R&G Lounge has been serving its patrons since 1985. Its reputation nationwide is built upon the excellent quality of the Chinese cuisine it offers, winning numerous awards. The receipe to their success is the "freshness" of the ingredients. Its signature dishes, such as Live Crab with Salt & Pepper and R&G Special Beef are all-time favorites.

www.rnglounge.com
@RandGLounge
/RandGLoungeRestaurant
# Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Salad (芝麻手撕鸡)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Vegetable Egg Rolls (素菜春卷 (2 pcs.))</td>
<td>$6.99</td>
</tr>
<tr>
<td>Sichuan Spicy Beef (麻辣牛腱)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Salt &amp; Pepper Tofu (椒鹽豆腐粒)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Mala Spicy Chicken (辣子鸡)</td>
<td>$19.99</td>
</tr>
<tr>
<td>Deep Fried Oysters (酥炸生蠔)</td>
<td>$22.99</td>
</tr>
<tr>
<td>Salt &amp; Pepper Calamari (椒鹽鮮魷)</td>
<td>$21.99</td>
</tr>
<tr>
<td>Salt &amp; Pepper Scallops (椒鹽帶子)</td>
<td>$23.99</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Japanese Seaweed (日本海草)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Soya Sauce Duck Wings (卤水鸭翼)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Soya Sauce Beef Briskets (卤水牛腱(腱))</td>
<td>$11.99</td>
</tr>
<tr>
<td>Jellyfish Cold Plate (舟山海蜇)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Spicy North Pole Conch (麻辣北極貝)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Soya Sauce Bean Curd (卤水豆腐)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Soya Sauce Duck Tongue (卤水鸭舌)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Cured Ham Hock (佛山煙鴨)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Baby Octopus (八爪魚)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Soya Sauce Duck Chin (卤鴨下巴)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Drunken Squab (花雕醉鴨皇)</td>
<td>$23.99</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Special Combination Gold Platter (潮式拼盤)</td>
<td></td>
</tr>
<tr>
<td>Small (小)</td>
<td>$28.99</td>
</tr>
<tr>
<td>Middle (中)</td>
<td>$38.99</td>
</tr>
<tr>
<td>Large (大)</td>
<td>$48.99</td>
</tr>
</tbody>
</table>

Barbecued Combination Platter (燒味拼盤) | Small (小) | $28.99 |
| Middle (中)                              | $38.99 |
| Large (大)                                | $48.99 |
SOUP

Double boiled with chicken, mushrooms, and Virginia ham
$10.99

Bowl $25.99

Bird’s nest braised in sweet coconut milk
$35.00

Double Boiled Soup of the Day
是日燉品

Black Garlic Sparerib Double Boiled Soup
黑蒜湯
Cup $10.99

Bird’s Nest Soup
竹笙燕窩羹
Cup $20.99
Bowl $80.99

Braised Seafood Soup with Abalone
鲍参花膠羹
Cup $18.99
Bowl $70.99

Diced Chinese Winter Melon Soup
冬瓜粒湯
Cup $8.99
Bowl $18.99

West Lake Minced Beef Soup
西湖牛肉羹
Cup $8.99
Bowl $18.99

Seafood & Bean Curd Soup
海鮮豆腐羹
Cup $8.99
Bowl $18.99

Mashed Chicken & Sweet Corn Soup
雞茸粟米羹
Cup $6.99
Bowl $16.99

Hot & Sour Soup (Spicy)
酸辣湯
Cup $6.99
Bowl $16.99

Hot & Sour Wonton Soup (Spicy)
酸辣雲吞湯
Bowl $22.99

Vegetable Soup
素湯
Cup $6.99
Bowl $16.99
Chinese Melons & Bean Vermicelli In Clay Pot
節瓜粉絲煲 $19.99

Shacha Beef Vermicelli Pot
沙茶牛肉粉絲煲 $23.99

Seafood Combination in Clay Pot
海鮮一品煲 $23.99

Chicken & Onion in Clay Pot
啫啫雞煲 $22.99

Oxtail Stew in Clay Pot
紅燜牛尾煲 $23.99

Beef Brisket & Turnip in a Clay Pot
清湯牛肉煲
Tender pieces of beef brisket & turnip simmered in a hearty broth & served in a clay pot
$23.99
POK, BEEF & LAMB

Mu Shu Pork
木須肉
$19.99

Szechuan Pork (Spicy)
四川肉片
$19.99

Klang Tong Spareribs
京都排骨
$19.99

Salt & Pepper Spareribs
椒鹽排骨
$19.99

Mongolian Beef (Spicy)
蒙古牛肉
$19.99

Seasonal Vegetable with Beef
時菜牛肉
$19.99

Chinese Style Steak Cubes
中式牛柳
$21.99

Steak Cubes in XO Sauce (Spicy)
X.O. 酱爆牛肉
$21.99

Steak Cubes with Macadamia Nuts
夏果牛柳粒
$21.99

Steak Cubes with Maggile Sauce
美極牛柳
$21.99

Cumin Stir-fried Lamb
孜然炒羊肉
$23.99

Pan-Fried Minced Pork & Salted Fish Patties
鹹魚煎肉餅
$23.99

Traditional Chinese dish (please allow additional cooking time)

Mushroom & Steak Cubes
什菌牛柳粒
$24.99

Sliced Lamb in Spicy Sauce with Steamed Buns (6)
蒙古羊片包
$26.99

Hearty spareribs glazed with honey & seasonings
$20.99

Stir-fried top choice sliced beef marinated with chef’s special sauce
$20.99

Scallops & tender beef steak cubes tossed with mixed vegetables & macadamia nuts in black pepper sauce
$24.99
POULTRY

Roast Duck
掛爐燒鴨
Half $19.99
Whole $35.99

Crispy Chicken
當紅炸子雞
Half $19.99
Whole $35.99

Roasted Chicken
一品吊燒雞
Half $19.99
Whole $35.99

$22.99
Whole squab roasted to a
golden brown crispy skin,
served with seasoning salt on
the side

Fried Chicken with Lemon Sauce
$19.99
Chicken breast fillet
depth fried with a crispy butter & served with
lemon sauce

Dragon Phoenix
西蘭龍鳳球
$22.99

Whole chicken marinated in a special soy sauce &
roasted skin
Half $18.99
Full $32.99

Specially marinated whole chicken with a ginger &
onion sauce
Half $18.99
Full $32.99
Soy Sauce Chicken
玫瑰豉油雞
Half $18.99
Whole $32.99

Chicken with Broccoli
(Choice of Spicy or Not Spicy)
新潮川椒雞
$19.99

Chicken with Cashew Nuts
腰果雞球
$19.99

Sichuan Spicy Cold Chicken
麻辣口水雞
Half $19.99
Whole $35.99

Kung Pao Chicken (Spicy)
宮保雞丁
$19.99

Chicken with XO Sauce (Spicy)
X.O.醬爆雞球
$19.99

Half $25.99
Whole $42.99 w/ 2nd Course $56.99

Optional additional course with whole order of Peking Duck

片皮鴨兩食：
- Minced duck 鴨蓉 or
- Sliced duck 片鴨

Specially marinated whole duck, roasted to a golden brown crisp skin, served with steamed buns & house special sauce
Crab

Please choose one of the following cooking methods:

1. Black Bean Sauce
2. Fried with Garlic & Hot Peppers
3. Ginger & Scallion
4. Steamed with Garlic
5. Steamed
6. Steamed with Wine & Egg Whites
7. Salted Egg Yolk
8. Spicy Garlic Sauce

Live Crab with Salt & Pepper (Signature Dish)
椒鹽焗大蟹
Lived batter crab deep-fried & sprinkled with salt & pepper seasonings

MKT
Steamed live clams with beaten eggs
$22.99

Crab Meat with Egg White
(銀) 蟹蛋白
$32.99

Spicy Clams
辣酒蜆
$22.99

Clams with Black Bean Sauce
豉椒炒大蜆
$22.99

Fresh Clams Steamed in Sake Broth
清酒浸大蜆
$22.99

Baked Chicken Sea Bass
香煎銀雪魚
Large fillet of sea bass marinated and baked in our special glaze (Please allow additional cooking time)
$45.99
$85.99

Sea bass w/ Thai Chilli Sauce
泰式煽鱻魚塊
$24.99

Steamed Fresh Rock Cod
清蒸海水石斑
MKT

Sea Cucumber with XO & Sweet Pea
X.O. 醬甜豆海參
$28.99

Sea Cucumber with Preserved Vegetables
味菜海參
$28.99

Sea Cucumber with Ginger & Scallions
薑蔥海參
$28.99

Sea Cucumber
涼拌海參
一人份 per person $18.99
Lobster

Please choose one of the following cooking methods:

1. Supreme Both
2. Salt & Pepper
3. Black Bean Sauce
4. Ginger & Scallion

Salt & Pepper Prawns (in Shell)
椒鹽中蝦
$22.99

Sauteed Prawns & Snow Peas in XO Sauce (Spicy)
X.O. 爆蝦球
$22.99

Salted Egg Yolk Pumpkin Shrimp
金沙南瓜蝦球
$22.99

Dry Chili Jumbo Prawns
老干媽珍寶蝦
$22.99

Shrimp with Scrambled Eggs
滑蛋蝦仁
$22.99

Spotted Prawns (seasonal)
(Boiled, Soy Sauce, or Garlic)
珊瑚蝦
白灼，豉油皇煎，蒜茸蒸
MKT

Deep-fried prawns lightly coated with mayonnaise & served with honey walnuts

Prawn with Honey, Walnuts
$23.99
2nd Geoduck Course Options

(choose one):
- Rice Soup  
- E-Fu Noodles  
- Soup  
- Salt & Pepper

Served on a platter with seaweed, wasabi mustard & soy sauce

MKT

Sautéed Scallops with XO Sauce (Spicy)

X.O. 醬爆帶子

$23.99

Sautéed Crystal Scallops

油爆帶子

$23.99

Steamed Bean Curd & Scallop In a Black Bean Sauce

豉汁帶子蒸豆腐

$23.99

Minced Scallops in Lettuce Cup

菜片海鮮崧

$22.99

Abalone with light gravy served over seasonal vegetables

MKT

Abalone w/ seasonal vegetables
TOFU & VEGETABLES

Mixed Mushrooms with Mustard Greens
花菇扒菜膽
Fresh black mushrooms with mustard greens in light oyster sauce $22.99

Eggplant with Garlic Sauce (Spicy)
魚香茄子 $19.99

Steamed Bean Curd with Shrimp
百花蒸釀豆腐 $19.99

Mixed Vegetables Deluxe
雜錦素菜 $19.99

Eggplant & Salted Fish
鹹魚茄子 $19.99

Sauteed String Beans (Spicy)
干燒四季豆 $19.99

Mapo Tofu (Spicy)
麻婆豆腐 $19.99

Mu Shu Vegetables
木須菜 $19.99

Snow Peas & Water Chestnuts
雪豆馬蹄 $19.99

Salted Fish, Chicken, and Bean Curd
鹹魚雞粒豆腐 $19.99

Tender Greens in Supreme Broth
上湯菜膽 $19.99
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Chow Mein</td>
<td>$14.99</td>
</tr>
<tr>
<td>(炒麺)</td>
<td></td>
</tr>
<tr>
<td>Choice of item: shrimp/beef/chicken/</td>
<td></td>
</tr>
<tr>
<td>vegetable or combination</td>
<td></td>
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<tr>
<td>Pan Fried Hong Kong Style (please allow</td>
<td>$3.99</td>
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<tr>
<td>additional cooking time)</td>
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<tr>
<td>Braised E-Fu Noodles</td>
<td>$18.99</td>
</tr>
<tr>
<td>(韭黄肉丝伊面)</td>
<td></td>
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<tr>
<td>Lobster with E-Fu Noodles</td>
<td>MARKET</td>
</tr>
<tr>
<td>(龍蝦伊面)</td>
<td></td>
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<tr>
<td>Fresh Wild Mushroom Chow Mein</td>
<td>$16.99</td>
</tr>
<tr>
<td>(鲜什菌炒面)</td>
<td></td>
</tr>
<tr>
<td>Seafood Fried Rice</td>
<td>$18.99</td>
</tr>
<tr>
<td>(海鮮炒飯)</td>
<td></td>
</tr>
<tr>
<td>Salted Fish with Chicken Fried Rice</td>
<td>$16.99</td>
</tr>
<tr>
<td>(鹹魚雞粒炒飯)</td>
<td></td>
</tr>
<tr>
<td>Dried Scallops &amp; Egg White Fried Rice</td>
<td>$16.99</td>
</tr>
<tr>
<td>(瑶柱蛋白炒飯)</td>
<td></td>
</tr>
<tr>
<td>Stir Fry Sticky Rice</td>
<td>$19.99</td>
</tr>
<tr>
<td>(生炒糯米饭)</td>
<td></td>
</tr>
<tr>
<td>Stir-fry glutinous rice with chinese</td>
<td></td>
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<tr>
<td>sausage, cured pork, eggs</td>
<td></td>
</tr>
<tr>
<td>Fujian Fried Rice</td>
<td>$18.99</td>
</tr>
<tr>
<td>(福建炒飯)</td>
<td></td>
</tr>
<tr>
<td>Prawn &amp; Chicken with Tomato Sauce Fried</td>
<td>$20.99</td>
</tr>
<tr>
<td>Rice</td>
<td></td>
</tr>
<tr>
<td>(蒜蓉炒飯)</td>
<td></td>
</tr>
<tr>
<td>diced Pineapple &amp; Shrimp Fried Rice</td>
<td>$16.99</td>
</tr>
<tr>
<td>(菠蘿蝦炒飯)</td>
<td></td>
</tr>
</tbody>
</table>

- Prawns, Clams, & Scallops steamed with garlic noodles: $21.99
- Combination Seafood Stir Fried Garlic Noodle: $16.99
- Fried rice mixed with egg white & egg yolk in a spicy XO sauce: $16.99
Pictures are for reference only. Actual dishes may look different when served.
圖片僅供參考，可能會與真實上桌食物有所出入。

Any changes/substitutions made may require additional charge
菜式如有任何變更或改換，可能須另加收費。

Please let your server know if you have any allergies
如果有任何過敏食物請事先告知服務員。