

www.chefhsus hunanstar.com



**CHEF HSU'S  
HUNAN STAR**  
Chinese Restaurant

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廚

**WE ARE NOW SERVING BROWN RICE**

**DINE IN—COCKTAILS**

**FREE DELIVERY**

**CALL: 314-822-9285**

(\$15.00 MINIMUM, DRIVERS WORK FOR TIPS.)

**PICK UP: 314-822-8750**

**WE DO NOT ACCEPT PERSONAL CHECK  
MAJOR CREDIT CARDS ACCEPTED**

**OPEN 7 DAYS A WEEK**



**OPEN HOURS:**

Monday to Thursday 11:00 A.M.—9:30 P.M.

Friday to Saturday 11:00 A.M.—10:30 P.M.

Sunday 12:00 Noon—9:30 P.M.

13239 Manchester Rd.

Des. Peres, MO 63131

**Fax: 314-822-9269**

## CHEF'S SPECIALTIES

- |         |        |   |       |
|---------|--------|---|-------|
| 果 汁 雞   | ★ S1.  | <b>CRISPY ORANGE CHICKEN</b> .....  | 12.50 |
| 檸 檬 雞   | S2.    | <b>LEMON CHICKEN</b> .....  | 12.50 |
| 芝 麻 雞   | ★ S3.  | <b>CRISPY SESAME CHICKEN</b> .....  | 12.50 |
|         |        | Fried crispy white meat chicken sautéed with honey sweet and spicy brown sauce, circled with steamed broccoli.                    |       |
| 天 府 雞   | ★ S4.  | <b>TIEN-FU CHICKEN (SZECHUAN STYLE)</b> .....   | 12.50 |
|         |        | Sliced white meat chicken sautéed with snow peas, red pepper, baby corn in Chef's special brown spicy sauce.                      |       |
| 左 宗 棠 雞 | ★ S5.  | <b>GENERAL TSO'S CHICKEN</b> .....  | 12.50 |
|         |        | Tso, the renowned general of Ching Dynasty, trained the famous Hunan army. Chicken with tingling hot sauce.                       |       |
| 菊 花 雞 球 | ★ S6.  | <b>SPICY GOLDEN CHRYSANTHEMUM CHICKEN</b>   | 12.50 |
|         |        | Tender boneless chicken sautéed with Chef's special hot sauce circled with steamed broccoli.                                      |       |
| 岳 陽 牛 柳 | ★ S8.  | <b>HUNAN BEEF</b> .....   | 13.95 |
|         |        | Filet of beef garnished with bamboo shoots, straw mushrooms and water chestnut in hot spicy sauce.                                |       |
| 菊 花 牛 排 | ★ S9.  | <b>HUNAN FLOWER STEAK</b> .....   | 13.95 |
|         |        | Tender pieces of beef with house special sauce and sautéed broccoli on the sides.   |       |
| 陳 皮 牛   | ★ S10. | <b>HOUSE SPECIAL BEEF</b> .....   | 13.95 |
|         |        | Sautéed beef cooked with orange peel and hot pepper in Chef's special sauce.  |       |
| 芝 麻 牛   | ★ S11. | <b>CRISPY SESAME BEEF</b> .....   | 13.95 |
|         |        | Crispy fried beef cooked with honey sweet and spicy brown sauce, circled with Steamed broccoli.                                   |       |
| 天 府 蝦   | ★ S12. | <b>TIEN-FU SHRIMP (SZECHUAN STYLE)</b> .....  | 13.95 |
|         |        | Sliced shrimp sautéed with snow peas, red pepper, baby corn in Chef's special brown sauce.  |       |
| 左 宗 蝦   | ★ S13. | <b>GENERAL TSO'S SHRIMP</b> .....   | 14.95 |
|         |        | Fried jumbo shrimp sautéed with fresh ginger and garlic in hot pepper sauce.  |       |
| 洞 庭 蝦   | ★ S14. | <b>LAKE TUNG TING SHRIMP</b> .....  | 13.95 |
|         |        | Jumbo sliced shrimp, cooked with snow peas, mushrooms, hams and baby corn in egg white sauce.                                     |       |
| 脆 皮 蝦   | ★ S15. | <b>CRISPY SHRIMP</b> .....  | 14.95 |
|         |        | Jumbo sliced shrimp, deep fried with Hunan spicy sauce on top, circled with steamed broccoli.                                     |       |
| 芝 麻 蝦   | ★ S16. | <b>CRISPY SESAME SHRIMP</b> .....   | 14.95 |
|         |        | Jumbo sliced shrimp fried with honey sweet and spicy brown sauce, circled with steamed broccoli.                                  |       |
| 玫 瑰 干 貝 | ★ S17. | <b>RED ROSE SCALLOPS</b> .....  | 15.95 |
|         |        | Fresh scallops sautéed with red bell pepper, water chestnut, straw mushrooms, in Hunan spicy sauce.                               |       |
| 翡 翠 干 貝 | S18.   | <b>GREEN JADE SCALLOPS</b> .....  | 15.95 |
|         |        | Fresh scallops sautéed with red bell pepper, broccoli, water chestnut, black mushrooms in white sauce.                            |       |
| 芝 麻 干 貝 | ★ S19. | <b>CRISPY SESAME SCALLOPS</b> .....   | 16.95 |
|         |        | Fresh scallops fried with honey sweet and spicy brown sauce, circled with steamed broccoli.                                       |       |
| 湖 南 兩 樣 | ★ S20. | <b>SHRIMP AND PORK HUNAN STYLE</b> .....  | 12.95 |
|         |        | Sautéed shrimp with chili sauce and pork with hot black bean sauce, served side by side.  |       |
| 辣 味 雙 片 | ★ S21. | <b>BEEF AND CHICKEN HUNAN STYLE</b> .....   | 12.95 |
|         |        | Sautéed beef and chicken in different hot sauce, served side by side.   |       |
| 七 彩 雙 片 | S22.   | <b>RAINBOW TRIO</b> .....   | 12.95 |
|         |        | Sliced shrimp and sliced chicken sautéed with snow peas, red bell pepper, black mushroom, water chestnuts in white sauce.         |       |
| 左 宗 雙 味 | ★ S23. | <b>GENERAL TSO'S DOUBLE DELIGHT</b> .....   | 13.95 |
|         |        | Two best dishes in one, General Tso's shrimp and General Tso's chicken.   |       |
| 帶 子 牛 蝦 | S24.   | <b>SIZZLING THREE MUSKETEERS</b> .....  | 15.95 |
|         |        | Fresh scallops, sliced prawns and beef with assorted vegetables in Chef's special sauce and served on a hot plate.                |       |
| 炒 三 鮮   | S25.   | <b>TRIPLE DELIGHT</b> .....   | 13.95 |
|         |        | Sliced beef, chicken and shrimp sautéed with snow peas, water chestnut, red bell pepper, straw mushrooms in Chef's special sauce. |       |
| 本 樓 雙 球 | ★ S26. | <b>ROMEO AND JULIET</b> .....   | 13.95 |
|         |        | Jumbo shrimp and flank steak sautéed with broccoli, red bell pepper, water chestnut in Chef's special sauce.                      |       |
| 海 鮮 大 燴 | S27.   | <b>SEAFOOD DELIGHT</b> .....  | 16.95 |
|         |        | Jumbo shrimp, crab meat, scallops and sea stick sautéed with Chinese vegetables in Chef's special sauce, served on a hot plate.   |       |
| 海 鮮 雀 巢 | S28.   | <b>SEAFOOD IN LOVER NEST</b> .....  | 16.95 |
|         |        | Jumbo shrimp, scallops and crab meat sautéed with carrots, snow peas, straw mushrooms and water chestnut in brown sauce.          |       |
| 兩 面 黃   | S29.   | <b>PAN-FRIED NOODLES</b> .....  | 15.95 |
|         |        | Choice of shrimp, beef, chicken or pork.  |       |

## SEAFOOD

木須蝦	28. MOO SHU SHRIMP (4 PANCAKES).....	12.50
干燒魚片★	29. HOT BRAISED FISH FILET .....	12.50
甜酸魚片	30. SWEET AND SOUR FISH FILET .....	12.50
宮保蝦★	31. SHRIMP WITH HOT PEPPER SAUCE .....	12.50
素菜蝦	32. SHRIMP WITH MIXED VEGETABLES .....	12.50
腰果蝦	33. SHRIMP WITH CASHEW NUTS.....	12.50
甜酸蝦	34. SWEET AND SOUR SHRIMP .....	12.50
蝦龍糊	35. SHRIMP WITH LOBSTER SAUCE.....	13.50
北京蝦★	36. SHRIMP PEKING STYLE .....	13.50
咖哩蝦★	37. CURRY SHRIMP.....	13.50
魚香蝦★	38. SHRIMP WITH GARLIC SAUCE.....	13.50
干燒明蝦★	39. SHRIMP WITH CHILI SAUCE.....	13.50
雪豆蝦片	40. SHRIMP WITH SNOW PEAS.....	13.50
核桃蝦片	41. SHRIMP WITH WALNUTS.....	13.50
豆豉蝦	42. SHRIMP WITH BLACK BEAN SAUCE .....	13.50
沙茶蝦片	43. SHRIMP WITH BARBEQUE TEA SAUCE .....	13.50
魚香干貝★	44. SCALLOPS WITH GARLIC SAUCE .....	15.95

## PORK

木須肉	45. MOO SHU PORK (4 PANCAKES).....	11.50
素菜肉片	46. PORK WITH MIXED VEGETABLES.....	11.50
甜酸肉	47. SWEET AND SOUR PORK.....	11.50
蔥爆肉片	48. PORK WITH SCALLIONS .....	11.50
回鍋肉★	49. DOUBLE SAUTEED PORK.....	11.50
魚香肉絲★	50. SHREDDED PORK WITH GARLIC SAUCE.....	11.50
干燒肉★	51. HOT BRAISED PORK.....	11.50
湖南肉片★	52. HUNAN PORK.....	11.50
沙茶肉絲★	53. SHREDDED PORK W/BARBEQUE TEA SAUCE....	11.50

## VEGETABLES

木須素菜	54. MOO SHU VEGETABLES (4 PANCAKES).....	11.25
雪豆馬蹄	55. SNOW PEAS WITH WATER CHESTNUT.....	11.25
蠔油芥蘭	56. BROCCOLI AND MUSHROOMS WITH OYSTER SAUCE .....	11.25
羅漢齋	57. BUDDHIST DELIGHT.....	11.25
炒雙冬	58. SAUTEED BAMBOO SHOOTS & CHINESE MUSHROOMS .....	11.25
炸金塊	59. FRIED BEAN CURD WITH MUSHROOMS & VEGETABLES .....	11.25
魚香芥蘭	60. BROCCOLI W/GARLIC SAUCE (with or without meat) ....	11.25
干扁四季豆★	61. DRY SAUTEED STRING BEAN (with or without meat).....	11.25
麻婆豆腐★	62. BEAN CURD, SZECHUAN STYLE (with or without meat). 11.25	
湖南豆腐★	63. BEAN CURD, HUNAN STYLE (with or without meat) .....	11.25
本樓素燴★	64. HUNAN VEGETARIAN DELIGHT .....	11.25
魚香茄子★	65. EGG PLANT WITH GARLIC SAUCE .....	11.25

★ Spiced, but the Chef can alter the spice according to your taste.

# HOUSE DINNER

\$20.95 Per Person

(Minimum Two Persons)

Wine: One glass of House Wine for Each Person

Soup: House Special Soup

Hot Appetizers: Egg Roll, Shrimp Toast, Crabmeat Rangoon, Spareribs

## CHOICE OF ENTREES

- |       |      |                                 |
|-------|------|---------------------------------|
| 檸檬雞   | A.   | LEMON CHICKEN                   |
| 百花雞球  | B.   | FLOWERY CHICKEN                 |
| 左宗雞   | C. ★ | GENERAL TSO'S CHICKEN           |
| 麻辣羊肉  | D. ★ | LAMB WITH SPICY AND TANGY SAUCE |
| 岳陽牛肉  | E. ★ | HUNAN BEEF                      |
| 菊花牛柳  | F. ★ | HUNAN FLOWER STEAK              |
| 湖南兩樣  | G. ★ | SHRIMP AND PORK HUNAN STYLE     |
| 香酥鴨   | H.   | HUNAN ROAST DUCK (HALF)         |
| 洞庭蝦片  | I.   | LAKE TUNG TING SHRIMP           |
| 脆皮蝦片  | J. ★ | CRISPY SHRIMP                   |
| 脆皮芝麻雞 | K. ★ | CRISPY SESAME CHICKEN           |
| 辣味雙片  | L. ★ | BEEF AND CHICKEN HUNAN STYLE    |
| 天府蝦   | M. ★ | TIEN-FU SHRIMP                  |

*•All House Dinners served with Ten Ingredient Fried Rice.*



# FAMILY DINNER

\$14.95 Per Person

(Minimum Two Persons)

## Choice of Soup

Egg Drop Soup, Wonton Soup or Hot and Sour Soup

## Choice of Appetizer

Egg Roll (1), or Crabmeat Rangoon (2)

## Entrée

One Choice Per Person

Served with Fried Rice

- F1. ★ CRISPY SESAME CHICKEN
- F2. ★ CRISPY ORANGE CHICKEN
- F3. CHICKEN WITH MIXED VEGETABLES
- F4. CHICKEN WITH CASHEW NUTS
- F5. ★ HOT BRAISED CHICKEN (Boneless)
- F6. ★ HUNAN CHICKEN
- F7. ★ CHICKEN WITH GARLIC SAUCE
- F8. MONGOLIAN BEEF
- F9. ★ CURRY BEEF
- F10. BEEF WITH BROCCOLI
- F11. BEEF PEPPER STEAK
- F12. ★ SHREDDED BEEF, SZECHUAN STYLE
- F13. ★ SHRIMP WITH GARLIC SAUCE
- F14. ★ CURRY SHRIMP
- F15. SHRIMP WITH MIXED VEGETABLES
- F16. SHRIMP WITH CASHEW NUTS
- F17. ★ SHREDDED PORK WITH GARLIC SAUCE
- F18. ★ DOUBLE SAUTEED PORK
- F19. PORK WITH MIXED VEGETABLES
- F20. ★ HUNAN VEGETARIAN DELIGHT
- F21. BUDDHIST DELIGHT

## BEEF AND LAMB

木雪素青芥雙	須豆菜椒蘭冬	牛牛牛牛牛牛	66. MOO SHU BEEF (4 PANCAKES).....	12.50
			67. BEEF WITH SNOW PEAS.....	12.50
			68. BEEF WITH MIXED VEGETABLES .....	12.50
			69. BEEF PEPPER STEAK .....	12.50
			70. SLICED BEEF WITH BROCCOLI.....	12.50
			71. BEEF WITH BLACK MUSHROOMS & BAMBOO SHOOTS .....	12.50
蒙蠔咖啡四宮沙蔥麻湖	古油哩牛肉茶	牛牛牛牛牛牛	72. MONGOLIAN BEEF .....	12.50
	肉肉肉	★	73. SLICED BEEF WITH OYSTER SAUCE .....	12.50
	香川爆	★	74. CURRY BEEF .....	12.50
	爆辣南	★	75. SHREDDED BEEF WITH GARLIC SAUCE.....	12.50
	羊	★	76. SHREDDED BEEF, SZECHUAN STYLE .....	12.50
	羊	★	77. SHREDDED BEEF WITH HOT PEPPER SAUCE ..	12.50
	羊	★	78. SAUTEED BEEF W/BARBEQUE TEA SAUCE.....	12.50
	羊	★	79. SLICED LAMB WITH SCALLIONS.....	14.95
	羊	★	80. LAMB WITH SPICY AND TANGY SAUCE .....	14.95
	羊	★	81. LAMB, HUNAN STYLE .....	14.95

## POULTRY

百木核湖宮溜干魚咖沙鼓雪素杏腰甜齋芥炒麻芹脆	花雞	球雞	82. FLOWERY CHICKEN .....	11.50
	須桃南	雞	83. MOO SHU CHICKEN (4 PANCAKES).....	11.50
	爆子燒香哩	★	84. CHICKEN WITH WALNUTS .....	11.50
	茶汁豆菜	★	85. HUNAN CHICKEN .....	11.50
	仁果酸菇蘭雙	★	86. DICED CHICKEN WITH HOT PEPPER SAUCE ..	11.50
	辣菜皮	★	87. EMPRESS CHICKEN.....	11.50
		★	88. HOT BRAISED CHICKEN WINGS (Boneless \$1.00 Extra)...	11.50
		★	89. SLICED CHICKEN WITH GARLIC SAUCE .....	11.50
		★	90. CURRY CHICKEN .....	11.50
		★	91. SLICED CHICKEN W/BARBEQUE TEA SAUCE ..	11.50
		★	92. SLICED CHICKEN W/BLACK BEAN SAUCE .....	11.50
		★	93. SLICED CHICKEN W/SNOW PEAS.....	11.50
		★	94. CHICKEN WITH MIXED VEGETABLES.....	11.50
		★	95. ALMOND CHICKEN.....	11.50
		★	96. DICED CHICKEN W/CASHEW NUTS.....	11.50
		★	97. SWEET AND SOUR CHICKEN .....	11.50
		★	98. MOO GOO GAI PAN.....	11.50
		★	99. SLICED CHICKEN SAUTEED W/BROCCOLI .....	11.50
		★	100. DICED CHICKEN & SHRIMP COMBINATION ...	11.50
		★	101. SLICED DUCK W/SPICY AND TANGY SAUCE...	14.95
		★	102. SLICED DUCK WITH CELERY .....	14.95
		★	103. HUNAN CRISPY DUCK.....	14.95

## CHOW MEIN

各蝦什	式仁錦	炒炒炒	麵麵麵	105. CHOW MEIN (with pork, beef or chicken).....	10.50
				106. CHOW MEIN with SHRIMP .....	10.50
				107. TEN INGREDIENT CHOW MEIN .....	11.50

## CHOP SUEY

各蝦什	式仁錦	什什什	碎碎碎	108. CHOP SUEY (with pork, beef or chicken).....	10.50
				109. CHOP SUEY with SHRIMP .....	10.50
				110. TEN INGREDIENT CHOP SUEY .....	11.50

## EGG FOO YOUNG

各式蓉蛋				111. EGG FOO YOUNG (with pork, beef, chicken or shrimp).....	11.50
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## LO MEIN (Soft Noodle)

各蝦什	式仁錦	撈撈撈	麵麵麵	112. LO MEIN (with pork, beef or chicken).....	9.95
				113. LO MEIN with SHRIMP .....	9.95
				114. TEN INGREDIENT LO MEIN .....	10.95

## FRIED RICE

各蝦什	式仁錦	炒炒炒	飯飯飯	115. FRIED RICE (with pork, beef or chicken) .....	8.50
				116. FRIED RICE with SHRIMP .....	8.50
				117. TEN INGREDIENT FRIED RICE.....	9.50

★ Spiced, but the Chef can alter the spice according to your taste.