

LUNCH NOW AVAILABLE
Monday — Friday: 11 am — 3pm

S T A R T E R S

开胃菜

CHINESE PICKLES

Japanese cucumbers, red thai chili, sesame seeds

5

GUA BAO

Braised pork belly, spinach steamed bun

12

SEARED TURNIP

12

XO sauce, egg, bean sprout

S O U P & S A L A D

汤 & 沙拉

SOUP

汤

HOT & SOUR

6

Pork, tofu, egg, mushroom, black vinegar

MISO

6

Blossom tofu, royal trumpet mushroom, goji berry, carrots

ROAST DUCK

7

Pickled mustard greens, blossom tofu, goji berry

SALAD

沙拉

IMPERIAL

12

Mixed greens, watermelon radish, charred shallots dressing

"BOM BOM"

14

Pulled chicken breast, cashew, red leaf lettuce, thai peanut dressing

CRISPY DUCK

16

Shallots, pomegranate, hoisin truffle dressing

WOK FRIED PRAWN

17

pomelo, mango, apple, lemongrass, thai chili sauce

B B Q

烧烤

LONDON DUCK

25

Pulled crispy duck, momo wrap, cucumber, scallions, hoisin

F R I E D R I C E

点心

SU CHAOFAN

12

Red rice, pine nuts, corn, sunflower seeds, egg white

YANG CHAOFAN

16

Char siu, tiger shrimp, asparagus, egg

WAGYU OX TAIL

16

XO sauce, chicken, asparagus, egg

L A M I A N

Hand-pulled noodles 拉面 | Add ons : Soy egg \$1 Wontons \$2 Char Siu \$2

CHAR SIU & WONTON

16

Pork broth, bok choy, shaved bonito

MINCED PORK

14

Spicy pork broth, black garlic, shiitake & wood ear mushroom

BRAISED PORK BELLY

14

Pork broth, chinese mustard greens, bok choy, coriander

BEEF BRISKET

15

Spicy pork broth, chinese rose wine, sesame seeds

MIXED MUSHROOMS

12

Imperial spicy miso broth, enoki & wood ear mushroom, bamboo shoots, bean sprout

FRIED LA MIAN

Wok fried, mixed peppers, bean sprout, soy sauce

VEGETABLE

12

VEGETABLE	12
TIGER SHRIMP	14
BEEF	16

D I M S U M

点心

SHANGHAI XIAO LONG BAO (3) Pork soup dumplings	7
HAR GAO (3) Shrimp dumpling	8
SIEW MAI (3) Pork & shrimp dumpling	8
CRISPY SPRING ROLL (3) Carrots, royal trumpet, & wood ear mushrooms	9
SZECHUAN WONTON (5) Pork, chili, sesame oil, black vinegar	10

L U N C H S E T

Set comes with 2 pcs of dimsum (Spring Roll or Shumai), Miso Soup OR Imperial salad. Please select one entrée

FRIED LAMIAN

FRIED VEGETABLE LAMIAN, BEAN SPROUT, SNOW PEA

16

FRIED SHRIMP LAMIAN 20

20

WOK

(with rice, fried rice \$2)

KUNG PAO CHICKEN

18

SALMON

23

BLACK PEPPER BEEF

25

IMPERIAL SWEET AND SOUR PORK

22

W O K D I S H E S

炒锅类

POULTRY

KUNG PAO 20

Chicken thigh, cashew, dried hot chili, dark soy

3 CUPS CLAYPOT CHICKEN 20

Braised chicken thigh, sesame oil, shaoxing, dark soy, thai basil

POULTRY

IMPERIAL SWEET AND SOUR 22

Plum, apple, pineapple, mango, hawthorn berry

MEI CAI KUO ROU 18

Shaoxing, coriander, star anise, black cardamom

SEAFOOD

CRISPY PRAWN

23

Wasabi aioli, mango, passion fruit

SALMON

24

Wok seared, scallion ginger consommé, crispy leeks

BEEF

GENGHIS KHAN

NY STRIP, MIXED PEPPERS, TURMERIC, CHILI GARLIC SAUCE

28

BLACK PEPPER

30

NY Strip, mixed peppers, red wine reduction, cracked black peppercorns

SIDES

RICE

3

Steamed jasmine or brown

GAILAN

8

Chinese broccoli, soy glazed, roasted garlic, ginger jus

ASPARAGUS

9

Wok tossed, XO sauce, dried scallops

BOK CHOY

9

Wok fried, garlic two ways

GREEN BEANS

9

Minced pork, chinese olives

*

Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

C H E F S

EXECUTIVE CHEF

Andy Foo

DIMSUM HEAD CHEF

Lim Kee Tiong

LAMIAN HEAD CHEF

Wang Hong Jun

DOWNLOAD
PDF MENU

DINNER
MENU

DRINKS
MENU

LATE NIGHT
MENU

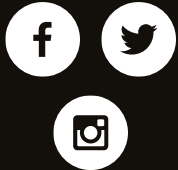
BRUNCH MENU
COMING SOON

RESERVATIONS →

PRIVATE DINING →

PRESS

CONTACT



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| (312) 595-9440

LUNCH: *Monday — Friday, 11am — 3pm*

DINNER: *Sunday — Wednesday, 5pm — 10pm | Thursday —
Saturday, 5pm — 12am*

