A1．Spring Roll（vegetarian）
春卷

A2．Hong＇s Roll（shredded pork spring roll）
A3．Curry Beef Pastry（beef egg roli）
A4．SaIt \＆Pepper Deep Fried Tofu
A5．Deep Fried Wonton with S\＆S Sauce（16）
（af）A6．Deep Fried Pork Chops
A7．Home Made Pork Dumpling（10） 2.25

抬牌春卷 2.50
咖喱牛角 2.75
椒鹽豆腐 13.00
錦菌炸雲吞 11.00
香炸殅扒 15.00
䒩肉鍋貼 16.00

## Soup 湯蹟

S1．Hot \＆Sour Soup
S2．Wonton Soup
S3．Cream Corn Soup with Crab Meat
S4．Mixed Meat，Seafood Tofu Soup
S5．Seafood with Chinese Cilantro Soup

酸辣湯 12.00
雲吞湯 S 6.00 WOR 15.00
蟹肉粟米美
L 14.00 XL 15.50
四璝豆腐美 L 15．00 XL 18.00
西湖海鮮美 L17．00 XL 19.00

## Chicken

（af）C1．Bean Sprout with Chicken
（af）C2．Diced Chicken with Cashew
（aff）C3．Mixed Vegetables with Chicken
（af）C4．Curry Sauce Chicken
C5．Black Bean Sauce Chicken
（af）C6．Lemon Sauce Chicken
（af）C7．Orange Sauce Chicken
C8．Bean Sauce Chicken
C9．Hot Pepper Sauce Chicken
C10．Two Kinds of Mushroom with Chicken
（af）C11．Stir Fried Chicken with Snow Pea
（af）C12．Mango Chicken
C13．Chef＇s Style Chicken
C14．Ginger Fried Chicken
＊C15．Hong＇s Style（Honey Pepper Sauce）Chicken
（af）C16．Sweet and Sour Chicken with Pineapple
（aff）C17 Garlic Stalk with Chicken

銀芽雞片 15.50
腰果雞丁 15.50
雜菜雞片 15.50
咖喱雞片 15.50
豉椒雞片 15.50
檸檬雞片 15.50
香橙雞片 15.50
醬爆雞丁 15.50
宮保雞丁 15.50
雙孤雞片 15.50
雪豆雞片 15.50
香芒炒雞片 16.50
花彫雞球 16.50
干炒雞綵 16.50
䬥椒煎雞片 16.50
菠蘿咕嚕雞 16.50
赫茈雞片 16.50

| D1．Stir Fried Green Onion Duck Meat（check availability） | 菌爆鴨片 | 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 PIum 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
B2．Beef with Black Bean Sauce
B3．Ginger Fried Shredded Beef
B4．Beef with Ginger and Onion
B5．Beef with Tomato（add egg for $\$ 1$ extra）
B6．Beef with Broccoli
（g）
B7．Beef with Curry Sauce
B8．Mongolian Style Stir Fried Beef
B9．Hong＇s Style（Honey Pepper Sauce）Beef
B10 Garlic Stalk with Beef

雜菜牛片 15.50

豉椒牛片 15.50
干炒牛絲 16.50
蔥爆牛片 16.50
鮮茄牛片 15.50
西蘭花牛片 15.50
咖喱牛片 16.50
蒙古炒牛肉 17.50
蜜椒煎牛片 17.50
赫花牛片 18.00

## Pork


$\mathbf{p}_{1}$ ．Szechuen Style Shredded Pork
（aft）P2．Peking Style Pork Chop
P3．Curry Sauce Pork
P4．Bean Sauce Pork
（af）P5．Pork with Mushroom and Bamboo
P6．Black Pepper Sauce Pork Chop
P7．Salt \＆Pepper Pork Tenderloin
P8．Moo Shu Pork（4 pancakes）（extra pancake 50\＄）
（gf）P9．Sweet \＆Sour Pork Tenderloin with Pineapple
p10．Black Bean Sauce Spare Ribs
＊$\theta_{11}$ ．Hong＇s Style（Honey Pepper Sauce）Spare Ribs
＊P12 Hong＇s Style（Honey Pepper Sauce）Pork Chop
（af）

魚香肉絲 16.00

京式豬扒 16.50
咖喱肉絲 16.00
回鍋肉片 16.00
雙冬肉片 16.00
黑椒豬扒 17.00
椒監豬扒 17.00
木須肉 15.00
菠罐咕嚕肉 15.50
15．00
豉椒炒排骨 17.00
蜜椒炒排骨 17.50
密椒煎豬扒 18.00

F1．Curry Sauce Squid
F2．Black Bean Sauce Squid
F3．Ginger Fried Shredded Squid
F4．Salt \＆Pepper Squid
（Gf）F5．Cashew with Shrimp
F6．Hot Pepper Sauce Shrimp
F7．Black Bean Sauce Shrimp
（af）F9．Mixed Vegetables with Shrimp
F10．Two Kinds of Mushroom with Shrimp
F11．Szechuen Style Shrimp
F12．Chef＇s Style Shrimp
F13．Hong＇s Style（Honey Pepper Sauce）Shrimp
F14．Szechuen Style Scallops
F15．Chef＇s Style Scallops
（af）F16．Sweet \＆Sour Sauce Shrimp with Pineapple
（af）F17．Garlic Stalk with Shrimp
（Gf）F18．Garlic Stalk with Scallops
F19．Salt and Pepper Tiger Shrimp

咖喱炒鮮魷 18.00
豉椒炒鮮魽 18.00
干炒魽魚線 18.00
椒鹽鮮魭 19.50
腰果明蝦 17.50
宮保蝦球 17.50
豉椒蝦球 17.50
咖喱蝦球 17.50
雜荣明蝦 17.50
雙菰蝦球 17.50
魚香蝦球 17.50
花㨄煆球 18.50
黍椒煎蝦球 18.50
魚香帶子 22.00
花彫帶子 22.00
菠蘿咕嚕蝦球 18.50
㯲蒰蝦球 22.00

椒鹽大蝦 22.00

## Vegetable \＆Tofu 龩菜頪

（af）V1．Stir Fried Mixed Vegetables
V2．Mixed Vegetables with Oyster Sauce
V3．Mixed Vegetables with Black Bean Sauce
（af）V4．Mixed Vegetables with Garlic Sauce
（af）V5．Stir Fried Garlic Stalk
（af）V6．Stir Fried Seasonal Vegetables（one kind only）
V7．Mapo Tofu（ground pork with tofu）
V8．Chef＇s Style Tofu（with shredded pork）
（af）V9．Tofu with Chicken and Shrimp

上素雜錦 12.50
蠔油炒雜荣 13.50
豉椒炒雜荣 13.50
油爆四疏 13.50
清炒蒜莎 14.00
清炒時荣 16.00
麻婆豆腐 16.00
紅燒豆腐 16.00
雙鮮炒豆腐 18.00
（iv）
H1．Curry Sauce Mixed Vegetables
H2．Ginger and Onion Beef
H3．Szechuen Eggpiant and Ground Pork
H4．B．B．Q．Duck with Two Kinds of Mushroom（check availability）
H5．Meat and Seafood \＆Deep Fried Tofu
H6．Curry Seafood Bean Vermicelli

| 咖喱雜荣煲 | 16.00 |
| :--- | :--- |
| 蔥爆牛肉煲 | 18.00 |
| 魚香茄子煲 | 18.00 |
| 雙菰火鴨煲 | 22.00 |
| 八珍豆腐煲 | 20.00 |
| 咖喱海鮮粉絲煲 | 23.00 |

Нот Plate

## 鐵板蘱

H8．Black Pepper Sauce Beef
H9．Oyster Sauce Mixed Vegetables
H10．Black Bean Sauce Beef
＊
H11．Hong＇s Style Chicken（Honey Pepper Sauce）
H12．Curry Sauce Seafood

| 鐵板黑椒牛肉 | 18.00 |
| :--- | :--- |
| 鐵板蠔油雜䒩 | 15.50 |
| 鐵板豉椒牛肉 | 17.00 |
| 鐵板䆝椒奚隹球 | 18.00 |
| 鐵板咖喱海鮮 | 23.00 |

## Noodle

N1．Mixed Vegetables on Fried Egg Noodle
N2．Stir Fried Shanghai Noodle with Pork
N3．Beef and Eggplant on Fried Egg Noodle
N4．Seasonal Vegetables with Beef on Fried Egg Noodle
N5．Black Bean Sauce Beef on Fried Egg Noodle
N6．Shredded Pork with Bean Sprout on Fried Egg Noodle
N7．Mixed Vegetables with Beef on Fried Egg Noodle
N8．Mixed Vegetables with Chicken on Fried Egg Noodle
（af）
N）N9．Singapore Fried Rice Vermicelli（shrimp，pork）
N10．Black Bean Sauce Beef on Flat Rice Noodle
N11．Seasonal Vegetables with Beef on Flat Rice Noodle
N12．Stir Fried Beef with Flat Rice Noodle
（af）N13．Seafood \＆Meat on Fried Rice Vermicelli
N14．Cantonese Style Fried Egg Noodle（shrimp，pork，squid）
＊N15．Hong＇s Style Noodle
（scallop，shrimp，chicken and squid stir fried with thick noodle）

| 雜荣炒麵 | 16.00 |
| :---: | :---: |
| 上海粗炒麵 | 16.00 |
| 茄子牛肉炒麺 | 18.00 |
| 時荣牛肉炒麺 | 18.00 |
| 豉椒牛肉炒麺 | 18.00 |
| 肉絲銀芽炒麺 | 18.00 |
| 雜荣牛肉炒麺 | 18.00 |
| 雜荣雞肉炒麺 | 18.00 |
| 星洲炒米粉 | 18.00 |
| 豉椒牛肉炒河 | 18.00 |
| 時荣牛肉炒河 | 18.00 |
| 干炒牛河 | 18.00 |
| 三鮮炒米粉 | 19.00 |
| 廣東炒麵 | 19.00 |
| 抬牌炒麺 | 20.00 |

R1．Steamed Rice（per serving）
R2．Beef Fried Rice
R3．Chicken Fried Rice
R4．B．B．Q Pork Fried Rice
R5．Mixed Vegetable Fried Rice

絲苗白飯 3.00牛肉炒飯蟬粒炒飯 10.50叉燒炒飯 10.50素荣炒飯
R6．Shrimp Fried Rice
蝦仁炒飯 13.00 （af＇）R7．Yang Chow Fried Rice楊洲炒飯 15.00
R8．Hong＇s Fried Rice＊招牌炒飯 15.00 （af）

## Dinner Specials

| DINNER for 1717.00 | DINNER for 3 56．00 |
| :---: | :---: |
| One Spring Roll，Chicken Fried Rice， | Three Spring Rolls，Chicken Fried Rice， |
| Stir Fried Mixed Vegetables， | Stir Fried Mixed Vegetables， |
| Sweet \＆Sour Chicken | Sweet \＆Sour Pork Tenderloin， |
| OR Black Bean Sauce Chicken | Hong＇s Style（Honey Pepper Sauce）Chicken |
| OR Black Pepper Beef |  |
| DINNER for 2 36．00 | DINNER for 4 |
| Two Spring Rolls，Chicken Fried Rice， | Four Spring Rolls，Shrimp Fried Rice， |
| Stir Fried Mixed Vegetables，Hong＇s Style | Stir Fried Mixed Vegetables，Sweet \＆Sour Pork |
| （Honey Pepper Sauce）Chicken | 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
C．Fried Chicken with Cream Corn Sauce 10.00 on Fried Rice
－Bean Sprout with Chicken

## ＊＊＊Please alert kitchen of any allergies at time of order

