

China Dynasty

9142 Dayton Lebanon Pike, Dayton, OH 45458-3835 | (937) 433-1212 | chinadynastydayton.com

APPETIZERS

Hot Appetizers

China Dynasty Sampler for Two

Comes with crab Rangoon, vegetable spring roll, coconut shrimp and Asian beef shortrib (kal-bi).

Vegetable Spring Roll (1)

A light crispy shell encasing a delicate filling of shreds vegetables.

Crispy White Meat Egg Roll

A hand-rolled egg roll filled with a gourmet mixture of white meat chicken and vegetables.

Seafood Spring Roll (1)

A light crispy shell encasing a delicate filling of shrimp, crabmeat & vegetables.

Crab Rangoon (6)

Crispy, deep fried puffs with a filling of crabmeat and cream cheese.

Pot Stickers or Steamed Dumpling (6)

Meat & vegetables filled dumplings lightly seasons with ginger and garlic, pan fried to crisp.

Shrimp Toast (4)

Shrimp puree on toast point, deep fried to a golden brown.

Crispy Jumbo Coconut Shrimp

Served with chef special orange sauce.

Asian BBQ Beef Short Ribs (Kal-Bi)

Tender beef short ribs marinated and grilled with special ingredients.

Golden Crispy Tofu

Fried tofu served with cucumber relish peanuts sauce.

Minced Chicken with Lettuce Cups (4)

White meat chicken minced stir fry with spicy garlic sauce.

Spicy Wonton * (spicy medium)

Meat filled wontons served with a hot and spicy sauce.

Yum Gai (Thai chicken salad)

Grilled white meat chicken with spicy lemongrass lemon sauce.

Shrimp Tempura (6)

Served with chef special sauce.

Angel Chicken Wing (8)

Chicken wing marinated with ginger, garlic and soy sauce, deep fried to juicy and tenderness.

Asian Spicy Conch

Asian Fried Dumpling

Crispy Calamari

Fresh calamari lightly breaded served with special sauce.

Honey Breast Chicken Strips (6)

Strip breast chicken light breaded served with honey mustard or sweet and sour sauce.

Jellyfish Salad

Vegetable Tempura

Carrots, zucchini, eggplant lightly breaded and deep fried.

THAI APPETIZERS

Yum Nua * (spicy mild) (Thai steak salad)

Grilled sirloin steak with the spicy lemongrass lemon sauce.

Poh Pia Sod (Thai Soft Egg Roll) * (spicy mild)

Chicken breast, chicken, shrimp, cellophane noodles served with spicy peanut sauce.

Sautéed Chicken or Beef

Skewers of white chicken or beef, grilled and served with spicy peanut sauce.

Thai Black Bean Mussels (Stir-fry) * (spicy medium)

Mussels stir-fried with black bean sauce and fresh basil.

Thai Basil Mussel * (spicy mild)

Mussels stir-fried with lemongrass and fresh basil cooked with chili sauce.

Pu Nim (Crispy Soft Shell Crab)

Served with spicy chili sauce.

Tod Mun Gai

White chicken breast cake, served with cucumber relish sauce.

Mee Grob (Thai Sweet Crispy Rice Noodles)

Sweet and Sour crispy noodles with chopped chicken and shrimp.

SOUPS

Chicken Corn Soup

Chicken and corn combined to make a savory soup.

Egg Drop Soup

The egg creates a colorful "Flower" on a light broth.

Sizzling Rice Soup (Minimum of 2)

An exquisite soup of white chicken & Chinese vegetable medley accented at your table with hot rice.

Wonton Soup

Everyone's favorite! This classic oriental soups is thick with pork-filled wontons.

Hot And Sour Soup * (spicy mild)

A spicy soup of chicken, tofu & vegetables in a thick peppery broth.

New England Clam Chowder with shrimp (Minimum of 2)

Seafood Hot & Sour Soup (Minimum of 2) * (spicy mild)

A spicy soup of shrimp, scallop & vegetables in a thick peppery broth.

Seafood Chowder Soup (Minimum of 2)

Chowder of shrimp, scallop in an egg white enriches broth. Garnished with black shitake mushroom, snow peas, peas & carrots.

House Wonton Soup

Our family made delicate wonton, pork & Chinese vegetables in chicken broth.

THAI SOUPS

Tom Yum Gai (Thai Hot & Sour Chicken Soup For 2)

Spicy sour chicken soup with lemon grass & chili.

Tom Yum Goong (Thai Hot & Sour Shrimp Soup For 2)

Spicy sour Shrimp soup with lemon grass & chili.

Tom Kar Gai (Chicken with Coconut Milk Soup For 2)

Tender of chicken breast cooked in coconut milk and lemongrass.

Thai Typhoon soup (Minimum For 2)

Jumbo shrimp, scallops, mussels in a spicy broth with a touch of lemongrass and fresh basil.