



APPETIZERS

FIN's Four [<i>Chilled: Jellyfish, Chinese Ham, Beef Flank & Octopus</i>]	22.00
Abalone, <i>Jellyfish & Sweet Pickles</i>	80.00
Steamed Soya Chicken & Barbecued Pork	18.50
Shrimp & Scallop Lettuce Wrap, <i>Pine Nuts</i>	14.75
Crisp Shiitake Mushrooms, <i>Sweet Vinegar Sauce</i>	8.50
Spicy Eggplant, <i>Hong Kong-Style</i>	12.50
Crisp Shrimp on Fried Toast	14.50
Vegetable Egg Roll	7.50
Pan-Fried Pork Pot Stickers	8.50
Barbecued Spare Ribs	14.50
Pan-Fried Goose Liver <i>and a touch of Black Pepper Sauce</i>	28.00

SOUPS

Soup of the Day, <i>Chinese Herbs</i>	7.00
Vegetarian Hot & Sour Soup, <i>Enoki Mushrooms</i>	7.00
Shredded Dungeness Crabmeat & Corn	7.00
Shrimp & Pork Won Ton Soup	7.00
Double-Boiled Buddha Jump Wall	Mkt.

LIVE FISH & SEAFOOD

<i>Fresh from FIN's Tank—Steamed, Sashimi, Wok-Fried, or Braised</i>	
Daily Fish Selection	Mkt.
Maine or Australian Lobster	Mkt.
Santa Barbara Prawns	Mkt.
Dungeness Crab	Mkt.
Alaskan or Austrian King Crab	Mkt.
Crystal Crab	Mkt.
Giant Clam	Mkt.

SEAFOOD

Wok-Fried Lobster, <i>Spicy Curry Creamy Coconut Sauce</i>	Mkt.
Stir-Fried Lobster Tail, <i>Spicy Seafood Meat Sauce, X.O. Sauce</i>	88.00
Wok-Fried Lobster Tail, <i>Blackbean and Egg Sauce, Cantonese-Style</i>	88.00
Braised Whole Fresh Abalone, <i>Seasonal Vegetables</i>	80.00
Braised Whole Japanese Abalone, <i>Seasonal Vegetables</i>	295.00
Stir-Fried Fresh Sliced Abalone, <i>Seasonal Vegetables</i>	80.00
Stir-Fried Fresh Sliced Abalone & Sea Cucumber	88.00
Pan-Fried Scallops, <i>Black Bean Sauce</i>	27.50
Crispy Fragrant Salt & Pepper Squid	18.50
Wok-Fried Chilean Sea Bass, <i>Scallion & Garlic</i>	31.50
Lightly Fried Prawns, <i>Creamy Mayonnaise, Melons & Glazed Walnuts</i>	26.50
Steamed Live Prawns, <i>Garlic Sauce</i>	56.00
Pan-Fried Shrimp, <i>Kung Pao Spicy Sauce</i>	22.50
Steamed Sea Bass, <i>Cured Ham</i>	31.50



MEAT & POULTRY

Cantonese Barbecued Duck	Half 18.50	Whole 36.00
Imperial Peking Duck		48.00
Crispy Chicken, <i>Cantonese-Style</i>		18.50
Chicken Breast, <i>Kung Pao Spicy Sauce</i>		16.50
Chicken Breast, <i>Macadamia Nuts</i>		18.50
Beef Tenderloin, <i>Black Pepper Sauce</i>		32.00
Tender Beef, <i>Broccoli</i>		18.00
Mongolian Beef		18.00
Braised Mandarin-Style Tangy Pork Chop		18.00
Steamed Minced Pork, <i>Mushrooms & Squid</i>		16.50
Wok-Fried Lamb Chop, <i>Pepper & Garlic</i>		32.00
Steamed Chopped Chicken, <i>Chinese Sausage & Mushrooms</i>		16.50

CLAY POT

Beef Brisket	18.50
Fresh Sliced Abalone, Lobster & Mixed Seafood	88.00
Fresh Sliced Abalone & Sea Cucumber	88.00
Braised Spicy Oxtail	22.00
Sizzling Chicken & Chinese Sausage	16.50
Chicken, Tofu & Salted Fish	16.50
Braised Sea Bass, Tofu & Shredded Pork	32.00
Eggplant, <i>Yu Heung Sauce</i>	16.50
Braised and Fried Tofu, <i>Stewed Pork Belly, Taiwanese-Style</i>	16.50
Braised and Fried Tofu, <i>Black Mushrooms & Vegetables</i>	14.50

NOODLES

Seafood Pan-Fried Noodles	20.00
Shrimp Pan-Fried Noodles	18.00
Chicken Pan-Fried Noodles	13.75
Beef Pan-Fried Noodles	13.75
Vegetarian Pan-Fried Noodles	11.75
Beef Pan-Fried Soya Flat Rice Noodles (<i>Chow Fun</i>)	13.75
Singapore-Style Pan-Fried Rice Vermicelli, <i>Pork & Shrimp</i>	13.75
Stewed E-Fu Noodle, <i>Enoki Mushrooms & Sliced Pork</i>	18.00

FRIED RICE

Salted Fish & Chicken	13.75
Yang Chow	11.00
Seafood & Spicy X.O. Sauce	13.75
Shrimp Curry	13.75
Chinese Sausage	13.75
Dried Scallop & Egg White	15.00
Fok Jau	24.50

VEGETABLES

Stir-Fried String Beans, <i>Spicy X.O. Meat Sauce</i>	18.75
Chinese Broccoli, <i>Oyster Sauce</i>	12.75
Stir-Fried Mixed Garden Vegetables	12.75
Mustard Greens in a <i>Clear Savory Broth</i>	18.00
Braised Spicy Ma Po Tofu	12.75