

LUNCH

Served Monday through Saturday:

11:30 a.m. to 3:00 p.m. (excluding holidays)

All lunch specials come with Soup:

Choice of Hot & Sour, Egg Drop or Wonton Soup.

All lunch 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. Sweet and Sour Shrimp
- A13. Shrimp with Lobster Sauce
- A14. Shrimp with Assorted Vegetables
- A15. 🍄 Shrimp with Garlic Sauce
- A16. 🍄 Broccoli Flowerettes with Garlic Sauce ...

HEALTHY & DIET FOOD

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

- A17. Sautéed Mixed Vegetables with Chicken
(or steamed mixed vegetables with chicken.)
- A18. Sautéed Mixed Vegetables with Shrimp
(or steamed mixed vegetables with shrimp.)
- A19. Sautéed Mixed Vegetables with Tofu
(or steamed mixed vegetables with tofu.)

HOUSE SPECIALS

- A20. Sesame Chicken
- A21. 🍄 General Tso's Chicken
- A22. 🍄 Mala Chicken
- A23. 🍄 Chicken Amazing
- A24. 🍄 Tangerine Chicken
- A25. 🍄 Tangerine Beef
- A26. Sesame Beef
- A27. 🍄 Prawn Amazing
- A28. Prawn & Chicken with Vegetables

Soda \$1.95 • Spring Water \$3.00

Lilac Blossom

紫丁香

Chinese Cuisine

TWO LOCATIONS

385 EAST DUNSTABLE
(SKYMEADOW) EXIT 1
NASHUA, NH

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Fax: (603) 888-9688

www.lilacblossom.us

650 AMHERST STREET
(GREYSTONE PLAZA) EXIT 8
NASHUA, NH

Tel: (603) 886-8420
Fax: (603) 886-8412

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. **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.
- H8. **Tangerine or General Tso's Shrimp (Hunan)**
- H9. **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.
- H10. **Mongolian Beef (Mongolian)**
Sliced filet mignon sautéed with mushrooms and scallions. Spicy!
- H11. **General Tso's Tofu (Hunan)**
- H12. **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.
- H13. **Pineapple Shrimp (House)**
Large whole shrimp coated and deep fried with light flour in a fruity flavor sauce.
- H14. **Spicy & Salty Shrimp (Szechuan)**
Lightly fried with minced red peppers and green peppers.
- H15. **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.
- H15a. **Hunan Lamb or Mala Lamb**
- H16. **Sizzling Seafood Delight (Canton)**
Shrimp and scallops with mixed vegetables in a house special sauce, served on a hot sizzling plate.
- H17. **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.
- H18. **Crystal Scallops**
With pea pods, carrots, water chestnuts and mushrooms in a clear, flavorful sauce.
- H19. **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.
- H20. **Happy Family (Canton)**
Sliced chicken, beef, scallops, shrimp and pork precisely balanced with mixed vegetables, in a brown sauce.
- H21. **Triple Delight (Canton)**
Sliced chicken, shrimp and pork in ginger sauce.
- H22. **Dragon and Phoenix (Hunan)**
Two separate dishes, shrimp in Szechuan chili sauce and General Tso's Chicken on the other side.
- H23. **Twin Spin with Golden Mushroom (Shanghai)** ..
Shrimp, scallops and golden mushrooms with ham in a sauce seasoned with mushrooms.
- H24. **Mala Seafood (Szechuan)**
Jumbo shrimp and fresh scallops sautéed in spicy mala sauce. A classic Szechuan-style dish.
- H25. **Imperial Couple (House)**
Shrimp and scallops in a spicy brown sauce.
- H26. **Sautéed Seafood & Asparagus**
or in **Garlic Sauce**
- H27. **Lilac Special Bean Curd (House)**
Deep-fried sliced bean curd mixed with sliced pork, shrimp, chicken, bamboo shoots and mushrooms in a tangy sauce.
- H28. **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.
- H29. **Peking Duck (Peking)** half : whole
The crispy skin of a whole duck is carved and served on crepes, accompanied by "Hoisin" sauce, tender scallion brushes and shredded cucumbers.

SEAFOOD

- 50. Sweet and Sour Shrimp
- 51. Shrimp with Cashew Nuts
- 52. Shrimp with Broccoli
- 53. Shrimp in Lobster Sauce
- New York style in a white sauce.*
- 54. Shrimp with Pea Pods
- 55. Sautéed Shrimp with Vegetables
- 56. Tung-Ting Shrimp with Mixed Vegetables
- Has egg whites.*
- 57. 🍄 Shrimp with Peanuts
- 58. 🍄 Shrimp in Garlic Sauce
- 59. 🍄 Shrimp in Chili Sauce
- With onion in a hot tomato sauce.*
- 60. 🍄 Shrimp in Spicy Tea Sauce
- 61. 🍄 Shrimp in Black Bean Sauce
- 62. 🍄 Ginger Shrimp
- 63. 🍄 Scallops in Garlic Sauce
- 64. 🍄 Scallops in Chili Sauce
- 65. 🍄 Delicacy Gang of Four
- Chicken, beef, pork and shrimp.*
- 66. Sautéed Shrimp & Asparagus or in 🍄Garlic Sauce ..

BEEF

- 67. Beef with Snow Peas
- 68. Beef Mushroom Chow Yoke
- Pea pods, mushrooms and water chestnuts in oyster sauce.*
- 69. Pepper Steak with Onions
- 70. Beef with Broccoli
- 71. Sautéed Beef with Vegetables
- 72. 🍄 Beef in Garlic Sauce
- 73. 🍄 Szechuan-Style Beef
- With celery and carrots in a hot chili sauce.*
- 74. 🍄 Hunan Spicy Beef
- Vegetables with a spicy brown sauce.*
- 75. 🍄 Shredded Beef with Chinese Chili Peppers
- 76. Sautéed Beef & Asparagus or in 🍄Garlic Sauce ...

VEGETABLES

- 77. Four Treasure Vegetables
- Pea pods, water chestnuts, mushrooms in a brown sauce*
- 78. 🍄 Sautéed String Beans
- 79. Sautéed Broccoli
- 80. 🍄 Broccoli in Garlic Sauce
- 81. 🍄 Chinese Eggplant in Garlic Sauce
- 82. Sautéed Pea Pods with Water Chestnuts
- 83. 🍄 Szechuan-Style Bean Curd
- Peas and mushrooms in Szechuan spicy hot pepper sauce*
- 84. Spinach with Fried Tofu
- 85. Sautéed Mixed Vegetables
- 86. Sautéed Asparagus
- 87. Sautéed Boc Choi

NOODLE

- 88. Lo Mein
- Chicken, beef, pork or vegetable.*
- 89. Shrimp Lo Mein
- 90. Shanghai Pan-Fried Noodles
- Pan-fried crispy noodles topped with shrimp, pork, chicken and assorted vegetables.*
- 91. House Pan-Fried Noodles
- Pan-fried crispy noodles topped with scallops, pork, chicken and assorted vegetables in wine sauce.*
- 92. House Special Lo Mein

CHOW MEIN

- 93. Chow Mein
- Chicken, beef, pork or vegetable.*
- 94. Shrimp Chow Mein
- 95. House Special Chow Mein

FRIED RICE

- 96. Fried Rice
- Chicken, beef, pork or vegetables.*
- 97. Shrimp Fried Rice
- 98. The House Special Fried Rice

BEVERAGES

- 99. Soda
- 100. Spring Water



🍄 INDICATES HOT & SPICY

We can alter the spiciness according to your taste.

Items & prices subject to change without notice.

\$12.00 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

APPETIZERS

1. Crab Rangoon (6)
2. Spring Rolls (2)
Chicken and vegetables.
3. Fried Chicken Wings (5)
4. Chicken Soong
Well-minced chicken meat, served with lettuce leaves for wrapping.
5. Seafood Soong
Well minced shrimp and with black mushrooms, served with lettuce leaves for wrapping.
6. Barbecue Spareribs (5)
7. Boneless Spareribs
8. Vegetable Ravioli (6)
Steamed dumplings with mixed vegetables and tofu.
9. Peking Ravioli (6)
Pan fried or steamed dumplings with ground lean pork and vegetables.
10. 🍵 Szechuan Dumpling
In Spicy Sesame Sauce and peanut butter sauce.
11. Scallion Pancake
12. Fried Shrimp (4)
13. Teriyaki Beef (4)
14. Teriyaki Chicken (6)
15. Fried Chicken Fingers
16. Pu Pu Platter (serves two)
Spring rolls, fried shrimp, crab rangoon, BBQ spareribs, teriyaki beef, chicken wings and chicken fingers.
(\$11.95 per additional serving.)
- NO SUBSTITUTIONS, PLEASE -

SOUPS

17. 🍵 Hot and Sour Soup
18. Wonton Soup
19. Egg Drop Soup
20. 🍵 Hot and Sour Oriental Seafood Soup
(serves two)
21. Bean Curd with Vegetable Soup (serves two)
22. House Special Soup (serves two)
Shrimp, chicken and mixed vegetables with egg white.



🍵 INDICATES HOT & SPICY

We can alter the spiciness according to your taste.

Items & prices subject to change without notice.

Before placing your order, please inform your server if anyone in your party has a food allergy.

MOO-SHI

Moo-Shi is a classic Mandarin dish.

These dishes contain meat, mushrooms, cabbage, wood ears, dried lily flower, scallions and scrambled eggs. Served with four pancakes.

23. Moo-Shi Vegetables, Pork, Chicken or Beef
24. Moo-Shi Shrimp

HEALTHY & DIET FOOD

All dishes are steamed.

- Perfect for low-calorie or low-fat needs. -

25. Steamed Chicken with Broccoli
26. Steamed Chicken with Mixed Vegetables
27. Steamed Chicken with Snow Peas
28. Steamed Shrimp with Broccoli
29. Steamed Shrimp with Mixed Vegetables
30. Buddha's Delight
31. Seafood Medley

PORK

32. 🍵 Twice Sautéed Pork
33. 🍵 Shredded Pork with Garlic Sauce
34. Sautéed Sliced Pork & Asparagus
or in 🍵 Garlic Sauce

POULTRY

35. Sweet and Sour Chicken
36. Moo Goo Gai Pan
37. Sliced Chicken with Vegetables
38. Diced Chicken with Cashew Nuts
39. 🍵 Sliced Chicken with Garlic Sauce
40. 🍵 Sliced Chicken with Spicy Tea Sauce
41. 🍵 Sliced Chicken with Chinese Eggplant
Spicy sauce.
42. 🍵 Sliced Chicken with Chili Peppers
43. Sliced Chicken with Snow Peas
44. Sliced Chicken with Broccoli
45. 🍵 Diced Chicken with Peanuts
46. 🍵 Sliced Chicken with Black Bean Sauce
47. 🍵 Ginger Chicken with String Beans
48. 🍵 Hunan Chicken
49. Sautéed Sliced Chicken & Asparagus
or in 🍵 Garlic Sauce