DISHES CHICKENS

66.THREE CUPS CHICKEN 三杯鸡......\$18.50

66. THREE CUPS CHICKEN 二个写
Chicken with three small sauces. A cup each of the three ingredients that create the sauce with rice wine, soy sauce and sesame oil inside.
₩67.CHONGQING SPICY CHICKEN 重庆辣子鸡\$18.50
Marinated chicken, stir fried in a brown sauce, seasoned with red chili peppers.
▶68.ORANGE CHICKEN 陈皮鸡\$18.50
Fried chicken breast tossed in house recipe orange sauce.
69.CHICKEN WITH BROCCOLI 芥蓝鸡\$18.50
Chicken breast with broccoli sugar snap beans and Kung Pao sauce.
70.BLACK BEAN CHICKEN 豆鼓鸡\$18.50
Chicken breast with broccoli, carrot, mushroom, chinese water chestnut, black bean sauce and red chili peppers.
▶71.GENERAL CHICKEN 左宗鸡\$18.50
Traditional sweet & spicy sauce with white meat chicken.
72.SESAME CHICKEN 芝麻鸡\$18.50
Diced chicken tossed in sweet & savory sesame sauce and sprinkled with toasted sesame seeds.
▶73.CURRY CHICKEN 咖喱鸡\$18.50
Chicken breast with yellow curry, mushrooms, bamboo shoots, carrots, sugar snap beans, tofu, green peppers and red peppers.
74.MUSHROOM CHICKEN蘑菇鸡\$18.50
Chicken breast with mushrooms, cabbage, carrots and sugar snap beans.
▶75.KUNG PAO CHICKEN 宫保鸡\$18.50
Stir fried chicken breast with peanuts and vegetables. It's traditionally made with specialty ingredients, like SiChuan peppercorns, Chinese black vinegar, Chinese rice wine and whole dried red chilies.
76.SWEET & SOUR CHICKEN 甜酸鸡\$18.50
Stir fried chicken breast with Sweet and Sour Sauce
77.COCONUT CHICKEN 椰子鸡\$18.50
Coconut with special sweet sauce.
BEEF & LAMBS
▶78.MONGOLIAN BEEF 蒙古牛肉\$19.50
Sliced beef marinated overnight, stir fried in soy and oyster sauce.
▶79.BLACK PEPPER BEEF黑椒牛肉\$19.50
Black pepper and onions with special salty sauce.
80.BEEF WITH BROCCOLI 芥蓝牛肉\$18.50
Broccoli and carrot with special salty sauce.
81.GRILLED BONE IN LAMB RIBS 烤羊排\$29.50
Cooking with special salty sauce.
82.BLACK PEPPER BEEF SHORT RIBS黑椒牛仔骨\$29.99
Onions and carrots with special salty sauce.
#83.CURRY BEEF 咖哩牛\$19.50

DIM SUM 点心

1.BAKED CUSTARD TART 蛋挞
2.STEAMED MINI MILK BUN 小馒头\$4.99
3.STEAMED DUMPLING 蒸饺
4.FRIED DOUGH STICKS油条
5.POT STICKERS 锅贴
6.GOLDEN MINI MILK BUN 黄金小馒头\$5.99 6 pcs per order
7.ASSORTMENT OF MINI MILKBUNS 鸳鸯小馒头\$ 5.99 6 pcs per order
8.SHRIMP DUMPLING 虾饺
9.XIAO LONG BAO 小笼包
10.STEAMED SPONGE CAKE 马拉盏
11.SPARERIBS WITH BLACK BEAN SAUCE 豆鼓排骨\$5.99 GLUTINOUS RICE RED BEAN
12.DUMPLING豆沙粽
13.STICKY RICE CHICKEN 糯米鸡
14.FEET风爪
15.PUMPKIN WITH RED BEAN CAKE豆沙南瓜饼\$4.99 Pumpkin Cake w. Red Bean
16.SESAME SEED BALL 芝麻球\$4.99 5pcs per order
17.BEEF TRIPE 牛百叶
18.SHUMAI 烧卖
19.BBQ PORK BUN叉烧包
20.EGGS YOLK BUN 奶黄包
21.LEMON CHICKEN FEET 泡椒 风爪\$5.99

22.EGGPLANT WITH FRIED TOFU 九层塔茄子炒豆腐 6.99

Fried tofu and eggplant cooked in spicy chili oil and and salty sauce.

6pcs per order

3.BOK CHOY 上海小白菜\$6.99 Cooked with salt water
4.BRAISED PORK TRIPE 卤猪肚\$8.99
5.BRAISED BEEF TRIPE 卤牛肚\$8.99
6.BRAISED CUTTLEFISH 卤墨鱼\$8.99
7.BRAISED DUCK 卤鸭\$8.99
8.ROAST DUCK 烧鸭\$8.99
9.JELLY SALAD 海蜇皮\$8.99
0.BLACK PEPPER BEEF SHORT RIBS
景椒牛仔骨\$12.99
1.STEAMED SCALLOP WITH RICE NOODLE
青蒸扇贝粉丝\$10.99
Bento Box
londay – Friday only (11:00 AM3:00 PM) lease no substitution
ncludes fried rice or white rice, 1 pc spring roll, Kimchi, egg rop soup and your choice of meat.
range Chicken (Spicy) 陈皮鸡\$12.50
eneral Chicken (Spicy) 左宗鸡\$12.50
ung Pao Chicken (Spicy) 宫保鸡\$12.50
esame Chicken 芝麻鸡\$12.50
ushroom Chicken 蘑菇鸡\$12.50
hicken w. Broccoli 芥兰鸡\$12.50
eef w. Broccoli 芥兰牛\$12.50
oconut Shrimp 椰子虾\$13.50

Shrimp w.Walnut Nut 核桃虾......\$13.50

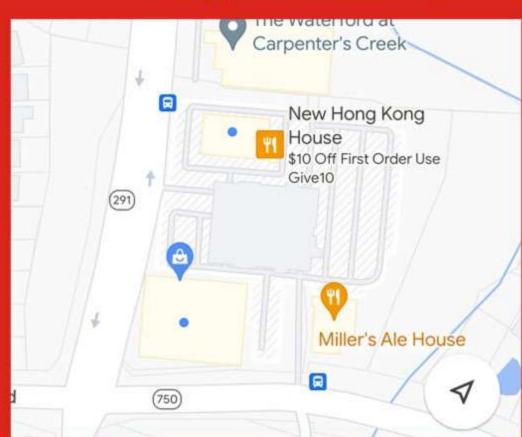
New Hong Kong House



Tel: 850-280-8888 850-898-3308

Business Hours Sunday-Thursday:11:00am-9:00pm Friday-Saturday:11:00am-10:00pm

5912 N Davis Hwy, Ste C Pensacola, FL 32503





newhongkonghouse.com

15% Gratuity will be added to parties of six more.

WARNING

Consumption of raw seafood or egg may increase your risk of food borne illness, especially if you have certain allergies and medical conditions. Please inform your server if you have any conditions.

APPETIZERS

1.FRIED SPRING ROLLS 上海卷
2.EGG ROLLS 春卷
▶3.SWEET AND SPICY PORK DUMPLING红油抄手.\$6.00 Pork meat with special house spicy sauce.
4.CHEESE WONTONS芝士云吞
5.CUCUMBER SALAD 凉拌黄瓜
6.JELLYFISH SALAD 凉拌海蜇皮
7.POT STICKERS 锅贴
8.DUCK ROLLS 鸭肉卷
9.BEEF ROLLS 牛肉卷







SOUP

10.EGG DROP SOUP 蛋花汤\$5.00 Whisked egg with chicken broth
▶11.HOT AND SOUR SOUP 酸辣汤\$5.00
Savory, slightly sour & spicy chicken broth with tofu, bamboo shoots, mushrooms, eggs and cabbages.
12.WONTON SOUP 馄饨汤\$5.00
13.MIXED VEGETABLES SOUP 杂菜汤
14.FISH BELLY AND CRAB SOUP鱼肚蟹肉羹 \$17.50 Fish Belly, crab and eggs.

VEGETABLE

#15.MA PO TOFU 麻婆豆腐\$15.50
Ground pork stir fried with tofu cooked in peppercorn sauce.
16.FRIED TOFU MIX WITH BASIL & EGGPLANT \$15.50
九层塔茄子炒豆腐
Fried tofu and eggplant cooked in spicy chili oil and salty sauce.
17.PAN FRIED TOFU 干豆腐
Soft tofu pan fried in garlic and butter with sriracha for a little heat.
≠18.GENERAL TOFU 左宗豆腐
▶19.ORANGE TOFU 橙子豆腐\$15.50
20.SESAME TOFU 芝麻豆腐
21.STIR FRIED BROCCOLI 清炒芥蓝 \$15.50
22.GARLIC CHOY SUM 蒜蓉菜心
Chinese Flowering Cabage
23.GARLIC SPINACH 蒜蓉菠菜\$15.50
24.GARLIC MIXED VEGETABLES 蒜蓉杂菜 \$15.50
25.BOK CHOY 上海小白菜
26.STIR FRIED SNAP SUGAR BEAN 清炒荷兰豆 \$15.50
27.STIR FRIED BEAN SPROUTS 清炒豆芽 \$15.50

SHRIMPS

28.SHRIMP WITH WALNUT NUT 核桃虾\$21.50 With special salty sauce.
29.NEW HONG KONG SHRIMP 新香港风味虾 \$21.50 Onion and green onion with special salty sauce and special spicy sauce.
30.COCONUT SHRIMP 椰子虾\$21.50 Coconut with special sweet sauce.
🗚31.SALTY PEPPER SHRIMP 椒盐虾
#32.Dry Braised Jumbo Prawns干烧大虾\$21.50 Contrary to popcorn shrimp, our prawns are distinct & drizzled with "Jin" 's sauce.
33.MIXED VEGETABLES SHRIMP 杂菜虾\$21.50 Broccoli, carrot, mushroom, green pepper, red pepper and sugar snaps bean.

SEAFOOD

34.STEAMED YELLOW CROAKER清蒸黄鱼 \$21.50 Steamed fish with Chinese cooking wine, ginger, green onion and	
cookinghot oil on the top. 35.STEAMED SALMON清蒸三文鱼\$21.50	40
86.STEAMED SHRIMP WITH GARLIC SAUCE \$21.50	
清蒸蒜蓉虾 37.SWEET&SOUR SNAPPER 糖醋鲷鱼\$29.50	4
Fried Snapper with sweet and sour sauce.	4
38.STEAMED SCALLOP WITH RICE NOODLE \$29.50 清蒸粉丝扇贝	49 50
39.STEAMED ABALONE WITH RICE NOODLE \$29.50 清蒸粉丝鲍鱼	5
10.STEAMED SNAPPER 清蒸鲷鱼	5
Steamed fish with Chinese cooking wine, ginger, green onion and cooking hot oil on the top.	5
I1.COMBINATION SEAFOOD WITH TOFU CLAY POT 海鲜豆腐煲\$36.00	-
Fresh seafood cooked with tofu and napa cabbage. Placed in a traditional hot pot with a seafood broth, simmered, then served at the table.(abalone,snapper, shrimp, crab and squid)	5
2.STEAMED LOBSTER 清蒸龙虾\$39.80	5!
Lobster steamed with Chinese cooking wine, ginger, green onion	5(
andcooking hot oil on the top 3.GINGER & GREEN ONION LOBSTER 姜葱龙虾\$39.80	5
Fried lobster and cooking with Chinese cooking wine, ginger and green	58
onion.	59
	60
	6
	62
PLATTERS 卤味拼盘	63
l4.Pick 2双拼\$17.50	64
5.Pick 3 三拼\$21.50	6
Braised Pork Tripe 卤猪肚 Braised Duck 卤鸭	60

Braised Cuttlefish 卤墨鱼

Braised Tofu 卤豆腐

Braised Beef Tripe卤牛肚

Braised Beef 卤牛肉

Roast Duck 烧鸭

NOODLES & LO MEIN & MEI FUN

46.HOUSE SPECIAL MEI FUN 本楼米粉
Rice noodle(Vermicelli), chicken, shrimp, BBQ pork, cabbage, carrots and eggs cooked in soy sauce.
47.CHICKEN MEI FUN 鸡肉米粉\$15.50
48.VEGETABLE MEI FUN 蔬菜米粉\$15.50
49.BEEF MEI FUN 牛肉米粉
50.PORK MEI FUN 叉烧米粉
51.SHRIMP MEI FUN 虾米粉\$15.50
52.SEAFOOD MEI FUN 海鲜米粉\$18.50 Shrimp, scallops and kani
53.SINGAPORE STIR-FRIED MEIN FUN 新加坡米粉\$15.50
Rice vermicelli seasoned with curry powder, soy sauce and stir- fried with eggs, shrimp and cabbage, carrots.
54.HOUSE SPECIAL LO MEIN 本楼捞面\$15.50
chicken,shrimp,BBQ pork,cabbage, carrots and eggs cooked in soy sauce.
55.VEGETABLE LO MEIN 蔬菜炒面 \$15.50
56.CHICKEN LO MEIN 鸡捞面\$15.50
57.BEEF LO MEIN 牛肉捞面\$15.50
58.PORK LO MEIN 叉烧捞面\$15.50
59.SHRIMP LO MEIN 虾捞面\$15.50
60.SEAFOOD LO MEIN 海鲜捞面\$18.50 Shrimp, scallops and kani.
61.House Fried Rice 本楼炒饭\$15.50
Chicken, shrimp, BBQ pork, green and red beans and eggs cooked in soy sauce.
62.VEGETABLE FRIED RICE 蔬菜炒饭\$15.50
63.CHICKEN FRIED RICE 鸡炒饭\$15.50
64.BEEF FRIED RICE 牛肉炒饭\$15.50
65.PORK FRIED RICE 叉烧炒饭\$15.50
66.SHRIMP FRIED RICE 虾炒饭
67.SEAFOOD FRIED RICE 海鲜炒饭\$18.50

68.BEEF CHOW FUN 干炒牛河\$15.50

(HeFen or Huo Fun), scallions, ginger, bean sprouts and soy sauce.

Hong Kong dish made from stir-frying beef, wide rice noodles