

美食

Won Kok  
Millbrae

華記

華味飄香傳百里  
記鮮入味譽千家

美食



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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

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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



海 蜇 Jelly Fish



泡椒鳳爪  
Vinegar Cured Chicken Feet

# 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.

## 石斛乳鵝燉湯

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



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



# 黑松露 脆皮燒鴨

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

# 麒麟蒸東星斑

Steamed Live Leopard Grouper



## LIVE SEAFOOD

Seasonal

# 游水海鲜

## 游水東星斑

Live Leopard Coral Grouper

M.P.

## 游水紅龍魚

Live Red Snapper

M.P.

## 游水芝麻斑

Live Brown-Spotted Grouper

M.P.

## 游水三刀斑

Live Brown-Marbled Grouper

M.P.

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

## 游水多寶魚

Live Turbot

M.P.

## 游水皇帝蟹

Live King Crab

M.P.

## 游水大肥蟹

Live Dungeness Crab

M.P.

## 游水大龍蝦

Live Lobster

M.P.

## 游水珊瑚蝦

Live Coral Shrimp

M.P.

## 游水花蝦

Live Spot Shrimp

M.P.

## 鮮活象拔蚌

Fresh Geoduck

M.P.

## 鮮活貴妃蚌

Fresh Surf Clam

M.P.

風生水起  
象拔蚌撈起



# 精選小炒

## CHEF'S SPECIALS

### 薑蔥豬肚炒田雞

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



### 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

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

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

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

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

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

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

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

# 牛 BEEF

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



豬蹄燶蓮藕

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

豉油糖煎排骨

Pan Fried Pork Spare  
Ribs with Soy Sauce  
\$24.80

XO醬四季豆炒燒肉

Stir-fry String Bean &  
Roast Pork with XO Sauce  
\$24.80

糖醋咕嚕肉

Sweet & Sour Pork  
\$23.80

鮮菠蘿生炒骨

Fresh Pineapple  
Spare Ribs  
\$23.80

台山鹹魚蒸肉餅

Steamed Pork Sausage  
Patty with Salted Fish  
\$25.80

鹹豬骨芥菜煲

Sauteed Mustard Greens  
with Pork Bone in Broth  
\$23.80

椒鹽肉排

Salt & Pepper  
Pork Ribs  
\$23.80

京都肉骨

Peking Spare Ribs  
\$23.80

紫蘇排骨

Pork Spare Ribs  
with Onion Sauce  
\$24.80

豬  
PORK

招牌鎮江骨

House Special  
Zhen Jiang Spare Ribs  
\$23.80





粵式古法羊腩煲

羊  
LAMB

Braised Lamb  
in Clay Pot  
\$36.80

雞鴨

POULTRY

蘭度炒鵝脯

Stir-fry Squab with  
Chinese Broccoli  
\$32.80

鹹魚雞粒豆腐煲

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

滋補花膠蒸雞

Steamed Chicken with Fish Maw  
\$38.80

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



宮保雞球

Kung Pao Chicken  
\$23.80

豉椒雞

Black Bean  
Sauce Chicken  
\$23.80

# 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

好味醬爆  
紅花蚌



# 中山砂鍋魚骨腩

Braised Fish Chunks in Clay Pot

\$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

# 石岐佬生焗魚骨腩

Pan Fried Fish Chunks in Shi Qi Style

\$28.80



## 什菌粉絲煲

Stir-Fry Mix Murhrooms  
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

# 鐵板海皇

Stir-fry Japanese  
Tofu with Diced Seafood  
& Minced Pork

\$25.80



# 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

SEASONAL  
VEGETABLE  
M.P.

- 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



Preserved Vegetable Chow Fun

\$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

### 姜葱炒雙龍蝦

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

