

FILLET STEAK		
73	Fillet Steak - Chinese / BBQ / Garlic / Plum	22.80
BEEF		
74	Braised Beef and Cashew Nuts	14.50
75	Braised Beef in Black Bean Sauce	14.50
76	Braised Beef, Mushrooms and Chinese Vegetables	15.50
77	Braised Beef in Ginger and Eschalot Sauce	17.50
78	Braised Beef - Plum / Chilli / Garlic / Mongolian / Satay / Szechuan	17.50
PORK		
79	BBQ Pork and Cashew Nuts	14.50
80	BBQ Pork, Mushrooms and Chinese Vegetables	15.50
81	BBQ Pork in Plum Sauce	17.00
82	Deep Fried Pork Chops - BBQ / Plum / Chilli Black Bean / Sweet and Sour Sauce	18.50
83	Braised Fillets of Pork in Satay / Black Bean Sauce	17.00
DUCK (BONELESS)		
84	Deep Fried Duck in Batter - Lemon / Plum / Mongolian / "Special Sauce"	18.50
85	Steamed Duck, Mushrooms and Chinese Vegetables	20.50
CHOW MEIN (Fried Noodles) (Optional Hoi Fun or Soft Noodles)		
86	Beef / Chicken / BBQ Pork Chow Mein	14.50
87	King Prawn Chow Mein	19.80
88	Hong Kong Chow Mein	18.00
CURRY		
89	Curry Chicken OR Beef and Vegetables Or Rice	14.50
90	Curry Prawns and Vegetables Or Rice	17.00
91	Curry King Prawns and Vegetables Or Rice	19.80
OMELETTES		
92	Chicken OR BBQ Pork Omelette	14.50
93	Mushroom Chicken Omelette	15.00
94	Prawn Omelette	17.00
95	King Prawn Omelette	19.80
96	Hong Kong Omelette	18.00
97	BBQ Pork Foo Yong (Cantonese Style)	15.50
98	King Prawn Foo Yong (Cantonese Style)	23.50

SWEET AND SOUR					
99	Sweet and Sour Pork OR Chicken Fritters				14.50
100	Sweet and Sour Prawn Fritters				19.80
101	Sweet and Sour Duck				18.50
102	Sweet and Sour Braised Combination				18.00
SCALLOPS & SQUID					
103	Braised Scallops - Ginger and Eschalot / Satay / Black Bean Sauce				MARKET PRICE
104	Braised Squid - Chilli Black Bean / Szechuan Sauce				16.50
RICE & NOODLES					
105	Boiled Rice	Small	3.90	Large	4.90
106	Fried Rice	Small	7.50	Large	8.50
107	Special Fried Rice	Small	9.20	Large	10.50
108	Combination Rice				18.00
109	Soft Pan-Fried Noodles. Egg noodles tossed with shredded BBQ pork and bean sprouts in soya sauce				12.80
110	Singapore Noodles. Thin rice noodles tossed with prawns, BBQ pork, bean sprouts, capsicum & onion in a curry flavour with a touch of chilli				15.00
111	Dry Fried Beef Hoi Fun. Flat rice noodles dry fried with beef & cooked in a light soya sauce				15.00
112	Malaysian Rice Noodles (Kwai Teow). Flat rice noodles tossed with prawns, BBQ pork, bean sprouts, capsicum & onion in a curry flavour with a touch of chilli				15.00
113	Soft Drinks (1.25Lt Bottles) - Coke / Diet Coke / Coke Zero / Fanta / Lift / Sprite				4.00
HOME DELIVERY SPECIALS					
(choose one from below)					
☛ Over \$60 - FREE Large Fried Rice + 1.25L Drink					
☛ Over \$70 - FREE Entrée or Main Meal (up to the value of \$16.00)					
<ul style="list-style-type: none"> • FREE Home Delivery with orders over \$30.00 • Home Delivery from North Avalon to North Narrabeen • Prices are inclusive of GST • Surcharges will be applied on public holidays • Prices & promotions are subject to change without prior notice • Catering for parties & events. Please book in advance. 					
TAKE AWAY (PICK UP) ORDERS - 10% DISCOUNT					



HONG KONG RESTAURANT

AUTHENTIC ASIAN & CHINESE CUISINE

HOME DELIVERY MENU
FULLY LICENSED (OPEN 6 DAYS)

RESERVATIONS / TAKE AWAY

9999 1426
9997 4157

HOME DELIVERY

9999 4203
9997 8379

SPECIAL PROMOTIONS

Take-Away

Spend \$60 and FREE Main Meal (up to \$16.00)

Home Delivery

Spend \$70 and FREE Main Meal (up to \$16.00)

Conditions Apply
Cannot be used in conjunction with other promotions/offers

Restaurant Hours

Dinner: Tues - Thurs & Sun 5:00pm-10:00pm
Fri & Sat 5:00pm-11:00pm

Home Delivery Hours

Dinner: Tues - Weds 5:30pm-9:00pm
Thurs & Sun 5:30pm-9:30pm
Fri & Sat 5:30pm-10:00pm

CLOSED MONDAYS
(Printed December 2014)

332 BARRENJOEY ROAD NEWPORT

ENTRÉES			
1	Sang Choy Bow	(5)	17.50
2	Gow Gee – Steamed or Fried	(6)	13.10
3	Chicken Satay Sticks Malaysian Style	(2)	6.00
4	Prawn Toast	(6)	17.40
5	Chicken Ham Rolls	(8)	17.50
6	Mini or Vegetarian Spring Rolls	(8)	13.90
7	Dim Sims Home Made - Fried or Steamed	(6)	13.10
8	Mixed Entrée (Chicken Ham Roll, Spring Roll & Dim Sim)	(1) pc each	6.00
9	Malaysian Curry Puffs	(6)	10.80
10	Spicy Mini Chicken Drumsticks	(8)	11.30
11	King Prawn Cutlets	(6)	20.10
12	King Prawn Fritters		20.10
13	Scallop Fritters		23.00
SOUPS			
14	Short or Long Soup		7.00
15	Combination Short or Long Soup		16.50
16	Sweet Corn Chicken Soup		7.50
17	Mushroom Chicken Soup		7.50
18	King Prawn and Crab Meat Soup		11.30
19	Sweet Corn and Crab Meat Soup		11.30
20	Hot and Sour Soup		9.20
VEGETARIAN			
21	Steamed Seasonal Chinese Vegetables		13.20
22	Stir Fried Mixed Chinese Vegetables		12.00
23	Hot Pot Stewed Assortment of Chinese Vegetables (Bean Curd Optional)		14.50
ADVENTUROUS			
24	Sizzling Spicy Szechuan Chilli Pork Chops. Deep fried pork chops tossed in a hot Szechuan - chilli sauce		21.00
25	Grandma Bean Curd. Minced pork & diced bean curd cooked in a spicy Szechuan – chilli sauce (Vegetarian Option Available)		16.50
26	Sizzling Szechuan Style Platter. King prawns and fillets of chicken served sizzling in a rich/hot provincial sauce		24.50
27	Malaysian Curry Chicken Deluxe. Marinated in selected herbs and spices - an enjoyable creation by our talented chef		18.50
28	Portuguese Chicken in Coconut Cream Sauce. A rather pleasant compromise between the East & the West		21.30

ADVENTUROUS			
29	Hong Kong Special Chicken Hot Pot. Boneless pieces of crispy chicken lightly stewed in a chilli-soy sauce, flavoured with garlic and coriander		18.00
30	Mongolian Chicken Hot Pot. A tinge of selected spices, a touch of chilli oil, a sprinkle of coconut, added plentiful wine - highly recommended		18.00
31	Pan-Fried Fillet Steak in Honey Black Bean Sauce. Succulent medallions of beef tenderloins coated in black bean - with a touch of honey		24.50
32	Pan-Fried Hong Kong Fillet Steak. Succulent medallions of beef tenderloins pan-fried to perfection in our own special blended sauce		24.50
33	Deep Fried Tenderloins of Beef in Plum Sauce. Crispy strips of beef fillet tossed in plum sauce and pineapple		22.50
34	Deep Fried Fillets of Pork Pekinese Style. Finely sliced tender fillets of pork, dry fried in a delightful sauce, originated from Peking		19.00
CONTEMPORARY			
35	Spicy Salt & Pepper Fish Fillets. Deep fried tender pieces of fish in thin batter, tossed in spiced salt and fresh chillies		22.00
36	Spicy Salt & Pepper Whole Flounder. Crispy whole flounder coated in a thin batter tossed with spicy salt & fresh chillies	MARKET PRICE	
37	Stir Fried Fish Fillets with Seasonal Vegetables.		23.00
38	Steamed Whole Fish in Ginger and Eschalot Sauce. (Snapper)	MARKET PRICE	
39	Pan-Fried Whole Snapper in Ginger and Light Soy Sauce	MARKET PRICE	
40	Bean Curd Combination. Deep Fried Bean Curd with king prawns, chicken, BBQ pork & beef stewed with seasonal vegetables in a hot pot		18.70
41	Szechuan Combination. King prawns, scallops, slices of beef fillets of pork, fillets of chicken tossed in a rich/hot provincial sauce		20.50
42	Satay Combination. Braised king prawns, scallops, slices of beef, fillets of pork, fillets of chicken in satay sauce		20.50
43	Seafood Combination. Braised king prawns, fish, scallops, and squid with mini corns, champignons, and broccoli		24.50
44	Honey King Prawns. Deep fried king prawns with thin batter tossed in a rich honey sauce		21.00
45	Honey Chicken. Deep fried dices of chicken with thin batter tossed in a rich honey sauce		16.80
46	Honey Black Pepper Lamb. Finely sliced fresh pieces of lamb - stir fried in a delightful honey black pepper sauce		21.50
47	Mongolian Lamb. Finely sliced fresh pieces of Lamb, marinated in wine, onions, leek, dry fried in our famous Mongolian Sauce		21.50
48	Himalayan Lamb. For connoisseurs who fancy a lamb dish that's hot & spicy for the occasion – highly recommended by the chef		21.50

CONTEMPORARY			
49	Rainbow Lamb. Marinated shredded slices of tender lamb, braised with celery, capsicum, onions, carrots & mushrooms with a vermicelli base		21.50
50	Sizzling Fillet Steak. Medallions of beef fillet cooked in a sauce - brewed from fresh garden vegetables & selected herbs		24.00
51	Sizzling Black Pepper Steak. Medallions of beef fillet sizzling in a palate tickling sauce		24.00
52	Sizzling Honey Black Pepper Steak. Succulent medallions of beef tenderloins tossed with black pepper and a touch of honey		24.00
53	Sizzling King Prawns. King prawns served sizzling in a light wine sauce (Garlic option also available)		27.50
54	Spicy Salt & Pepper Squid. Deep fried tender pieces of squid in thin batter, tossed in spiced salt and fresh chillies		17.50
55	Spicy Salt & Pepper King Prawns. Deep fried king prawns with thin batter, tossed in spiced salt and fresh chillies		21.00
56	Spicy Salt & Pepper Pork Chops. Deep fried tender pieces of pork chop tossed in spiced salt and fresh chillies		18.50
57	Deep Fried Pork Chop Flambe. Wrapped in foil, deep fried tender pieces of pork chop, dry fried in a delightful sauce originated from Peking		20.00
58	Fillets of Chicken in Szechuan Chilli sauce. Tender fillets of chicken, tossed in a sweet Szechuan sauce.		19.50
59	Fillets of Chicken in Pine Nuts. Tender fillets of chicken, marinated in wine, tossed in eschalots and pine nuts.		18.50
60	Sizzling Teriyaki Chicken. Tender fillets of chicken with snow peas cooked in a sweet sauce.		20.50
61	Hong Kong 5 in 1 Special Combination. Combination of Sweet & Sour Pork, Chicken Almonds, Two Prawn Cutlets, BBQ Pork & Fried Rice		20.00
TRADITIONAL POULTRY			
62	Braised Chicken and Cashew Nuts		14.50
63	Braised Chicken and Mushrooms and Chinese Vegetables		15.50
64	Deep Fried Crispy Skin Chicken (boneless)	Half Bird	15.50
65	Lemon Chicken (boneless)	Half Bird	15.50
66	Deep Fried Fillets of Chicken in Batter with Lemon/Mongolian/Plum Sauce		16.00
67	Braised Fillets of Chicken in Satay/Szechuan/Plum Sauce		18.00
KING PRAWNS			
68	Braised King Prawns and Cashew Nuts		19.80
69	Braised King Prawns and Chinese Vegetables		19.80
70	Braised King Prawns, Mushrooms and Chinese Vegetables		20.80
71	Braised King Prawns in Ginger and Eschalot Sauce		22.80
72	Braised King Prawns in Szechuan Sauce		22.80