

## Shrimp

<b>Shrimp in a Blackbean Sauce</b> Tender and firm, these plump shrimp are stir-fried with sweet green and red peppers then tossed in a garlic infused blackbean sauce.	13.95	<b>Shrimp with Thai Chili Peppers</b> Colorful red and green Thai chili peppers belie a fiery hot flavor that makes this shrimp dish perfect for heat seekers.	13.75
<b>Shrimp with Asparagus</b> (seasonal) Jumbo shrimp stir-fried with fresh seasonal asparagus in a Cantonese style fermented blackbean sauce.	13.95	<b>Chinese Salted Shrimp</b> Intensely seasoned with salt, fresh Thai chili peppers, garlic and onions, this dish is an explosion of flavors for the more adventurous eater.	13.75
<b>Kung Pao Shrimp</b> A Northern Chinese specialty that combines crisp, plump shrimp with whole fiery chili peppers, sweet red and green peppers and roasted peanuts.	13.75	<b>Shrimp on a Bed of Sizzling Rice</b> Large plump shrimp are tossed in a flavorful rice wine and tomato sauce then served over a bed of crispy sizzling rice.	13.75

## Mu Shu

Four delicate pancakes and our sweet and smoky Hoi Sin sauce are served with your choice of:

Chicken 10.75 | Shrimp 12.25 | Beef 10.75 | Vegetarian 10.25  
Chinese BBQ Pork 10.75

## Fish & Scallops

<b>Chef Pung's Cantonese Style Steamed Fish</b> Our kitchen carefully steams this mild and meaty white fish, then finishes it with a sauce infused with fresh aromatic herbs. This dish represents the true essence of our light and flavorful cooking philosophy.	13.95	<b>Kung Pao Sole</b> A Northern Chinese specialty that combines tender sliced sole with whole fiery chili peppers, sweet red and green peppers and roasted peanuts.	13.50
<b>Filet of Sole Szechuan Style</b> Characterized by its smooth texture and mild flavor, this white fish is the perfect complement to a subtly spicy sauce.	13.95	<b>Braised Scallops in a Ginger Sauce</b> Our chef demonstrates his deft touch by stir-frying his wok-seared jumbo scallops with an amazingly flavorful fresh ginger and scallion glaze.	14.95
<b>Crispy Sole</b> Our kitchen prepares a white fish with a crunchy outer layer that belies a moist and delicate center that is finished with a complex lemon infused soy sauce.	13.95	<b>New Moon Scallops in a Citrus Sauce</b> The essence of fresh citrus fruits combined with the richness of scallops makes for a wonderfully balanced and altogether unique dish.	14.95
<b>Filet of Sole in a Blackbean Sauce</b> Favored by the Cantonese of Southern China, fermented blackbean sauce provides an exotic and flavorful choice for this smooth and mild white fish.	13.50	<b>Braised Scallops with Thai Chili Peppers</b> Jumbo wok-seared scallops served with our chef's fragrant and spicy sauce featuring red and green Thai chili peppers.	14.95
<b>Filet of Sole on a Bed of Sizzling Rice</b> Sliced white fish tossed in a flavorful rice wine and tomato sauce are served over a bed of crispy sizzling rice.	13.50	<b>Jumbo Scallops with Asparagus</b> (seasonal) Jumbo scallops stir-fried with fresh seasonal asparagus in a Cantonese style fermented blackbean sauce.	14.95
		<b>Scallops in a Szechuan Sauce</b> A robust and spicy brown sauce complement the tender steamed spinach leaves to give this scallop dish a wonderful balance.	14.95

## Noodles & Rice

### Chow Mein

(Shanghai-style or Hong Kong-style)  
This traditional Chinese noodle dish can be found in provinces throughout China. We offer two styles of preparation each using thin pan-fried noodles with Chinese vegetables. Please specify if you would like your stir-fried noodles and vegetables mixed together (Shanghai-style) or if you would prefer to have your choice of meat and vegetable ladled over the top of a crispy bed of noodles (Hong Kong-style).

Chicken 10.75 | Beef 10.75  
Chinese BBQ Pork 10.75  
Shrimp 12.25 | Vegetarian 10.25  
Combination Chow Mein 14.00

### Lo Mein

Fresh Chinese Noodles are lightly boiled to maintain their wonderful texture and elasticity. They are then gently tossed in a ginger infused brown sauce and finished with the essence of sesame oil. Topped with fresh vegetables.

Chicken 10.75 | Beef 10.75  
Chinese BBQ Pork 10.75  
Shrimp 12.25 | Vegetarian 10.25  
Combination Lo Mein 14.00

## Beverages

Soda 2.25  
Freshly Squeezed Lemonade 2.95  
Freshly Brewed Passion Fruit Iced Tea 2.95  
Voss Bottled Water~ sparkling or still~  
small: 3.00 | large: 6.00



### Chow Fun

A unique texture and subtle flavor characterize this lesser known noodle made from rice instead of wheat. We have chosen a dry stir-fry version of this Cantonese dish because of the intense flavor it creates. As with all of our noodle dishes, we add Chinese vegetables.

Chicken 10.75 | Beef 10.75  
Chinese BBQ Pork 10.75  
Shrimp 12.25 | Vegetarian 10.25  
Combination Chow Fun 14.00

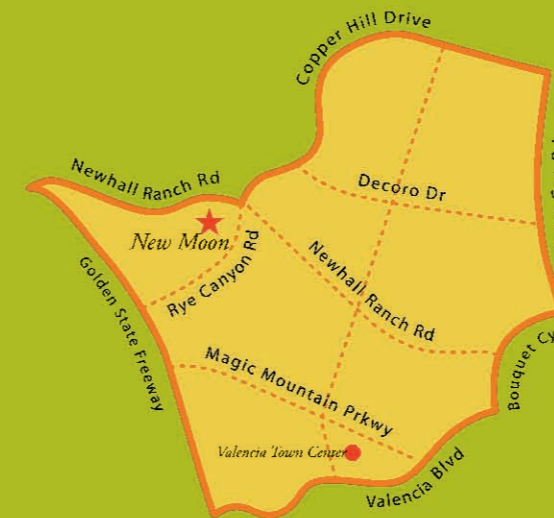
### Fried Rice

The New Moon's fried rice is made to order using garden fresh vegetables and high quality meats.

Chicken 8.95 | Beef 8.95  
Chinese BBQ Pork 8.95  
Shrimp 9.50 | Vegetarian 8.50  
Combination Fried Rice 11.00



## New Moon Valencia Delivery Area



## Order Information

- Minimum order for delivery \$25
- No service charge applied
- Gratuities appreciated
- Please have your credit card available for review at the time of delivery
- Please specify credit card type when ordering. We accept American Express, Visa, MasterCard
- No personal checks, please
- We reserve the right to refuse service to anyone
- Prices and menus are subject to change without notice
- Not all ingredients are listed in the menu
- There may be an extra charge for any modifications
- Please visit our other locations in Montrose and Downtown Los Angeles

# New Moon

R E S T A U R A N T

## Contemporary Chinese Cuisine



## Take-Out & Delivery

661.257.4121

Open 7 days a week  
Dine-in | Take-Out | Delivery | Catering

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