

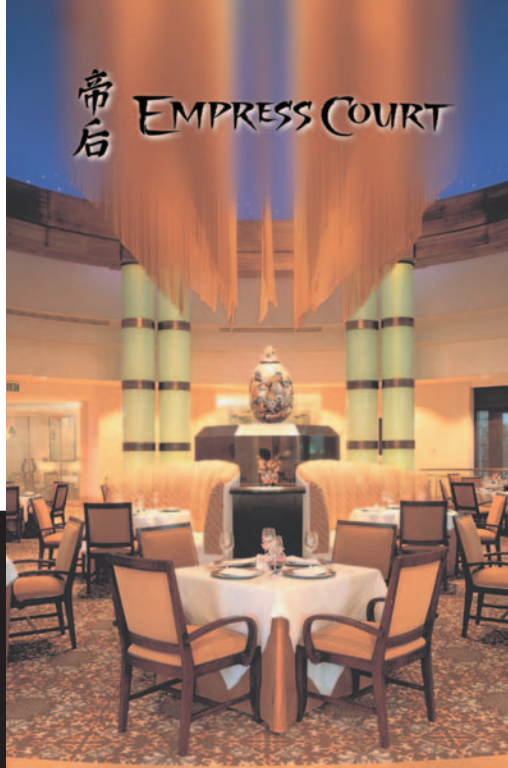
To make your dining reservations or for dinner show package information, please call

702-731-7731

CAESARS PALACE
LAS VEGAS

www.caesarspalace.com

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THE EMPEROR

Crispy Crabmeat
Seaweed Rolls

Westlake Beef
Egg Flower Soup

Sauteed Shrimp,
Fresh Squid
with Vegetables

Prime Sirloin
with Onions and
Green Peppers

Chicken
with Cashew Nuts
Ginger or Mango
Ice Cream

Minimum Service for 2
For 3 or 4 Persons – Add:

Choice Seafood
Pan-Fried Noodles

For 5 or More – Add:

Empress Court
Peking Duck

THE EMPRESS

Crispy Crab Claws
Seafood Wonton Soup

Sauteed Prawns,
Walnuts, Fresh Fruits
with Mayonnaise

Stir-Fried Prime Sirloin,
Chicken with
Oyster Sauce

Double Vegetables with
Shredded Conpoy

Four Seasons Seafood
Fried Rice

Green Tea Ice Cream

Minimum Service for 2
For 3 or 4 Persons – Add:

Empress Court
Peking Duck

For 5 or More – Add:

Lobster Cantonese

APPETIZERS

Cantonese Roasted Duck
Crispy Crabmeat Seaweed Rolls
Barbecued Pork or Spareribs
Crispy Crab Claws
Fantail Shrimp
Empress Court Spring Rolls
Minced Squab in Crystal Wrap (for 2)
Moo Shu Pork
Rainbow Shrimp Toast

SOUPS

Westlake Beef Egg Flower Soup
Hot and Sour Soup
Cantonese-Style Wonton Soup
Sweet Cream of Corn with Tofu Soup
Shredded Conpoy,
Pork and Chinese Chives Soup

SHARK'S FIN

Braised Shark's Fin Supreme
in Savory Sauce
Braised Shark's Fin in Brown Sauce
Double-Boiled Shark's Fin

ABALONE

Braised Whole Fresh Abalone – market price
Braised Abalone,
Fish Maw in Oyster Sauce
Braised Abalone with Sea Cucumber
Braised Abalone with Duck Palms
Oyster-Flavored Fresh Abalone

POULTRY

Steamed Chicken
Kung Pao Chicken
Chef-Baked Chicken
Palace Shredded Chicken
Chicken with Spicy Curry Sauce
Chicken with Cashew Nuts
Chicken with Lemon Sauce
Golden Crispy Squab
Drunken Squab
Imperial Peking Duck
Pan-Fried Mustard Greens, Shredded
Duck Meat, Preserved Eggs

BIRD'S NEST

Bird's Nest with Seafood
Bird's Nest with Crabmeat
Bird's Nest with Bamboo Fungus

PORK

Orange Blossom Pork Loin Chop
Braised Mandarin Pork Loin Chop
Pineapple Sweet and Sour Pork

BEEF

Sauteed Prime Sirloin with Taro
Prime Sirloin with Black Pepper Sauce
Stir-Fried Prime Sirloin with Oyster Sauce
Beef with Green Peppers and Onions
Szechwan Spicy Prime Sirloin
Beef with Seasonal Greens
Prime Sirloin with Satay Sauce
Cantonese-Style Tangy Prime Tenderloin

FRESH FISH AND SEAFOOD

Fresh Catch of the Day
Fresh Lobster in Butter Sauce
Fresh Lobster Cantonese
Fresh Lobster in Savory Broth
Shrimp with Tangy Spicy Sauce
Sauteed Prawns, Walnuts,
Fresh Fruits, Mayonnaise
Kung Pao Shrimp
Sauteed Scallops with Macadamia Nuts
Pan-Fried Scallops with Double Eggs
Sauteed Fresh Squid with Spicy Sauce
Sauteed Jellyfish,
Squid and Shredded Vegetables

NOODLES

Singapore Stir-Fried Rice Vermicelli
Choice Seafood Pan-Fried Noodles
Cantonese-Style Beef Chow Mein
Cantonese-Style Chicken Chow Mein
Braised E-Fu Mein with Fresh Crabmeat
Soy-Flavored Beef Rice Noodles
Baby Shrimp, Barbecued Pork
and Curry-Flavored Rice Noodles

RICE

Pineapple Seafood Fried Rice
Fried Rice with Salted Fish and Diced Chicken
Seafood Harvest Fried Rice
Beef Fried Rice
Yan Chow Fried Rice
Barbecued Pork Fried Rice
Vegetarian Fried Rice
Steamed Rice

TOFU AND VEGETABLES

Tofu, Chicken and Salted Fish in Clay Pot
Sauteed Assorted Vegetables with
Preserved Tofu
Chef's Pan-Fried Tofu Dumpling
Steamed Tofu with Minced Seafood
Buddhist Vegetables Feast
Pan-Fried Peapods with Water Chestnuts
Double Vegetables with Spicy Sauce
Braised Bamboo Shoots and Mushrooms

DESSERTS

Double-Boiled Bird's Nest Coconut
Crispy-Fried Banana with Chocolate Filling
Sweet Coconut Tapioca Delight
Sweet Red Beans Tapioca Delight
Creamy Mango Pudding
Ginger or Mango Ice Cream
Four Seasons Fruit Plate

SPECIALTY COCKTAILS

BLUE SAPPHIRE
Bombay Sapphire Gin, Blue Curacao, Dry Vermouth

DRAGON CIDER
Ketel One Vodka, Apple Juice, Cinnamon Schnapps

RED GIN-GIN
Beekeepers Gin and Sloe Gin

MELONTINI
Chopin Vodka with Midori Melon Liqueur

CITRUS BRANDY MARTINI
Stoli Limonaya, Cointreau, splash of Lemon Juice

LYCHEE MARTINI
Ketel One Vodka, Lychee Juice,
topped with Lychee Nuts

YING MARTINI
A lot of Saki and a little Tanqueray Gin

YANG MARTINI
A lot of Tanqueray Gin and a Little Saki