake wine infused with tomatoes, chili peppers, garlic lightly stirfried with fresh tomatoes, scallions, and peppers on a bed of soft Lo Mein noodles. 24.95

→ Shrimp with Shanghai Bok Choy

Shrimp stirfried in a light garlic sauce over Shanghai bok choy. 14.95

SQUID

(Calamari)

Squid in Black Bean Sauce

Stirfried squid with scallions in black bean sauce served on bean sprouts. 15.95

★ Squid and Scallions

Stirfried squid and diced red peppers in a spicy, hot ginger sauce, served on soft Cantonese noodles. 16.95

→ New Dish

★ Spicy hot!

TAKEOUT
DELIVERY
617.277.9722

1920
1932
1944
1956
1968
1980
1992
2004



Soy
sauce
is
made
from
fermented
soybeans
and
a
roasted
grain,
usually
wheat
or
barley.
Salt
and
yeast
are
added
to
a
vat
in
which
the
mixture
is
marinated.

TOFU

Tofu Vegetable Delight
Tofu stirfried with assorted vegetables in a light sauce. 9.95

★ **Mar Po Tofu**
Tofu and finely chopped pork in a spicy hot sauce. 8.95

★ **Spicy Hot Tofu**
Tofu stirfried with baby corn, scallions, red peppers and straw mushrooms in a spicy hot sauce. 7.95

Tofu in Black Bean Sauce or Oyster Sauce (stirfried) 7.95

Beef and Tofu
Sliced beef stirfried with cubes of tofu and oyster sauce. 9.95

Shrimp and Tofu
Shrimp stirfried with cubes of tofu and oyster sauce. 14.95

Roast Pork and Tofu
Sliced, roasted pork tenderloin stirfried with cubes of tofu and oyster sauce. 12.95

CHOP SUEY

Prepared with bean sprouts, coarsely sliced celery and onions in a light sauce.

Vegetable Chop Suey
(meatless) 8.65

Beef Chop Suey 9.65

Pork Chop Suey 9.65

Chicken Chop Suey 9.65

Shrimp Chop Suey 14.65

Chicago Style
Prepared with bean sprouts, mushrooms, coarsely sliced celery and onions in a dark sauce.

Chicago Beef Chop Suey 10.65

Chicago Pork Chop Suey 10.65

Chicago Chicken Chop Suey 10.65

Subgum Style
Prepared with bean sprouts, red and green peppers, diced celery and onions in a light sauce.

Subgum Pork Chop Suey 9.65

Subgum Chicken Chop Suey 9.65

Subgum Shrimp Chop Suey 14.65

CHOW MEIN

Prepared with bean sprouts, finely shredded celery and onions in a light sauce. Served with dry crispy noodles.

Vegetable Chow Mein (meatless) 8.95

Beef Chow Mein 9.95

Pork Chow Mein 9.95

Chicken Chow Mein 9.95

Shrimp Chow Mein 14.95

Chicago Style
Prepared with bean sprouts, mushrooms, finely shredded celery and onions in a very dark sauce.

Chicago Beef Chow Mein 10.95

Chicago Pork Chow Mein 10.95

Chicago Chicken Chow Mein 10.95

Subgum Style
Prepared with red and green peppers, diced celery and onions in a light sauce.

Subgum Beef Chow Mein 9.95

Subgum Pork Chow Mein 9.95

Subgum Chicken Chow Mein 9.95

Subgum Shrimp Chow Mein 14.95

Dry Crispy Noodles
(Only large orders available) 1.95

● Available in small orders—
half regular price plus 75¢

→ New dish

★ Spicy hot!

1921

1933

1945

1957

1969

1981

1993

2005

**TAKEOUT
DELIVERY
617.277.9722**



The Rooster is flamboyant yet dignified and knows how to speak up when necessary.



NOODLE DISHES

CANTONESE NOODLES

Thin, round egg noodles pan fried on both sides forming a nest. Snow pea pods, water chestnuts, bean sprouts, shredded onions, celery and bok choy are stirfried and placed on top.

Golden Temple Cantonese Noodles

Chicken, shrimp and shredded vegetables on Cantonese noodles, topped with slices of roasted pork. 18.95

Vegetable Cantonese Noodles 10.95

Beef Cantonese Noodles 11.95

Roast Pork Cantonese Noodles 11.95

Chicken Cantonese Noodles 11.95

Shrimp Cantonese Noodles 15.95

Plain Pan Fried Cantonese Noodles 3.95

GOLDEN CLOUD NOODLES

A crisp light cloud of Lo Mein and Cantonese Noodles, stirfried with slivered carrots, scallions and shiitake mushrooms.

➤ Golden Cloud Vegetable 10.95

➤ Golden Cloud Beef 12.95

➤ Golden Cloud Chicken 12.95

➤ Golden Cloud Shrimp 15.95

CHINESE VERMICELLI

Soft, very fine translucent noodles stirfried with snow peas, shiitake mushrooms, water chestnuts and eggs.

Vegetable Chinese Vermicelli 8.95

Chinese Vermicelli with Pork 9.95

Chinese Vermicelli with Shrimp 14.95

UDON NOODLES

Thick round noodles made of hard wheat flour stirfried with sliced green peppers, shredded carrots, bean sprouts and scallions in a spicy hot sweet sauce.

➤ * Vegetable Udon Noodles 9.95

➤ * Beef Udon Noodles 10.95

➤ * Chicken Udon Noodles 10.95

➤ * Shrimp Udon Noodles 14.95

CHOW FOON

Wide, flat, thick rice noodles stirfried with scallions, snow pea pods, bean sprouts and carrots.

Vegetable Chow Foon 9.95

Beef Chow Foon 10.95

Chicken Chow Foon 10.95

Shrimp Chow Foon 14.95

Lo Mein

Chinese fettuccini, a soft white noodle stirfried with snow peas, bean sprouts, shredded celery, onions, bok choy and mushrooms.

Vegetable Lo Mein 9.95

Beef Lo Mein 10.95

Roast Pork Lo Mein 10.95

Chicken Lo Mein 10.95

Shrimp Lo Mein 14.95

Plain Pan Fried Lo Mein 3.95

* Shanghai Noodles

Finely chopped pork in a spicy hot sauce with peppers served on lo mein noodles. 9.95

Gai Poo Lo Mein

Sliced white meat chicken lightly battered, with beef and shrimp sauteed in oyster sauce with vegetables, served over lo mein and topped with crushed almonds. 24.95

Beef Shrimp over Lo Mein or Won Tons

Tender beef and shrimp in black bean sauce on fried won tons or on a bed of lo mein. 18.95

Birthday
celebrations
always
and
with
a
bowl
of
long
life
noodle
soup,
which
must
be
eaten
without
breaking
any
of
the
noodles.
(The
American
equivalent
of
blowing
out
all
of
the
candles.)

1922

1939

1946

1958

1970

1982

1999

2006



RICE

STEAMED RICE

- ➔ Plain Steamed Brown Rice
(small) 1.45
- ➔ Plain Steamed White Rice
(small) 1.25

FRIED BROWN RICE

Natural brown rice stirfried with sliced carrots, scallions, green peas and onions.

- ➔ Fried Brown Rice with Vegetables
(meatless) 8.45
- ➔ Fried Brown Rice with Beef 8.95
- ➔ Fried Brown Rice with Chicken 8.95
- ➔ Fried Brown Rice with Shrimp 11.95

FRIED WHITE RICE

Long grain white rice stirfried with onions and scallions.

Golden Temple Fried Rice
(prepared dark or white)
Finely sliced roast pork, shrimps, green peas, onions, scallions, mushrooms and bean sprouts. 10.95

Vegetable Fried Rice (meatless) 7.45

Beef Fried Rice 7.95

Roast Pork Fried Rice 7.95

Roast Pork Fried Rice with Bean Sprouts 8.45

Chicken Fried Rice 7.95

1923 **Shrimp Fried Rice** 11.45

1935 **Subgum Shrimp Fried Rice**
Traditional fried rice with shrimp, peppers and mushrooms. 11.95

1959 **Subgum Chicken Fried Rice**
Traditional fried rice with chicken, peppers and mushrooms. 8.45

1983 **Subgum Roast Pork Fried Rice**
Traditional fried rice with roast pork, peppers and mushrooms. 8.45

2007



EGG FOO YONG

This Chinese-style omelette can be prepared with seafood, chicken or roast pork with bean sprouts, onions and seasonings, lightly fried to a golden brown and topped with Cantonese gravy. Three omelettes are in each order.

Shrimp Egg Foo Yong 14.95

Chicken Egg Foo Yong 9.95

Roast Pork Egg Foo Yong 9.95

Subgum Roast Pork Egg Foo Yong
Traditional egg foo yong with finely diced roast pork, peppers and mushrooms. 9.95

Mushroom Vegetable Egg Foo Yong (meatless) 9.95

Egg Foo Yong, Cantonese Style
Lightly wok fried omelette with finely sliced roast pork, snow pea pods, onions, bean sprouts, water chestnuts and seasonings, served with a side of Cantonese gravy. 10.95

Golden Temple Egg Foo Yong, Cantonese Style
Lightly wok fried omelette with finely sliced roast pork, shrimps, snow pea pods, onions, bean sprouts, water chestnuts and seasonings, served with a side of Cantonese gravy. 14.95

● Available in small orders - half regular price plus 75¢

➔ New dish
★ Spicy hot!

Due to the unpredictable environment we live in, all prices are subject to change without notice.

**TAKE OUT
DELIVERY
617.277.9722**



The Pig with an excellent sense of humor, loves to make jokes, but is also organized and patient.