

BAS-RELIEFS

A pair of Tang Dynasty (618-906 AD) dragon reliefs on the façade of the Kuo building greets passersby and diners. Margaret Kuo commissioned these reliefs to Lung-kuang Yang, a renowned sculptor from Hangchow, to honor the Chinese name of her new eatery on the Main Line, which translates into English as the "Dragon's Lair." She chose the simple majesty of an ancient version of a Tang dragon devoid of modern embellishment to memorialize one of the Golden Ages of Chinese culture, known for its literature and arts. Continuing with this theme, the bas-reliefs of horses on the wall of the first floor dining room are sculpted replicas of two of six reliefs ordered by Emperor Tai-tsung, founder of the Tang Dynasty. These figures portray favorite mounts that Tai-tsung rode into battle to secure his rule and the empire's borders. The priceless originals are part of the collection of the University of Pennsylvania Museum, in Philadelphia.

POEM by LI PO

As one of China's most celebrated literary legends, Li Po's poem is both spontaneous and inspiring. His life (701-762 AD) and works epitomize the adventuresome splendor of the Tang Dynasty with its military prowess romanticized and tempered by art, music and literature. Margaret Kuo selected the following verses by this extraordinary Tang Dynasty poet to adorn her dining room in the form of carved calligraphy flanking the horse bas-reliefs. The translation by Simon Elegant reads as follows:

**A pot of wine amidst the flowers'
I set alone, no friends to drink with
I raise my cup to toast the moon;
With my shadow, that makes three of us.
But the moon, of course, has never
Known the joy of drinking,
And as to my shadow, it just
Mimics my tipsy capers,
But for now I'll have to make do**

**With these two
Or waste this Spring evening.
I sing; the moon rocks in time,
I dance; my shadow flickers and tumbles.
While I'm still sober
We'll make merry together.
Then, drunk, go our separate ways.
But let's pledge eternal friendship
And meet again beyond the Milky Way.**

Soups

For One

WONTON SOUP	2.5
HOT & SOUR SOUP (<i>spicy</i>)	2.5
CHICKEN & CHINESE DATES SOUP <i>Finely textured white meat chicken balls with Chinese dates. Served in a miniature tureen.</i>	7
MANDARIN BEEF SOUP <i>A light, clear soup with chunks of beef & flavored with ginger & scallion. Served in a miniature tureen.</i>	7

For Two

VEGETARIAN HOT & SOUR SHIITAKE MUSHROOM SOUP (<i>spicy</i>) <i>Shiitake mushrooms, tofu, cloud ear & bamboo shoots cooked in a delicious tangy broth. A Margaret Kuo's specialty.</i>	7
HOUSE SPECIAL WONTON SOUP <i>Special shrimp & pork wontons in a thin skin served with chicken, pork and vegetables in a delightful chicken broth.</i>	8
SEAFOOD & TOFU SOUP <i>Crabmeat, scallops, shrimp & tofu in a velvety broth.</i>	9
HOT & SOUR SEAFOOD SOUP (<i>spicy</i>) <i>Chunks of crabmeat, scallops, shrimp and tofu in a tasty hot & sour broth.</i>	9
CRABMEAT & ASPARAGUS SOUP	9

Appetizers

SHANGHAI SPRING ROLL " Best of Philly "	2
PEKING SCALLION PANCAKE	5
SZECHUAN DUMPLINGS IN HOT SAUCE (<i>spicy</i>)	6
COLD WATER LOBSTER TAIL SPRING ROLL	7
PEKING STYLE OPEN-ENDED POT STICKERS	7
PORTABELLA MUSHROOM IN GARLIC SAUCE	7
STEAMED BEEF OR CHICKEN DUMPLINGS	7
PAN SEARED FISH & CHIVE DUMPLINGS	8
PAN SEARED LAMB DUMPLINGS	8
PAN SEARED SEAFOOD & SPINACH DUMPLINGS	8
SHANGHAI STEAMED PORK BUNS	8
BEEF TRIPE OVER MANDARIN NOODLES	8
CHILLED SHRIMP IN SZECHUAN PEPPERCORN SAUCE (<i>spicy</i>)	9
MANDARIN BARBECUE BABY BACK RIBS	10
DICED SHRIMP & CHINESE PINE NUTS IN LETTUCE CUPS (<i>for two</i>)	14

Margaret Kuo's uses only 0% Trans Fat, 0% Cholesterol Canola oil for all cooking.

My Favorites

Poultry

ROYAL PEKING DUCK 36
A royal treat! Young, succulent fresh Long Island duck, specially roasted in a custom built roasting pit to bring you all the dining pleasures of the Imperial Court of Peking. Served with home-made spring pancakes and authentic trimmings.

MANDARIN BRAISED DUCK 21

IMPERIAL DUCK SQUARE WITH CHINESE PINE NUTS 25
Based on the recipe created by Chengdu chefs for the Manchu Court.

VELVET CHICKEN 19
Tender slices of white meat chicken, wok braised in egg white sauce.

TANGY PEPPER CHICKEN (*spicy*) 18

Meats

GRASS-FED FILET MIGNON WITH RARE MAITAKE MUSHROOMS 29
In black pepper sauce or Chinese bourbon-wine sauce.

MISHIMA KOBE BEEF SHORT RIBS 38

SHANGHAI or CHENGDU STYLE (*spicy*) PROVINCIAL PORK SHOULDER 25

MANDARIN SWEET & SOUR PORK TENDERLOIN 19

MARGARET'S HOUSE LAMB STEW (*spicy*) 23

SZECHUAN BLACK PEPPER RACK OF LAMB 27

Seafood

PINE NUT SHRIMP 22
Crispy jumbo shrimp in tangy sauce with pine nuts & taro chips.

IMPERIAL SHRIMP 21
Lightly crisped jumbo shrimp flavored in a tangy sauce and nestled on a bed of shredded snow pea pods, carrots & shiitake mushrooms.

CHENGDU FROG LEGS (*spicy*) 22
Sautéed with Szechuan hot peppers, peanuts & scallion.

COLD WATER LOBSTER TAILS IN GINGER & SCALLION *Market Price*

SZECHUAN FILET OF FISH (*spicy*) 19
Tender filet of Tilapia sautéed with spicy Szechuan seasonings and served over Mandarin noodles.

CHILEAN SEA BASS IN PLUM WINE SAUCE or CRUSHED GARLIC SAUCE 19

SHANGHAI STYLE FISH FILET BRAISED WITH CURED HAM 21

WHOLE FISH IN YOUR CHOICE OF FLAVORS *Market price*
*Steamed with ginger & scallion, Crispy Hunan style (*spicy*) or Crispy Sweet & Sour with Pine Nuts*

Vegetables

BRAISED MUSHROOM TRIO WITH SHANGHAI BOK CHOY 19
Maitake, shiitake & Chinese Black mushrooms.

Margaret Kuo's Old Favorites

As a pioneer of Northern Chinese cuisine in the Philadelphia area, Madame Kuo introduced the authentic version of the following dishes in the 1970s. These are now standard fare at most Chinese restaurants.

GENERAL TSAO'S CHICKEN (<i>spicy</i>)	17
SZECHUAN KUNG PAO SPECIALTIES Chicken or Squid (<i>spicy</i>)	17
TANGERINE THREE DELICACIES (<i>spicy</i>) <i>Jumbo shrimp, scallop & chunks of chicken lightly crisped and uniquely flavored in a spicy tangerine sauce.</i>	21
MANDARIN STEAK OR LAMB WITH SPRING PANCAKES <i>A traditional Northern delicacy. Steak or lamb & scallion wrapped tableside in home-made pancakes.</i>	18
PEKING MOO SHU SPECIALTIES WITH SPRING PANCAKES <i>Your choice of Pork, Chicken or Vegetarian. Served with home-made pancakes wrapped tableside.</i>	17
TRIPLE DELIGHT PAN-FRIED NOODLES <i>Sautéed with shrimp, chicken, beef & vegetables.</i>	17
BEEF WITH ORANGE FLAVOR (<i>spicy</i>)	18

Rice, Noodle & Vegetables To Compliment Your Entrées

SOFT NOODLES	
Chicken, Beef, Roast Pork or Vegetable	10
Shrimp	11
FRIED RICE (PREMIUM JASMINE RICE)	
Chicken, Beef, Roast Pork or Vegetable	10
Shrimp	11
Seafood	12
CHINESE WIDE NOODLES	
Chicken or Beef	11
Seafood	16
FRESH STRING BEAN SAUTÉED	9
BROCCOLI IN GARLIC SAUCE (<i>spicy</i>)	9
SPINACH SAUTÉED IN CRUSHED GARLIC	10
ASPARAGUS, LILY BULB & LOTUS ROOT	10
TOFU HOME STYLE (<i>spicy</i>)	11
TOFU SZECHUAN STYLE (<i>spicy</i>)	11
CHINESE EGGPLANT IN GARLIC SAUCE (<i>spicy</i>)	12