

TRUE & AUTHENTIC CHINESE CUISINE



# TAKEOUT

123 Geneva Street, St. Catharines [www.machinesecucuisine.com](http://www.machinesecucuisine.com) 289-362-2888

NOV 2022

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EST. 2016

For centuries, Chinese cooking has placed an emphasis on taste and ingredients. It not only has strict requirements on the colour, fragrance and flavour of meals and snacks, but also has certain requirements on the naming of dishes, the way of tasting the flavour and the rhythm of having dinner with atmosphere and entertainment.

The dishes are named according to the main ingredients, supplementary ingredients and seasoning, as well as their cooking methods. These standards are the reason why you get families of dishes and wildly different names.

The cooking technique of China is closely related with medical treatment and health care. The belief is that food and medicine have the same origin. The medicinal properties of the raw materials of food are used in all kinds of cuisine. Even to this day, advances in cuisine and medicine go hand-in-hand.



## ORIENTAL APPETIZERS 前菜 | 冷菜

D01   Sliced Beef and Ox Tongue in Chili Sauce 夫妻肺片 🍴	14
D02   Spicy and Sour Cucumber Salad 酸辣小黃瓜 🍴	9
D05   Vegetable Spring Rolls [2] 素春卷 🌿	8
D06   Chicken Spring Rolls with Taro & Mushroom [2] 芋絲炸春卷	8
D07   Deep Fried Tofu in Spicy Garlic Sauce [8] 炸豆腐 🍴	7
D08   Deep Fried Tofu with Spiced Pepper Salt 椒鹽豆腐 🍴	11
D09   Char Siu [Honey Glazed BBQ Pork] 金牌叉燒	13
D11   Asian Spice Dry Ribs 椒鹽小排 🍴	13
D12   Crispy Shrimp with Teriyaki Sauce 照燒脆皮蝦	10
D13   Deep Fried Calamari with Spiced Pepper Salt 椒鹽鮮魷 🍴	16
D14   Deep Fried Sweet Yams with Salted Egg Yolk 金沙番薯 🌿	12
D15   Lotus Root Pancakes with Spring Mix Green Salad [6] 沙拉蓮藕餅	10
D367   Deep-fried Tofu Skin Rolls with BBQ Pork and Onion [2] 叉燒腐皮卷	9
D368   Cheese Avocado Chicken Pie 芝士牛油果雞派	7.5

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## SOUP 湯

D21   Chicken Stew with Chinese Herbs [1 person] 蟲草花沙參玉竹炖土雞	10
D24   Pork and Shrimp Wonton Soup 鮮蝦猪肉雲吞湯 1 person 6   4 ppl 18   8 ppl 32	
D25   Chicken Hot and Sour Soup 酸辣湯 🍴 1 person 6   4 ppl 18   8 ppl 32	
D26   Sweet Corn Chowder with Crab Meat 蟹肉粟米羹 1 person 6   4 ppl 18   8 ppl 32	
D27   Fish Maw and Crab Meat Chowder 蟹肉魚肚羹 1 person 8   4 ppl 19   8 ppl 32	



D25 | Chicken Hot and Sour Soup 酸辣湯

## EN CASSEROLE 煲

- D31 | Stir Fried Beef with Mushrooms and Scallion en Casserole 葱爆蘑菇牛肉煲 23
- D32 | Yu-Shiang Braised Tofu with Eggplant en Casserole 魚香茄子豆腐煲 🌶️ 18
- D33 | Stir Fried Tofu, Shiitake Mushrooms and Assorted Vegetables en Casserole 什素豆腐煲 🌿 18
- D34 | Mapo Tofu with Minced Beef en Casserole 麻婆豆腐煲 18



D41 | Hong Kong Style Live Lobster 避風塘龍蝦

🌿 Vegetarian 🌶️ Spicy 🥜 Nuts AAA Premium MP Market Price

Please inform us of any allergies.

All prices and dishes are subject to change without prior notice.

## SEAFOOD 海鮮

D41   Live Lobster 龍蝦	MP
WAYS OF COOKING	
Hong Kong Style 避風塘 🌶️🍌	+5
Stir Fried with Salted Egg Yolk 金沙	+5
Stir Fried with Ginger and Scallion 葱姜	
Stir Fried in Spicy Sauce 香辣 🌶️	+5
Steamed 清蒸	
D42   B.C. Crab 溫哥華蟹	MP
WAYS OF COOKING	
Hong Kong Style 避風塘 🌶️🍌	+5
Stir Fried with Salted Egg Yolk 金沙	+5
Stir Fried with Ginger and Scallion 葱姜	
Stir Fried in Spicy Sauce 香辣 🌶️	+5
Steamed 清蒸	
D43   Green Bass 青斑 / Barramundi 桂花魚	MP
WAYS OF COOKING	
Steamed Fish with Homemade Sauce 清蒸	
D44   Fried Fish Fillet with Sweet and Sour Sauce 糖醋魚片	22
D45   Fish Fillet with Spiced Pepper Salt 椒鹽魚柳 🌶️	22
D46   Sweet and Sour Shrimp 咕嚕蝦球	24
D47   Cashew Shrimp 腰果蝦仁 🍌	24
D48   Kung Pao Shrimp 宮保蝦仁 🌶️🍌	24
D49   Stir-Fried Assorted Seafood, King Mushrooms and Vegetables 翡翠皇子菇炒三鮮	26
D50   Seafood Pot-Au-Feu 海鮮什錦砂鍋	26
[Hearty Stew made with Shrimp, Scallop, Squid, Glass Noodle, Tofu, Shiitake Mushroom, Carrot and Napa Cabbage in Clay Pot]	

## BEEF 牛 AAA

D61   Stir Fried Beef with Assorted Mushrooms on a Sizzling Plate 鐵板三菇牛肉	26
D62   Stir Fried Beef with Broccoli 西蘭花牛肉	22
D63   Fried Beef with Cashew Nut in a Special Honey Pepper Sauce 腰果蜜椒牛仔粒 🌶️🌰	26
D64   Braised Beef in Brown Sauce 紅燒牛肉	26
D65   Moo Shu Beef [Includes 6 Pancakes] 木須牛 [含六張餅皮]	22
D66   Stir Fried Beef with Chinese Broccoli 芥蘭牛肉	23
D67   Stir Fried Beef with Black Pepper Sauce on a Sizzling Plate 蜜椒鐵板牛肉	26

## CHICKEN 雞

D71   MaMa's House Fried Chicken [Half] 清風酥雞 [半只]	20
D72   General Tao's Chicken 左宗雞 🌶️	20
D73   Sweet and Sour Chicken 咕嚕雞	20
D74   Lemon Chicken 檸檬雞	20
D75   Cashew Chicken 腰果雞丁 🌰	20
D76   Kung Pao Chicken 宮保雞丁 🌶️🌶️🌰	20
D79   Stir Fried Chicken in Black Bean Sauce 豉汁炒雞丁	20
D80   Moo Shu Chicken [Includes 6 pcs Pancakes] 木須雞 [含六張餅皮]	21

🌿 Vegetarian 🌶️ Spicy 🌰 Nuts AAA Premium MP Market Price

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D71 | MaMa's House Fried Chicken [Half] 清風酥鷄 [半只]

## DUCK 鴨

- D82 | Peking Duck Combo 金牌北京烤鴨  
Main Course 一吃:  
| Sliced Roasted Duck 片鴨 68  
Includes Duck Slices, a set of Duck Sauce, Pancakes [12 pcs],  
Cucumber and Scallion 含鴨片, 烤鴨醬, 卷餅, 黃瓜絲, 蔥絲
- 2nd Course 二吃:  
| Shredded Duck Stir Fried with Vegetables 清風炒鴨絲 12  
| Minced Duck Meat with Seasonal Vegetables and Chinese Sausage 12  
in Lettuce Wraps [6 pcs] 鴨鬆生菜包 [包括6片生菜]  
| Crispy Duck Bone with Spiced Pepper Salt 椒鹽鴨架 12
- D83 | Extra Pancakes for Roasted Duck [1 pc] 卷餅 [一片] 09
- D84 | Extra Duck Sauce, Cucumber and Scallion 烤鴨醬, 黃瓜絲, 蔥絲 6
- D85 | Shredded Duck Stir Fried with Vegetables 清風炒鴨絲 24
- D86 | Minced Duck Meat with Seasonal Vegetables and Chinese Sausage 24  
in Lettuce Wraps [6 pcs] 鴨鬆生菜包 [包括6片生菜]
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## PORK 豬

- D91 | DongPo Pork [Traditional Braised Pork Belly] 東坡肉 26
- D93 | Sweet and Sour Pork 咕嚕肉 20
- D94 | Spiced Pepper Salt Back Ribs 椒鹽排骨 23
- D95 | Ma Signature Sweet and Sour Back Ribs 京都排骨 23
- D96 | Yu-Shiang Shredded Pork [Stir Fried in Spicy Garlic Sauce] 魚香肉絲 19
- D97 | Moo Shu Pork [Includes 6 pcs Pancakes] 木須肉 [含六張餅皮] 21





D82 | Peking Duck Combo 金牌北京烤鴨

## VEGETABLE DELIGHT 健康素食

D101   Snow Pea Shoots [Stir Fried Plain or with Garlic] 豆苗 [清炒或蒜蓉]	20
D102   Snow Pea Shoots with King Mushroom 皇子菇豆苗	22
D104   Bok-Choy [Stir Fried Plain or with Garlic] 白菜苗 [清炒或蒜蓉]	18
D106   Broccoli [Stir Fried Plain or with Garlic] 西蘭花 [清炒或蒜蓉]	16
D107   Chinese Broccoli [Stir Fried Plain or with Garlic or with Oyster Sauce] 芥蘭 [清炒或蒜蓉或白灼蚝油]	18
D108   Stir Fried Assorted Vegetables 素什錦	17
D109   Yu-Shiang Eggplant [Stir Fried in Spicy Garlic Sauce] 魚香茄子	18
D110   Stir Fried Green Bean 干煸四季豆	19
D131   Assorted Mushrooms Fried in Special Honey Pepper Sauce 蜜椒燒野山菌	21

## NOODLE | RICE 面 | 粉 | 飯

D111   Signature Cantonese Style Crispy Noodles [Assorted Meat, Seafood and Vegetables] 廣東炒面	20
D112   Shanghai Style Fried Thick Noodles with Pork & Shrimp 上海粗炒	18
D113   Mama's Fried Vermicelli with Chicken 家鄉米粉	17
D114   Singaporean Style Fried Vermicelli with BBQ Pork & Shrimp 星洲炒米	18
D115   Fried Rice Noodles and Beef with Soy Sauce 干炒牛河	18
D116   Stir Fried Yu-Shiang Eggplant and E-Fu Noodles with Spicy Garlic Sauce 魚香茄子伊面	18
D117   Stir Fried Udon and Beef with Black Pepper Sauce 黑椒牛柳炒烏冬	18
D119   Braised Beef Noodle Soup 紅燒牛肉面	16
D120   Yang Chow Fried BBQ Pork & Shrimp Rice 揚州炒飯	17
D121   Chicken Fried Rice with Pineapple 菠蘿鷄丁炒飯	19
D122   Beef Fried Rice 牛肉炒飯	17
D124   Chicken Fried Rice 雞肉炒飯	17
D126   Mixed Vegetable Fried Rice with Egg 什素炒飯	17
D127   Seafood Fried Rice with Garlic with Fish Eggs 蒜香海皇炒飯 [魚籽]	19
D128   Fried Rice with Dry Scallops, Vegetables and Egg Whites 瑤柱蛋白炒飯	19
D130   Steamed Rice 米飯	3.5

## SZECHUAN CUISINE 川湘風情

- D141 | Signature Marbled Beef in Soup 金牌酸湯肥牛 〃〃 27  
Pickled Wild Chili Pepper, Enoki Mushroom
- D142 | Signature Fish Fillet in Soup 金牌酸湯魚片 〃〃 27  
Pickled Wild Chili Pepper, Enoki Mushroom
- D143 | Sliced Beef in Hot Chili Oil 水煮牛肉 〃〃 27
- D144 | Fish Fillet in Hot Chili Oil 水煮魚 〃〃 27
- D145 | Stir Fried Beef in Szechuan Sauce 川味麻辣牛肉 〃〃 25
- D146 | Stir Fried Shrimp in Szechuan Sauce 四川蝦仁 〃〃 26
- D148 | Chongqing Style Chili Fried Chicken Cubes 山城辣子雞 〃〃 19
- D149 | Chongqing Style Griddle Cooked Chicken 重慶干鍋雞 〃〃 22
- D150 | Griddle Cooked Bamboo Shoots and Smoked Pork 干鍋臘肉筍 〃〃〃 24
- D151 | Chongqing Style Griddle Fried Shrimp 干鍋蝦球 〃〃 24



D149 | Chongqing Style Griddle Cooked Chicken 重慶干鍋雞

## EVERY DAY SPECIALS

### **SOUP CHOICES** [Cannot be separated]

- | Pork and Shrimp Wonton Soup
- | Chicken Hot and Sour Soup

### **CO1 | BENTO BOX** - for 1 **\$20**

- | Vegetable Spring Roll [1] 🌿
- | One choice of Soup
- | One choice of Entrée
  - General Tao's Chicken 🍗
  - Stir Fried Beef & Mixed Mushrooms +1
- | Seasonal Greens
- | Steamed Rice

### **CO2 | MEAL A** - for 2 **\$49**

- | Vegetable Spring Rolls [2] 🌿
- | One choice of Soup [ For 2 ppl ]
- | Stir Fried Beef with Broccoli
- | General Tao's Chicken 🍗
- | Steamed Rice

### **CO3 | MEAL B** - for 2 **\$55**

- | Vegetable Spring Rolls [2] 🌿
- | One choice of Soup [ For 2 ppl ]
- | Diced Beef Fried with Cashew Nut in Special Honey Pepper Sauce 🍗🌿
- | Stir Fried Shrimp in Szechuan Sauce 🌶️🌶️
- | Steamed Rice

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### EASY COMBOS - for 1

All combos come with Sweet Corn Chowder

#### **1** **\$35**

- | General Tao's Chicken 🍗
- | Yang Chow Fried BBQ Pork & Shrimp Rice

#### **2** **\$35**

- | Sweet and Sour Chicken
- | Shanghai Style Fried Thick Noodles with Pork & Shrimp

#### **3** **\$39**

- | Stir Fried Beef with Broccoli
- | Shanghai Style Fried Thick Noodles with Pork & Shrimp

#### **4** **\$39**

- | Chicken Fried Rice
- | Stir Fried Beef in Szechuan Sauce 🌶️🌶️

## **C04 | DUCK MEAL** - for 4

**\$120**

- | Vegetable Spring Rolls [4] 🌿
- | One choice of Soup [ For 4 ppl ]
- Peking Duck Combo

### Main Course:

#### | Sliced Roasted Duck

Includes Duck Slices, Duck Sauce with Pancakes [12],  
Cucumber and Scallion

### 2nd Course:

- | Shredded Duck Stir-Fried with Vegetables
- | Stir Fried Broccoli with Chopped Garlic 🌿
- | Steamed Rice

## **C05 | MEAL SIX** - for 6

**\$148**

### | Dim Sum Platter

Pork Dumpling mixed with Shrimp, Shiitake  
Mushroom & Fish Eggs [6]  
Pot-Sticker stuffed with Pork [6]

### | One choice of Soup [ For 6 ppl ]

#### | Spiced Pepper Salt Spare Ribs 🍖

#### | Diced Beef Fried with Cashew Nut in Special Honey Pepper Sauce 🍖🌿

#### | Stir Fried Broccoli with Chopped Garlic 🌿

#### | Stir Fried Shrimp in Szechuan Sauce 🍤🍖

#### | General Tao's Chicken 🍖

#### | Shanghai Style Fried Thick Noodles [ Pork and Shrimp ]

## **CATERING TRAYS**

### **VEGETABLE** [Choose 1]

**\$45**

- | Stir Fried Assorted Vegetables 🌿
- | Stir Fried Bok-Choy with Chopped Garlic 🌿
- | Stir Fried Broccoli with Chopped Garlic 🌿

### **RICE & NOODLE** [Choose 1]

**\$45**

- | Shanghai Style Fried Thick Noodles  
[ Pork & Shrimp ]
- | Mama's Fried Vermicelli with Chicken
- | Chicken Fried Rice
- | Mixed Vegetable Fried Rice with Egg 🌿

### **CHICKEN** [Choose 1]

**\$50**

- | General Tao's Chicken 🍖
- | Sweet and Sour Chicken
- | Kung Pao Chicken 🍖🌿

### **BEEF** [Choose 1]

**\$60**

- | Stir Fried Beef with Broccoli
- | Beef Fried with Assorted Mushrooms
- | Stir Fried Beef in Szechuan Sauce 🍖🌿

### **SEAFOOD** [Choose 1]

**\$65**

- | Fried Fish Fillet with Spiced  
Pepper Salt 🍖
- | Sweet and Sour Shrimp
- | Stir-fried Assorted Seafood with  
King Mushrooms and Vegetables

Catering Trays and Combos cannot be combined  
with any other promotions or discounts.

## DIM SUM | STEAMED

- 301 | Seafood Dumpling in Soup [1] **10**  
海皇冬茸灌湯包 [Scallop, Shrimp, Crabmeat, Duck,  
Chinese Watermelon and Shiitake Mushroom]
- 302 | Ma Steamed Shrimp Dumpling **9**  
[Fish Eggs] [4] 清風鮮蝦餃皇
- 303 | Pork Dumpling Mixed with **8.5**  
Shrimp, Shiitake Mushroom  
& Fish Eggs [4] 魚子燒賣皇
- 304 | Chicken Dumpling with **7.5**  
Spinach [4] 菠菜雞絲餃
- 305 | Shanghai Style Pork **7**  
Dumpling [4] 上海小籠包
- 306 | Glutinous Rice with Chicken, **8.5**  
Pork & Shiitake Mushroom [2]  
荷香珍珠雞
- 308 | Chicken Feet in Abalone **7.5**  
Sauce 京醬蒸鳳爪
- 309 | Pork Ribs in Black Bean Sauce or **7**  
with chopped Chili 豉汁/剁椒蒸排骨
- 310 | Cuttlefish in a Curry Sauce **10**  
咖喱墨魚仔
- 311 | Special BBQ Pork Bun [3] **7.5**  
蚝皇叉燒包
- 312 | Beef Tripe with Ginger & **8**  
Scallions 姜蔥牛百葉
- 314 | Pork & Shrimp Wonton with Szechuan **8**  
Chili Oil [4] 紅油抄手 🍴
- 338 | Tofu Skin Rolls with Assorted **7.5**  
Mushrooms [3] 蠔皇千絲卷 🌿

## DIM SUM | BAKED & FRIED

- 351 | BBQ Pork Pastry [3] **8**  
菠蘿叉燒酥
- 352 | Crispy Squid Tentacles **9.5**  
五香炸龍須 🍴
- 354 | Pan-fried Turnip Pudding with **7**  
Chinese Sausages [4] 香煎臘味蘿卜糕
- 355 | Shrimp Roll in Sweet Chili **9**  
Sauce [4] 泰式炸蝦 🍴
- 356 | Honey Glazed Beef Ribs **13.5**  
蜜汁牛仔骨
- 357 | Taro Balls stuffed with Chicken, **7**  
Celery & Shiitake Mushroom [3]  
荔浦芋角
- 358 | Glutinous Dumplings with **7**  
Chicken, Celery & Shiitake  
Mushroom [3] 梨園鹹水角
- 359 | Crispy Shrimp Wontons [5] **8.5**  
鮮蝦脆雲吞
- 360 | Pot Stickers stuffed with **9**  
Pork [4] 香煎豬肉鍋貼
- 362 | Deep Fried Dough Sticks 油條 🌿 **3**
- 364 | Pan-fried Shredded Beef in a **9**  
Bun with Black Pepper &  
Chopped Garlic [4]  
蒜香黑椒牛柳包 🍴
- 366 | Pan-fried Crispy Pancake with **8**  
Chive, Shrimp & Egg [4] 韭菜盒子
- 367 | Deep-fried Tofu Skin Rolls with BBQ **9**  
Pork and Onion [3] 叉燒腐皮卷
- 368 | Cheese Avocado Chicken Pie [2] **7.5**  
芝士牛油果雞派

## DIM SUM | BODHI MELODY

- 331 | Steamed Tofu Skin Roll with Shiitake Mushrooms & Enoki Mushrooms [6] 江南素鵝  **12**
- 332 | Steamed Dumpling with Assorted Mushrooms & Snow Pea Shoots [4] 豆苗野菌餃  **9.5**
- 337 | Mushroom Cheese Tarts [2] 鮮菌芝士塔  **7.5**
- 33 | Lotus Root Pancakes with Mixed Spring Green Salad 沙拉蓮藕餅  **10**

## DIM SUM | CONGEE

Available until 8pm

- 410 | Chinese Broccoli & Preserved Pork Congee 芥菜咸肉粥 **8.5**
- 411 | Fish Fillet Congee 清風魚片粥 **9.5**
- 412 | Pumpkin Congee with Sweet Corn 金粟南瓜粥  **7.5**

## DIM SUM | DESSERT

- 381 | House Special Egg Tart [2] 葡式蛋塔 **8**
- 382 | House Special Durian Pastry [3] 飄香榴蓮酥 **10**
- 384 | Creamy Custard Bun in a Bunny Shape [3] 奶黃小白兔 **7**
- 385 | Fried Sesame Balls with Custard & Salted Egg Yolk [3] 玉液流沙煎堆 **8**
- 386 | Crystal Osmanthus Flower Jelly with Goji & Lychee [4] 紅杞荔枝桂花糕 **6**
- 387 | Red Bean & Coconut Pudding [3] 椰汁紅豆糕 **6**
- 388 | Mango Pudding 香芒布丁 **6**
- 389 | Pan-fried Red Bean Pancakes [8] 豆沙窩餅 **6**
- 391 | Chinese Purple Potato & Taro Pastry with Almonds [6] 杏香紫玉酥  **10**
- 392 | Custard & Lava Yolk Bun [3] 流心奶黃包 **7**
- 394 | Mango Layered Sponge Cake [4] 香芒千層馬拉糕 **8**

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