

华馆

P.F. CHANG'S

## A NEW SENSATION ARRIVES

Now lobster joins the shrimp festival





Some family recipes are passed down from generation to generation. Ours are from dynasty to dynasty.

  
**Philip Chiang**  
Cofounder

Our menu offers culinary creations by our cofounder, Philip Chiang, that are inspired by the major regions of China and its neighboring countries.

Most of our dishes are cooked in a Northern-style Chinese wok fired by a 900 degree flame which creates "wok hay" or "breath of wok." Our unique smoky, caramelized flavors and crispy textures can only be achieved using this age-old traditional technique.

Each dish is prepared to order using only the freshest, high-quality ingredients. We use chicken breast and flank steak that are hand-trimmed each day in our kitchens.

Each lettuce cup for our Lettuce Wraps is cut fresh by hand. Our dumplings, wontons and spring rolls are all crafted by hand daily.

Our Terra Cotta Warrior statues are interpretations of those unearthed in the ancient city of Xi'an, dating back to the 3rd century B.C. Each of our hand-painted murals tells a story unique to each restaurant.

## Starters



### TANDOORI STYLE GRILLED PRAWNS

This dish really brings on the heat! Plump shrimp marinated in tandoori spices and grilled to perfection. Accompanied with cilantro-mint dipping sauce | 26,000



### LOBSTER CHOWDER

A New England tradition adapted to the Far East. A rich, creamy broth with lobster, corn, potatoes and a spicy bite. Accompanied with wonton crisps | 16,000



### SHRIMP & BUTTERNUT SQUASH DUMPLINGS

A modern twist on a fan favorite. Dumplings filled with savory shrimp and butternut squash, then drizzled with our house made chili mash potsticker sauce. Available steamed or pan-fried | 16,000

## *Main Courses*



### **CRISPY SRIRACHA LOBSTER ROLLS**

Succulent chunks of parmesan crusted lobster paired with a red cabbage slaw and served in our own freshly made bread  
| 49,000



### **RING OF FIRE SHRIMP**

One of our spiciest creations ever! Red jalapenos, chili paste, and dried chilis combined with our homemade Kung Pao sauce to make this one to remember | 31,000



### **HUNAN NOODLES WITH SHRIMP AND LOBSTER**

A sea food lover's delight, this unique recipe blends wok tossed sweet lobster and shrimp with fresh orange segments, garlic, cilantro and fried shallots on a bed of egg noodles | 59,000

## *Main Courses*



### **SEASONED GARLIC SHRIMP AND LOBSTER**

Lobster tail and butterflied shrimp tossed in a zesty butter garlic sauce with sautéed tomatoes and chili pods | 68,000

## Cocktails



### CARROT GINGER

Fresh carrot juice mixed with our homemade ginger mix | 12,000



### GRASSHOPPER

It is a sweet, mint-flavored, after-dinner drink. Green crème de menthe, white crème de cacao and cream shaken with ice and strained | 12,000



### STRAWBERRY GINGER MARGARITA

Silver tequila with fresh ginger mix, lime juice, honey and fresh strawberries | 12,000



*Shrimp & Lobster  
Festival*

LIMITED TIME OFFER

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