

Lilac Blossom

紫
丁
香

Chinese Cuisine

TWO LOCATIONS

385 EAST DUNSTABLE
(SKYMEADOW)
NASHUA, NH

Tel: (603) 888-9588
Fax: (603) 888-9688

www.lilacblossom-nh.com

OPEN 7 DAYS A WEEK

Mon. - Thurs.: 11:30 a.m. to 10:00 p.m.
Fri. - Sat.: 11:30 a.m. to 11:00 p.m.
Sunday: 12:00 Noon to 10:00 p.m.

OUR OTHER LOCATION

650 AMHERST STREET, NASHUA, NH
(GREYSTONE PLAZA)

Revised November 2011

LUNCH

Served Monday through Saturday:
11:30 a.m. to 3:00 p.m. (excluding holidays)

All specials come with Soup:
Choice of Hot & Sour, Egg Drop or Wonton Soup.
All specials come with Rice:
Choice of White, Brown or Vegetable Fried Rice.
Please No Modifications or Substitutions.

LUNCHEON SPECIALS

- A1. Sweet and Sour Chicken
- A2. Diced Chicken with Cashew Nuts
- A3. Sliced Chicken with Broccoli
- A4. Moo Goo Gai Pan
- A5. 🍄 Ginger Chicken with String Beans
- A6. 🍄 Hunan Chicken
- A6a. 🍄 Chicken with Garlic Sauce
- A7. 🍄 Twice Sautéed Pork
- A8. 🍄 Shredded Pork with Garlic Sauce
- A9. Beef with Broccoli
- A10. Beef with Assorted Vegetables
- A11. 🍄 Shredded Beef with Garlic Sauce
- A12. Pepper Steak
- A13. Sweet and Sour Shrimp
- A14. Shrimp with Lobster Sauce
- A15. Shrimp with Assorted Vegetables
- A16. 🍄 Shrimp with Garlic Sauce
- A17. 🍄 Broccoli Flowerettes with Garlic Sauce ..
- A18. Vegetarian's Delight

HEALTHY & DIET FOOD

All dishes are steamed • Perfect for low-calorie or low-fat needs

- A19. Sautéed Mixed Vegetables with Chicken ...
(or steamed mixed vegetables with chicken.)
- A20. Sautéed Mixed Vegetables with Shrimp ...
(or steamed mixed vegetables with shrimp.)
- A21. Sautéed Mixed Vegetables with Tofu
(or steamed mixed vegetables with tofu.)

HOUSE SPECIALS

- A22. Sesame Chicken
- A23. 🍄 General Tso's Chicken
- A24. 🍄 Mala Chicken
- A25. 🍄 Chicken Amazing
- A26. 🍄 Tangerine Chicken
- A27. 🍄 Tangerine Beef
- A28. Sesame Beef
- A29. 🍄 Prawn Amazing
- A30. Prawn & Chicken with Vegetables
- A31. Triple Delight

A32. House Special Bean Curd
with shrimp, pork and chicken.

Soda \$1.50 • Iced Tea \$1.50
Spring Water \$3.00

HOUSE SPECIALS

- H1. **Sizzling Chicken Pot (Shanghai)**
Strips of tender chicken with Chinese mushrooms, bamboo shoots and onion sautéed together and served in a steaming clay pot.
- H2. **General Tso's Chicken (Hunan)**
This remarkable dish was originally created for General Tso during the Ching Dynasty. Finely deep-fried chunked chicken sautéed with broccoli and red peppers in an exotic Hunan sauce.
- H3. **Mala Chicken (Szechuan)**
Strips of chicken breast together with snow peas, red peppers, water chestnuts, baby corn and mushrooms, sautéed in a robust, spicy mala sauce.
- H4. **Chicken Amazing (House)**
Sliced chicken, stir fried with mixed vegetables in a special Hunan-Szechuan mixed sauce. The sauce makes this dish amazing and excellent.
- H5. **Crispy Sesame Chicken (Hunan)**
Chunks of deep-fried chicken, sautéed with our tasty sesame seed sauce.
- H6. **Tangerine Chicken (Hunan)**
Chunks of chicken deep fried until crispy on the outside, tender on the inside. Sautéed with a delicate tangerine sauce, this dish is one of the most popular on our menu.
- H7. **Crispy Sesame Beef (Hunan)**
A delicate and remarkable Hunan dish — slices of prime beef dipped in lotus flour, fried and cooked in an exquisite sesame sauce.
- H8. **Tangerine Beef (Hunan)**
Large chunks of beef deep fried until crispy on the outside and tender on the inside. Sautéed in a delicate tangerine sauce, this dish is a classic Hunan-style entree.
- H9. **Mongolian Beef (Mongolian) spicy!**
Sliced filet mignon sautéed with mushrooms and scallions.
- H10. **Tangerine or General Tso's Shrimp (Hunan)**
- H11. **Mala Lamb (Szechuan)**
Sliced leg of lamb together with snow peas, red peppers, water chestnuts, baby corn and mushrooms, sautéed in a robust, spicy mala sauce.
- H12. **Hunan Lamb (Hunan)**
Choice spring lamb with bell peppers, mushrooms, baby corn and bamboo shoots in hot Hunan sauce.
- H13. **General Tso's Tofu (Hunan)**
- H14. **Golden Crispy Shrimp (Shanghai)**
Large whole shrimp, lightly fried with chestnut flour, a light touch of sweet and sour sauce and a drop of hot and spicy flavor, then topped with walnuts.
- H15. **Pineapple Shrimp (House)**
Large whole shrimp coated and deep fried with light flour in a fruity flavor sauce.
- H16. **Spicy & Salty Shrimp (Szechuan)**
Lightly fried with minced red peppers and green peppers.
- H17. **Prawn Amazing (House)**
Large whole shrimp, stir fried with mixed vegetables in a special Hunan-Szechuan mixed sauce that makes this dish amazing and excellent.
- H18. **Sizzling Seafood Delight (Canton)**
Shrimp and scallops with mixed vegetables in a house special sauce, served on a hot sizzling plate.
- H19. **Neptune's Blessing (Shanghai)**
A blend of scallops and shrimp briefly sautéed with baby corn, mushrooms, pea pods and water chestnuts, served in a traditional sauce.
- H20. **Seafood in the Bird's Nest (Canton)**
A most delicate dish; just think what kind of food could be put into the bird's nest. Let us surprise you!
- H21. **Lilac Sizzling Delicacy (Shanghai)**
Fresh beef and scallops served with our master chef's special sauce. It is delicious, and it comes sizzling to your table.
- H22. **Happy Family (Canton)**
Sliced chicken, beef, scallops, shrimp and pork precisely balanced with mixed vegetables, in a brown sauce.
- H23. **Triple Delight (Canton)**
Sliced chicken, shrimp and pork in ginger sauce.
- H24. **Dragon and Phoenix (Hunan)**
Two separate dishes, shrimp in Szechuan chili sauce, and General Tso's Chicken on the other side.
- H26. **Twin Spin with Golden Mushroom (Shanghai)**
Shrimp, scallops and golden mushrooms with ham in a sauce seasoned with mushrooms.
- H27. **Mala Seafood (Szechuan)**
Jumbo shrimp and fresh scallops sautéed in spicy mala sauce. A classic Szechuan-style dish.
- H28. **Imperial Couple (House)**
Shrimp and scallops in a spicy brown sauce.
- H29. **Sautéed Seafood & Asparagus**
- H30. **Lilac Spicy Crispy Whole Fish (Hunan) Seasonal**
A fresh whole fish, deep fried until crispy and topped with our special sauce.
- H31. **Lilac Steamed Whole Fish (Hunan) Seasonal**
Fresh steamed whole fish with ginger, mushrooms, red peppers, onions and a light sauce. In Chinese this is called "pure steamed fish".
- H32. **Lilac Special Bean Curd (House)**
Deep-fried sliced bean curd mixed with sliced pork, shrimp, chicken, bamboo shoots and mushrooms in a tangy sauce.
- H33. **Lilac Duck (House)**
Half of a boneless duck sautéed in our special Chinese plum sauce is the perfect dish for an evening of wine and roses.
- H35. **Peking Duck (Peking)**
The crispy skin of a whole duck is carved and served on crepes, accompanied by "Hoisin" sauce, tender scallion brushes and shredded cucumbers.

SEAFOOD

- 60. Sweet and Sour Shrimp
- 61. Shrimp with Cashew Nuts
- 62. Shrimp with Broccoli
- 63. Shrimp in Lobster Sauce
- New York style in a white sauce.*
- 64. Shrimp with Pea Pods
- 65. Sautéed Shrimp with Vegetables
- 66. Tung-Ting Shrimp with Mixed Vegetables
- Has egg whites.*
- 67. 🌶️ Shrimp with Peanuts
- 68. 🌶️ Shrimp in Garlic Sauce
- 69. 🌶️ Shrimp in Chili Sauce
- With onion in a hot tomato sauce.*
- 70. 🌶️ Shrimp in Spicy Tea Sauce
- 71. 🌶️ Shrimp in Black Bean Sauce
- 72. Crystal Scallops
- With pea pods, carrots, water chestnuts and mushrooms in a clear, flavorful sauce.*
- 73. 🌶️ Scallops in Garlic Sauce
- 75. 🌶️ Scallops in Chili Sauce
- 76. 🌶️ Delicacy Gang of Four
- Chicken, beef, pork and shrimp.*
- 77. Lobster Ginger & ScallionSeasonal
- 78. 🌶️ Lobster in Black Bean SauceSeasonal
- 79. Lobster Cantonese StyleSeasonal
- 79a. Shrimp with Asparagus or in 🌶️Garlic Sauce

BEEF

- 80. Beef with Snow Peas
- 81. Beef Mushroom Chow Yoke
- Pea pods, mushrooms and water chestnuts in oyster sauce.*
- 82. Pepper Steak with Onions
- 83. Beef with Broccoli
- 84. Sautéed Beef with Vegetables
- 85. 🌶️ Beef in Garlic Sauce
- 86. 🌶️ Szechuan-Style Beef
- With celery and carrots in a hot chili sauce.*
- 87. 🌶️ Hunan Spicy Beef
- Broccoli, mushrooms, water chestnuts and baby corn.*
- 88. 🌶️ Shredded Beef with Chinese Chili Peppers
- 88a. Sautéed Beef with Asparagus or in 🌶️Garlic Sauce

VEGETABLES

- 89. Four Treasure Vegetables
- Pea pods, water chestnuts, mushrooms and baby corn in a brown sauce.*
- 90. 🌶️ Sautéed String Beans
- 91. Sautéed Broccoli
- 92. 🌶️ Broccoli in Garlic Sauce
- 93. 🌶️ Chinese Eggplant in Garlic Sauce
- 94. Sautéed Pea Pods with Water Chestnuts
- 96. 🌶️ Szechuan-Style Bean Curd
- Peas and mushrooms in Szechuan spicy hot pepper sauce.*
- 97. Spinach with Fried Tofu
- 98. Sautéed Mixed Vegetables with Tofu (Fried)
- 99. Sautéed Asparagus
- 100. Sautéed Boc Choi

NOODLES

- 101. Lo Mein or Chow Mein
- Chicken, beef, pork or vegetable.*
- 102. Shrimp Lo Mein or Chow Mein
- 103. Shanghai Pan-Fried Noodles
- Pan-fried crispy noodles topped with shrimp, pork, chicken and assorted vegetables.*
- 104. House Pan-Fried Noodles
- Pan-fried crispy noodles topped with scallops, pork, chicken and assorted vegetables in wine sauce.*
- 105. House Special Lo Mein or Chow Mein

FRIED RICE

- 106. Fried Rice
- Chicken, beef, pork or vegetables.*
- 107. Shrimp Fried Rice
- 108. The House Special Fried Rice

BEVERAGES

- 109. Soda
- 110. Iced Tea
- 111. Spring Water



🌶️ INDICATES HOT & SPICY

We can alter the spiciness according to your taste.

\$10.00 minimum charge per person for dining room after 4:00 p.m.

Proper dress required in the dining room.

No hats please.



Chinese Banquet & Catering

Our classic banquet, prepared in authentic Chinese tradition, will suit every occasion and taste.

Please consult our manager to see banquet menus.

You may plan your own special menu, or feel free to ask us for assistance.

We also cater special events at your location.

Price Quotes Available