



Welcome to China Lounge. In creating one of the most authentic Sichuan restaurants in the Bay Area, our team hopes to stimulate your senses and awaken a curiosity about our rich culture.

Master chef Jian Li comes directly from Precious, one of the most luxurious restaurants in Chengdu, the capital of Sichuan Province. This menu celebrates both the spirit of ancient Sichuan cooking and the bounty of California. We use wild fish, humanely raised meats and poultry, and organic produce whenever possible. Everything we serve is created on premises.

Fire

A common misconception is that all Sichuan dishes are fiery hot. But each of our dishes is calibrated to best highlight its particular ingredients. As you can see, we highlight the hotness of each dish (most of which are relatively mild). The kitchen will be happy to tone down or turn up the heat if requested, and our wine list and craft beer selection are well suited to spice.

Flavor

While many of our dishes may be familiar to you, they are prepared in a more refined style. For our Kung-Pao chicken, for example, Chef Li uses flavorful free-range thigh meat and creates a light yet complex sauce with hints of citrus and the compelling tingle of Sichuan peppercorns. The key to the full, rich flavors of Sichuan cuisine is the artful use of spices and herbs--we don't mask ingredients with fat and sugar.

Fortune

We invite you to ask our servers for guidance and to let us know if a particular dish doesn't suit your tastes so that we may replace it. We encourage you to be adventurous and to not be intimidated by the unfamiliar. Our aim is simply to create a memorable and rewarding dining experience. Many treasures await, so please explore and enjoy.

China Lounge Restaurant and Bar **Authentic Sichuan Cuisine**

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Chef's Special

厨师特别推荐

沸腾鱼

Boiling Fish 22.95)

Poached cod fillets with bean sprouts, potato starch noodles in sizzling hot chili oil

红汤麻辣鱼

Cod Fillets in Spicy Hot Pot Broth 20.95)))

Cod fillets gently simmered with pork blood, black fungus, celery and green onion in spicy hot pot broth

成都冒菜

Mao Tsai Pot S14.95 L22.95)))

Sliced beef tripe, cuttlefish, pork blood, luncheon meat, seaweed and variety vegetables in spicy hot pot broth

成都酱鸡 (半只)

Five-Spice Chicken 17.95

Free ranch chicken with five spice flavor (half, bone-in)

炆锅牛腩

Stewed Beef Brisket 16.95)))

Stewed beef brisket sautéed with bean sprouts, celery and leek

酸辣蹄花

Stewed Pigs Feet with Hot and Sour flavor 15.95))

Stewed pork feet with seaweed, preserved pepper, brown onion and jalapeños

成都肠血旺

Pork Blood and Chitlins in Red Chili Broth 14.95))

Pork blood and chitlins with vegetables in red chili broth

青椒肉末烧茄子

Eggplant Sautéed with Ground Pork and Minced Jalapeños 12.95))

回锅鲜鱿鱼

Stir-fried Calamari 15.95)

Calamari stir-fried with jalapeños and red bell pepper

青豆玉米虾

Shrimp with Green Soy Bean and Corn 18.95

Shrimp Sautéed with green soy bean, corns and red bell pepper

鸡汤白菜心

Sliced Napa Cabbage in Chicken Broth 14.95

Sliced Napa cabbage with shrimp, green peas, carrot and preserved duck egg in chicken broth

成都霸王蟹

Dungeness Crab in Spicy Hot Pot (时价, seasonal price)))

Dungeness crab with konnyaku, mushroom, black fungus and celery in spicy hot pot



小吃 SICHUAN DIM SUM

红糖糍粑 *Sticky Rice Cake* 6

Sticky Rice Cake with Brown Sugar

香脆葱油饼 *Crispy Scallion Pancake* 6.5

Pan-fried with scallion, served with house dipping sauce

红油抄手 *Spicy Wonton* 6.95)

Pork filling, boiled, with sweet garlic chili sauce

川北凉粉 *Chilled Mung Bean Jelly* 6.95)))

With minced garlic and spicy Sichuan chili oil

酸辣粉 *Spicy Potato Starch Noodles* 6.95)))

With soy nuts and celery in spicy sour broth

春卷 *Vegetarian Spring Rolls* 6.95

成都凉面 *Chilled Noodles* 6.95)))

Egg noodles with shredded chicken, bean sprouts and spicy sesame dressing

担担面 *Dan-Dan Noodles* 6.95)

Egg noodles, minced beef, with sesame chili dressing

牛肉烧饼 *Sesame Beef Pancake* 6.95

Sesame pancake filled with five-spiced beef and sauce

锅贴 *Homemade Pot stickers* 7.50

Crispy and chewy outside, with juicy pork filling

鱼香茄饼 *Crispy Eggplant Cake* 7.50)

Crispy eggplant stuffed with ground pork and vegetables, lightly fried and topped with house sauce

凉菜 COLD APPETIZERS

凉拌折耳根 *Fish Mint Salad* 8.50)))

Tender fish mint leaves, shredded carrots, minced garlic with spicy Sichuan chili oil

口水鸡 *Mouth-watering Chicken* 10.95)))

Free range chicken (bone-in), chopped and dressed with chili sauce

夫妻肺片 *Beef Combination* 10.95)))

Thinly sliced beef banana shank, beef tendon and tripe seasoned with roasted chili-peanut sauce

冷锅香辣什锦 *Spicy Assorted Cold Pot* 11.95

Mixed free range chicken, fish ball, beef book tripe, seaweed, black fungus and fresh vegetables etc. in red chili oil sauce)))

四川香肠 *Homemade Pork Sausage* 9.95)

Homemade Pork Sausage with Spicy Sichuan Flavor

水晶酱肉 *Five-spice Pork Belly* 9.95

Sliced pork belly with five spice flavor

青椒牛油果 *Sliced Avocado with Jalapeño*)

Sliced avocado mixed with minced jalapeño and special house sauce 10.50

成都兔丁 *Chengdu Diced Rabbit* 10.95)))

Grass fed rabbit, lightly fried with peppercorn and chili

成都酱鸡 (半只) *Five-spice Chicken* 17.95

Free ranch chicken with five-spice flavor (half, bone-in)

靓汤 SOUP

馄饨汤 *Chicken Wonton Soup* S10 L16

Pork wonton with chicken breast, mushrooms and napa cabbage

起席酸辣汤 *Hot and Sour Soup* S10 L16)

Spicy and sour soup with egg drop, shredded tofu and bamboo shoots, mushroom, black fungus, chicken breast and shrimp

蛋黄豆花羹 *Duck Yolk Soup* 12

Duck yolk soup with tofu, cuttlefish, shrimp, mushroom, peas and carrots

成都耙豌豆汤 *Chengdu Pea Soup* S10 L16

Gently simmered pea soup tossed with fresh pea shoots

黄瓜皮蛋汤

Sliced Cucumber with Preserved Egg Soup 12.95

番茄牛腩汤

Stewed Beef Brisket with Tomato Soup 16.95

Stewed beef brisket soup with tomato and celery

海鲜汤 *Seafood Soup* S12 L18

Chopped prawn with scallop, calamari, fish and soft tofu

饭面 RICE & NOODLES

黄金炒饭 *Golden Fried Rice* 10.95

Stir-fried rice with egg yolks, minced five-spice pork and scallions

自选炒饭/炒面

Fried Rice/Chow Mein of Your Choice 11.95

Stir-fried rice/noodle with your choice of chicken, pork, beef or vegetables (if with shrimp 14.50)

泰国香米饭 / 糙米饭

Thai Jasmine White Rice/Brown Rice 2.0 / 2.5

酱油炒饭 *Homemade Fried Rice* 10.95

Stir-fried rice with five-spice pork, egg, mushrooms, peas, carrots and soy sauce

招牌炒饭/炒面 *Combination Fried Rice/Noodle* 14.50

Stir-fried rice with shrimp, chicken, beef, peas and carrots



鲜禽 POULTRY

宫保鸡丁 Kung-Pao Chicken 12.95)
Chicken thigh with kung-pao sauce and fried peanuts

甜酸鸡 Sweet and Sour Chicken 12.95
Lightly fried chopped chicken wing, stir-fried with pineapple sauce, red and green bell pepper

鱼香鸡煲 Chicken Clay Pot 14.95)
Sliced chicken breast meat with mushroom, onion, zucchini, Sichuan garlic sauce in sizzling clay pot

陈皮鸡 Orange Chicken 14.95
Crispy chicken breast meat with preserved orange peel and sweet vinegar sauce

辣子鸡 Spicy Chicken 14.95))
Fried chopped chicken wings, stir-fried with dry chili peppers and Sichuan peppercorns

口袋豆腐 Tofu Pockets 16.95
Lightly fried egg tofu, braised with minced chicken breast, mushrooms and baby bok choy

干锅鸡 Wok Tossed Chicken 16.95)))
Tender thigh, stir-fried with roasted peppercorn, Sichuan pepper, mushrooms, celery, garlic and peanut

香辣田鸡 Spicy Frog 18.95))
Lightly fried frog, sautéed with jalapeño and peanuts

猪肉 PORK

成都回锅肉 Twice Cooked Pork Belly 12.95)
Twice cooked pork belly wok-fried with leeks, jalapeño and house bean paste

鱼香肉丝 Shredded Pork with Garlic Sauce)
Shredded pork stir-fried with bamboo shoots, black fungus, pickled chili garlic sauce 12.95

酸辣蹄花 Stewed Pigs Feet 15.95)
Pork feet stewed with seaweed, preserved pepper, brown onion and jalapeños with hot and sour flavor

酸菜烧猪血)
Braised Pork Blood with vegetables 12.95
Braised pork blood with preserved vegetables and leek

成都肠血旺 Pork Blood and Chitlins in Red Chili Broth 14.95))
Pork blood and chitlins with vegetables in red chili broth

酱肉炒菜花
Five-spice Pork Belly with Cauliflower 14.95)
Five-spice pork belly sautéed with cauliflower

蒜苗酱肉
Five-spice Pork Belly with Chives 15.95)
Five-spice Pork Belly stir-fried with chives and jalapeños

成都肥肠 / 麻辣肥肠 Pork Chitlins 15.95 / 17.95
Pork chitlins simmered with lightly spicy garlic sauce)
or braised with dry chili pepper and Sichuan pepper corn)))

成都咸烧白 Steamed Pork Belly 16.95
Steamed sliced pork belly with fresh baby bok choy and preserved mustard greens

红烧狮子头 Traditional Lion Head 18
Tender and juicy giant meat balls, braised with minced shrimp and fresh vegetables in special soy-based sauce

牛羊 BEEF & LAMB

西兰花炒牛肉 Stir-fried Beef with Broccoli
Stir-fried sliced beef with broccoli 12.95

蒙古牛柳 Mongolian Beef 14.95
Stir-fried beef tender loin with green onion and sweet brown sauce

陈皮牛 Orange Beef 14.95
Crispy sliced tri-tip steak with preserved orange peel and sweet vinegar sauce

炆锅牛腩 Sautéed Beef Brisket 16.95)))
Stewed beef brisket sautéed with bean sprouts, celery and leek

成都冒菜 Mao Tsai Pot S14.95 L22.95))
Sliced beef tripe, cuttlefish, pork blood, luncheon meat, seaweed and variety vegetables in spicy hot pot broth

鱼香牛煲 Beef Clay Pot 15.95)
Sliced beef tri tip with mushrooms onion, zucchini, garlic sauce in sizzling clay pot

水煮牛肉 Boiled Beef 16.95)))
Boiled beef tender loin with Napa cabbage, celery and chives

黑椒牛柳 Black Pepper Beef 16.95
Beef tender loin, sautéed with shredded onion and black pepper sauce

孜然羊肉 Stir-fried lamb with Cumin 16.95)
Sliced lamb leg fried with jalapeño, onion, spicy cumin



海鲜 SEAFOOD

甜酸虾 Sweet and Sour Shrimp 16.95
Lightly fried shrimp, stir-fried with pineapple sauce, red and green bell pepper

糖醋鱼片 Sweet and Sour Fish 16.95
Lightly fried cod fillets with sweet and sour Sauce

香辣鱼片 Crispy Spicy Fish 16.95)
Fried cod fillets with dry red chili and pepper corn

回锅鲜鱿鱼 Stir-fried Calamari 15.95)
Calamari stir-fried with jalapeños and red bell pepper

宫保虾仁 Kung-Pao Prawns 18.95
Jumbo prawns sautéed with peanuts

锅巴虾仁 Crispy Rice Prawns 18.95
Crispy rice with prawns, Chinese mushroom, pea tips, tomato, sweet & sour sauce

鱼香虾煲 Prawn Clay Pot 18.95)
Prawn with mushroom, zucchini and garlic sauce

海鲜豆腐煲 Seafood Clay Pot 18.95
Fried tofu with prawns, scallops, calamari, zucchini, mushroom and broccoli

核桃虾 Walnut Prawns 18.95
Lightly fried prawns with honey glazed walnut, fresh melon in special sweet sauce

青豆玉米虾 Shrimp with Green Soy Bean and Corn 18.95
Shrimp Sautéed with green soy bean, corn and red bell pepper

红汤麻辣鱼 Cod Fillets in Spicy Hot Pot Broth
Cod fillets gently simmered with pork blood, black fungus, celery and green onion in spicy hot pot broth 20.95)))

干煸鳝鱼 Sautéed Eel 20.95))
Eel sautéed with Jalapeno and Chinese celery

沸腾鱼 Boiling Fish 22.95)
Poached cod fillet with bean sprouts, potato starch noodles in sizzling hot chili oil

香辣/葱姜/椒盐 蟹 Sautéed Dungeness Crab
Fresh Dungeness crab prepared with your choice of spicy sauce, ginger and scallion sauce or salted pepper. (seasonal price)

成都霸王蟹 Dungeness Crab Spicy Hot Pot
Fresh Dungeness crab with konnyaku, mushroom, black fungus and celery in hot spicy pot (seasonal price)))

蔬菜 VEGETABLES

炆炒 / 糖醋 包心菜 Sautéed Cabbage 10.95)
Sautéed cabbage prepared with your choice of dried chili pepper or sweet and sour Sauce

辣炒 莲藕 / 菜花 Sautéed Spicy Lotus Root/Cauliflower 12.50
Sliced lotus root/Cauliflower, stir-fried with spicy sauce

鱼香茄子 Sautéed Eggplant 12.50)
Eggplant sautéed with spicy garlic sauce

鸡汁烩芥菜 Leaf Mustards in Chicken Broth 12.50
Boiled leaf mustards with soft tofu in chicken broth

黄金玉米 Golden Sweet Corn 12.50
Crispy sweet corn coated with special duck egg

麻婆豆腐 (烧大虾) Mapo Tofu 12.95 / 20))
Soft tofu with chives, minced beef in spicy sauce if with prawns 20

青椒肉末烧茄子 Eggplant Sautéed with Ground Pork and Minced Jalapeños 12.95))

红烧豆腐 Braised Tofu 12.50
Braised tofu with baby bok choy and black fungus

醋溜 / 炆炒 土豆丝 Sautéed Shredded Potatoes 12.50)
Sautéed shredded potatoes prepared with your choice of vinegar sauce or dried chili pepper

干煸四季豆 Sautéed String Bean 12.50
String bean sautéed with Sichuan pickled greens and minced pork

豆豉鲮鱼油麦菜 Sautéed Indian Lettuce 12.95
Sautéed Indian lettuce with diced fish in black bean sauce

什锦素菜 Assorted Vegetables 12.95
Chef's choice of a mix of fresh veggies of the day

芥菜炒肉末 Sautéed Leaf Mustards 12.95)
Sautéed leaf mustards with minced pork

鸡汤白菜心 Sliced Napa Cabbage in Chicken Broth 14.95
Sliced Napa cabbage with shrimp, green peas, carrot and preserved duck egg in chicken broth

时令蔬菜 Leafy Greens
Seasonal fresh vegetables, ask your server for advice



午间套餐 LUNCH SPECIAL



Served with Special Soup of the Day, Fresh Vegetables and Choice of Jasmine White Rice or Brown Rice.

Get an extra Starter :

Pot Sticker, Eggplant Cake, or Spicy Wonton for only 2.50 each

Monday – Friday only (exclude holidays)

陈皮鸡/牛 Orange Chicken / Beef 10.95

Crispy chicken breast meat / sliced tri-tip steak with preserved orange peel, stir-fried with sweet vinegar sauce

辣子鸡 Spicy Chicken 10.95))

Fried chopped chicken wings, stir-fried with dry chili peppers and Sichuan peppercorns

甜酸鸡/虾 10.95 / 12.95

Sweet and Sour Chicken/Shrimp

Lightly fried chopped chicken wing/pork/shrimp, stir-fried with pineapple sauce, red and green bell pepper

宫保鸡 Kung-Pao Chicken 10.95)

Chicken thigh stir-fried with kung-pao sauce and fried peanuts

成都回锅肉 Twice Cooked Pork Belly 10.95)

Wok-fried with leeks, jalapeño and house bean paste

鱼香肉丝 Shredded Pork with Garlic Sauce

Shredded pork stir-fried with bamboo shoots, black fungus, pickled chili garlic sauce 10.95

成都咸烧白 Steamed Pork Belly 12.95

Steamed sliced pork belly with baby bok choy and preserved mustard greens

酱肉炒菜花 Stir-fried Pork Belly with Cauliflower 10.95

Five-spice pork belly stir-fried with cauliflower

红烧豆腐 Braised Tofu 10.95

Braised tofu with baby bok choy and black fungus

麻婆豆腐 Mapo Tofu 10.95))

Braised soft tofu with chives, minced beef in spicy sauce

自选炒面 Chow Mein of Your Choice 10

Stir-fried noodle with chicken, pork, beef or vegetables, If with shrimp 12.95

什锦素菜 Assorted Vegetables 10.95

Chef's choice of a mix of fresh veggies of the day

鱼香茄子 Sautéed Eggplant 10.95)

Eggplant sautéed with spicy garlic sauce

辣炒莲藕/菜花)

Sautéed Spicy Lotus Root/Cauliflower 10.95

Sliced fresh lotus root/cauliflower sautéed with spicy sauce

干煸四季豆 Sautéed String Bean 10.95

String bean sautéed with Sichuan pickled greens and minced pork

水煮牛肉 Boiled Beef 12.95)))

Poached beef tender loin with Napa cabbage, celery and chives

蒙古牛柳 Mongolian Beef 12.95

Stir-fried beef tender loin with green onion and sweet brown sauce

黑椒牛柳 Black Pepper Beef 12.95

Beef tender loin, sautéed with shredded onion and black pepper sauce

西兰牛/鸡 Stir-fried Beef/Chicken and Broccoli

Stir-fried sliced beef/chicken with broccoli 12.95

孜然羊肉 Stir-fried Lamb with Cumin 12.95)

Sliced lamb leg stir-fried with jalapeño, onion, spicy cumin

核桃虾 Walnut Prawn 12.95

Lightly fried prawns with honey glazed walnut, fresh melon in special sweet sauce

糖醋鱼片 Sweet & Sour Fish 12.95

Lightly fried cod fillet with sweet and sour sauce

海鲜豆腐煲 Seafood Clay Pot 12.95

Fried tofu with prawns, scallops, calamari, zucchini, mushroom and broccoli

鱼香鸡煲 Chicken Clay Pot 12.95)

Sliced chicken breast meat with mushroom, onion, zucchini, Sichuan garlic sauce in sizzling clay pot