

R&G Lounge House Specialties/ Chef's Recommendations

- R&G Special Beef \$15
Stir-fried top choice sliced beef marinated with chef's special sauce.
- Salt & Pepper Crab MKT Price
Live battered crab deep-fried and sprinkled with salt & pepper seasonings.
- Minced Seafood in Lettuce Cups \$18
Stir-fried minced scallops, prawns, Chinese sausage, mushrooms, and bamboo shoots served with six (6) lettuce cups.
- Prawns with Honey Walnuts \$15
Deep-fried prawns lightly coated with mayonnaise and served with honey walnuts.
- Double Boiled Shark's Fin Soup \$23 (Cup)
Double boiled with chicken and sliced Virginia ham.
- Peking Duck \$17 (half) / \$30 (whole)
Specially marinated whole duck, roasted to a golden brown crispy skin, served with steamed buns and house special sauce.
- Soy Sauce Chicken \$12 (half) / \$22 (whole)
Steamed chicken served in a special soy sauce.
- Geoduck Sashimi MKT Price
Served on a platter with seaweed, wasabi mustard, and soy sauce.
- Fried Stuffed Bean Curd \$11
Deep-fried bean curd stuffed with shrimp meat and topped with gravy and scallions.
- Three Treasures with Black Bean Sauce \$12
Bean curd, eggplant, and hot peppers stuffed with shrimp meat in black bean sauce.
- Baked Maine Lobster in Supreme Broth MKT Price
Morsels of shelled lobster baked with scallions, ginger, garlic, and supreme broth.
- Salmon Avocado Egg Rolls (2 pcs) \$5
Fried egg rolls filled with smoked salmon, avocado, and served with a sweet & sour sauce.

Steamed Clams with Eggs	\$16
Steamed live clams with beaten eggs.	
Fresh Black Mushrooms with Mustard Greens	\$15
Fresh black mushrooms with mustard greens in a light oyster sauce.	
Roasted Squab (Whole)	\$14
Whole squab roasted to a golden brown crispy skin.	
Steamed Fish Filets with Ham and Vegetables	\$18
Steamed cod fish served with sliced Virginia ham, mushrooms, and tender greens.	
Whole Abalone with Mustard Greens	MKT Price
Whole abalone with light gravy served over mustard green vegetables.	
Beef Brisket & Turnips in a Clay Pot	\$18
Tender pieces of beef brisket and turnips simmered in a hearty broth and served in a clay pot.	
Fried Chicken with Lemon Sauce	\$11
Deep-fried chicken breast filets with a crispy batter served with lemon sauce.	
Braised Supreme Shark's Fin Soup	MKT Price
Shark's fin braised in a thick supreme broth with bean sprouts and topped with shredded Virginia ham.	
Mixed Vegetables with Mushrooms	\$15
Three kinds of mushrooms, celery, sea vegetables, and lily roots sautéed with chef's special method.	
Vegetarian Abalone with Greens	\$18
Slices of vegetarian abalone with light gravy served over tender green vegetables.	
Honey Spareribs	\$11
Hearty spareribs glazed with honey and seasonings.	
Sliced Lamb in X.O. Sauce	\$18
Tender slices of lamb sautéed with vegetables in X.O. sauce.	
Princess Chicken	\$13 (half) / \$25 (whole)
Specially marinated whole chicken with a ginger and onion sauce.	
Dried Scallops with Chinese Melons	\$16
Steamed Chinese melons, black fungus, and seasonal greens topped with dried scallop gravy.	

Pan-Fried Minced Pork & Salted Fish Patties \$15
Traditional Chinese dish.

Soy Sauce Duck Slices \$13
Tender pieces of duck marinated in chef's special soy sauce (half).

Appetizers

Vegetable Egg Rolls (2 pcs.) \$4
Fried egg rolls filled with shredded vegetables and served with a sweet & sour sauce.

Chicken Salad \$6
Marinated, roasted shredded chicken breast, crispy vermicelli, lettuce, and parsley mixed with salad dressing.

Chicken & Beef Skewers (4 pcs.) \$7
Barbequed chicken and beef skewers in satay sauce.

Barbequed Pork \$8
Barbequed lean strips of choice pork marinated in various seasonings.

Salt & Pepper Calamari \$11
Deep-fried calamari seasoned with salt and pepper.

Salt & Pepper Scallops \$13
Tender scallops deep-fried and sprinkled with salt and pepper.

Deep Fried Oysters \$11
Deep-fried fresh battered oysters.

Soup

Double Boiled Soup of the Day \$25

Diced Winter Melon Soup with Dried Scallops & Crabmeat Bowl \$20

Fish Maw & Shredded Duck Soup Bowl \$15
Braised fish maws, shredded duck, mushrooms, bamboo shoots, and chives in a thick broth.

- Dried Scallop Soup Bowl \$12
Thick broth cooked with dry scallops, chives, bamboo shoots, Chinese mushrooms and imitation crab meat.
- Chicken Shark Fin Soup Cup \$12 Bowl \$75
Shark Fin cooked with shredded chicken in a thick broth.
- Braised Seafood Shark Fin Soup Cup \$12 Bowl \$60
Thick broth cooked with shark fin, abalone, sea cucumber, fish maws, and shredded chicken.
- Diced Chinese Winter Melon Soup Cup \$5 Bowl \$10
Broth cooked with diced winter melon, Chinese mushroom, shrimp, scallops, pork, imitation crabmeat, and dried scallops.
- West Lake Minced Beef Soup Cup \$5 Bowl \$10
Thick broth cooked with ground beef, parsley, egg whites, and imitation crabmeat.
- Seafood & Bean Curd Soup Cup \$5 Bowl \$10
Thick broth cooked with scallops, prawns, bean curd, egg whites, and parsley.
- Hot & Sour Soup Cup \$5 Bowl \$10
Thick broth cooked with shredded pork, black fungus, bamboo shoots, bean curd, scallions, eggs, vinegar and pepper.
- Mashed Chicken & Sweet Corn Soup Cup \$5 Bowl \$10
Tiny pieces of chicken, sweet corn and egg cooked in a thick savory broth.

Seafood

- Live Dungeness Crab MKT Price
Choose one of the following cooking methods:
Salt & Pepper, Black Bean Sauce, Fried with Garlic & Hot Peppers, Ginger & Scallions, Steamed with Garlic, Steamed, Steamed with Wine and Egg Whites, Salted Egg Yolk, or Spicy Garlic Sauce.
- Maine Lobster MKT Price
Choose one of the following cooking methods:
Supreme Broth, Salt & Pepper, Black Bean Sauce, Ginger & Scallions

Fresh Fish

Ling Cod Prepared	\$18
Choose one of the following cooking methods: Bean Curd Soup, Salt & Pepper, Ginger & Onion, Sauteed Chives, with Vegetables	
Steamed Fresh Rock Cod	MKT Price
Steamed Fresh Sea Bass	MKT Price
Baked Black Cod	\$35

Prawns

Salt & Pepper Prawns (<i>in shell</i>)	\$13
Sauteed Prawns & Snow Peas in X.O. Sauce	\$13
Prawns with Scrambled Eggs	\$11
Live Prawns with Rice Noodles Steamed in a Garlic Broth	MKT Price

Clams and Oysters

Oysters with Ginger & Onion	\$13
Oysters with Black Bean Sauce	\$13
Oysters with Salt & Pepper	\$13
Fresh Clams Baked in Supreme Broth	\$13
Clams with Black Bean Sauce	\$13

Other Seafood

Sauteed Scallops with X.O. Sauce	\$15
Sauteed Crystal Scallops	\$15
Scallops with Salted Egg Yolk	\$15
Mixed Seafood Sauteed with Greens	\$18

Low Calorie Recommendations

Tender Greens in Supreme Broth	\$12
Tender greens boiled in a thick broth and topped with shredded Virginia ham.	
Eggplant with Garlic Sauce (Spicy)	\$11
Eggplant, shredded, pork, black fungus, bamboo shoots, and scallions sautéed in a hot garlic sauce.	
Ma Po Bean Curd (Spicy)	\$11
Soft bean curd, shredded pork and scallions sauteed in a spicy sauce.	
Steamed Bean Curd with Shrimp	\$11
Steamed soft bean curd topped with shrimp meat and served with a special soy sauce.	
Mu Shu Vegetables	\$13
Combination of stir-fried egg, cabbage, bamboo shoots, black fungus, and scallions served with six (6) crepes.	
Mixed Vegetables Deluxe	\$11
Sauteed mixed vegetables including snow peas, carrots, bean curd, mushrooms, bok choy, bean sprouts, and baby corn.	
Snow Peas & Water Chestnuts	\$12
Snow peas and water chestnuts sautéed with ginger and garlic.	
Shredded Vegetarian Abalone with Preserved Vegetables	\$18
Sauteed with black bean sauce.	

Clay Pot

Seafood Combination in Clay Pot	\$15
Combination of scallops, prawns, calamari, black mushrooms and vegetables simmered in a clay pot.	
Fresh Oysters & Black Mushroom in Clay Pot	\$13
Oysters, black mushrooms, bean curd, ginger and scallions bubbling in a clay pot.	
Beef & Bean Vermicelli in Clay Pot	\$12
Tender slices of beef simmered with vermicelli and a tasty satay sauce.	
Eggplant & Salted Fish in Clay Pot	\$12

Eggplant and salted fish simmered with ginger and scallions in a clay pot.

Salted Fish Chicken & Bean Curd in Clay Pot	\$12
Diced chicken breasts and bean curd cooked with salted fish in a clay pot.	
Chicken with Onion in Clay Pot	\$12
Tender pieces of chicken with bones and onion sizzling in a hot clay pot.	
Ox Tail Stew in Clay Pot	\$14
Hearty pieces of ox tail stewed in a clay pot.	
Chinese Melons & Bean Vermicelli in Clay Pot	\$13
Cooked in satay sauce.	

Pork & Beef

Mu Shu Pork	\$13
Combination of stir-fried egg, shredded pork, cabbage, bamboo shoots, black fungus, and scallions served with six (6) crepes.	
Szechwan Pork (Spicy)	\$11
Sauteed sliced pork with red pepper, onion, and chili sauce.	
Kiang Ton Spareribs	\$11
Sauteed spareribs with a tangy sweet & sour sauce.	
Salt & Pepper Spareribs	\$11
Deep-fried spareribs sprinkled with salt & pepper seasonings.	
Mongolian Beef (Spicy)	\$11
Sauteed sliced beef with onions, green peppers, and chili sauce.	
Seasonal Vegetable with Beef	\$11
Beef with vegetable.	

Noodles & Fried Rice

Chow Mein	\$10
Choice of Shrimp, Beef, Chicken, Vegetable, or House Combination	
Pan Fried Hong Kong Style	Add \$1
Fried Vermicelli with Shredded Pork & Mushroom	\$10
Singapore Rice Noodles with Curry Sauce	\$10

Braised E-Fu Noodles (noodles with pork)	\$10
Golden Supreme Fried Rice	\$15
Fried rice mixed with slices of eggs in X.O. Sauce	
Salted Fish with Chicken Fried Rice	\$10
Dried Scallops & Egg White Fried Rice	\$13
Fried Rice	\$10
Choice of Shrimp, Beef, Pork, Chicken, Vegetable, or Seafood	

Poultry

Roast Duck (half)	\$15
Specially marinated duck roasted to a golden brown crispy skin.	
Crispy Chicken	\$14 (half) / \$26 (whole)
Deep-fried chicken with a nice crispy outside finish.	
Roasted Chicken	\$14 (half) / \$26 (whole)
Oven roasted chicken with a side of special brown dipping sauce.	
Ginger & Onion Chicken (half)	\$12
Steamed chicken with skin and bones served in a ginger and onion sauce.	
Chicken with Broccoli	\$12
Diced chicken breast sautéed with black bean sauce and served with broccoli.	
Chicken with Cashew Nuts	\$11
Diced chicken breast with snow peas, baby corn, bamboo shoots, carrots, onion, ginger, and cashew nuts.	
Kung Pao Chicken (Spicy)	\$11
Sauteed diced chicken with bamboo shoots, bell peppers, onions, and peanuts in a spicy sauce.	
Chicken with X.O. Sauce (Spicy)	\$12
Tender pieces of diced chicken cooked in a spicy X.O. sauce.	
Dragon Phoenix	\$17
Sauteed diced chicken breast and prawns served over broccoli.	
Sliced Squab with Lily Bulbs	\$18