

# Mr. Han's Restaurant

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## Menu

1. Four Star Dumplings (6 Pieces)...\$6.00  
A royal salute with separate compartments, each containing individual ingredients with its own taste-a magnificent appetizer to precede the regal feast that awaits you.  
soup
2. Special Soup Du Maison  
(At least for two, plenty for four)...\$10.00  
A spectacular overture orchestrated with the delights of the sea-lobster, jumbo shrimp, back fin crab meat, plump scallops, and the rarest of the shark's fin obbligate. This oriental delight is a precious chicken broth fit for an emperor, and all these ingredients are floated with slivers of beast of chicken. The soup reaches its crescendo as crisp fried rice is suspended within the ambrosia.
3. Phoenix and Dragon Soup...\$10.00  
In China, the restaurant names the chicken as Phoenix and the shrimp as Dragon, so we've selected white meat of the chicken and the shrimp to make this delightful soup.
4. Chicken and Sweet Corn Soup...\$9.00  
Are you tired of your everyday bland soup entrees? Declare your independence with a tender chicken broth packed with selected white meat from the virgin breast of the great American chicken and blended with prime corn, creamed style for your taste buds.

## delicate dishes

7. Prime Steak, Chinese Style...\$14.50  
Prime New York sirloin, cooked as you like it and served with a dark and delightful soy-based sauce. Some say that this dish is just perfect, others claim it is a religious experience, but most customers just say, "Bring on the steak." No Chinese restaurant has ever had anything like it. Try it, and you'll see what we mean.
8. House Chicken...\$12.00  
Bite-size cuts of spicy chicken sautéed con amore, topped with a fabulous sauce based on soy, from a recipe carefully guarded since the 17th century and handed down from father to son.
9. Silver Dollar Chicken...\$12.00  
Shredded chicken with special Chinese-browned scallops and snow peas. Secret ingredients handed down from seventh son of a seventh son of the same Mandarin emperor.
10. Shredded Chicken Buried with Snow Peas...\$12.00  
What a delightful marriage this is, in which the most tender of the chicken weds with the texture and flavor of snow peas grown on the sunny side of the Blue Ridge Mountains.
11. Weeping Willow Chicken...\$12.00  
The size of the chicken is the same size as the leaves of the weeping willow cooked with Hunan sauce. Tender, spicy, and lovely.
12. Peking Duck...\$26.00  
The original crispy duck, Peking style, served with Chinese pancakes, scallions, and a magnificent plum sauce. Henry the "K's" favorite dish.
13. House Duck...\$26.00  
Prepared as the Peking Duck, but cooked golden brown by the chef with his exotic recipe. Delicious!
14. Shrimp with Chinese Vegetables...\$14.00  
Spectacular jumbo tender shrimp with special Chinese straw mushrooms on a bed of fresh bamboo shoots, together with a light and delicate sauce.
15. Chili Shrimps...\$14.00  
A Szechuan style delight with the largest of the jumbo shrimps cooked with ginger, sesame seed oil, garlic, and love.
16. Hot Special Shrimp...\$15.00  
Special preparation – first deveined and deep-fried, this exotic recipe is a combination of shrimp, garlic, ginger, and chili sauce.
17. Sautéed Shrimps...\$15.00  
This is Mrs. Han's favorite. This dish looks like transparent jade. It's cooked only with egg whites. The taste is very low-key and subtle. Don't miss it.
18. South African Lobster Tail...\$26.00  
Full and fresh tail of the lobster, deshelled and wok-fried in a tomato-based sauce with sesame oil, chili, garlic, egg white, and a host of other oriental delicacies.
19. Lobster Tail – Cream Sauce...\$26.00  
Not as spicy as above, but with the same ingredients. This is Eric's favorite.
20. Combination Seafood...\$16.00  
A truly American combination, Kennedy's favorite seafood delights – Cape Cod scallops, Louisiana shrimp, crabmeat. Fresh Neptune treated with the finest Chinese vegetables served originally by Jackie's Chinese chef and a legacy of perfection to our humble kitchen.
21. Shrimp with Black Bean Sauce...\$14.00  
The preserved black bean is a popular ingredient in Chinese cooking, especially when cooked with jumbo shrimps. Taste it. You will never forget!
22. Pork Nanking...\$11.00  
Shredded pork and bamboo shoots cooked with hai shein sauce, ginger, sesame oil, onion, and garlic. The simmering sauce releases the magic flavors that wafted for centuries from the tabletops in Nanking.
23. Pork Szechuan...\$11.00  
Sliced, hot, spiced pork, double quick-fried in the wok, with cabbage, red pepper, green pepper, Chinese black mushrooms, garlic ginger, and sesame oil.
24. Combination Mu-Shi (6 Pancakes Included)...\$11.00  
The classic combination of Mu-shi: chicken, pork, and beef married to Han's custom grown Chinese vegetables, all to be lovingly enveloped in the tenderest of rice pancakes and offered with a variety of sauces, including a plum sauce that raises this dish to the sublime.
25. Beggar's Chicken (Order at Least One Day in Advance)...\$25.00  
The chickens are exclusively fed with Jimmy Carter's peanuts. This delicate extravaganza, an ambrosia of aromatics and a fantastic creation of Mr. Han.

## desserts

33. Chinese Toffee Apples or Bananas...\$5.00  
Small chunks of crisp apples or bananas are tossed in toffee over a fast, wide flame in a shallow rounded pan for a brief minute. Then they are rushed to your table and immersed in a

dish of ice-cold water to harden and crystallize the toffee coating. Eat them at once so that the apples or bananas inside the cool coating will still be hot.

#### appetizers

- 35. Pu Pu Tray (for Two Persons)....\$10.00  
Each Additional Person....\$5.00
- 36. Steamed Meat Dumplings (6)....\$4.80
- 37. Fried Meat Dumplings (6)....\$4.80
- 38. Egg Roll (2)....\$3.00
- 39. Fried Wonton (12)....\$4.00
- 40. Shrimp Toast (2)....\$5.00
- 41. Bar-B-Q Spare Ribs (6)....\$8.00
- 42. Sliced Bar-B-Q Pork....\$7.00
- 43. Fantail Shrimp (6)....\$8.00
- 44. Fried Shrimp Cake (4)....\$6.00

#### soups

- 45. Sizzling Soup with Shrimp....\$10.00
- 46. Sizzling Soup with Sliced Chicken....\$9.00
- 47. Crabmeat and Sweet Corn Soup....\$10.00
- 48. Hot and Sour Soup – Szechuan Special, Highly Seasoned Chinese Style  
(for One Person)....\$3.00
- 49. Three Shredded Soup....\$7.00
- 50. Wonton Soup (for One Person)....\$3.00
- 51. Egg Drop Soup (for One Person)....\$2.00
- 52. Vegetable and Bean Curd Soup....\$5.00
- 53. Mushroom and Bean Curd Soup....\$5.00

(Prices are subject to change without notice)

We Accept  
mastercard, visa, american express, diners club

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