



香港酒家 Hong Kong Restaurant

📍 474 Argyle Street, Moss Vale

☎ (02) 4868 2208

湯類

紫菜肉片湯
番茄豆腐肉片湯
粟米雞湯
香菇雞片湯
酸辣湯
雲吞

Soups

Seaweed and Pork Soup	8.50
Tomato Bean Curd and Pork Soup	8.50
Sweet Corn and Chicken Soup	8.50
Chicken and Mushroom Soup	8.50
Hot and Sour Soup	8.50
Short Soup	8.50

特別推介

紅燒扣肉豆腐煲
梅菜扣肉煲
豉汁蒸排骨
肉鬆炒四季豆
魚香肉鬆
招牌煎雞
酸菜炒鴨肉
燒鴨
魚香茄子
麻婆豆腐
鐵板什錦
炸子雞
椒鹽雞翼

Chef's Suggestions

Pork Belly with Bean Curd Hot Pot	23.00
Pork Belly with Salty Vegetables Hot Pot	23.00
Steamed Pork Ribs in Black Bean Sauce	26.00
Stir-Fried Green Bean With Pork Mince	21.00
Pork Mince with Garlic Chilli Sauce	21.00
Grilled Chicken	21.00
Stir-Fried Duck with Sour Vegetables	23.00
Roast Duck	26.00
Stir-Fried Pork with Eggplant	21.00
Ma po Tofu	21.00
Sizzling Combination	23.00
Crispy Skin Chicken	21.00
Dry Chilli Chicken Wing	21.00

海鮮類

琵琶豆腐
鐵板蒜蓉蝦球
滑蛋蝦仁
粟米班片
姜蔥蝦球
椒鹽蝦球
海鮮豆腐絲粉煲
西蘭花炒蝦球
辣椒蝦球
椒鹽尤魚

Seafood

Fried Bean Curd with King Prawn Meat	27.00
Sizzling Garlic King Prawns	27.00
King Prawn Omelette Chinese Style	27.00
Fillet Fish with Sweet Corn Sauce	26.00
King Prawns with Ginger and Shallots	27.00
Dry Chilli King Prawns	27.00
Seafood with Tofu Hot Pot Bean Noodles	28.00
Stir-Fried King Prawns with Broccoli	27.00
Chilli King Prawns	27.00
Dry Chilli Squid	23.00

雞類

東菇蒸雞
雲耳蒸雞
椒鹽雞柳
蒙古雞球
辣椒雞球
姜蔥炒雞球
腰果雞球
宮保雞球
牙菜炒雞
西蘭花炒雞球
蠔油雞翼
咖哩雞翼

Chicken

Steamed Chicken with Chinese Mushrooms	26.00
Steamed Chicken with Fungus	26.00
Dry Chilli Chicken	21.00
Mongolian Chicken	23.00
Chilli Chicken	21.00
Chicken with Ginger and Shallots	21.00
Chicken Cashews	21.00
Chicken Paprikas	21.00
Stir-Fried Chicken with Bean-Shoots	21.00
Stir-Fried Chicken with Broccoli	21.00
Chicken Wings with Oyster Sauce	24.00
Chicken Wings with Curry Sauce	24.00

牛類

蒙古牛肉	Mongolian Beef	23.00
中式牛柳	Sizzling Fillet Steak Chinese Style	23.00
黑椒牛柳	Fillet Steak with Black Pepper Sauce	23.00
日式牛柳粒	Fillet Steak with Wasabi Mayo	23.00
椒鹽牛柳絲	Dry Chilli Beef	22.00
辣椒牛肉	Chilli Beef	22.00
西蘭花炒牛肉	Stir-Fried Beef with Broccoli	22.00
滑蛋牛肉	Beef Omelette Chinese Style	22.00
豉椒牛肉	Beef Black Bean with Chilli	22.00
牙菜炒牛肉	Stir-Fried Beef with Bean Shoots	22.00
沙爹牛肉絲粉	Satay Beef with Bean Noodles Hot Pot	23.00

Beef

豬類

西芹炒肉片	Stir-Fried Pork with Celery	21.00
魚香炒蛋	Stir-Fried Egg with Pork in Garlic Chilli Sauce	21.00
梅菜蒸肉餅	Steamed Pork Mince with Salty Vegetables	26.00
滑蛋叉燒	BBQ Omelette Chinese Style	21.00
咕咾肉	Sweet and Sour Pork	20.00
醬爆排骨	Pork Ribs in Special Sauce	22.00
椒鹽排骨	Dry Chilli Pork Ribs	22.00
京都排骨	Peking Pork Ribs	22.00
牙菜炒叉燒	Stir-Fried BBQ Pork with Bean-Shoot	21.00
滑蛋蒸肉碎	Steamed Pork Mince with Eggs	26.00
肉碎蒸豆腐	Steamed Bean Curd with Pork Mince	26.00

Pork

菜類

蠔油菜心
清炒菜心
蒜蓉白菜
蠔油生菜
番茄炒蛋
椒鹽茄子
椒鹽豆腐
什菜炒米粉
什菜炒麵
什菜豆腐絲粉煲

Vegetarian

Choy Sum with Oyster Sauce	18.00
Stir-Fried Choy Sum	18.00
Buck Choy Garlic Sauce	18.00
Lettuce in Oyster Sauce	18.00
Stir-Fried Tomato and Eggs	20.00
Dry Chilli Eggplant	20.00
Dry Chilli Bean Curd	20.00
Vegetarian Stir-Fried Rice Noodles	20.00
Vegetarian Stir-Fried Egg Noodles	20.00
Mixed Vegetables with Bean Curd	20.00

飯. 粉. 麵.

大(小) 什錦炒飯
大(小) 白飯
星洲炒米粉
中式炒米粉
菜遠牛肉炒米粉
沙爹什錦炒米粉
中式炒麵
福建麵
什錦雲吞
什錦湯麵
什錦湯米粉
拉沙湯麵

Noodles and Rice

Special Fried Rice	(S) 12.00	(L) 15.00
Boiled Rice	(S) 5.00	(L) 6.00
Singapore Noodles		20.00
Stir-Fried Rice Noodles Chinese Style		20.00
Stir-Fried Rice Noodles with Beef and Choy Sum		20.00
Satay Combination Stir-Fried Rice Noodles		20.00
Stir-Fried Egg Noodles Chinese Style		20.00
Hokkein Noodles		20.00
Combination Short Soup		20.00
Combination Long Soup		20.00
Combination Rice Noodle Soup		20.00
Laksa Noodle Soup		22.00