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Golden Sea
Chinese Restaurant



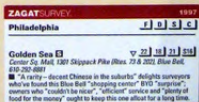
Welcome to Golden Sea

Since 1992, the team at Golden Sea has strived to provide our dear patrons with exceptional Chinese cuisine prepared with the freshest ingredients and delivered with smiling service! We truly believe that our customers are part of the family and hope that we can dine together often. The pages ahead compile some of our Chef's favorite dishes — we hope you enjoy them!



Meet the family: Andrew, Jack & Amy

Selected honors that Golden Sea was fortunate to receive over the years:
Thanks for your support!



THE REPORTER Readers' Choice Awards - Best Takeout Restaurant, Best Chinese Restaurant



Appetizers & Soups

頭盤 ~ 湯

<ul style="list-style-type: none"> ■ Pu Pu Platter (Appetizer Sampler) 賀賀盤 ■ Egg Roll 春卷 ■ Shrimp Roll 蝦卷 ■ Spring Rolls (2) 上海春卷 ■ Steamed or Fried Dumplings (6) 水餃或鍋貼 ■ Chicken with Lettuce Wraps 生菜包 ■ Sliced Roast Pork 烤叉燒 ■ Chinese Pizza 蔥油餅 ■ Shrimp Toast (2) 蝦多士 ■ Fantail Shrimp (5) 鳳尾蝦 ■ Barbecued Beef Skewers (4) 牛肉串 ■ Chicken Wings (6) 炸雞翼 ■ Barbecued Spare Ribs 排骨 ■ Cold Spicy Sesame Noodles 麻醬涼麵 ■ Fried Wontons (6) 炸雲吞 	<p style="text-align: right;">\$7.95 per person</p> <p>\$1.65</p> <p>\$1.75</p> <p>\$3.35</p> <p>\$5.50</p> <p>\$6.95</p> <p>\$6.75</p> <p>\$3.50</p> <p>\$3.15</p> <p>\$6.95</p> <p>\$7.75</p> <p>\$5.50</p> <p>(sm) \$7.95 (lg) \$13.95</p> <p>\$4.95</p> <p>\$3.50</p>
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<ul style="list-style-type: none"> ■ Egg Drop Soup 蛋花湯 ■ Wonton Soup 雲吞湯 ■ Chicken Rice or Noodle Soup 雞飯或麵湯 ■ Hot and Sour Soup 酸辣湯 ■ Seafood Soup (for 2) 海鮮湯 ■ House Special Soup (for 2) 本樓湯 ■ Chicken with Sizzling Rice Soup (for 2) 雞絲窩巴湯 ■ Baby Shrimp with Sizzling Rice Soup (for 2) 蝦仁窩巴湯 ■ Bean Curd & Vegetable Soup (for 2) 素菜豆腐湯 ■ Chicken with Mashed Corn Soup (for 2) 雞茸粟米湯 	<p>\$1.60</p> <p>\$1.95</p> <p>\$1.65</p> <p>\$1.95</p> <p>\$7.50</p> <p>\$7.25</p> <p>\$6.50</p> <p>\$6.95</p> <p>\$5.25</p> <p>\$6.75</p>
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Dishes listed in red are prepared hot & spicy. Upon request, our chef can prepare the dish steamed or with any other house sauces.



Beef

牛肉

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|--|---------|
| Hong Kong Style Filet Mignon
中式牛柳 | \$19.95 |
| <i>Delicious filet mignon served in a sweet brown sauce, encircled with garden fresh tomatoes and sprinkled with golden onions</i> | |
| South Sea Steak
南海牛 | \$17.50 |
| <i>Cubed filet mignon combined with thick sliced roast pork sautéed with mixed Chinese vegetables in oyster sauce</i> | |
| Hong Kong Steak
香港牛扒 | \$18.50 |
| <i>Generous helping of New York strip steak lightly battered in a tangy sauce and sprinkled with broccoli</i> | |
| Chef's Special Steak
鐵扒牛 | \$15.25 |
| <i>Filet of beef served on a sizzling hot plate with onions and snow pea pods in our chef's special sauce</i> | |
| Steak Kew
士的球 | \$18.95 |
| <i>Tender filet mignon cut into small squares, sautéed with snow pea pods, water chestnuts, bamboo shoots, and garden vegetables</i> | |
| Orange Flavored Beef
陳皮牛 | \$12.95 |
| Moo Shu Beef (with 4 pancakes)
木須牛肉 | \$11.25 |
| Beef with Broccoli
芥蘭牛肉 | \$11.95 |
| Beef with Mixed Vegetables
素菜牛肉 | \$11.75 |
| Beef with Scallions
蔥爆牛肉 | \$11.75 |
| Sesame Beef
芝麻牛肉 | \$12.95 |
| Hunan Beef
湖南牛肉 | \$12.75 |
| Shredded Beef with Spicy Sauce
干燒牛肉絲 | \$11.95 |
| Curry Beef
咖喱牛肉 | \$10.75 |
| Green Pepper Steak
青椒牛肉 | \$11.30 |
| Beef with Black Mushrooms and Bamboo Shoots
雙冬牛肉 | \$11.25 |
| Beef with Snow Peas
雪豆牛肉 | \$12.95 |














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Seafood

海鮮

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|  | Golden Filet of Flounder
甜豆龍蝦球
<i>Chunks of flounder filet stir-fried to a light crisp, garnished with snap peas and broccoli in a tasty white sauce</i> | \$15.75 |
|  | Seafood Stir-Fried with White Button Mushrooms
海鮮扒草菇
<i>Fresh lobster, shrimp, scallops, and crab meat, and a healthy vegetable mix, encircled by jumbo mushrooms</i> | \$18.50 |
|  | Seafood Wor Bar
海鮮鍋巴
<i>A seafood medley cooked with mushrooms, water chestnuts, and vegetables served on a sizzling hot plate</i> | \$16.95 |
|  | Szechuan Delight Seafood Deluxe
本樓海鮮
<i>Lobster, scallops, and jumbo shrimp sautéed with garden vegetables in our chef's special white sauce</i> | \$16.95 |
|  | Soft Shell Crabs
軟壳蟹
<i>Our signature dish, served in a tasty brown sauce or with a dry salt & pepper seasoning (seasonal availability)</i> | \$19.95 |
|  | Steamed Shrimp with Minced Garlic
蒜茸蒸蝦
<i>Fresh shrimp steamed in the shell in an authentic style, then split open for your tasting pleasure</i> | \$15.95 |
|  | Shrimp & Scallops with Asparagus
蘆筍雙喜
<i>Our chef's original family recipe which brings a unique seafood flavor to a healthy vegetable dish</i> | \$16.75 |
|  | Shrimp with Walnuts
合桃大蝦
<i>Jumbo shrimp battered in delicious honey sauce sprinkled with broccoli and crispy walnuts</i> | \$15.95 |
|  | Sesame Shrimp
芝麻大蝦
<i>Jumbo shrimp lightly battered in sesame sauce served with broccoli</i> | \$14.95 |
|  | Shrimp Supreme
果汁蝦球
<i>Gulf shrimp sautéed with broccoli in fruit sauce</i> | \$15.95 |
|  | Green Shell Mussels
青蚶
<i>Choice of 3 different sauces: ginger and scallion, black bean, or spicy Szechuan sauce</i> | \$11.75 |





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| Moo Shu Baby Shrimp (with 4 pancakes)
木須蝦仁 | \$11.50 |
| Butterfly Shrimp
蝴蝶蝦 | \$12.95 |
| Crispy Fish with Spicy Sauce
脆皮全魚 | Seasonal Price |
| Jumbo Shrimp with Broccoli
芥蘭蝦 | \$13.50 |
| Jumbo Shrimp with Cashew Nuts
腰果蝦 | \$13.75 |
| Kung Pao Shrimp
宮保蝦 | \$12.75 |
| Shrimp with Garlic Sauce
魚香蝦 | \$13.50 |
| Hunan Shrimp
湖南蝦 | \$13.95 |
| Curry Shrimp
咖哩蝦 | \$12.50 |
| Shrimp with Mixed Vegetables
素菜蝦 | \$12.95 |
| Shrimp with Black Bean Sauce
豆豉蝦 | \$12.95 |
| Shrimp with Lobster Sauce
蝦龍餡 | \$12.95 |
| Scallops with Mixed Vegetables
素菜干貝 | \$12.50 |
| Fresh Scallops, Szechuan Style
四川干貝 | \$13.25 |
| Double Happy with Garlic Sauce
魚香雙喜 | \$14.25 |
| Lobster Cantonese Style (or Black Bean Sauce)
炒龍蝦 | Seasonal Price |
| Jumbo Shrimp with Snow Peas
雪豆蝦 | \$14.95 |

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Poultry & Pork

家 禽 ~ 豬 肉

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|---|--|---------|
| ■ | Golden Sea Special Chicken
木糠雞 | \$14.25 |
| | <i>Sliced chicken mounded with lobster and shrimp, lightly breaded and fried to a golden brown, garnished with mixed vegetables</i> | |
| ■ | Imperial Style Pork Chop Cutlets
京都骨 | \$14.95 |
| | <i>Classic Chinese dish featuring lean pork chops glazed over a sweet, tangy Beijing-style sauce</i> | |
| ■ | General Tso's Chicken
左宗雞 | \$12.75 |
| | <i>Lightly battered chunks of chicken sautéed with red peppers in our chef's special spicy sauce</i> | |
| ■ | Garlic Marinade Chicken
香焗雞柳 | \$12.25 |
| | <i>Tender white meat chicken sautéed with baby corn, water chestnuts and red peppers in a special garlic sauce</i> | |
| ■ | Ho Yu Gai Poo
蠔油雞脯 | \$11.75 |
| | <i>Tender chicken meat dipped in a thin batter, fried to golden brown then sautéed with roast pork, snow pea pods, and mushrooms</i> | |
| ■ | Moo Shu Pork (with 4 pancakes)
木須肉絲 | \$10.95 |
| ■ | Double Sautéed Sliced Pork
回窩肉 | \$10.75 |
| ■ | Roast Pork with Mushrooms and Broccoli
叉燒蘑菇 | \$10.95 |
| ■ | Pineapple, Lychee Duck
菠蘿荔枝鴨 | \$13.95 |

Family-style dinner





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| Moo Goo Gai Pan
蘑菇雞片 | \$10.50 |
| Moo Shu Chicken (with 4 pancakes)
木須雞絲 | \$10.95 |
| Chicken with Cashew Nuts
腰果雞丁 | \$11.75 |
| Chicken with Broccoli
芥蘭雞片 | \$11.50 |
| Chicken with Mixed Vegetables
素菜雞片 | \$11.25 |
| Kung Pao Chicken
宮保雞丁 | \$10.95 |
| Chicken with Garlic Sauce
魚香雞片 | \$10.95 |
| Hunan Chicken
湖南雞片 | \$11.95 |
| Curry Chicken
咖喱雞片 | \$10.50 |
| Chicken with Orange Peel
陳皮雞片 | \$12.50 |
| Ta Chien Chicken
大千雞片 | \$12.25 |
| Sesame Chicken
芝麻雞 | \$12.25 |
| Lemon Chicken
檸檬雞 | \$11.25 |
| Fried Boneless Chicken with Vegetables
無骨雞 | \$10.95 |
| Chicken with Snow Peas
雪豆雞片 | \$12.95 |

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Mixed Selections

什錦

- Four Seasons** \$15.95
炒四季
Lobster, shrimp, beef and chicken sautéed with snow peas, bamboo shoots and straw mushrooms in a special brown sauce
- Chicken and Fresh Shrimp, Two Flavors** \$15.95
炒兩味
Lightly battered chunks of chicken with shrimp, onions, peas, green peppers, red peppers and special sauces
- Happy Family** \$15.50
全家福
Jumbo shrimp, scallops, roast pork, beef and chicken with mixed vegetables in a tasty brown sauce
- Sizzling Scallops with Beef** \$14.95
帶子牛
Lightly sautéed scallops and beef with vegetables in our Chef's special brown sauce, served on a hot plate
- Wonderful Taste of Bird's Nest** \$15.95
雀巢相會
Jumbo shrimp, scallops and chicken sautéed with seasoned vegetables in our Chef's special sauce, served in a bird's nest
- Hunan Triple Delight** \$14.25
湖南三寶
Jumbo shrimp, chicken and pork sautéed with mixed vegetables in a Hunan spicy sauce
- Subgum Wor Bar** \$15.25
什錦鍋巴
Fresh lobster meat, jumbo shrimps, chicken and roast pork, blended with Chinese vegetables, served with sizzling platter
- Chicken and Shrimp, Szechuan Style** \$13.95
四川雙喜
Chicken and shrimp, sautéed with straw mushrooms, bamboo shoots, water chestnuts, baby corn, and broccoli in a spicy sauce





Diet & Vegetarian

健康 ~ 菜

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|-------------------|--|---------|
| VEGETARIAN | Sautéed Mixed Vegetables
素什錦 | \$9.25 |
| VEGETARIAN | Moo Shu Vegetables (with 4 pancakes)
木須素菜 | \$8.75 |
| VEGETARIAN | Broccoli with Garlic Sauce
魚香芥蘭 | \$9.50 |
| VEGETARIAN | Eggplant with Garlic Sauce
魚香茄子 | \$9.50 |
| VEGETARIAN | Bean Curd with Chinese Mushrooms
冬菇豆腐 | \$9.75 |
| VEGETARIAN | Sautéed Snow Peas and Bean Sprouts
雪豆芽菜 | \$9.25 |
| VEGETARIAN | Steamed Mixed Vegetables
白什素菜 | \$8.50 |
| VEGETARIAN | Steamed Broccoli with Bean Curd
白什芥蘭豆腐 | \$8.95 |
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| VEGETARIAN | Sautéed String Beans with Minced Pork
干扁四季豆 | \$9.50 |
| VEGETARIAN | Hot Spiced Bean Curd with Minced Pork
麻婆豆腐 | \$9.75 |
| VEGETARIAN | Home Style Bean Curd with Pork
家常豆腐 | \$9.75 |
| VEGETARIAN | Steamed Chicken with Mixed Vegetables
白什素菜雞片 | \$10.50 |
| VEGETARIAN | Steamed Beef with Mixed Vegetables
白什素菜牛 | \$10.95 |
| VEGETARIAN | Steamed Shrimp with Mixed Vegetables
白什素菜蝦 | \$11.95 |
| VEGETARIAN | Steamed Scallops with Mixed Vegetables
白什素菜帶子 | \$11.95 |

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Noodle Dishes

粉麵

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|---|--|---------|
|  | Seafood with Crispy Pan Fried Noodles
海鮮炒麵 | \$15.95 |
| | <i>Fresh lobster meat, jumbo shrimp and scallops, bamboo shoots and mushrooms with vegetables served on top of pan fried noodles</i> | |
|  | Subgum Pan Fried Noodles
什錦兩面黃 | \$14.25 |
|  | Vegetable Pan Fried Noodles
素菜兩面黃 | \$10.95 |
|  | Shrimp, Chicken and Pork Singapore Noodles (spicy or not spicy)
星洲炒米粉 | \$11.25 |
|  | Shrimp Chow Fun (flat rice noodles, with gravy or dry)
蝦炒粉 | \$11.25 |
|  | Beef Chow Fun
濕/干炒牛河 | \$10.75 |
|  | Chicken Chow Fun
雞炒粉 | \$10.75 |
|  | House Special Lo Mein
本樓撈麵 | \$9.50 |
|  | Shrimp Lo Mein
蝦撈麵 | \$9.50 |
|  | Beef Lo Mein
牛肉撈麵 | \$8.95 |
|  | Chicken Lo Mein
雞撈麵 | \$8.75 |
|  | Roast Pork Lo Mein
叉燒撈麵 | \$8.50 |
|  | Vegetable Lo Mein
什菜撈麵 | \$7.95 |



Always ready to serve





Cantonese Selections

廣東菜

Cantonese Selections come with your choice of Wonton, Chicken Egg Drop, or Hot & Sour Soup

Chow Mein

炒麵

- Vegetable Chow Mein 什菜炒麵 \$7.75
- Roast Pork Chow Mein 叉燒炒麵 \$7.95
- Chicken Chow Mein 雞炒麵 \$8.25
- Beef Chow Mein 牛肉炒麵 \$8.50
- Shrimp Chow Mein 蝦炒麵 \$8.75

Fried Rice

炒飯

- Vegetable Fried Rice 什菜炒飯 \$7.50
- Roast Pork Fried Rice 叉燒炒飯 \$7.75
- Chicken Fried Rice 雞炒飯 \$7.95
- Beef Fried Rice 牛肉炒飯 \$8.50
- Shrimp Fried Rice 蝦炒飯 \$8.95
- Young Chow Fried Rice 揚州炒飯 \$8.95



Sweet and Sour

甜酸類

- Sweet and Sour Boneless Pork 甜酸肉 \$9.25
- Sweet and Sour Chicken 甜酸雞 \$9.75
- Sweet and Sour Shrimp 甜酸蝦 \$11.50

Egg Foo Young

蓉蛋

- Vegetable Egg Foo Young 什菜蓉蛋 \$7.95
- Roast Pork Egg Foo Young 叉燒蓉蛋 \$8.25
- Chicken Egg Foo Young 雞蓉蛋 \$8.50
- Shrimp Egg Foo Young 蝦蓉蛋 \$9.50

我們的故事

Sail the Golden Sea to a dining adventure

“Every picture tells a story, then the menu cover of the Golden Sea Restaurant tells an eloquent tale. On an elegant gold background, a Chinese ship floats tranquilly on gentle waters with birds and cloud puffs overhead — symbolically, the current chapter in the lives of Jack and Amy Chung. But for the owners of Center Square's fine little dining haven, the seas were not always so smooth.

Once a farmer on the mainland of China, Jack Chung escaped from his unhappy homeland at the age of 17 to seek freedom in Hong Kong. That was in 1963. Working at odd jobs there, he soon became a seaman. After sailing around the world... his dream of a better life unquenched, he finally found it — in Newark, N.J. in 1969. Somehow — armed with hope and a willingness to work hard, the words 'New York' and 'Chinatown'... and a smile that won't quit — he managed to make a new life for himself in the New World.



At a Chinese restaurant in New York one day, he met his lovely future wife, Amy Wong, whose sea story was no less dramatic. A native of Canton, she and her younger brother Joe and three friends also decided to risk their lives to find freedom. Hong Kong beckoned them as well. In 1974, they [survived] perilous seas for seven hours in a desperate attempt to escape [China]. Needless to say, they too succeeded...

Jack Chung says, 'I am very happy with my life. I have a lot of friends who remind me how lucky I am.' And he and Amy repay their many friends and guests with an exceptional menu and rare, hands-on warmth that invites the repeat business that has keyed their success.

Over the years, customers have also gotten to know the Chungs' son Andrew very well. Bright and articulate, Andrew often serves as the restaurant's spokesperson. He grew up in the business, making his first appearance at Golden Lights [our first establishment in Horsham] when he was five years old and continued working there and at Golden Sea through high school.

Education has always been important to the Chungs. Both Jack and Amy were among the top two students in their class, which would normally entitle them to go on to middle school... But the death of Jack's father and similar circumstances in Amy's life prevented their doing so... But Andrew has more than fulfilled their expectations. Not only did he win a scholarship to Harvard University, where he earned his bachelor's degree in Applied Math and Economics, but he also graduated with honors... [Andrew has since started and sold a tech company, served as a strategy consultant in Hong Kong, worked in private equity, graduated from Wharton's MBA program, and is now a venture capitalist in Menlo Park, CA. As a musician, Andrew has performed at Lincoln Center, the Kennedy Center, the Shanghai Conservatory, the Fiesta Bowl, and an off-Broadway theatre. In 2006, he became the first Chinese-American ever selected to sing the National Anthem at Penn's 250th Commencement]

[Jack and Amy] opened the Golden Sea in 1992 and say they have been very fortunate to find such wonderful clientele who are willing to try new dishes. This suits their chef, Ka Yam Yip, very well. An experienced chef from Hong Kong, he spices up the regular menu with recurring specials like lightly fried Soft-Shell Crabs, whole Chinese Style Sea Bass prepared any way you like it, and the traditional Chinese dish, Shrimp & Chicken with Asparagus.

After years of tumultuous and gentle seas, Jack Chung says that the secret to success is very simple. 'The smile is the international language. It doesn't matter how well you speak. As long as you serve good and fresh food and treat people well, you can be successful.'

By Frank D. Quattrone, Ticket Editor

Excerpts from a June 16/17, 1999 article appearing in The Ticket, Montgomery Newspapers







GOLDEN SEA LUNCH SPECIALS



(BEFORE 3:00 PM)

All dishes are served with your choice of Wonton, Chicken Egg Drop, Hot & Sour Soup

OUR FAVORITES DISHES

Shrimp Chow Mein on Rice	5.20
Beef Chow Mein on Rice	4.75
Vegetable Chow Mein on Rice	4.00
Chicken Chow Mein on Rice	4.45
Pepper Steak with Onion on Rice	5.25
Sweet and Sour Chicken or Pork on Rice	5.75
Young Chow Fried Rice	5.45
Chicken or Beef with Broccoli on Rice	6.00
🔥 Kung Po Chicken on Rice	6.00
Chicken or Pork Mushrooms on Rice ..	6.15
Cashew Chicken or Beef on Rice	6.50
Chicken or Beef with Mixed Veggies. on Rice	6.00
Chicken or Beef with Snow Peas on Rice	6.95
Chicken or Beef with Bean Curd on Rice	6.00

FRIED RICE

Vegetable Fried Rice	4.50
Roast Pork Fried Rice	5.00
Shrimp Fried Rice	6.00
Beef Fried Rice	5.50
Chicken Fried Rice	5.25

LO MEIN

Vegetable Lo Mein	5.50
Roast Pork Lo Mein	6.00
Chicken Lo Mein	6.25
Beef Lo Mein	6.50
Shrimp Lo Mein	7.00

CHIEF'S SUGGESTIONS

Stir-fried Mixed Vegetables	6.25
🔥 Home Style Tofu (with Pork)	7.50
🔥 General Tso's Chicken	7.75
Moo Shu Pork or Chicken (with 2 Pancakes)	7.75
Shrimp with Black Bean Sauce	8.35
🔥 Chicken and Shrimp Szechuan Style ...	8.50
🔥 Garlic Marinade Chicken	7.75
🔥 Chicken or Beef with String Bean in Garlic Sauce	7.75
🔥 Orange Flavored Beef or Chicken	8.75
Sesame Chicken	8.00
🔥 Sliced Double Cooked Pork	7.95
🔥 Kung Po Shrimps	9.50
🔥 Chicken in Garlic Sauce	8.50
🔥 Shrimp Szechuan Style	9.50
🔥 Scallops in Special House Sauce	9.50
Shrimp with Lobster Sauce	9.00
Shrimp with Broccoli	9.50
Shrimp with Chinese Vegetable	8.50
Butterfly Shrimp	9.50

EGG FOO YOUNG

Vegetable Egg Foo Young	5.15
Roast Pork Egg Foo Young	5.50
Chicken Egg Foo Young	5.75
Shrimp Egg Foo Young	6.50

SPECIAL COMBINATION PLATTERS

1. Chicken Chow Mein, Egg Roll and Fried Rice	5.75
2. Chicken or Beef Sauteed with Snow Pea Pods, Egg Roll and Fried Rice	7.25
3. Roast Pork with Chinese Vegetable, Egg Roll and Fried Rice	6.00
4. Shrimp Chow Mein, Egg Roll and Fried Rice	6.50
5. Roast Pork or Chicken Lo Mein, Egg Roll and Fried Rice	6.65
6. Barbecued Spare Ribs, Egg Roll and Fried Rice	7.25
7. Pepper Steak, Egg Roll and Fried Rice	6.50
8. Fresh Jumbo Shrimp with Lobster Sauce, Egg Roll and Fried Rice	8.50
9. Sweet and Sour Pork or Chicken, Egg Roll and Fried Rice	7.25
10. Moo Goo Gai Pan, Egg Roll and Fried Rice	7.25
11.🔥 Chicken with Peanuts & Mushroom, Egg Roll and Fried Rice	7.25
12.🔥 Spicy Fresh Scallops with Garlic Sauce, Egg Roll and Fried Rice	8.25
13. Chicken or Roast Pork Egg Foo Young, Egg Roll and Fried Rice	6.00
14.🔥 Shredded Pork with Garlic Sauce, Egg Roll and Fried Rice	6.75
15.🔥 Shrimp with String Bean in Garlic Sauce, Egg Roll and Fried Rice	7.25
16. Chicken or Beef with Broccoli, Egg Roll and Fried Rice	7.25

Fortune Cookies