

## 頭檔

菜 卷  
 雞 卷  
 蝦 卷  
 鴨 卷  
 毛 豆  
 蒸 西 菜 餃  
 蒸 餃 或 煎 餃  
 ( 雞 / 肉 / 菜 )  
 蒸 或 煎 韭 菜 餃  
 炸 雲 吞  
 蒸 或 炸 水 餃  
 小 沙 律  
 日 式 海 藻 沙 律  
 蔥 油 餅  
 點 心 拼 盆

## 粥

皮 蛋 瘦 肉 粥  
 冬 菇 雞 絲 粥  
 魚 片 粥

## 小點

小 籠 包  
 油 菜  
 椰 子 蝦  
 核 桃 龍 利 球  
 叉 燒  
 香 茅 燒 雞  
 燒 鴨 (1/4)  
 吞 拿 魚  
 紫 菜 卷  
 炸 雞 翼  
 炸 魷 魚 圈  
 五 香 牛 展  
 蒸 叉 燒 包  
 香 酥 軟 殼 蟹 沙 律  
 素 韓 國 煎 餅  
 叉 鴨 雙 拼

## Starters

Vegetable Spring Roll 1.20  
 Chicken Spring Roll 1.40  
 Shrimp Rolls (2) 5.00  
 Peking Duck Roll 3.50  
 Edamame 3.50  
 Steamed Watercress Dumplings (6) 7.00  
*(Pork, shrimp, watercress, serve w. ginger soy sauce)*  
 Steamed or Pan Fried Dumplings (4) 4.00  
*(Choice of chicken, meat or vegetarian)*  
 Steamed or Pan Fried Chive and Meat Dumplings (4) 4.00  
 Fried Wontons (12) 6.00  
 Steamed or Fried Shrimp Dumplings (8) 7.00  
 House Salad 4.00  
 Seaweed Salad 4.50  
 Chinese Scallion Pancake 4.00  
 Dim Sum Sampler 8.50  
*(2 shrimp dumpling, 2 siu mai, 2 juicy bun, 2 crystal dumpling)*

## Congee

Shredded Pork and Thousand Years Egg Congee 6.00  
 Chicken and Shitake Mushroom Congee 6.00  
 Fish Fillet Congee 7.00

## Small Dishes

Steamed Shanghai Juicy Buns (8) 6.50  
 Steamed Chinese Greens w. Oyster Sauce 6.00  
 Crispy Coconut Shrimp with Mango Sauce (4) 6.00  
 Crispy Flounder Fillet w. Honey Coated Walnut 7.00  
 Sliced Roasted Pork 7.00  
 Lemon Grass Grilled Chicken 7.00  
 Hong Kong Roasted Duck (1/4) 8.00  
 Seared Ahi Tuna 8.50  
 Crispy Japanese Seaweed Roll 7.50  
 Crispy Garlic Chicken Wings (5) 5.00  
 Crispy Calamari Rings in Five Spice Flavor 7.00  
 Sliced Five Spice Beef (Cold) 6.00  
 Steamed Char Sui Bao (3) 5.00  
 Crispy Soft Shell Crab Salad 10.00  
 Korean Pancake - Vegetarian 6.50  
 Roasted Duck & Roasted Pork Combo 12.00



Crispy Japanese Seaweed Roll



Siu Mai



Shrimp Dumpling



Scallion Pancake



Flounder Fillet w. Honey Coated Walnut



Steamed Shanghai Juicy Buns

## 湯麵

## Big Bowl Broth Noodle Soup

(Your Choice of Thin Egg Noodle, Ho Fun, Thin Rice Noodle, U-don Noodle, Vietnamese Rice Noodle, Shandong Ramen)

任選細蛋麵，河粉，米粉，烏冬，裸條，山東麵

Add an Option 另加：

Wonton (6) 雲吞	2.00	Shrimp Dumpling (4) 水餃	3.00
Roasted Duck (4) 燒鴨	3.00	Roasted Pork 叉燒	2.50
Vegetable 蔬菜	1.00	Extra Noodles 加麵	1.50



Roasted Pork Noodle Soup

淨麵	Plain Egg Noodle Soup w. Veg.	5.00
雲吞麵	Wonton Egg Noodle Soup w. Veg.	6.00
水餃麵	Shrimp Dumpling Egg Noodle Soup w. Veg.	6.50
叉燒麵	Roasted Pork Egg Noodle Soup w. Veg.	6.50
燒鴨麵	Roasted Duck Egg Noodle Soup w. Veg.	7.50
牛腩麵	Braised Beef Egg Noodle Soup w. Veg.	7.50
雞片麵	Sliced Chicken Egg Noodle Soup w. Veg.	6.50
海鮮湯麵	Seafood Egg Noodle Soup w. Veg.	7.50
咖哩雞麵	* Curry Chicken Egg Noodle Soup w. Veg.	6.50
本樓麵	House Special Egg Noodle Soup w. Veg. (Shrimp dumpling, roast pork, chicken, shrimp)	10.00

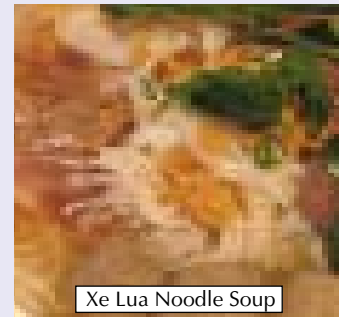


Sichuan Meat Sauce Noodle Soup



Curry Chicken Egg Noodle Soup

燒雞麵	Lemon Grass Grilled Chicken Egg Noodle Soup w. Veg.	7.50
鰻魚烏冬	BBQ eel U-don Noodle Soup w. Veg.	8.50
炸豬扒烏冬	Crispy Pork Tenderloin U-don Noodle Soup	7.50
炸醬麵	* Sichuan Meat Sauce Noodle Soup - Shandong Ramen (No broth)	6.50
福州魚蛋麵	Fuzhou Jumbo Fish Ball (Stuffed with Pork) Noodle Soup	6.50
軟骨麵	Tender Rib Noodle Soup -- Shandong Ramen	7.50



Xe Lua Noodle Soup



Shrimp Dumpling Noodle Soup

## 越南粉

## Pho--Vietnamese Beef Broth

### Noodle Soup

生牛肉粉	Slightly Cooked Beef Eye Round Noodle Soup	7.50
熟牛肉粉	Well Done Beef Brisket Noodle Soup	7.50
牛筋百葉粉	Beef Tendon and Omosa Noodle Soup	7.50
牛丸粉	Beef Ball Noodle Soup	7.50
火車頭粉	Xe Lua - Special Combination	10.00



Tender Rib Noodle Soup

\* at the left side indicate spicy dish.

## 炒麵

## Noodle Dishes

薑蔥撈麵	Ginger and Scallion Stir Fried Noodles	7.50
擔擔麵	* Dan Dan Noodle - Sichuan Peanut Sauce -- Ramen	7.50
干炒牛河 (叉燒/雞/蝦/菜)	Chow Fun (Choice of beef, shrimp, chicken, roasted pork, or veg.)	8.50
撈麵 (叉燒/牛/雞/蝦/菜)	Lo Mein (Choice of chicken, beef, roasted pork, shrimp, or veg.) (Thin egg noodles with Napa, carrot, bean sprout)	9.50
星州炒米	* Singapore Noodle (Thin glass rice noodle w. shrimp, roasted pork, onion, pepper in Indian curry sauce)	9.50
黑椒米粉 (叉燒/牛/雞/蝦/菜)	* Mei Fun in Black Pepper Sauce (Choice of beef, shrimp, chicken, pork or veg.) (Thin glass rice noodle, onion, pepper, bean sprout in black pepper sauce)	9.50
上海粗炒	Shanghai Noodle (U-don noodles, shredded pork, shitake mushroom, bean sprout, Napa, scallion, carrot)	9.50
炒銀針粉	Needle Noodle (Transparent rice noodle w. shrimp and roasted pork, bean sprout, carrot, mushroom, egg)	11.00
泰式炒粿條 (雞/蝦/菜)	* Pad Thai (Choice of shrimp, chicken or vegetarian) (Thai rice noodle w. shrimp, bean sprout, pepper, egg, tofu, crunched peanut in Thai spicy sauce)	12.00
海鮮炒麵 (米粉/河粉)	Seafood Pan Fried Noodles (or fried rice noodle, or Chow Fun) (Double pan fried thin egg noodle with shrimp, scallop, squid, and mixed vegetable in ginger wine glazed sauce)	12.00
羊城炒麵 (米粉/河粉)	House Special Pan Fried Noodles (or fried rice noodle, or Chow Fun) (Double pan fried thin egg noodle w. shrimp, chicken, roasted pork and mixed vegetable in oyster flavor sauce)	12.00
什菜炒麵	Mixed Vegetable w. Pan Fried Noodles	10.00
鴨絲炒烏冬	* Roasted Duck Stir Fried U-don Noodles (Shredded duck, Napa, scallion, carrot in XO spicy sauce)	12.00
豆苗肉絲炒米粉	* Home Style Stir Fried Spicy Rice Noodles (Thin rice noodle, shredded pork, snow peas leaves in XO sauce)	12.00
沙爹菜遠牛炒麵	* Beef Pan Fried Noodle (or Ho Fun) and vegetable in Chinese BBQ sauce	10.00



Beef Chow Fun



Seafood Pan Fried Noodles



Singapore Noodle



Roasted Duck Stir Fried U-don Noodles



Pad Thai Shrimp



House Special Pan Fried Noodles

## 飯類

## Asian Rice Bowl

燒鴨飯	Roasted Duck w. Veg.	7.50
叉燒飯	Roasted Pork w. Veg.	7.50
牛腩飯	Braised Beef w. Veg.	7.50
軟骨飯	Tender Rib w. Veg.	7.50
燒鰻魚飯	BBQ Eel w. Veg.	8.50
燒雞飯	Lemon Grass Grilled Chicken w. Veg.	7.50
咖哩雞飯	* Curry Chicken w. Veg.	7.50
炒飯 (雞/蝦/叉燒/牛/菜)	Fried Rice (Choice of chicken, shrimp, roasted pork, beef or vegetable)	8.50
揚州炒飯 (蝦、叉燒、雞)	House Special Fried Rice (Mixed with shrimp, roast pork, chicken & vegetable)	10.00
芝士焗飯	Baked Seafood Fried Rice w. Cheese	10.00
海鮮荷葉飯	Lotus Leaf Seafood Fried Rice	10.00

Price Subject to Change without Notice  
Party of 6 or More, 18% Gratuity will be Applied



Baked Seafood Fried Rice w. Cheese



Lemon Grass Grilled Chicken w. Veg.



Roasted Duck w. Veg.



Lotus Leaf Seafood Fried Rice

## 湯類

雲吞湯	Sang Kee Wonton Soup (shrimp and pork)	(cup) 3.00	(bowl) 6.50
水餃湯	Shrimp Dumpling Soup	(cup) 3.50	(bowl) 7.50
酸辣雞湯	* Chicken Hot and Sour Soup	(cup) 2.50	(bowl) 6.00
雞蓉或海鮮粟米羹	Chicken or Seafood Corn Chowder Soup		(bowl) 7.00
瓜菜雲吞湯	Wonton and Mixed Vegetable Soup		(bowl) 7.00
冬陰湯	* Tom Yum Seafood Soup <i>(Shrimp, scallop, squid, clam, flounder fillet, vegetable and Vietnamese rice noodle in Thai spice broth)</i>		(bowl) 11.00
紫菜豆腐湯	Tofu, Seaweed and Mixed Veg. Soup		(bowl) 7.00
海鮮豆腐湯	Seafood Tofu Soup		(bowl) 8.00



Tom Yum Seafood Soup



Sauteed Baby Bok Choy

## 傳統菜

## Tradition

(Served with White or Brown Rice)

甜酸雞 / 蝦	Sweet and Sour Chicken	11.00
	Shrimp	13.00
芝麻雞 / 蝦	Slightly Breaded Sesame Chicken in Lemon Sauce	12.00
	Shrimp	14.00
左宗雞 / 蝦	* General Tao's Chicken	12.00
	Shrimp	14.00
什菜雞 / 蝦 / 牛	Sauteed Chicken w. Mixed Vegetable	11.00
	Shrimp or Beef	13.00
宮保雞 / 蝦 / 牛	* Kung Pao Chicken w. Peanut	11.00
	Shrimp or Beef	13.00
腰果雞 / 蝦 / 牛	Chicken with Cashews	11.00
	Shrimp or Beef	13.00
蝦龍糊	Shrimp with Lobster Sauce	13.00



General Tao's Chicken



Tofu & Veg. in Thai Coconut Curry Broth

## 素菜

## Vegetable

(Served with White or Brown Rice)

魚香茄子	Oriental Eggplant or String Beans in Garlic Sauce	9.00
香蒜豆苗	Sauteed Snow Pea Leaves with Roasted Garlic	13.00
素左雞	* Vegetarian General Tao's Chicken	12.00
炒 / 水煮什菜	Sauteed or Steamed Mixed Vegetables	9.00
蒜茸小白菜	Sauteed Baby Bok Choy w. Minced Garlic	10.00
豆腐什菜咖哩煲	* Stewed Tofu & Veg. in Thai Coconut Curry Broth	10.00
韭菜花炒豆干	Sauteed Five Spice Press Tofu w. Chive Blossoms	10.00
雪豆炒素鴨	Sauteed Snow Peas with Mock Duck	10.00
冬菇豆腐扒白菜仔	Baby Bok Choy with Tofu and Shitake Mushrooms	10.00



Snow Pea Leaves w. Roasted Garlic



Sauteed Mixed Vegetables

## 生記特式餐

## Sang Kee Favorites

(Served with White or Brown Rice)

北 京 鴨	Sang Kee Peking Duck (Half) 19.00 (Whole) 30.00 <i>(Fillet of boneless duck served with pancakes or buns, scallion, Hoi Sin sauce)</i>
蒜 茸 梅 子 鴨	Hong Kong Roasted Duck w. Plum Garlic Sauce 15.00
雞 或 豆 腐 生 菜 包	Chicken (or Tofu) in Crunchy Lettuce Wraps 13.00 <i>(Fine diced chicken, water chestnut, Shitake mushroom, crispy noodle, lettuce cup, Hoi Sin sauce)</i>
茄 子 雞	* Chicken with Oriental Eggplant in Garlic Sauce 12.00
牛 或 蝦	Beef or Shrimp 14.00
X O 韭 菜 花 雞	* Sautéed Chicken w. Chive Blossoms in XO Sauce 13.00
牛 或 蝦	Beef or Shrimp 15.00
菠 蘿 雞	Pineapple Chicken in Black Bean Garlic Sauce 12.00
牛 或 蝦	Beef or Shrimp 14.00
豆 仔 雞	* Chicken with Crunchy String Beans in Garlic Sauce 12.00
牛 或 蝦	Beef or Shrimp 14.00
炒 四 季	Four Seasons 14.00 <i>(Shrimp, chicken, beef, roasted pork and veg. in black bean sauce)</i>
京 都 肉 排 或 X O 炒 肉 排	Pork Tenderloin in Sweet and Sour Peking Sauce or XO Spice Sauce 12.00
釀 茄 子	Stuffed Eggplant (Shrimp and Pork) in Black Bean Sauce 14.00
椒 鹽 鮮 魷	Crispy Salt Baked Squid in Five Spice Dressing 13.00
椒 鹽 蝦	Shrimp 15.00
X O 炒 干 貝	* Sautéed Sea Scallop with XO Chili Sauce 17.00
核 桃 蝦	Golden Shrimp w. Honey Walnut in Creamy Fruit Sauce 15.00
蘆 筍 魚 露 蝦	Shrimp and Asparagus in Hong Kong Fishman Sauce 15.00
紅 咖 哩 龍 利 球	* Sautéed Flounder Fillet in Thai Red Curry Sauce 16.00
薑 蔥 龍 利 球	Sautéed Flounder Fillet in Ginger and Scallion Sauce 16.00
海 鮮 大 會	Sautéed Seafood Combo 16.00 <i>(Shrimp, scallop, flounder fillet, veg., crispy rice vermicelli)</i>
豉 汁 炒 蜆 X O 炒 蜆	Small Clams with Minced Pork in Black Bean Garlic Sauce or XO Spice Sauce 15.00
核 桃 牛	* Beef with Roasted Walnut in Slightly Spicy Sweet Sauce 15.00
燒 焗 智 利 魚	Pan Seared Chilean Sea Bass Fillet 19.00
上 海 牛 排 肉	Shanghai Stewed Short Ribs 17.00
香 酥 軟 殼 蟹	Crispy Soft Shell Crab 15.00
鴻 運 大 蝦	Crispy Jumbo Shrimp in XO Sauce 15.00



Chicken Lettuce Wraps



Clam w. Minced Pork in Black Bean Sauce



Stuffed Eggplant in Black Bean Sauce



Shrimp w. Honey Walnut



Seafood Combo



Four Seasons



Ice Cream Red Bean Iced Drink



Banana Smoothie



Sunset Love



Hawaii Five-O

## 甜點

炸雪糕  
香蕉船  
炸香蕉卷雪糕  
三色雪糕  
意大利提拉米蘇  
朱古力金字塔  
青檸芝士蛋糕  
鮮果拼盤  
紅豆椰汁布丁  
芒果椰汁布丁

## Sweet Ending

Fried Ice Cream 5.00  
Banana Boat 6.00  
Fried Banana Roll and Ice Cream 6.00  
Ice Cream Sampler (3) 4.00  
Tiramisu 6.00  
Chocolate Pyramid 7.00  
Key Lime Cheesecake 7.00  
Fresh Fruit Platter 7.00  
Red Bean Coconut Pudding 2.50  
Mango Coconut Pudding 2.50

## 水果奶昔

西瓜冰  
士多啤梨奶昔  
香蕉奶昔  
芒果奶昔  
荔枝奶昔  
菠蘿奶昔  
牛油果奶昔  
愛之船  
紅粉佳人  
黃昏之戀  
天堂島  
夏威夷風情

## Real Fruit Smoothie

Watermelon (Seasonal) 3.50  
Strawberry 3.50  
Banana 3.50  
Mango 3.50  
Lychee 3.50  
Pineapple 3.50  
Avocado 3.50  
Love Boat (Strawberry, Mango, Banana) 4.00  
Pink Lady (Strawberry, Banana) 4.00  
Sunset Love (Pineapple, Banana) 4.00  
Tropical Island (Mango, Lychee, Pineapple) 4.00  
Hawaii Five-O 4.00  
*(Banana, Strawberry, Mango, Pineapple, Lychee)*

Blended with Condensed Milk, Add Tapioca 0.75 Extra  
用煉奶做，加珍珠加\$0.75

## 飲品

大咖啡  
越式雪啡  
凍檸茶  
紅豆冰  
荔枝冰  
泰式凍奶茶  
礦泉水  
椰青汁  
熱茶  
汽水

## Beverage

Coffee 2.00  
Vietnamese Iced Coffee 2.75  
Home Made Iced Tea 2.00  
Red Bean Shredded Ice Drink 2.75  
Lychee Shredded Ice Drink 2.75  
Thai Iced Tea 2.50  
Spring Water (Bottled) 2.00  
Young Coconut Juice 3.50  
Hot tea -- Choose Your Flavor 2.00  
Soda 1.75

Add Tapioca 0.75 Extra  
加珍珠加\$0.75

# Lunch Special 特價午餐

Mon. - Fri. 11:30 am - 4 pm 星期一至星期五:上午11:30到下午4時

從四項中各選一樣\$9.50

Choose One Item from Each Category \$9.50

從三項中各選一樣\$8.50

Choose One Item from Three Categories \$8.50

跟沙律

Lunch Box Comes with a House Salad

Hot tea 熱茶

Iced tea 冰茶

Soda 汽水

Chicken (or Vegetarian) Spring Roll 雞卷或菜卷

Wonton Soup 雲吞湯

\* Chicken Hot and Sour Soup 酸辣雞湯

Steamed Meat Dumpling or Vegetarian Dumpling 蒸肉餃或蒸菜餃

\* General Tao's Chicken 左宗雞

\* Chicken w. String Beans in Garlic Sauce 豆仔雞

Sauteed Chicken w. Mixed Vegetable 什菜雞

Beef w. Broccoli 芥蘭牛

\* Beef w. Eggplant in Garlic Sauce 茄子牛

Sweet and Sour Shrimp 甜酸蝦

Sauteed Five Spiced Press Tofu 韭菜花炒豆干

Sauteed Mixed Vegetable 炒什菜

Sauteed Mock Duck with Snow Peas 雪豆炒素鴨

\* Stewed Tofu & Veg. in Thai Coconut Curry Sauce 豆腐什菜咖喱煲

White Rice 白飯

Brown Rice 黃飯

Fried Rice 炒飯

Lo Mein 撈麵

## House Wine Selection

Chardonnary / White Zinfandel

Cabernet Sauvignon

\$6.00 per Glass

## Premium Wine

	Glass	Bottle
Canemn Sauvignon Blanc <i>Chile</i>	8	30
Pepperwood Chardonnary <i>California</i>	8	30
Villa Pozzi Pinot Gritio <i>Verolanuova, Italy</i>	8	30
Rudi Weist Mosel Riesling <i>Mosel, Germany</i>	8	30
Cycles Gladiator Cabernet <i>California</i>	8	30
Firestone Merlot <i>California</i>	8	30
Crane Lake Petite Sirah <i>California</i>	8	30
Aresti Pinot Noir <i>Chile</i>	8	30
Budini Malbec <i>Argentina</i>	8	30
Sparkling Prosecco Lunetta N.V. Italy <i>(187 ml)</i>		10

## Sake

Hot Sake or Cold Sake by Carafe		
Sho ChiKu Bai	7	
Premium Cold Sake		
Choya Plum Wine	10	30
Momokawa Pearl (Unfiltered)	10	30
G Joy Sake (375 ml)		25
Momokawa Pear Sake	10	30

## Beer

Budweiser, Coors Light, Yuengling Lager	4	
Amstel Light, Corona, Kirin Lager, Tsing Tao	5	
Blue Moon, Victory "Prima Pils"		
Samuel Adams, Sierra Nevada Pale Ale		
Chimay Blue	10	
Sapporo 22 oz Silver Can	8	

## White & Sparkling

	Bottle
Lurton <i>Pinot Grigio (Valle de Uco, Argentina)</i>	30
Stanford <i>Sparkling Brut NV (California)</i>	30
Buehler <i>CHardonnay (Russian River, California)</i>	30
Handley <i>Gewurtztraminer (Anderson Valley, California)</i>	35
Hall <i>Sauvignon Blanc (Napa Valley, California)</i>	36
Maso Poli <i>Pinot Grigio (Trentino, Italy)</i>	42
Neyers <i>Chardonnay (Napa Valley, California)</i>	47

## Red

Hanh <i>Merlot (Monterey)</i>	30
Four Vines <i>Zinfandel (California)</i>	30
McManis <i>Merlot (California)</i>	30
San Fabisano <i>Chianti (Tuscany, Italy)</i>	35
Lockwood <i>Pinot Noir (Monterey, California)</i>	40
Summers <i>Cabernet Sauvignon (Napa Valley, California)</i>	40
Elizabeth Spencer <i>Cabernet Sauvignon (Napa Valley, California)</i>	45
Shingleback <i>Shiraz (Mclaren Valle, Australia)</i>	45
Carneros Creek <i>Pinot Noir (Carneros, California)</i>	52
Chateau Sergeant <i>Merlot / Can (Bordeaux-Pomerol, France)</i>	52

\*We Welcome you to bring your favorite wine.

However, for each 750 ml bottle,  
there will be a corkage fee of \$10.

# Mixed Drinks

## **Lychee Martini**

*Absolut Vanilla Vodka, Lychee Nectar,  
Fresh Pineapple Juice*

**9.00**



## **Mangotini**

*Absolut Mango, Vodka, Fresh Mango Juice*

**9.00**



## **Golden Margarita**

*Jose Cuervo Tequila, Grand Marnier, Fresh Lime Juice*

**9.00**



## **Cosmopolitan**

*Grey Goose Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice*

**9.00**



## **Pomegrantini**

*Grey Goose Vodka, Grand Marnier, Pomegranate Juice*

**9.00**

## **Mandarin**

*Grey Goose L'Orange Vodka, Triple Sec, Fresh Orange*

**9.00**

## **Coconut Apple Saketini**

*Malibu Rum, Sake, Apple Pucker, Vodka*

**9.00**