



Won Kok  
Millbrae

華記



華

味飄香傳百里

記

鮮入味譽千家

美食



1671 El Camino Real  
Millbrae, CA 94030  
650-616-8288

Mon - Fri  
11 AM - 2:30 PM  
5 PM - 9:30 PM

Sat - Sun / Holiday  
10:30 AM - 2:30 PM  
5 PM - 9:30 PM

如有食物過敏，請提前跟店員資訊。圖片僅供參考，以實物菜品為準。  
If you have any food allergy, please consult staff prior to ordering. Photos are for references only.



# 頭 檯

## APPETIZERS

椒鹽魷魚

Salt & Pepper Calamari

\$22.80 🌶️

XO 醬拌涼瓜

Bitter Melon with XO Sauce

\$12.80 🌶️

素春捲

Vegetarian Egg Roll (4 pcs)

\$12.80

酥炸大腸

Crispy Fried Pork Intestine

\$21.80

泡椒鳳爪

Vinegar Cured Chicken Feet

\$12.80 🌶️

海蜇

Jelly Fish

\$12.80

撈起豬肚

Cold Water Pork Belly

\$12.80 🌶️

香煎鍋貼

Pan Fried Pot Stickers

\$12.80

陳醋拍黃瓜

Cucumber Salad

\$12.80

陳醋鵝掌

Sauteed Goose Webs w/ Vinegar

\$23.80



### 泡椒鳳爪

🌶️ Vinegar Cured Chicken Feet

### 海蜇

Jelly Fish





# 時日列湯 SOUPS

太史瑤柱羹  
Dry Scallop  
Mushroom Soup  
\$24.80

西湖牛肉羹  
West Lake Beef Soup  
\$22.80

雞茸粟米羹  
Creamy Corn Chicken Soup  
\$22.80

竹笙海皇羹  
Seafood Tofu Soup  
with Bamboo Pitch  
\$24.80

蟹肉粟米羹  
Creamy Corn with  
Crab Meat Soup  
\$28.80

蟹肉魚肚羹  
Crab Meat Fish Maw Soup  
\$28.80

酸辣湯  
Hot & Sour Soup  
\$22.80

西洋菜燉陳腎湯  
Sai Yeung Choi Soup  
\$48.80

海底椰燉竹絲雞湯  
Sea Coconut with  
Chicken Soup  
\$48.80

雞骨草燉豬橫利湯  
Abrus Herb with  
Pork Spleen Soup  
\$48.80

## 預訂湯 PREORDER SOUPS

花膠螺頭海參竹絲雞燉湯  
Fish Maw, Conch, Sea Cucumber  
With Chicken Soup  
M.P.

螺頭海底椰燉湯  
Fresh Conch, Coconut With Chicken Soup  
M.P.

石斛乳鴿燉湯  
Double Boiled Squab With Chicken Soup  
M.P.

花旗參燉雞/竹絲雞湯  
Chinese Ginseng With Chicken  
or Black Chicken Soup  
M.P.



八寶冬瓜盅  
House Special Winter Melon Soup  
M.P.



# 燒臘

CHINESE B.B.Q



紅燒乳鴿  
Roast Squab  
\$21.80/隻

琵琶乳鴿  
Roast Pipa Squab  
\$24.80/隻  
敬請預訂



脆皮燒腩仔  
Crispy Skin Roast Pork  
\$23.80/例



黑叉燒  
Black BBQ Pork  
\$26.80



炭燒豬頸肉  
BBQ Pork Cheek  
\$21.80/例

## 秘制醉鴿

Drunken Squab  
\$24.80/隻







炭燒牛肋骨  
Charcoal Grilled Beef Ribs  
\$45.80



澳門脆皮鹹豬手  
Crispy Skin Ham Hock  
\$22.80/例



潮式滷水三拼（豆腐、金錢肚、豬大腸）  
Chaozhou Style Marinated Platter  
(Tofu, Beef Sinew, Pig Intestines) \$36/例

- 加牛舌或鵝掌
- Add Beef Tongue or Goose Feet

+\$23.80/例

肉水鴨翅  
Marinated Duck Wings  
\$21.80

燒味雙拼  
Deluxe Delight  
BBQ Platter  
\$24.80/例

脆皮吊燒雞  
Crispy Skin  
Roast Chicken  
\$45.80 (pre-order)

敬請預訂

招牌手撕雞  
Satin Aroma  
Shredded Chicken Meat  
\$25/半隻 \$45.80/隻

北京片皮鴨  
Crispy Peking Duck  
\$48.80/隻

脆皮燒鴨  
Crispy Skin Roast Duck  
\$23.80/半隻 \$45.80/隻

## 豬肚撈雞

Tossed Chicken with  
Pork Belly (Half)  
\$30.80/半隻





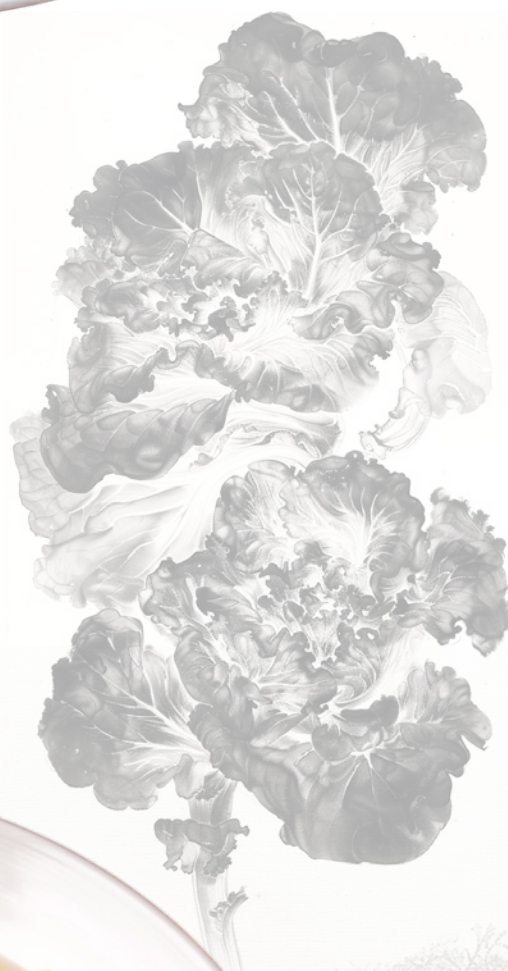
# 招牌貴妃雞

Won Kok Empress  
Chicken (Half)  
\$23.80/半隻  
\$45.80/隻



# 豉油雞

Soy Sauce  
Chicken  
\$23.80/半隻  
\$45.80/隻



# 紅蔥頭油淋雞

Scallion & Shallot  
Tossed Chicken  
\$25/半隻  
\$45.80/隻





# 黑松露片皮鵝

Truffle Peking Duck  
\$68.80



# 脆皮燒鴨 黑松露

Truffle Crispy Skin  
Roast Duck  
\$55/隻



# 鴻運乳豬

Roast Whole  
Piglet

M.P. (pre-order)

敬請預訂





# 燕窩鮑魚海味

ABALONE - SWALLOW NEST

日式涼拌刺參  
Japanese Style  
Cold Sea Cucumber  
\$28.80

蟹肉金湯燕窩

Bird's Nest w/ Crab Meat in  
Pumpkin Soup  
\$50.80 / Per Serving

冰花燉燕窩

Stewed Bird's Nest  
with Rock Sugar  
\$38.80 / Per Serving

鮑汁花膠拌菜膽

Braised Fish Maw & Mustard  
Greens with Abalone Sauce  
\$38.80

澳洲青邊鮑魚 (2-3頭)

Braised Australian Abalone  
\$88 / pc

南非吉品鮑魚 (18-20頭)

South African Abalone  
\$68.80 / pc



# 游水海鮮

LIVE SEAFOOD

Seasonal



Steamed Live Leopard Coral Grouper

麒麟蒸東星斑

游水東星斑

Live Leopard Coral Grouper

M.P.

游水多寶魚

Live Turbot

M.P.

游水珊瑚蝦

Live Coral Shrimp

M.P.

游水紅龍魚

Live Red Snapper

M.P.

游水皇帝蟹

Live King Crab

M.P.

游水花蝦

Live Spot Shrimp

M.P.

游水芝麻斑

Live Brown-Spotted Grouper

M.P.

游水大肥蟹

Live Dungeness Crab

M.P.

鮮活象拔蚌

Fresh Geoduck

M.P.

游水三刀斑

Live Brown-Marbled Grouper

M.P.

游水大龍蝦

Live Lobster

M.P.

鮮活貴妃蚌

Fresh Surf Clam

M.P.

Signature Geoduck  
and Mixed Vegetable  
with Black Truffle  
M.P.

象拔蚌撈起  
風生水起





# 精選小炒

## CHEF'S SPECIALS



### 華記小炒皇

Signature Combination Stir Fry  
\$28.80

中山魚餅炒芥蘭  
Stir-fry Chinese Broccoli  
with Fish Cake  
\$26.80

荷塘蓮藕炒燒腩吊片  
Stir-fry Squid & Roast Pork  
with Mixed Vegetable  
\$28.80

金沙南瓜田雞  
Deep Fried Frog &  
Pumpkin with Salted Egg  
\$28.80

薑蔥豬肚吊片  
Stir-fry Pork Belly & Squid  
with Ginger and Onion  
\$28.80

陽江豆豉尖椒炒豬肚田雞  
Stir-fry Pork Belly & Frog  
with Black Bean Sauce  
\$26.80 🌶️

肉碎涼瓜炒海參  
Stir-fry Ground Pork and Sea  
Cucumber with Bitter Melon  
\$48.80

家鄉煎蠔餅  
Homemade Style  
Pan-Fried Oyster Cake  
\$26.80

勝瓜雲耳炒牛肉或魚片  
Si Gua with Black Fungus and  
Beef or Fish Fillet  
\$26.80

## 薑蔥豬肚炒田雞

Stir-fry Pork Stomach & Frog  
with Scallion & Ginger  
\$26.80



Mix Mushrooms  
with Sea Cucumber  
\$48.80

## 薑蔥雜菌炒海參





燒汁雜菌炒牛柳粒  
Stir-fry Beef Cube with Mixed Mushroom  
\$26.80



啤酒南瓜牛仔骨  
Beef Short Ribs with Pumpkin  
\$28.80



香麻神戶牛柳粒  
Stir-fry Rib Eye Steak Cubes with Sesame Sauce  
\$28.80



牛筋牛尾煲  
Braised Ox Tail & Tendon  
\$30.80



黑椒蔥爆牛柳粒  
Stir-fry Ribs Eye Steak with  
Black Pepper & Green Onion  
\$26.80 🌶️

沙爹牛肉炒芥蘭  
Stir-fry Beef with Chinese  
Broccoli in Satay Sauce  
\$23.80

水煮牛肉  
Simmered Beef in Spicy Broth  
\$26.80 🌶️

蒙古牛  
Mongolian Beef  
\$24.80 🌶️

清湯牛雜  
Simmered Beef Offal  
in Clear Broth  
with Turnip  
\$28.80



清湯牛腩  
Simmered Beef Stew in  
Clear Broth with Turnip  
\$28.80





# 豬蹄燜蓮藕

Braised Pork Feet  
with Lotus Roots  
\$26.80

潮式鹹菜煮豬肚  
Simmered Pork Belly with  
Pickle Veggies in Clay Pot  
\$24.80

台山鹹魚蒸肉餅  
Steamed Pork Sausage  
Patty with Salted Fish  
\$25.80

豉油糖煎排骨  
Pan Fried Pork Spare  
Ribs with Soy Sauce  
\$24.80

鹹豬骨芥菜煲  
Sauteed Mustard Greens  
with Pork Bone in Broth  
\$23.80

XO醬四季豆炒燒肉  
Stir-fry String Bean &  
Roast Pork with XO Sauce  
\$24.80

椒鹽肉排  
Salt & Pepper  
Pork Ribs  
\$23.80

糖醋咕嚕肉  
Sweet & Sour Pork  
\$23.80

京都肉骨  
Peking Spare Ribs  
\$23.80

鮮菠蘿生炒骨  
Fresh Pineapple  
Spare Ribs  
\$23.80

紫蘇排骨  
Pork Spare Ribs  
with Onion Sauce  
\$24.80



# 招牌鎮江骨

House Special  
Zhen Jiang Spare Ribs  
\$23.80







# 粵式古法羊腩煲



Braised Lamb  
in Clay Pot  
\$36.80

# 雞鴨

POULTRY

## 鹹魚雞粒豆腐煲

Braised Chicken with Salted  
Fish & Tofu in Clay Pot  
\$23.80

## 宮保雞球

Kung Pao Chicken  
\$23.80

## 滋補花膠蒸雞

Steamed Chicken with Fish Maw  
\$38.80

## 豉椒雞

Black Bean  
Sauce Chicken  
\$23.80

## 台山狗仔鴨煲

Taishan Style Braised  
Duck in Clay Pot  
\$28.80

Deep Fried Crispy  
Chicken with  
Stuffed Sticky Rice

\$68 (pre-order)

敬請預訂

# 糯米雞



# 蘭度炒鴿脯

Stir-fry Squab with  
Chinese Broccoli  
\$32.80





# 海鮮

SEAFOOD

大排檔炒龍蝦

Stir-fry Lobster in Canton Countryside Style

時價

椒鹽大蝦

Salt & Pepper Prawns

\$26.80

合桃蝦球

Prawns with Honey Glazed Walnuts

\$26.80

潮式凍醉蟹

Chiu Chow Style Cold Crab

M.P. (pre-order)

敬請預訂

南瓜  
金沙  
蝦

Deep Fried Prawn  
with Salted Egg

\$26.80



Stir-fry Giant Clams  
with Special Sauce

\$32.80

好味  
紅花  
醬爆  
蚌





Braised Fish Chunks in Clay Pot

## 中山砂鍋魚骨腩

\$25.80



台山蝦乾大蜆煮節瓜煲

Dried Shrimp and Clams  
with Hairy Melon in Broth

\$26.80

豉汁炒大蜆

Stir-fry Clams with Black Bean Sauce

\$26.80

大蜆蒸水蛋

Steamed Eggs with Clams

\$26.80

拍薑大蜆蒸粉絲

Steamed Clams with  
Bean Thread & Ginger

\$26.80

鑊仔胡椒蘿蔔浸大蜆

Simmered Clams & Turnip  
with Pepper in Broth

\$26.80

順德煎焗生蠔

Pan Fried Oyster

\$25.80

XO醬甜豆帶子

Stir-fry Scallop with XO Sauce

\$28.80


油鹽雪菜蒸魚骨腩

Steamed Fish Chunks  
with Pickled Cabbage

\$25.80

湖南剁椒魚骨腩

Steamed Fish Chunks with  
Chopped Chilli in Hu Nan Style

\$25.80 

紅燒斑腩煲

Braised Fish Chunks in Clay Pot

\$28.80





Pan Fried Fish Chunks in Shi Qi Style

# 石岐佬生焗魚骨腩

\$28.80



## 什菌粉絲煲

Stir-Fry Mix Mushrooms  
with Bean Thread

\$23.80

## 大千海鮮煲

Spicy Seafood Combination  
in Clay Pot

\$26.80 🌶️

## 蠔皇火腩豆腐生蠔煲

Braised Oysters with Roast  
Pork & Tofu in Clay Pot

\$26.80

## 馬拉盞脆瓜炒吊片

Stir-Fry Squid with Cucumber

\$28.80 🌶️

Stir-fry Japanese  
Tofu with Diced Seafood  
& Minced Pork

\$25.80

# 鐵板海皇





# 蔬菜 VEGETABLE

## 保健蔬菜煲

Simmered Mixed Veggie in Broth  
\$23.80

## 海味煮涼瓜皮

Simmered Bitter Melon with  
Dried Seafood in Broth  
\$26.80

## 鹽燒茄子

Salt and Pepper Eggplant  
\$23.80

## 上湯鮮百合枝竹浸時蔬

Sauteed Fresh Lily Bulb and  
Tofu Skin in Supreme Broth  
\$26.80

## 蒜茸蒸津白

Steamed Baby Cabbage with Garlic  
\$23.80

## 蟹肉扒豆苗

Sauteed Pea Sprouts with  
Crab Meat in Pumpkin Sauce  
\$28.80

## 油鹽水浸菜心

Braised Seasonal Vegetables  
\$23.80

## 薑汁糖醋炒芥蘭

Sauteed Chinese Broccoli  
with Ginger & Wine Sauce  
\$23.80



## 拍蒜蝦乾蒸津白

Steamed Chinese Lettuce with  
Garlic and Dried Shrimp  
\$23.80



## 拍蒜唐生菜

Sauteed Chinese Lettuce with Garlic  
M.P.



## 五彩素炒

Sauteed Mixed Veggies  
\$26.80

時蔬

M.P.

SEASONAL  
VEGETABLE

- 大豆苗 Large Pea Sprout
- 水通菜 Ong Choy
- 油菜心 Yoe Choy
- 西蘭花 Broccoli
- 椰菜散花 Cauliflower

- 四季豆 String Beans
- 涼瓜 Bittermelon
- 勝瓜 Si Gua Melon
- 芥菜膽 Mustard Green





## 雜菌粉絲煲

Mix Mushroom with  
Bean Thread in Clay Pot  
\$23.80



荷塘素炒蓮藕  
Stir Fry Lotus Roots with  
Mixed Vegetables  
\$26.80

魚香茄子煲  
Braised Chinese  
Eggplant in Clay Pot  
\$23.80 🍷

台山粉絲煲  
Taishan Style  
Bean Thread  
\$25.80

紅燒豆腐  
Braised Tofu  
\$23.80

麻婆豆腐  
Ma Poo Tofu  
\$22.80 🍷

潮式鹹菜乾煎豆腐  
Pan Fried Tofu with Salted  
Vegetable in Chao Zhou Style  
\$23.80

羅漢上素  
Braised Vegetables with  
Red Fermented Bean Curd  
\$24.80

糖醋素排骨  
Vegetarian Sweet  
and Sour Ribs  
\$26.80

素咕嚕肉  
Stir-Fry Sweet &  
Sour Vegetarian Pork  
\$26.80



## 肉碎浸瓜苗

Melon Leaf  
in Supreme Broth  
with Ground Pork  
\$28.80





# 粉麵飯

## NOODLE & RICE



菜脯粒幹炒河

\$18.80

### 招牌煎麵

House Special  
Pan Fried Noodle  
\$25.80

### 豉油皇炒麵

Soy Sauce Chow Mein  
\$20.80

### 海鮮炒麵

Seafood Chow Mein  
\$25.80

### 雞炒麵

Chicken Chow Mein  
\$21.80

### 番茄牛炒麵

Tomato Beef Chow Mein  
\$23.80

### 菲黃蟹肉燴伊麵

Braised E-Fu Noodle with  
Yellow Leek & Crab Meat  
\$27.80

### 雜菌燴伊麵

Mushroom Yi Mein  
\$23.80

### 牛腩撈生麵

Sauteed Noodle  
with Beef Stew  
\$26.80

### 鮑汁撈生麵

Sauteed Thick Noodle  
in Abalone Sauce  
\$23.80

### 馬來炒貴刁

Malaysian Style Chow Fun  
\$23.80

### 泰式炒米

Pan Fried Rice  
Noodle in Thai Style  
\$23.80

### 家鄉炒米

Country Style  
Rice Noodle  
\$23.80

### 星洲炒米

Singapore Style  
Rice Noodle  
\$23.80

### 大排檔炒米

Canton Style  
Rice Noodle  
\$24.80

### 漁夫湯米線

Fisherman's Rice  
Noodle Soup  
\$32.80

### 乾炒牛河

Beef Chow Fun (Dry)  
\$22.80

### 海鮮濕炒河

Tossed Rice Noodle  
with Assorted Seafood  
\$25.80

### 黑松露雜菌炒飯

Black Truffle and Mixed  
Mushroom Fried Rice  
\$27.80

### 金雙旦黑松露炒飯

Truffle Egg Fried Rice  
\$27.80

### 瑤柱蛋白炒飯

Dried Scallop & Egg  
White Fried Rice  
\$27.80

### 金雙蛋炒飯

Golden Fried Rice  
with Egg  
\$26.80

### 鹹魚雞粒炒飯

Salted Fish & Diced  
Chicken Fried Rice  
\$22.80

### 揚州炒飯

Fried Rice Yang Zhou Style  
\$22.80

### 福建炒飯

Fu Jian Fried Rice  
\$24.80

### 生炒牛肉飯

Beef Fried Rice  
\$23.80

### 台山炒飯

Taishan Style Fried Rice  
\$25.80



# 和菜

## SET MENU

### 喜臨門宴

\$598 (十位 - 10 People)

燒味大拼盤

House Special BBQ Combination

海鮮豆腐羹

Mixed Seafood Soup with Tofu

合桃明蝦球

Prawns with Honey Glazed Walnuts

燒汁珍菌牛柳粒

BBQ Beef with Mixed Mushrooms

招牌貴妃雞

House Special Chicken

姜蔥炒雙龍蝦

Stir-fried Lobsters with  
Ginger & Scallions (2)

鮑魚扒菜苗

Abalone with Seasonal Greens

清蒸海上鮮

Steamed Fresh Fish

菲黃金菇乾燒伊麵

Braised E-Fu Noodle with Mushroom

精美甜品

Delicious Dessert

### 合家歡宴

\$698 (十位 - 10 People)

錦繡大拼盤

House Special BBQ Combination

蟹肉瑤柱魚肚羹

Crab Meat & Fish Maw  
with Dried Scallops Soup

碧綠炒雙脆

Sautéed Prawns with Scallops

XO醬炒紅花蚌

Red Clams in XO Chili Sauce

北京片皮鴨

Peking Duck

金沙南瓜大蟹

Big Crab with Pumpkin & Egg Yolk

鮑魚北菇扒豆苗

Abalone & Mushrooms  
with Snow Pea Sprouts

清蒸海上鮮

Steamed Fresh Fish

瑤柱蛋白炒飯

Fried Rice with Dried  
Scallops & Egg White

精美甜品

Delicious Dessert



## 盛享財富宴

\$888 (十位 - 10 People) 預訂  
please booked in advance

鴻運全豬半隻  
Roasted Suckling Pig (Half)

野生石斛乳鴿湯  
Wild Dendrobium with Squabs Soup

紅花蚌炒鮮貝  
Sautéed Scallops & Red  
Clams w/ Black Truffle

蘭度炒鮮鴿脯  
Stir-fried Sliced Squab  
Meat w/ Chinese Broccoli

北京片皮鴨  
Peking Duck

一品蒜香雞  
House Special Roasted Chicken

鮑魚海參北菇扒豆苗  
Abalone & Sea Cucumber &  
Mushrooms w/ Snow Pea Sprouts

薑蔥焗大龍蝦 (3-4p)  
Baked Jumbo Lobster with Ginger & Onion

香焗銀鱈魚或清蒸石斑  
Baked Seabass or Steamed Rock Cod

金雙蛋XO炒飯  
Egg White XO Sauce Fried Rice

精美甜品  
Delicious Dessert

## 至尊豪庭宴

\$1098 (十位 - 10 People) 預訂  
please booked in advance

鴻運金豬全體  
Roasted Suckling Pig (Whole)

花膠螺頭燉雞湯  
Fish Maw & Conch with Chicken Soup

黑椒美極和牛粒  
Wagyu Beef w/ Maggi Soy Sauce

碧綠炒鮮象拔蚌 (3p)  
Sautéed Fresh Geoduck

招牌黑松露片皮鴨  
House Special Black Truffle Duck

鮑魚海參北菇扒豆苗  
Abalone & Sea Cucumber &  
Mushrooms w/ Snow Pea Sprouts

薑蔥焗大龍蝦 (3-4p)  
Baked Jumbo Lobster with Ginger & Onion

脆皮糯米雞  
Deep Fried Crispy Chicken  
Stuffed w/ Sticky Rice

香焗銀鱈魚或清蒸石斑  
Baked Seabass or Steamed Rock Cod

象拔蚌頭燴伊麵  
Geoduck with E-Fu Noodle

精美甜品  
Delicious Dessert







美食

Won Kok  
Millbrae

華記



