

About the Restaurant ...

Since we opened our doors in 1984 in Boston the name of Sally Ling's has been synonymous to "quality" of "gourmet" Chinese cuisine. We take pride in what we do and try to present every dish with **care**. Only quality ingredients are used; every dish is **always** prepared fresh. We have won more than a dozen times, prizes/comments from every major local printed medias as well as many national publications as "**the Best Chinese**" in Boston. We are proud that many other Chinese restaurants have followed us in serving dishes bearing the same name, but **quality** is the difference.

About Take-Out & Free Delivery ...

Take-out is available during all operating hours. **Free Delivery** provided daily between 12:00 noon and 9:30 pm for orders of a minimum of \$15. Free delivery is limited to Fort Lee, but we will deliver to Englewood Cliffs, Cliffs Park, Englewood and Edgewater for \$2 extra or **FREE** if the purchase is \$50 or more. Gratuities will be much appreciated.

Credit Card Minimum \$15.00

About Your Order ...

We cook each dish to your order. Please let us know if your favored dish is not in the menu; or if you have any preference or need in taste or ingredients such as no salt, oil, sugar, extra spicy, no garlic ... We will tailor the dish to your need.

General Information

Serving Hours

Mon.-Thur.:	11:45 am - 9:30 pm
Friday:	11:45 am - 10:30 pm
Saturday:	12:00 noon - 10:30 pm
Sunday:	12:00 noon - 9:30 pm

Luncheon Specials are served daily 11:45 am - 3:00 pm
Dinner Menu is available all day.

We accept reservations although we can only hold a table for 10 minutes.

Our Gift Certificates are available.

We can cater to your home or office. We have, on premises, function facilities for 10 to 50. We are well-experienced in planning and serving banquets, private functions, business dinner meetings. We will tailor the menu to your need. Please ask for banquet manager.



SALLY LING'S

at Fort Lee

1636 Palisade Ave.

Fort Lee, NJ 07024



SALLY LING'S

at Fort Lee, NJ

Reviewed by

THE RECORD 3/19/99

★ ★ ★

Take-Out Menu

1636 Palisade Avenue
Fort Lee, NJ 07024

437
300
130

130
437

TEL: (201) 346-1282

(201) 346-1780

FAX: (201) 346-1431

L u n c h e o n S p e c i a l s

Served Mon. - Sat. from 11:45 a.m. to 3:00 p.m.

Appetizers

001	Pan-Fried Ravioli (4)	2.75
002	Steamed Four Raviolis	3.50
003	Boneless B.B.Q. Ribs	3.00
004	Steamed Vegetable Ravioli (4)	2.75

All Lunch Specials, Served with Choice of Soup (Wonton Soup, Egg Drop Soup or Hot & Sour Soup) or Vegetable Spring Roll; and (Steamed Rice, Brown Rice or Plain Fried Rice)

Low Calorie Specials

051	Moo Shi Vegetables (2 crepes)	5.95
052	Chicken with Broccoli	6.75
053	Steamed Chicken with Fresh Vegetables	5.95
054	Tofu Black Bean Sauce	5.25
055	Steamed Salmon Fillet	7.95
056	Poached Filet of Sole with Ginger & Scallion	6.50
057	Vegetarian's Treasures	5.50
058	Fresh Bean Curd with Shrimp	5.95
059	Seafood Delight	8.50

Luncheon Plates

021	Sauteed Roast Pork with Vegetables	5.95
022	Lemon Chicken	6.95
023	Sesame Chicken	6.95
024	★ Chicken Sichuan Style	6.95
025	Sweet and Sour Chicken	6.95
026	Chicken with Cashew Nuts	6.95
027	★ Curry Chicken	6.95
028	★ Imperial Chicken	6.95
029	Sauteed Chicken and Shrimp	7.95
030	★ General Tsao's Chicken	6.95
031	Beef with Broccoli	6.50
032	★ Beef Hunan Style	6.50
033	★ Sally Ling's Beef Filet	6.95
034	★ Lamb with Green Garlic	6.95
035	★ Gulf Shrimp Yu-Hsiang Style	7.95
036	Shrimp with Lobster Sauce	8.95
037	Jumbo Shrimp with Pea Pods	8.95
038	Fresh Sea Scallops with Vegetables	7.50
039	★ Ma Po Bean Curd (with pork)	5.95
040	Dry Sauteed String Beans	5.50

Pasta and Rice Plate

062	Fried Rice (Chicken, Roast Pork or Vegetable)	4.50
063	Home Made Noodle in Beef Broth	5.25
064	Lo-Mein (Chicken, Roast Pork or Beef)	5.25
065	Rice Noodle Singapore Style	5.25
066	Gulf Shrimp w/ Scrambled Egg	5.95
067	Beef with Tomato Rice Plate	5.95
068	★ Curry Chicken Rice Plate	5.95

We serve Business Luncheon Monday through Friday \$8.95 includes appetizer, soup, main course and rice.
(Eat -In Only)

★ HOT & SPICY

All dishes are cooked to order, therefore we can prepare any dish to your specifications.

Please let us know when ordering, if you have restricted diet.

We accept **VISA, MASTER, DISCOVER** and **AMERICAN EXPRESS CARD**. We do not accept **personal checks**.

CREDIT CARD ORDERS: MINIMUM \$15

Hot Appetizers

100	Egg Roll	1.75
101	Vegetable Spring Roll	1.75
102	Pan-Toasted Scallion Pancakes	3.95
103 ★	Wonton with Sichuan Sauce	4.95
104	Pan-Fried Beijing Ravioli (6)	4.95
105	Steamed Vegetable Ravioli (6)	4.95
106	Steamed Chicken Ravioli (6)	5.25
107	Crispy Giant Prawn (4)	11.95
108	Chicken in Lettuce Leaves (2)	6.50
109	Chicken Satay (4)	5.95
110	Little Neck Clams in Black Bean Sauce	6.95
111	Steamed Four Ravioli Sampler (Pork, Chicken, Shrimp and Vegetable)	3.95
112	Boneless Barbequed Ribs	5.95
113	Barbequed Baby Ribs	6.95
114	Appetizer Sampler (for 2) Boneless Ribs, Raviolis, Spring Rolls, Chicken Satay.	14.95
115	Steamed Shrimp Ravioli (6)	5.95

Soups

121	Egg Drop Soup	2.00
122	Sally Ling's Wonton Soup	2.50
122v	Vegetable Wonton Soup	2.50
123	Spinach and Tofu Soup	2.50
124 ★	Three Mushroom Hot and Sour Soup With Lemongrass	2.50
125	Vegetable Soup	2.50
126	Imperial Seafood Soup (for 2)	6.95
127	Egg Drop and Wonton Soup	3.00
128	Chicken Noodle or Rice Soup	2.50
129	Velvet Chicken Corn (for 2)	6.50

Cold Appetizers

130	Cold Noodle with Sesame Sauce	4.95
131	Vegetarian Mock Duck	5.95
133 ★	Hacked Chicken Salad in a Spicy Peanut Dressing	5.95

Pasta and Rice

Gourmet Selections

600	Stuffed Egg Plant	10.95
601 ★	Sally Ling's Imperial Chicken Chunks of chicken coated with chestnut flour & stir-fried to crispy finished with special orange flavored, mild spicy sauce.	11.95
602	Chicken and Shrimp Sharing the Nest	13.95
603	Prawns with Walnuts	14.95
604	Chicken with Portabella Mushroom Red Bell Pepper & Asparagus	12.95
605	Grand Marnier Prawns Jumbo prawns cooked until crispy then coated with Chef's special Grand Marnier glaze.	14.95
606 ★	Sally Ling's Beef Filet	12.50
607	Grilled Salmon Filet with Teriyaki Sauce	14.95
608	Filet Mignon w/ Fresh Mushrooms in Chef's Brown Sauce	16.95
609	White Meat Chicken with Honey Sauce This is a delicate and spectacular chicken dish. Unique rice vinegar balanced with pure honey and onion, green and red pepper makes this dish a wonder.	11.95
610	Fresh Whole Striped Bass Seasonal Choice of: Steamed with ginger & scallion or Crispy w/ spicy Hunan sauce or sweet & sour sauce.	
611	"No.1 Dish in the World" Jumbo shrimps, scallops, filet of fish and lobster meat sauteed with selected veg- etables in a chef's special sauce. Served in a sizzling platter.	18.95
612	The Magic Three Jumbo shrimps, chicken and beef precisely balanced with selected vegetables in chef's brown sauce, served on a sizzling platter.	15.50
613	Filet Mignon and Prawns A special two-some Filet Mignon and jumbo	18.95

Meat

352	Moo Shi Pork (4 crepes)	9.50
354 ★	Shredded Beef w/ Hot Pepper	11.95
355	Sesame Beef	11.95
356	Beef with Broccoli	10.95
357	Beef with Pea Pods and Shitake Mushrooms	11.95
358 ★	Sa-Cha Beef Sliced filet of flank steak sauteed with baby corn and red bell pepper in Chef's special B.B.Q. sauce.	11.95
359	Beef with Seasonal Vegetables in Oyster Sauce	10.95
360 ★	Beef of Hunan Style Slices beef sauteed with baby corn, red bell peppers, garlic, scallions & hot peppers.	11.95
361 ★	Lamb with Green Garlic	12.95
362 ★	Ma-La-Lamb Choice spring lamb sauteed w/ hot peppers straw mushrooms & baby corn in a spicy hunan Ma-La sauce.	12.95

Seafood

430	Gulf Shrimp with Green Pea	11.95
431	Velvet Prawn Jumbo shrimp sauteed with peapods, water chestnuts and mushrooms in a chardonay sauce.	14.50
432	Shrimp with Lobster Sauce	14.50
433 ★	Prawn Shanghai Style Sauteed jumbo shrimp with onion in a mildly spicy fermented rice wine and tomato ginger sauce.	14.50
434 ★	Prawn Sichuan Style	14.50
435	Sizzling Scallops	13.95
436	Scallops with Black Pepper	13.95
437	Sauteed Filet of Salmon with Pea Pod	12.95

141	ROAST DUCK Stir-Fried Spinach Linguine with Fresh Vegetables	7.50
142	Rice Noodles Singapore Style <i>Sauteed roast pork, shrimp, vegetables and rice noodles in a curry sauce.</i>	7.95
143-4	Vegetable Fried Rice or Lo Mein	6.95
145-7	Roast Pork, Chicken or Beef Lo Mein	7.95
148	Sally's Pan-Fried Linguine <i>Chicken, shrimp and roast pork sauteed w/ vegetables served on a bed of crispy linguine.</i>	9.95
149	Sally Ling's Fried Rice	8.95
149n	Sally Ling's Lo Mein	8.95
150-2	Roast Pork, Chicken or Beef Fried Rice	7.95
153-5	Chow Fun (Beef, Chicken, Roast Pork or Vegetable)	8.95
156-7	Shrimp Fried Rice or Lo Mein	8.95
158	Thai Fried Noodle (Pad Thai) <i>Transparent rice noodles stir-fried w/ shrimp, egg, chives, bean sprouts and garnished w/ crushed peanuts.</i>	9.95
159	Steamed Brown or White Rice	1.00

Light and Healthy

Stir fry with light sauce (less oil, low in sodium)

160	Moo Shi Vegetables (4 crepes)	9.50
161	Chicken with Broccoli	9.95
162	Chicken with Fresh Vegetables	9.95
163	Poached Filet of Sole with Ginger and Scallions	10.50
164	Vegetarian's Treasures	8.95
165	Steamed Prawns w/Fresh Garlic	13.95
166	Steamed Salmon Fillet with Ginger and Scallions	14.95
167	Prawns with Fresh Veggies.	14.95
168	Scallops with Fresh Veggies.	12.50

All the above dishes can be made steamed without oil, sodium, sugar or cornstarch.

169d	Brown Sauce	1.95
169w	White Sauce	1.95
169o	Oyster Sauce	1.95
169g	★Garlic Sauce	1.95
169b	Black Bean Sauce	1.95

614	Sally's Seafood Special <i>Jumbo shrimp, scallops, fish, calamari and clams blended with black bean sauce served over linguine.</i>	14.95
615	Sally Ling's Famous Beijing Duck (1 Hour Advanced) <i>Long Island duckling prepared in traditional Beijing Style. (Served with Home Made Crepes)</i>	28.00
616	Catch of the Day <i>Ask for today's special fish.</i>	Seasonal
617	Lobster Prepared in Any of 3 Ways (by weight) <i>Sauteed with ginger and scallions. Steamed in chardonnay with coriander. Sauteed with black bean sauce. Sauteed in Cantonese Style.</i>	Seasonal

Poultry

250 ★	Curry Chicken Home Style	9.50
251	Chicken with Cashew Nuts	9.95
252 ★	Chicken Sichuan Style <i>Diced chicken sauteed with ginger, Sichuan hot peppers, garlic and scallions. Garnished with dry roasted peanuts.</i>	9.95
253	Lemon Chicken	9.95
254 ★	General Tsao's Chicken <i>Tender chicken meat marinated and quickly fried to crispy, sauteed with chilies in chef's special tangy sauce.</i>	10.95
255	Sliced Chicken with Fresh Mushroom in Oyster Sauce	10.95
256	Sesame Chicken	10.95
257	Chicken with Chinese Eggplant	10.95
258	Crispy Fragrant Duck (half)	12.25
259	Three Glass Chicken <i>Chicken breast simmered w/ fresh basil and seasonings in a soy, rice wine sauce.</i>	10.95

★ HOT & SPICY

Vegetables

550	Vegetables of the Day <i>(Snow Peas, String Beans & Broccoli) Sauteed in White Garlic Sauce</i>	8.50
551	Water Chestnuts and Peapods	7.95
552	Chinese Eggplant Beijing Style	7.95
553	Sauteed Zucchini with Sesame	7.95
554	Dry Sauteed String Beans	7.95
555	Broccoli with Oyster Sauce	7.95
556	Sauteed Spinach with Fresh Garlic	7.95
557 ★	Ma Po Bean Curd	7.95
558	Bean Curd Family Style	8.95
559	Sauteed Chinese Broccoli	7.95
560	Shanghai Cabbage with Black Mushrooms	8.95

Vegetarian Cuisine

All dishes made from vegetables & soy bean protein

170	Curry Supreme	8.95
171	Chicken w/ Eggplant and Tofu	8.95
172	Walnut Chicken	9.95
173 ★	General Tsao's Chicken	10.95
174	Vegetable Duck	10.95
175 ★	Beef w/ Orange Flavor	9.50
176 ★	Beef Sichuan Style	9.50
177	Tofu Delight Black Bean Sauce	8.50

Yu-Hsiang Style

This is a most popular dish from Sichuan province. Ingredients such as water chestnuts, peppers, wood ears mushroom in a fresh garlic, spicy peppercorn sauce.

Choice of :	Pork	8.95	Chicken	9.95
	Filet of Sole or Beef			10.50
	Gulf Shrimp or Lamb			12.95
	Chinese Eggplant			7.95