

# Hong Bao

Kitchen 

## OUR SIGNATURE PEKING DUCK

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*Thin slices of tender roasted duck with crispy skin. Served with pancakes, spring onion, cucumber, sweet bean sauce.*

Peking Duck (Whole).....	\$130
Peking Duck (Half) .....	\$90

## APPETIZERS

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Shrimp Eggrolls.....	\$16
Pan-Fried Beef Dumplings.....	\$14
Spicy Chili Pork Wontons.....	\$14
Edamame .....	\$8
Gua Bao.....	\$9
Seaweed Salad with Crab.....	\$12

## SEAFOOD

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Braised Sea Cucumber.....	\$90
Steamed Chilean Sea Bass.....	\$70
Chilean Sea Bass Clay Pot .....	\$80
Seafood Tofu Clay Pot.....	\$50
Stir-Fried Seafood Platter .....	\$60
Braised Abalone.....	\$110
Steamed Scallop with Vermicelli.....	\$55
Whole Striped Bass.....	\$80
<i>Choice of: Steamed with Soy Sauce Fried Crispy with Sweet &amp; Sour</i>	
Whole Lobster .....	\$125
<i>Choice of: Vietnamese-Style Steamed Garlic with Vermicelli Ginger Scallion</i>	
Salt & Pepper Soft Shell Crab .....	\$38
Salt & Pepper Jumbo Prawn.....	\$78
Honey Walnut Shrimp.....	\$46
Teriyaki Shrimp.....	\$46
Kung Pao Shrimp .....	\$46

## CHEF'S SPECIALTY WOKS

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*Served with a side of rice*

Shanghai Braised Pork with Egg.....	\$33
Szechuan Pork Belly .....	\$31
Sweet & Sour Pork Chop.....	\$26
Black Pepper Beef.....	\$40
Braised Short Rib.....	\$40
<i>Served with Plum Sauce, Bok Choy and Rice</i>	
Orange Chicken .....	\$24
Kung Pao Chicken .....	\$24
Thai Red Curry Chicken .....	\$32

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## RICE & NOODLES

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Combination Chow Mein.....	\$25
<i>Served with Shrimp, Chicken and Beef</i>	
Combination Fried Rice.....	\$25
<i>Served with Shrimp, Chicken and Beef</i>	
Seafood Fried Rice.....	\$31
Vegetable Fried Rice .....	\$21
White or Brown Rice .....	\$3

## SOUP

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Shrimp Wonton.....	<i>Per person</i> \$9
<i>Family Style</i> .....	\$16
Hot and Sour Seafood.....	<i>Per person</i> \$9
<i>Family Style</i> .....	\$16
Tom Yum Seafood Soup .....	\$16

## VEGETABLES

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Szechuan Tofu.....	\$19
Baby Shanghai Bok Choy .....	\$15
Sautéed Garlic Spinach.....	\$15
Stir-Fried Green Beans.....	\$14

## DESSERTS

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Mango Pudding .....	\$9
Avocado Shake .....	\$9
Mango Coconut Parfait.....	\$9
Fried Buns .....	\$9
<i>4 pieces with condensed milk</i>	

## BEVERAGES

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Fountain Beverages.....	\$4
Still Water.....	\$4
Hot Tea.....	\$8

\*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.  
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.



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## 招牌名菜北京烤鴨

使用掛爐烤製的鴨子，皮脆肉嫩。烤鴨附送蔥絲、黃瓜絲、甜麵醬，和荷薄餅

北京烤鴨 (整隻) .....	\$130
北京烤鴨 (半隻) .....	\$90

## 前菜

蝦肉春卷 .....	\$16
牛肉煎餃 .....	\$14
紅油抄手 (豬肉餡) .....	\$14
七香毛豆 .....	\$8
刈包 .....	\$9
蟹肉海苔沙拉 (橙子醬) .....	\$12

## 海鮮

紅燒海參 .....	\$90
清蒸智利鱈魚 .....	\$70
智利鱈魚煲 .....	\$80
海鮮豆腐煲 .....	\$50
什錦炒海鮮 .....	\$60
紅燒鮑魚 .....	\$110
蒜蓉粉絲蒸扇貝 .....	\$55
銀花鱸魚 .....	\$80
可選擇: 醬油清蒸   酸甜脆皮魚	
龍蝦 (每隻) .....	\$125
可選擇: 越式風味   蒜蓉粉絲清蒸   薑蔥爆炒	
椒鹽軟殼蟹 .....	\$38
椒鹽珍寶蝦 .....	\$78
蜜汁核桃蝦 .....	\$46
日式照燒蝦 .....	\$46
宮保蝦 .....	\$46

## 名廚特炒

### 配米飯

上海紅燒肉加蛋 .....	\$33
四川五花肉 .....	\$31
糖醋豬排 .....	\$26
黑椒牛柳 .....	\$40
紅燒牛仔骨 .....	\$40
配有梅子醬和白菜	
橙皮雞 .....	\$24
宮保雞丁 .....	\$24
泰式咖喱雞 .....	\$32

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## 米飯麵條

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各式炒麵 ..... \$25  
(可選蝦肉, 雞肉或牛肉)

各式炒飯 ..... \$25  
(可選蝦肉, 雞肉或牛肉)

海鮮炒飯 ..... \$31

素菜炒飯 ..... \$21

白米飯或糙米飯 ..... \$3

## 湯

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蝦肉餛飩湯 ..... 每位 \$9  
..... 每大碗 \$16

酸辣海鮮湯 ..... 每位 \$9  
..... 每大碗 \$16

冬蔭功海鮮湯 ..... \$16

## 蔬菜

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四川豆腐 ..... \$19

上海青江菜 ..... \$15

蒜蓉菠菜 ..... \$15

乾煸四季豆 ..... \$14

## 甜點

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芒果布丁 ..... \$9

牛油果奶昔 ..... \$9

芒果椰子凍 ..... \$9

炸小馒头 (共4個配煉乳) ..... \$9

## 飲料

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各式汽水 ..... \$4

純淨水 ..... \$4

熱茶 ..... \$8