

Shrimp

Chloe's Shrimp 17.5

A spectacular combination of crunchy shrimp coated w/ a slightly sweet and pungent sauce that carries a hint of garlic. Proudly, it has become our most popular entree.

Shrimp in a Lobster Sauce 17.5

We offer my family's version of this Cantonese standard. It's strikingly robust blend of flavors draws from minced chicken, fragrant sesame oil and is finished w/ ribbons of whipped eggs.

Garlic Shrimp on a Bed of Spinach 17.5

Shrimp w/ Candied Glazed Walnuts 18

Crunchy shrimp tossed in a sinfully rich white sauce are topped w/ a generous handful of homemade candied walnuts.

Wally's Grilled Shrimp 17

Succulent shrimp grilled w/ freshly roasted garlic and scallions. Inspired by his favorites, for his favorites.

Minced Shrimp w/ Lettuce Cups 17.5

Shrimp in a Blackbean Sauce 17.5

Tender and firm, these plump shrimp are stir-fried w/ sweet green and red peppers, then tossed in a garlic-infused blackbean sauce.

Shrimp w/ Asparagus (seasonal) 18.5

Kung Pao Shrimp 17.5

Chinese Salted Shrimp 17.5

Intensely seasoned w/ salt, fresh Thai chili peppers, garlic and onions, this dish is an explosion of flavors for the more adventurous eater.

Shrimp on a Bed of Sizzling Rice 17.5

Large plump shrimp are tossed in a flavorful rice wine and tomato sauce, then served over a bed of crispy sizzling rice.

Hunan Crispy Garlic Shrimp 17.75

Fiery hot chili peppers, garlic and dark soy sauce are woven into the subtle, crispy texture of this staff favorite.

Jalapenos Stuffed w/ Shrimp 17

Spicy Garlic Shrimp w/ Fresh Mint 17.75

Shrimp w/ Thai Chili Peppers 17.5

Mu Shu

Four delicate pancakes and our sweet and smokey Hoi Sin sauce are served Z your choice of:

Chicken 16

Beef 16.5

Chinese BBQ Pork 16 Shrimp 17

Vegetarian 15

Combination 19

Chinese Classics

New Moon Vegetable Chop Suey 13

Chicken or BBQ Pork: add \$3
Beef or Shrimp: add \$4

Egg Fu Young 14

Choice of Chicken, Beef, or BBQ Pork · Shrimp: add \$2

Sweet & Sour Pork 15.75



Grilled Beef Salad

Fish

Chef Pung's Cantonese Style Steamed Fish 17

Our kitchen carefully steams this mild and meaty white fish, then finishes it Z a sauce infused Z fresh aromatic herbs. This dish represents the true essence of our light and flavorful cooking philosophy.

Filet of Sole Szechuan Style 16.5

Characterized by it's smooth texture and mild flavor, this white fish is the perfect complement to a subtly spicy sauce.

Crispy Sole 16.5

Our kitchen prepares a white fish Z a crunchy outer layer that belies a moist and delicate center that is finished Z a complex ginger infused soy sauce.

Hunan Crispy Garlic Sole 17

Filet of Sole in a Blackbean Sauce 16.5

Filet of Sole on a Bed of Sizzling Rice 16.5

Kung Pao Sole 16.5

Grilled Sole 16.5

A delicate and mild fillet of sole is pan seared and served on a miso-dressed bed of organic mixed greens. This new flavorful dish is distinguished by it's light and decidedly healthy style of preparation.

Noodles & Rice

Chow Mein

(Shanghai or Hong Kong style)

This traditional Chinese noodle dish can be found in the provinces throughout China. We offer two styles of preparation, each using thin pan-fried noodles Z Chinese vegetables. Please specify if you would like your stir-fried noodles and vegetable 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).

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 Z the essence of sesame oil. Topped Z fresh vegetables.

Chow Fun

A unique texture and subtle flavor characterize this lesser know 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 Z all our noodle dishes, we add Chinese vegetables.

The above noodle dishes come Z a choice of:

Chicken 14

Beef 15

Chinese BBQ Pork 14

Shrimp 16

Vegetable 13

Combination 17

Fried Rice

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

Select from a choice of:

Chicken 11

Beef 12

Chinese BBQ Pork 11

Shrimp 13

Vegetable 10

Combination 15

Beverages

Soda 3

Freshly Squeezed

Lemonade 4

Freshly Brewed

Passion Fruit Iced Tea 4

Bottle Water

sparkling or still:

small 5 · large 8



New Moon

CONTEMPORARY CHINESE CUISINE



New Moon represents the best of three generations of family recipes that have been brought up-to-date and expanded using an excellent blend of seasonal ingredients.

Our food is classic Chinese cuisine re-imagined for contemporary tastes w/ emphasis on lightness and freshness.

Popular, award-winning New Moon is Zagat-rated w/ locations in Downtown, Montrose, Valencia San Marino and in Taste at Fig@7th.

RESTAURANT & CATERING

New Moon

CONTEMPORARY CHINESE CUISINE



Visit our other locations

New Moon Downtown
213.624.0186

New Moon Valencia
661.257.4321

New Moon San Marino
626.284.8877

New Moon Cafe @Taste
213.327.0311

New Moon Buena Park
714.562.9920

818.249.4868

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Full Bar w/ Happy Hour

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