APPETIZER ZE

	A 1	Spring Roll (vegetarian)	春卷	2.25
	* A2	Hong's Roll (shredded pork spring roll)	招牌春卷	2.50
	A3	Curry Beef Pastry (beef egg roll)	咖喱牛角	2.75
f	A4	Salt & Pepper Deep Fried Tofu	椒鹽豆腐	13.00
	A 5	Deep Fried Wonton with S&S Sauce (16)	錦鹵炸雲呑	11.00
(J A6	Deep Fried Pork Chops	香炸豬扒	15.00
	A 7	Home Made Pork Dumpling (10)	菜肉鍋貼	16.00

-Soup 湯羹

S 1.	Hot & Sour Soup	酸辣湯	12.00
S 2.	Wonton Soup	雲呑湯	S 6.00 WOR 15.00
S3.	Cream Corn Soup with Crab Meat	蟹肉粟米羹	L 14.00 XL 15.50
S 4.	Mixed Meat, Seafood Tofu Soup	四寶豆腐羹	L 15.00 XL 18.00
S 5.	Seafood with Chinese Cilantro Soup	西湖海鮮羹	L 17.00 XL 19.00

CHICKEN I #

	gf	C1.	Bean Sprout with Chicken	銀芽雞片	15.50
	gf	C2.	Diced Chicken with Cashew	腰果雞丁	15.50
	gf	C3.	Mixed Vegetables with Chicken	雜菜雞片	15.50
gj		C4.	Curry Sauce Chicken	咖喱雞片	15.50
		C5.	Black Bean Sauce Chicken	豉椒雞片	15.50
	gf	C6.	Lemon Sauce Chicken	檸檬雞片	15.50
	gf	C7.	Orange Sauce Chicken	香橙雞片	15.50
		C8.	Bean Sauce Chicken	醬爆雞丁	15.50
	B	C 9.	Hot Pepper Sauce Chicken	宮保雞丁	15.50
		C10.	Two Kinds of Mushroom with Chicken	雙菰雞片	15.50
	gf	C11.	Stir Fried Chicken with Snow Pea	雪豆雞片	15.50
	gf	C12.	Mango Chicken	香芒炒雞片	16.50
		C13.	Chef's Style Chicken	花彫雞球	16.50
		C14.	Ginger Fried Chicken	干炒雞絲	16.50
*		C15.	Hong's Style (Honey Pepper Sauce) Chicken	審椒煎雞片	16.50
	gf	C16.	Sweet and Sour Chicken with Pineapple	菠蘿咕嚕雞	16.50
	gf	C17	Garlic Stalk with Chicken	蒜蕊雞片	16.50

^{*} House Specialty





Duck 5 # 1

D1. Stir Fried Green Onion Duck Meat (check availability)	蔥爆鴨片	20.00
D2. Szechuen Style Shredded Duck (check availability)	魚香鴨絲	20.00
D3. Home made B.B.Q Duck (check availability)	明爐燒鴨	H 43.00 W 80.00
D4. Duck with Plum Sauce (check availability)	梅子燒鴨	H 45.00 W 85.00
D5. Peking Duck (Three Course) (check availability)	北京填鴨	100.00

BEEF #

B1.	Beef with Mixed Vegetables	雜菜牛片	15.50
B 2.	Beef with Black Bean Sauce	豉椒牛片	15.50
B 3.	Ginger Fried Shredded Beef	干炒牛絲	16.50
B4.	Beef with Ginger and Onion	蔥爆牛片	16.50
B5.	Beef with Tomato (add egg for \$1 extra)	鮮茄牛片	15.50
B6.	Beef with Broccoli	西蘭花牛片	15.50
<i>B</i> 7.	Beef with Curry Sauce	咖喱牛片	16.50
B 8.	Mongolian Style Stir Fried Beef	蒙古炒牛肉	17.50
* / B9.	Hong's Style (Honey Pepper Sauce) Beef	審椒煎牛片	17.50
B10	Garlic Stalk with Beef	蒜蕊牛片	18.00

PORK 精類

	O C	P1.	Szechuen Style Shredded Pork	魚香肉絲	16.00
	gf	P2.	Peking Style Pork Chop	京式豬扒	16.50
gj		P3.	Curry Sauce Pork	咖喱肉絲	16.00
	ÖÖ	P4.	Bean Sauce Pork	回鍋肉片	16.00
	gf	P5.	Pork with Mushroom and Bamboo	雙冬肉片	16.00
		P6.	Black Pepper Sauce Pork Chop	黑椒豬扒	17.00
gj		P7.	Salt & Pepper Pork Tenderloin	椒鹽豬扒	17.00
		P 8.	Moo Shu Pork (4 pancakes) (extra pancake 50¢)	木須肉	15.00
	gf	P 9.	Sweet & Sour Pork Tenderloin with Pineapple	菠蘿咕嚕肉	15.50
	B	P10.	Black Bean Sauce Spare Ribs	豉椒炒排骨	17.00
	*	P11.	Hong's Style (Honey Pepper Sauce) Spare Ribs	審椒炒排 骨	17.50
	*	P12	Hong's Style (Honey Pepper Sauce) Pork Chop	審椒煎豬扒	18.00









gf 🥖 1	F1.	Curry Sauce Squid	咖喱炒鮮魷	18.00
<i>(</i> *)	F2.	Black Bean Sauce Squid	豆支棉以少魚羊魚尤	18.00
<i>(</i>)	F3.	Ginger Fried Shredded Squid	干炒魷魚絲	18.00
<i>(</i> *)	F4.	Salt & Pepper Squid	椒鹽鮮魷	19.50
gf]	F5.	Cashew with Shrimp	腰果明鰕	17.50
<i>(</i>)	F6.	Hot Pepper Sauce Shrimp	宮保鰕球	17.50
<i>(</i>)	F7.	Black Bean Sauce Shrimp	豉椒蝦球	17.50
gf 🧪 1	F8.	Curry Sauce Shrimp	咖喱鰕球	17.50
gf) 1	F9.	Mixed Vegetables with Shrimp	雜菜明鰕	17.50
]	F10.	Two Kinds of Mushroom with Shrimp	雙菰鰕球	17.50
<i>(</i> *)	F11.	Szechuen Style Shrimp	魚香鰕球	17.50
<i>(</i>)	F12.	Chef's Style Shrimp	花彫煆球	18.50
* 🧷]	F13.	Hong's Style (Honey Pepper Sauce) Shrimp	審椒煎蝦球	18.50
<i>(</i> *)	F14.	Szechuen Style Scallops	魚香帶子	22.00
	F15.	Chef's Style Scallops	花彫帶子	22.00
gf 1	F16.	Sweet & Sour Sauce Shrimp with Pineapple	菠蘿咕嚕鰕球	18.50
gf 1	F17.	Garlic Stalk with Shrimp	蒜蕊蝦球	22.00
gf 1	F18.	Garlic Stalk with Scallops	蒜蕊帶子	24.00
<i>)</i>]	F19.	Salt and Pepper Tiger Shrimp	椒鹽大鰕	22.00

VEGETABLE & TOFU



a f ∇1.	Stir Fried Mixed Vegetables	上素雜錦	12.50
V 2.	Mixed Vegetables with Oyster Sauce	蠔油炒雜菜	13.50
√ V 3.	Mixed Vegetables with Black Bean Sauce	豉椒炒雜菜	13.50
Ø V4.	Mixed Vegetables with Garlic Sauce	油爆四蔬	13.50
Ø ₹5.	Stir Fried Garlic Stalk	清炒蒜蕊	14.00
Ø V6.	Stir Fried Seasonal Vegetables (one kind only)	清炒時菜	16.00
⊘ V 7.	Mapo Tofu (ground pork with tofu)	麻婆豆腐	16.00
V 8.	Chef's Style Tofu (with shredded pork)	紅燒豆腐	16.00
gf) V9.	Tofu with Chicken and Shrimp	雙鮮炒豆腐	18.00



- Hot Pot 类作類

∭ ∕ H1.	Curry Sauce Mixed Vegetables	咖喱雜菜煲	16.00
H2.	Ginger and Onion Beef	蔥爆牛肉煲	18.00
/ H3.	Szechuen Eggplant and Ground Pork	魚香茄子煲	18.00
H4.	B.B.Q. Duck with Two Kinds of Mushroom (check availability)	雙菰大鴨煲	22.00
H5.	Meat and Seafood & Deep Fried Tofu	八珍豆腐煲	20.00
<i>P</i> H6.	Curry Seafood Bean Vermicelli	咖喱海鮮粉絲煲	23.00

HOT PLATE 鐵板類

	H8. Black Pepper Sauce Beef	鐵板黑椒牛肉	18.00
	H9. Oyster Sauce Mixed Vegetables	鐵板蠔油雜菜	15.50
	H10. Black Bean Sauce Beef	鐵板豉椒牛肉	17.00
*	H11. Hong's Style Chicken (Honey Pepper Sau	ce) 鐵板寮椒雞球	18.00
	H12. Curry Sauce Seafood	鐵板咖喱海鮮	23.00

- NOODLE 2 類 類

		N1.	Mixed Vegetables on Fried Egg Noodle	雜菜炒麵	16.00
		N2.	Stir Fried Shanghai Noodle with Pork	上海粗炒麵	16.00
(N3.	Beef and Eggplant on Fried Egg Noodle	茄子牛肉炒麵	18.00
		N4.	Seasonal Vegetables with Beef on Fried Egg Noodle	時菜牛肉炒麵	18.00
(N5.	Black Bean Sauce Beef on Fried Egg Noodle	豉椒牛肉炒麵	18.00
		N6.	Shredded Pork with Bean Sprout on Fried Egg Noodle	肉絲銀芽炒麵	18.00
		N7.	Mixed Vegetables with Beef on Fried Egg Noodle	雜菜牛肉炒麵	18.00
		N8.	Mixed Vegetables with Chicken on Fried Egg Noodle	雜菜雞肉炒麵	18.00
gf)		N 9.	Singapore Fried Rice Vermicelli (shrimp, pork)	星洲炒米粉	18.00
		N10.	Black Bean Sauce Beef on Flat Rice Noodle	豉椒牛肉炒河	18.00
		N11.	Seasonal Vegetables with Beef on Flat Rice Noodle	時菜牛肉炒河	18.00
		N12.	Stir Fried Beef with Flat Rice Noodle	干炒牛河	18.00
(I	N13.	Seafood & Meat on Fried Rice Vermicelli	三鮮炒米粉	19.00
		N14.	Cantonese Style Fried Egg Noodle (shrimp, pork, squid)	廣東炒麵	19.00
	*		Hong's Style Noodle (scallop, shrimp, chicken and squid stir fried with thick noodle)	招牌炒麵	20.00









R1. Steamed Rice (per serving)	絲苗白飯 3.0	R6. Shrimp Fried Rice	蝦仁炒飯	13.00
R2. Beef Fried Rice	牛肉炒飯 10.5	0 gf R7. Yang Chow Fried Rice	楊洲炒飯	15.00
R3. Chicken Fried Rice	雞粒炒飯 10.5	0 ØR8. Hong's Fried Rice *	招牌炒飯	15.00
R4. B.B.Q Pork Fried Rice	叉燒炒飯 10.5	0 / R9. Curry Seafood Fried Rice	咖喱海鮮炒飯	16.00
R5. Mixed Vegetable Fried Rice	素菜炒飯 10.5	0		

DINNER SPECIALS -

DINNER for 1 17.00 One Spring Roll, Chicken Fried Rice, Stir Fried Mixed Vegetables, **Sweet & Sour Chicken** OR Black Bean Sauce Chicken OR Black Pepper Beef

DINNER for 2 36.00 Two Spring Rolls, Chicken Fried Rice, Stir Fried Mixed Vegetables, Hong's Style (Honey Pepper Sauce) Chicken

56.00 DINNER for 3 Three Spring Rolls, Chicken Fried Rice, Stir Fried Mixed Vegetables, Sweet & Sour Pork Tenderloin. Hong's Style (Honey Pepper Sauce) Chicken

DINNER for 4 75.00 Four Spring Rolls, Shrimp Fried Rice, Stir Fried Mixed Vegetables, Sweet & Sour Pork Tenderloin, Hong's Style (Honey Pepper Sauce) Chicken, Beef with Black Bean Sauce

Add \$1.00 to change Spring Roll to Hong's Roll or Curry Beef Pastry



af Certain dishes can be made gluten-free upon request for \$1.00 extra.

KID'S MENU.

Comes with pop, juice or milk. Kid's menu available for children under 12

- A. Beef Fried Rice OR Boiled Shanghai Noodle 10.00 B. Tomato Sauce Pork Chop on Fried Rice 10.00 PLUS a choice of the following:
 - Sweet & Sour Chicken
 - Beef with Broccoli
 - Bean Sprout with Chicken

- C Fried Chicken with Cream Corn Sauce 10.00 on Fried Rice
- Please alert kitchen of any allergies at time of order