正宗广东烧臘

Chinese Barbeque

All meats roasted in-house daily with our original recipes since 1980

烧鸭 Hong Kong Style Roast Duck

燒鴨 HK Style ROAST DUCK

HONG KONG STYLE

港式烧鸭 HONG KONG STYLE ROAST DUCK (¼, HALF, WHOLE) Cut up and served on the bone with Sang Kee duck juice

烧鸭叉烧双拼 ROAST DUCK AND BBQ

ROAST PORK COMBO ¼ Roast duck and ½ lb roast pork

XO 鴨丝炒豆仔 XO SHREDDED DUCK AND STRING BEANS STIRFRY Smoky and wok-fried in XO sauce

叉烧, 排骨, 烧肉 Roast Pork, BBQ Ribs, and Roast Pig

叉烧 HONEY COATED BBQ ROAST PORK (CHA SIU) Boneless, honey glazed, appetizer size of roast pork

烧排骨 HONEY COATED BBQ RIBS Bone-in and bite size. Ask if you prefer cut long!

烧肉 CRISPY ROAST PIG Tender slow-roasted pork, crispy golden skin (weekends only)

鸡 Poached Chicken

豉油鸡 SOY SAUCE CHICKEN (¼, HALF, WHOLE) Bone-in, served with soy sauce

姜葱鸡 GINGER SCALLION CHICKEN (¼. HALF, WHOLE) Bone-in, served with ginger scallion sauce

北京鸭 Sang Kee Style Peking Duck

北京烤鸭 PEKING DUCK (HALF / WHOLE) Fileted duck skin and meat, served with scallions and hoisin sauce. Half Peking duck comes with your choice of 5 moo shu pancakes or 5 lotus leaf buns; Whole Peking duck comes with 10

Add 5 pancakes or buns for $5

碟饭 BBQ Rice Platters

叉烧饭 ROAST PORK W. GREEN VEG

油鸡饭 SOY SAUCE CHICKEN W. GREEN VEG

牛腩饭 BRAISED BEEF W. GREEN VEG

烧鸭饭 ROAST DUCK W. GREEN VEG

叉烧烧鸭饭 ROAST DUCK & ROAST PORK W. GREEN VEG

叉鸭油鸭饭 ROAST DUCK, ROAST PORK AND CHICKEN W. GREEN VEG

双拼饭 CUSTOM TWO MEAT RICE PLATTER

三拼饭 CUSTOM THREE MEAT RICE PLATTER

BBQ Rice Platter Additions 加菜

Green Veg +3.0, 加鸭 Roast Duck +5.0, 加义烧 Roast Pork +4.0, 加牛腩 Braised Beef +4.0, 加鸡 Soy Chicken +4.0, 加排骨 BBQ Ribs +4.0, 加蛋 Soy Egg +2.0

粥品 Congee

白粥 Plain Congee

鸡粥 Chicken Congee

皮蛋瘦肉粥 Thousand Year Egg and Pork Congee

鸭粥 Peking Duck Congee

鱼片粥 Fish Fillet Congee
### NOODLE SOUPS

<table>
<thead>
<tr>
<th>Noodle Soup</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roast Pork Noodle Soup</td>
<td>12.0</td>
</tr>
<tr>
<td>Roast Duck Noodle Soup</td>
<td>12.0</td>
</tr>
<tr>
<td>Braised Beef Brisket and Tendon Noodle Soup</td>
<td>12.0</td>
</tr>
<tr>
<td>Roast Duck &amp; Pork Noodle Soup</td>
<td>14.0</td>
</tr>
</tbody>
</table>

### INGREDIENTS

- Wontons contain both shrimp and pork. Shrimp dumplings contain only shrimp.

### SOUP (SERVES 2-3)

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Hong Kong Wonton and Vegetable Soup</td>
<td>14.0</td>
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</table>

### NOODLE SOUP ADDITIONS

- Green Veg +3.0
- Wontons +5.0
- Shrimp Dumplings +5.0
- Noodles +4.0
- Roast Duck +5.0
- Roast Pork +4.0
- Braised Beef +4.0
- Soy Chicken +4.0
- BBQ Ribs +4.0
- Soy Egg +2.0

### SANG KEE SOUPER BOWL

- Roast duck, roast pork, steamed chicken, yu choi, shrimp dumplings, wontons, double order of noodles, and a soy egg! 30.0

### SPICY BEEF NOODLE SOUP

- Beef slices and pickled vegetables in a spicy broth 15.0

### HOUSE SPECIAL SOUP

- Shrimp, roast pork, chicken, wontons (shrimp and pork), egg noodles, mixed vegetables 18.0

### SEAFOOD BEAN CURD SOUP

- Seafood, wontons, egg noodles, mixed vegetables 14.0

### FISH MAW SEAFOOD SOUP

- Fish maw 15.0

### FISH MAW SOUP WITH CRAB MEAT

- Crab meat 18.0
## STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>VEGETABLE SPRING ROLLS</td>
<td>3 pieces</td>
<td>7.5</td>
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<tr>
<td>CRISPY SHRIMP ROLL</td>
<td>2 pieces</td>
<td>8.0</td>
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<tr>
<td>SCALLION PANCAKE</td>
<td>6 pieces</td>
<td>9.0</td>
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<tr>
<td>GOLDEN BUNS</td>
<td>Fried buns, condensed milk</td>
<td>9.0</td>
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<tr>
<td>PEKING DUCK ROLLS (2)</td>
<td>Shredded duck, scallions, and hoisin sauce</td>
<td>11.0</td>
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<tr>
<td>CHICKEN OR VEGETABLE DUMPLINGS</td>
<td>Steamed / Fried</td>
<td>11.0</td>
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<tr>
<td>DAN DAN NOODLES</td>
<td>(vegetarian, contains peanuts)</td>
<td>12.0</td>
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<tr>
<td>SICHUAN SLICED BEEF AND TRIPE</td>
<td>Steamed / Fried</td>
<td>12.0</td>
</tr>
<tr>
<td>FRIED WONTONS</td>
<td>Sweet and sour sauce, 12 pieces</td>
<td>12.0</td>
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<tr>
<td>FRIED SHRIMP DUMPLINGS</td>
<td>Sweet and sour sauce, 8 pieces</td>
<td>12.0</td>
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<tr>
<td>COCONUT SHRIMP</td>
<td>Mango sauce, 4 pieces</td>
<td>14.0</td>
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<tr>
<td>ROCK SHRIMP</td>
<td>Crunchy, homemade sweet sriracha glaze</td>
<td>14.0</td>
</tr>
<tr>
<td>CRISPY CALAMARI RINGS</td>
<td>Salt and pepper seasoning</td>
<td>14.0</td>
</tr>
<tr>
<td>SANG KEE STYLE PORK DUMPLINGS</td>
<td>Steamed / Fried</td>
<td>15.0</td>
</tr>
<tr>
<td>FRIED CHICKEN WINGS</td>
<td>Garlic / Salt and pepper / Spicy Crispy</td>
<td>15.0</td>
</tr>
<tr>
<td>STUFFED LONG HOT PEPPERS</td>
<td>(4) Stuffed w. shrimp and pork</td>
<td>16.0</td>
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</table>
**Stir Fried Noodles**

- **Mei Fun Noodles with Pork & Shiitake Mushrooms**
  - $16.00

- **Hong Kong Style Soy Sauce Chow Mein**
  - Pork, shiitake, snow peas, bean sprouts
  - $16.00

- **Taipan Mei Fun**
  - Shrimp, scallops, pickled mustard greens, celery, thin rice noodles
  - $17.00

- **Singapore Noodles**
  - Curry seasoning, shrimp, roast pork, topped with fried egg
  - $16.00

- **Mei Fun Noodles with Beef in Black Pepper Sauce**
  - $16.00

- **Shrimp & Pork Needle Noodles**
  - Shrimp, roast pork, shiitake, carrots, bean sprouts
  - $17.00

- **Sang Kee Style Shrimp Pad Thai**
  - $16.00

- **Xo Duck Shanghai Noodles**
  - $17.00

- **Vegan Beef Chow Fun**
  - $16.00

- **BeeF CHow FUN**
  - A classic and fan favorite Cantonese dish
  - $16.00

- **Chicken Chow Fun**
  - $16.00

- **Seafood Chow Fun**
  - $17.00

- **Duck Chow Fun**
  - $17.00

- **Vegetable Pan-Fried Noodles**
  - $16.00

- **Chicken and Vegetable Pan-Fried Noodles**
  - $16.00

- **Beef and Vegetable Pan-Fried Chow Fun (Wet Style)**
  - In gravy sauce
  - $16.00

- **Seafood & Vegetable Pan-Fried Noodles**
  - $17.00

- **House Special Pan Fried Noodles**
  - Shrimp, roast pork, chicken
  - $18.00

- **Ginger Scallion Noodles**
  - $16.00

- **Vegetable Lo Mein**
  - $16.00

- **Chicken Lo Mein**
  - $16.00

- **Roast Pork Lo Mein**
  - $16.00

- **Shrimp Lo Mein**
  - $16.00

- **Beef Lo Mein**
  - $16.00

- **Duck Lo Mein**
  - $17.00

- **House Special Lo Mein**
  - Shrimp, roast pork, chicken
  - $18.00

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**Sang Kee Style Lo Mein**

We make our lo mein with thin, springy egg noodles. If you prefer a different type of noodle, please request when ordering.

- **Ginger Scallion Noodles**
  - $16.00

- **Vegetable Lo Mein**
  - $16.00

- **Chicken Lo Mein**
  - $16.00

- **Roast Pork Lo Mein**
  - $16.00

- **Shrimp Lo Mein**
  - $16.00

- **Beef Lo Mein**
  - $16.00

- **Duck Lo Mein**
  - $17.00

- **House Special Lo Mein**
  - Shrimp, roast pork, chicken
  - $18.00
<table>
<thead>
<tr>
<th>炒饭 FRIED RICE</th>
<th>菜 VEGETABLES</th>
</tr>
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<tbody>
<tr>
<td>素菜炒饭 VEGETABLE FRIED RICE</td>
<td>鱼香茄子 EGGPLANT IN GARLIC SAUCE</td>
</tr>
<tr>
<td>鸡肉炒饭 CHICKEN FRIED RICE</td>
<td>蒜蓉小白菜 SAUTÉED BOK CHOY</td>
</tr>
<tr>
<td>叉烧炒饭 ROAST PORK FRIED RICE</td>
<td>鱼香豆仔 CRISPY STRING BEANS IN GARLIC SAUCE with mushrooms and carrots</td>
</tr>
<tr>
<td>鲜虾炒饭 SHRIMP FRIED RICE</td>
<td>乾扁豆仔 XO DRY FRIED STRING BEANS W. MINCED PORK</td>
</tr>
<tr>
<td>咸鱼鸡粒炒饭 SALTY FISH &amp; CHICKEN FRIED RICE</td>
<td>罗汉斋 BUDDHA'S DELIGHT</td>
</tr>
<tr>
<td>本楼炒饭 HOUSE SPECIAL FRIED RICE 蝦</td>
<td>清炒芥兰 SAUTÉED GAI-LAN (CHINESE BROCCOLI)</td>
</tr>
<tr>
<td>生记海鲜炒饭 SANG KEE SEAFOOD FRIED RICE 帶子 Scallops, 蝦 shrimp, 魷魚 squid, and gravy on top</td>
<td>油菜 STEAMED YU CHOY w. oyster sauce</td>
</tr>
<tr>
<td>泡椒腊腸炒飯 SPICY CHINESE SAUSAGE FRIED RICE</td>
<td>老酒姜汁芥兰 SAUTÉED CHINESE BROCCOLI IN GINGER WINE SAUCE</td>
</tr>
<tr>
<td>沙田扇貝炒飯 XO SCALLOP FRIED RICE</td>
<td>蒜香炒豆苗 SAUTÉED SNOW PEA LEAVES</td>
</tr>
<tr>
<td>辣鸭丝菠萝炒饭 SPICY DUCK &amp; PINEAPPLE FRIED RICE</td>
<td>酿茄子 STUFFED EGGPLANT IN BLACK BEAN SAUCE stuffed with 蝦 shrimp and 猪肉 pork</td>
</tr>
<tr>
<td>焗海鲜饭 BAKED SEAFOOD FRIED RICE W. CHEESE mozzarella cheese baked on top</td>
<td>麻婆豆腐 MAPO TOFU W. MINCED PORK</td>
</tr>
<tr>
<td>辣蟹肉炒飯 SPICY CRAB FRIED RICE</td>
<td>左宗豆腐 SANG KEE STYLE GENERAL TSO’S TOFU</td>
</tr>
<tr>
<td>冬菇豆腐扒白菜 BOK CHOI WITH SHIITAKE MUSHROOMS AND TOFU</td>
<td>自1980年</td>
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since 1980
### MEAT DISHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>番茄牛肉 CANTONESE BEEF AND TOMATO STIRFRY</td>
<td>17.0</td>
</tr>
<tr>
<td>涼瓜炒牛肉 BEEF AND BITTER MELON IN BLACK BEAN SAUCE</td>
<td>17.0</td>
</tr>
<tr>
<td>芥兰牛肉 SAUTÉED BEEF AND GAI-LAN (CHINESE BROCCOLI)</td>
<td>17.0</td>
</tr>
<tr>
<td>葱爆牛 SAUTÉED BEEF W. GINGER AND SCALLION</td>
<td>17.0</td>
</tr>
<tr>
<td>西兰花牛肉 BEEF AND BROCCOLI with mushrooms and carrots</td>
<td>17.0</td>
</tr>
<tr>
<td>黑椒牛仔骨 SIZZLING SHORT RIBS IN BLACK PEPPER SAUCE</td>
<td>18.0</td>
</tr>
<tr>
<td>柱侯牛腩煲 BRAISED BEEF HOT POT</td>
<td>18.0</td>
</tr>
<tr>
<td>麻辣青椒牛 SZECHUAN STYLE BEEF W. GREEN PEPPERS</td>
<td>18.0</td>
</tr>
<tr>
<td>京都骨 PEKING SPARE RIBS (PORK TENDERLOIN)</td>
<td>17.0</td>
</tr>
<tr>
<td>西兰花叉烧 ROAST PORK AND BROCCOLI with mushrooms and carrots</td>
<td>16.0</td>
</tr>
<tr>
<td>豆仔叉烧 ROAST PORK AND STRING BEANS IN GARLIC SAUCE with mushrooms and carrots</td>
<td>16.0</td>
</tr>
<tr>
<td>回锅肉 SICHUAN STYLE DOUBLE COOKED PORK with leeks and peppers</td>
<td>16.0</td>
</tr>
<tr>
<td>甜酸鸡 SWEET AND SOUR CHICKEN with pineapple and bell peppers</td>
<td>17.0</td>
</tr>
<tr>
<td>茄子鸡 CHICKEN W. EGGPLANT IN GARLIC SAUCE</td>
<td>16.0</td>
</tr>
<tr>
<td>西兰花鸡 CHICKEN AND BROCCOLI with mushrooms and carrots</td>
<td>16.0</td>
</tr>
<tr>
<td>豆仔鸡 CHICKEN W. STRING BEANS IN GARLIC SAUCE with mushrooms and carrots</td>
<td>16.0</td>
</tr>
<tr>
<td>辣子鸡丁 SPICY CHICKEN &amp; PEANUTS</td>
<td>16.0</td>
</tr>
<tr>
<td>宫保鸡丁 KUNG PAO CHICKEN (contains peanuts)</td>
<td>16.0</td>
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### "SALT BAKED" DISHES

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<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>椒盐猪扒 SALT BAKED PORK CHOPS</td>
<td>17.0</td>
</tr>
<tr>
<td>椒盐鲜鱿 SALT BAKED SQUID</td>
<td>17.0</td>
</tr>
<tr>
<td>椒盐三宝 SALT BAKED SEAFOOD 蝦 Shrimp, 帶子 scallop, and 魷魚 squid</td>
<td>18.0</td>
</tr>
<tr>
<td>椒盐大蝦 SALT BAKED SHRIMP</td>
<td>18.0</td>
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</tbody>
</table>

### SANG KEE STYLE GENERAL TSO'S CHICKEN
- Lightly breaded fried chicken breast with a sweet and savory sauce on top

### SALTY FISH AND CHICKEN W. EGGPLANT HOTPOT
- Half of a fileted poached chicken (wing and drumstick on the bone) served with smoky wok-seared garlic on top

### BONELESS GARLIC CHICKEN
- Half of a fileted poached chicken (wing and drumstick on the bone) served with smoky wok-seared garlic on top

### SALT & PEPPER DISHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>SALT &amp; PEPPER DISHES</td>
<td></td>
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<tr>
<td>SALT BAKED PORK CHOPS</td>
<td>17.0</td>
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<tr>
<td>SALT BAKED SQUID</td>
<td>17.0</td>
</tr>
<tr>
<td>SALT BAKED SEAFOOD 蝦 Shrimp, 帶子 scallop, and 魷魚 squid</td>
<td>18.0</td>
</tr>
<tr>
<td>SALT BAKED SHRIMP</td>
<td>18.0</td>
</tr>
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</table>
海鲜 SEAFOOD

SEAFOOD

沙田龍利球 XO FLOUNDER FILLET W/ MINCED PORK 17.0
玉米龍利球 FISH FILLET IN SWEET CORN SAUCE classic Hong Kong comfort food 17.0
麻辣水煮鱼 SICHUAN STYLE HOT BOILED FISH fish fillet, spicy hot oil, hot peppers 17.0
龍利球豆腐煲 FISH FILLET AND TOFU HOT POT 17.0

沙田大蝦 XO SHRIMP W/ MINCED PORK 17.0
核桃蝦 WALNUT SHRIMP W/ MAYO SAUCE 17.0
姜葱焗中蝦 SAUTÉED SHRIMP W/ GINGER AND SCALLION 17.0

西蘭蝦 SHRIMP AND BROCCOLI with mushrooms and carrots 17.0
海鮮雀剿 SEAFOOD IN BIRD’S NEST Shrimp, scallop, squid, and vegetables served in a taro “bird’s nest” 18.0
豉汁炒蜆 CLAMS IN BLACK BEAN SAUCE or 沙田 XO sauce 18.0

泰式龍利魚 WHOLE FISH FILLET IN SWEET THAI CHILI SAUCE carved into dragon scales with sauce drizzled on top 23.0
炒龍虾 WHOLE LOBSTER 姜葱 Ginger scallion sauce / 鼓汁 Black bean sauce / 沙田 XO sauce / 香辣 Crispy spicy MP

套餐 DINNER SETS

素食套餐 (双人) VEGETARIAN DINNER FOR TWO 素菜饺子 Steamed vegetable dumplings, 干炒斋牛河 Vegan beef chow fun, 冬菇豆腐扒白菜 Sautéed bok choy with tofu and shiitake mushrooms, and 左宗豆腐 General Tso’s Tofu 60.0

龍蝦套餐 (双人) LOBSTER DINNER FOR TWO 姜葱龍蝦 Ginger scallion lobster, 蒜茸豆苗 Sautéed snow pea leaves w. fresh garlic, 鼓汁炒蜆 Clams in black bean sauce MP

北京鴨套餐 (双人) PEKING DUCK DINNER FOR TWO 半北京鴨 Half peking duck, 油菜云吞面 Wonton noodle soup w/ green veg (shrimp and pork), XO豆仔炒鴨絲 XO duck w. string beans and minced pork, and 鴨絲炒飯 Duck and pineapple fried rice 78.0

龍蝦套餐 (四人) LOBSTER DINNER FOR FOUR 姜葱龍蝦 Ginger scallion lobster 港式燒鴨 Hong Kong style roast duck, 京都骨 Peking spare ribs, 鼓汁炒蜆 Clams in black bean sauce, 蒜茸豆苗 Sautéed snow pea leaves w. fresh garlic MP

烤鴨套餐 (四人) PEKING DUCK DINNER FOR FOUR 全隻北京鴨 Whole Peking duck, 油菜云吞面 Wonton noodle soup w/ green veg (shrimp and pork), XO豆仔炒鴨絲 XO duck w. string beans and minced pork,核桃蝦 Honey-coated walnut shrimp, 茄子鸡 Chicken w. eggplant in garlic sauce, and 鴨絲炒飯 Duck and pineapple fried rice 145.0

八人套餐 CHINATOWN FAMILY DINNER FOR EIGHT 海鮮鱼肚羹 Seafood fish maw soup, 炸水饺 Fried shrimp dumplings (16), 干炒牛河 Beef chow fun, 海鲜菜遠炒面 Seafood pan fried noodles, 核桃蝦 Walnut shrimp, 鼓汁炒蜆 Clams in black bean sauce, 蒜香炒豆苗 Sautéed snow pea leaves w/ garlic, 本楼炒饭 House special fried rice w/ roast pork and shrimp 208.0