

Welcome to R & G Restaurant



R&G Lounge has been serving its patrons for many years. Its reputation in the Bay Area is built upon the excellent quality of the Chinese cuisine it offers, which has won numerous awards. The recipe 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.

Like the concept of yin and yang, the Five Elements Theory is at the cornerstone of the Chinese culture. In traditional Chinese philosophy, the Chinese believe that we are surrounded by five energy fields: metal, wood, water, fire, and earth. These elements were used for describing interactions and relationships between phenomena. In the uniqueness of the Chinese kitchen, this theory refers to Recipes, Techniques, Ingredients, History, and Memories.

Metal

❖ Taste: Sharp or Pungent
❖ Color: Gold

Wood

❖ Taste: Sour
❖ Color: Gray

Water

❖ Taste: Salty
❖ Color: Blue

Fire

❖ Taste: Bitter
❖ Color: Red

Earth

❖ Taste: Sweet
❖ Color: Green

The design concept of this menu is based on the color palette thoughts of the Five Elements. It is also based on the firm belief that each dish is prepared with interactions of ingredients to bring out the tastes to ensure a most satisfying dining experience (for example, Fish with ginger, Beef Brisket with Turnip).

Creative by



Photography by

Hanson
The Art of Photography

HOUSE
SPECIALTIES

特別
推介



◀ MKT. ▶

002

象鼻蚌刺身
Geoduck Sashimi

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



◀ \$10 ▶

009

原盅燉黃毛雞湯
Double Boiled Chicken Soup

*Double boiled with chicken,
mushrooms, and Virginia ham.*



◀ \$58 ▶

003

頂湯燉官燕
*Double Boiled Supreme
Bird's Nest Soup*

Bird's Nest braised in a supreme broth.



◀ \$7 ▶

115

三文魚春卷
*Salmon Avocado Egg Rolls
(2 pcs)*

*Fried egg rolls filled with smoked salmon,
avocado & served with a sweet & sour sauce.*



◀ MKT. ▶

005

蠔皇原隻鮮鮑
Whole Abalone with Mustard Greens

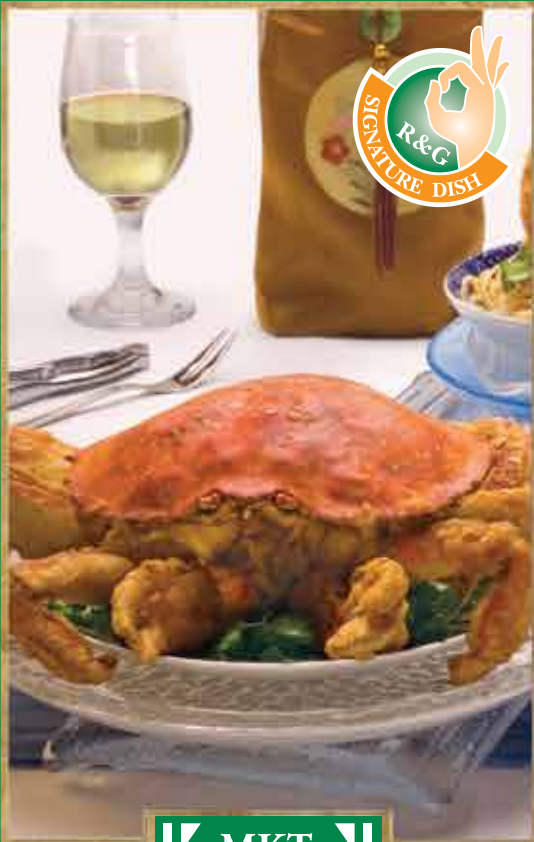
*Whole abalone with light gravy served
over mustard green vegetables*

Appetizers

- | | | | |
|-----|-------|---|------|
| 101 | 素菜春卷 | Vegetable Egg Rolls (2 pcs.) \$6
<i>Fried egg rolls filled with shredded vegetables & served with sweet & sour sauce.</i> | \$6 |
| 102 | 芝麻手撕雞 | Chicken Salad \$8
<i>Marinated roasted shredded chicken breast, crispy vermicelli, lettuce & parsley mixed with salad dressing.</i> | \$8 |
| 103 | 沙茶鴛鴦串 | Chicken & Beef Skewers in Satay Sauce (4 pcs.) \$9
<i>Barbecued chicken & beef skewers in satay sauce.</i> | \$9 |
| 104 | 蜜汁叉燒 | Barbecued Pork \$10
<i>Barbecued lean strips of choice pork marinated in various seasonings.</i> | \$10 |
| 111 | 素鵝 | Vegetarian Goose \$10
<i>Black mushrooms wrapped in tofu skin.</i> | \$10 |
| 116 | 麻辣牛腩 | Sichuan Spicy Beef \$10
<i>Sliced beef served in a Sichuan style chili sauce (Spicy)</i> | \$10 |
| 106 | 酥炸生蠔 | Deep Fried Oysters \$20
<i>Deep-fried fresh battered oysters.</i> | \$20 |
| 105 | 椒鹽鮮魷 | Salt & Pepper Calamari \$20
<i>Fried Calamari seasoned with salt and pepper.</i> | \$20 |
| 217 | 椒鹽帶子 | Salt & Pepper Scallops \$20
<i>Tender scallops fried & sprinkled with salt & pepper seasonings</i> | \$20 |

Soup

- | | | | |
|-----|---------|--|--|
| 171 | 是日燉品 | Double Boiled Soup of the Day <i>MKT.</i>
<i>Please ask your server about daily ingredients.</i> | |
| 151 | 竹笙燕窩羹 | Bird's Nest Soup <i>Cup \$20 Bowl \$80</i>
<i>Bird's nest with bamboo pith in a hearty supreme broth.</i> | |
| 162 | 鮑參花膠羹 | Braised Seafood Soup with Abalone <i>Cup \$18 Bowl \$70</i>
<i>Abalone, fish maw, sea cucumber and shredded chicken in a thick savory broth.</i> | |
| 844 | 瑤柱蟹肉冬茸羹 | Fresh Crab Meat Winter Melon Soup <i>Bowl \$25</i>
<i>Thick broth cooked with traditional dried scallops and fresh crab meat.</i> | |
| 154 | 冬瓜粒湯 | Diced Chinese Winter Melon Soup <i>Cup \$7 Bowl \$16</i>
<i>Broth cooked with diced winter melon, Chinese mushroom, shrimp, scallops, pork, imitation crabmeat & dried scallops.</i> | |
| 155 | 西湖牛肉羹 | West Lake Minced Beef Soup <i>Cup \$7 Bowl \$16</i>
<i>Thick broth cooked with ground beef, parsley, egg whites & imitation crabmeat.</i> | |
| 156 | 海鮮豆腐羹 | Seafood & Bean Curd Soup <i>Cup \$7 Bowl \$16</i>
<i>Thick broth cooked with scallops, prawns, bean curd, egg white & parsley.</i> | |
| 164 | 雞茸粟米羹 | Mashed Chicken & Sweet Corn Soup <i>Cup \$5 Bowl \$15</i>
<i>Tiny pieces of chicken, sweet corn & egg cooked in a thick savory broth.</i> | |
| 159 | 酸辣湯 | Hot & Sour Soup (Spicy) <i>Cup \$5 Bowl \$15</i>
<i>Thick broth cooked with shredded pork, black fungus, bamboo shoots, bean curd, scallions, egg, vinegar & pepper.</i> | |
| 160 | 酸辣雲吞湯 | Hot & Sour Wonton Soup (Spicy) <i>Bowl \$20</i> | |



|| MKT. ||

006

椒鹽焗大蟹

*Live Crab with Salt & Pepper
(Signature Dish)*

Live battered crab deep-fried & sprinkled with salt & pepper seasonings.



|| \$20 ||

008

鮮蜆蒸水蛋

Steamed Clams with Eggs

Steamed live clams with beaten eggs.



|| \$20 ||

208

蜜桃明蝦球

Prawns with Honey Walnuts

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



|| MKT. ||

199

蒜茸蒸開邊龍蝦

*Garlic Steamed Maine Lobster
(Whole)*

Maine Lobster steamed with minced garlic & onions



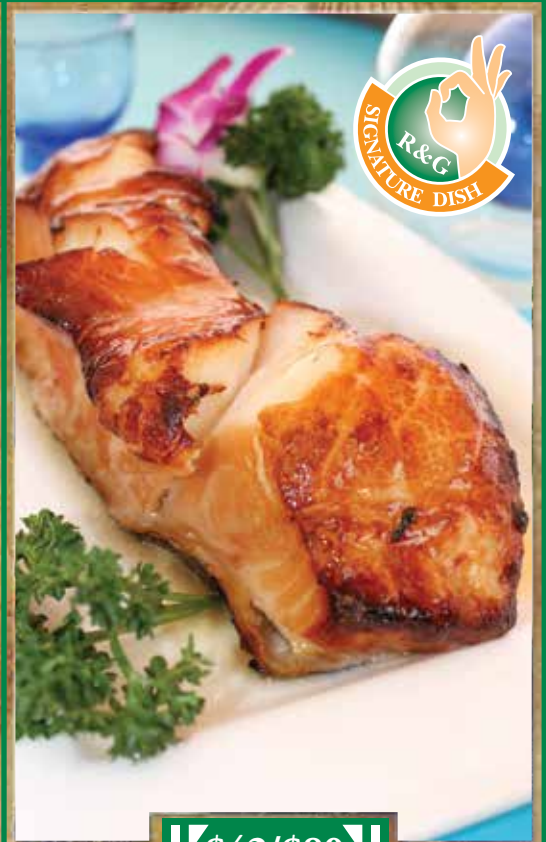
|| \$20 ||

001

菜片海鮮崧

Minced Seafood in Lettuce Cups

*Stir fried minced scallops, prawns, Chinese sausage, mushrooms, bamboo shoots, & pine nuts
Served with six (6) lettuce cups*



|| \$42/\$80 ||

200

香焗銀鱈魚

Baked Black Cod

*Large fillet of black cod marinated & baked in our special glaze
(Please allow additional cooking time)*

201 Crab

MKT.

有下列烹飪方法可供選擇：

Please choose one of the following cooking methods:

- | | | | |
|---------------------------|---|-----------------------------|-------------------------------|
| 01 豉汁
Black Bean Sauce | 02 避風塘
Fried with Garlic &
Hot Peppers | 03 薑蔥
Ginger & Scallions | 04 蒜茸蒸
Steamed with Garlic |
| 05 清蒸
Steamed | 06 紹酒蛋白蒸
Steamed with
Wine & Egg Whites | 07 咸蛋黃
Salted Egg Yolk | 08 大千煲
Spicy Garlic Sauce |

202 Lobster

MKT.

有下列烹飪方法可供選擇：

Please choose one of the following cooking methods:

- | | | | |
|------------------------|------------------------|---------------------------|-----------------------------|
| 01 上湯
Supreme Broth | 02 椒鹽
Salt & Pepper | 03 豉汁
Black Bean Sauce | 04 薑蔥
Ginger & Scallions |
|------------------------|------------------------|---------------------------|-----------------------------|

204 Fresh Fish

游水大班 Ling Cod \$22

有下列烹飪方法可選其中一款：

Please choose one of the following cooking methods:

- | | | | | |
|------------------------------|------------------------|--------------------------|---|----------------------------|
| 01 頭腩茺茜豆腐湯
Bean Curd Soup | 02 椒鹽
Salt & Pepper | 03 薑蔥爆
Ginger & Onion | 04 韭皇銀牙
Sautéed Chives
with Sprouts | 05 各式時菜
with Vegetables |
|------------------------------|------------------------|--------------------------|---|----------------------------|

20406 清蒸游水石斑 Steamed Fresh Rock Cod MKT.

20407 清蒸游水盲鱸 Steamed Fresh Sea Bass MKT.

234 泰式燴鱈魚塊 Black Cod w/Thai Chili Sauce \$20
Black cod fillets sautéed in a Thai style chili sauce (Spicy)

Prawns

209 椒鹽中蝦 Salt & Pepper Prawns (in Shell) \$20

210 X.O. 醬爆蝦球 Sautéed Prawns & Snow Peas in X.O. Sauce (Spicy) \$20

211 滑蛋蝦仁 Shrimp with Scrambled Eggs \$20

219 老干媽珍寶蝦 Dry Chili Jumbo Prawns \$20
Prawns sautéed with onions in a dry chili sauce (Spicy)

227 清炒蝦仁 Sautéed Crystal Shrimp w/Ginger & Onion \$20

Clams and Oysters

228 薑蔥生蠔 Oysters with Ginger & Onion \$20

229 豉椒生蠔 Oysters with Black Bean Sauce \$20

230 椒鹽生蠔 Oysters with Salt & Pepper \$20

352 冬菇生蠔 Fresh Oysters & Black Mushroom \$20
Oysters, black mushrooms, bean curd, and pork sautéed in a ginger & scallion sauce.

231 清酒浸大蜆 Fresh Clams steamed in a Sake Broth \$20

232 豉椒炒大蜆 Clams with Black Bean Sauce \$20

Other Seafood

222 X.O. 醬爆帶子 Sautéed Scallops with X.O. Sauce (Spicy) \$20

218 油爆帶子 Sautéed Crystal Scallops \$20

233 豉汁帶子蒸豆腐 Steamed Bean Curd & Scallops in a Black Bean Sauce \$20

HOUSE SPECIALTIES

特別推介



|| \$15 ||

015

炸釀滑豆腐

Fried Stuffed Bean Curd

Deep-fried bean curd stuffed with shrimp meat & topped with gravy & scallions.



|| \$20 ||

302

荷芹鮮雜菌

Mixed Vegetables with Mushrooms

Three kinds of mushrooms, celery, sea vegetables & lily roots prepared & Sautéed with chef's special method.



|| \$20 ||

013

花菇扒菜膽

Black Mushrooms with Mustard Greens

Fresh black mushrooms with mustard greens in light oyster sauce.



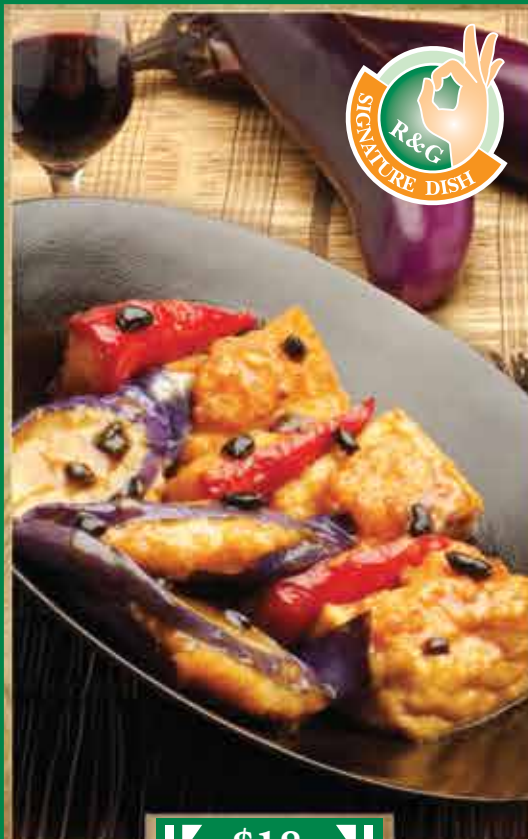
|| \$20 ||

012

瑤柱扒瓜甫

Dried Scallops with Chinese Melons

Steamed Chinese melons, seasonal greens topped with dried scallop gravy.



|| \$18 ||

014

豉汁煎三寶

Three Treasures with Black Bean Sauce

Bean curd, eggplant & hot peppers stuffed with shrimp meat in black bean sauce.



|| \$20 ||

011

碧綠鮑魚菇

Vegetarian Abalone with Greens

Slices of vegetarian abalone with light gravy served over tender green vegetables.

Low Calorie Recommendations

- | | | | |
|-----|---------|--|------|
| 310 | 上湯菜膽 | Tender Greens in Supreme Broth \$18
<i>Tender greens boiled in a thick broth & topped with shredded Virginia ham.</i> | \$18 |
| 311 | 魚香茄子 | Eggplant with Garlic Sauce (Spicy) \$18
<i>Eggplant, shredded pork, black fungus, bamboo shoots & scallions sautéed in a hot garlic sauce.</i> | \$18 |
| 312 | 麻婆豆腐 | Ma Po Bean Curd (Spicy) \$18
<i>Soft bean curd, shredded pork & scallions sautéed in a spicy sauce.</i> | \$18 |
| 313 | 百花蒸釀豆腐 | Steamed Bean Curd with Shrimp \$18
<i>Steamed soft bean curd topped with shrimp meat & served with a special soy sauce.</i> | \$18 |
| 303 | 木須菜 | Mu Shu Vegetables \$18
<i>Combination of stir-fried egg, cabbage, bamboo shoots, black fungus & scallions served with six (6) crepes</i> | \$18 |
| 304 | 雜錦素菜 | Mixed Vegetables Deluxe \$18
<i>Sautéed mixed vegetables including snow peas, carrots, bean curd, mushrooms, bok choy, bean sprouts & baby corn.</i> | \$18 |
| 305 | 雪豆馬蹄 | Snow Peas & Water Chestnuts \$18
<i>Snow peas & water chestnuts sautéed with ginger & garlic.</i> | \$18 |
| 315 | 番茄豆腐粒炒蛋 | Scrambled Eggs with Tomato & Bean Curd \$18
<i>Scrambled eggs sautéed with tomatoes and soft bean curd.</i> | \$18 |
| 309 | 味菜齋鮑柳 | Sliced Vegetarian Abalone with Preserved Vegetables \$18
<i>Sliced vegetarian abalone sautéed with preserved vegetables.</i> | \$18 |
| 354 | 鹹魚茄子 | Eggplant & Salted Fish \$18
<i>Eggplant and salted fish sautéed in a ginger & scallion sauce.</i> | \$18 |
| 355 | 鹹魚雞粒豆腐 | Salted Fish, Chicken, and Bean Curd \$18
<i>Salted fish & diced chicken breast sautéed with soft bean curd.</i> | \$18 |
| 362 | 干燒四季豆 | Sautéed Green Beans (Spicy) \$18
<i>Green Beans sautéed with minced pork in a spicy bean sauce.</i> | \$18 |

HOUSE SPECIALTIES

特別推介



|| \$20 ||

016

嶺南牛肉

R & G Special Beef (Secret Recipe)

Stir-fried top choice sliced beef marinated with chef's special sauce.



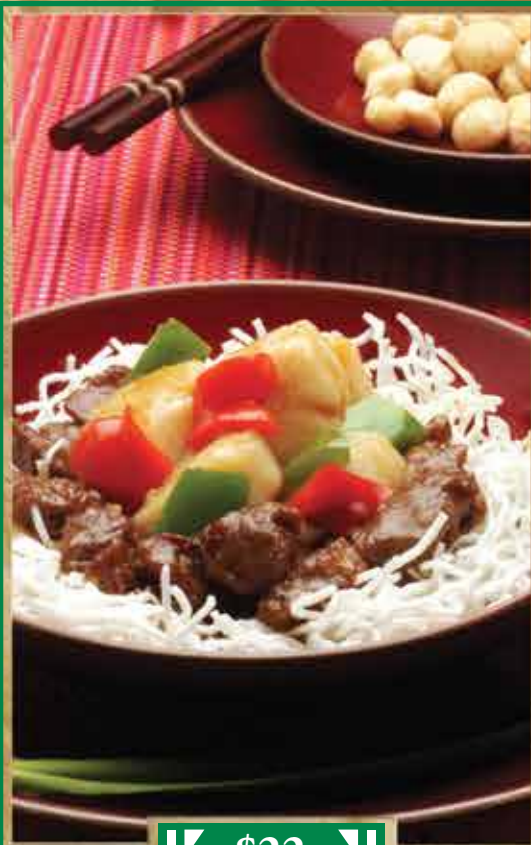
|| \$20 ||

020

清湯牛肉煲

Beef Brisket & Turnip in a Clay Pot

Tender pieces of beef brisket & turnip simmered in a hearty broth & served in a clay pot.



|| \$22 ||

030

夏果牛柳帶子粒

Scallops & Steak Cubes with Macadamia Nuts

Scallops & tender beef steak cubes tossed with mixed vegetables & macadamia nuts in a black pepper sauce.



|| \$20 ||

406

X.O.醬京蔥爆羊片

Sliced Lamb in X.O. Sauce

Tender Slices of lamb Sautéed with vegetables in X.O. sauce(spicy).



|| \$22 ||

018

鹹魚煎肉餅

Pan-Fried Minced Pork & Salted Fish Patties

Traditional Chinese dish. (Please allow additional cooking time)



|| \$18 ||

019

西汁排骨

Honey Spareribs

Hearty spareribs glazed with honey & seasonings.

Pork, Beef & Lamb

- | | | | |
|-----|----------|---|------|
| 401 | 木須肉 | Mu Shu Pork
<i>Combination of stir-fried egg, shredded pork, cabbage, bamboo shoots, black fungus & scallions served with six (6) crepes.</i> | \$18 |
| 402 | 四川肉片 | Szechwan Pork (Spicy)
<i>Sautéed sliced pork with red pepper, onion & chili sauce.</i> | \$18 |
| 403 | 京都排骨 | Kiang Ton Spareribs
<i>Sautéed spareribs with a tangy sweet & sour sauce.</i> | \$18 |
| 404 | 椒鹽排骨 | Salt & Pepper Spareribs
<i>Deep-fried spareribs sprinkled with salt & pepper seasonings.</i> | \$18 |
| 405 | 蒙古牛肉 | Mongolian Beef (Spicy)
<i>Sautéed sliced beef with onions, bell peppers and chili sauce.</i> | \$18 |
| 409 | 時菜牛肉 | Seasonal Vegetable with Beef
<i>Beef with vegetable.</i> | \$18 |
| 416 | 臘味炒芥蘭 | Broccoli with Chinese Bacon & Sausage
<i>Chinese bacon and sausage sautéed with Chinese broccoli.</i> | \$18 |
| 412 | 中式牛柳 | Chinese Style Steak Cubes
<i>Sautéed steak cubes with onions in our unique Chinese BBQ sauce.</i> | \$18 |
| 017 | X.O.醬爆牛肉 | Steak Cubes in X.O. Sauce (Spicy)
<i>Sautéed steak cubes with snow peas in a spicy X.O. sauce.</i> | \$18 |
| 407 | 夏果牛柳粒 | Steak Cubes with Macadamia Nuts
<i>Beef steak cubes sautéed with macadamia nuts, bell peppers, onions, and celery in a black pepper sauce.</i> | \$18 |
| 408 | 美極牛柳 | Steak Cubes with Maggie Sauce
<i>Sautéed Steak Cubes with Broccoli in a black pepper sauce.</i> | \$18 |
| 833 | 蒙古羊片包 | Sliced Lamb in Spicy Sauce with steamed Buns (6) | \$20 |

Clay Pot

- | | | | |
|-----|-------|---|------|
| 351 | 海鮮一品煲 | Seafood Combination in Clay Pot
<i>Combination of scallops, prawns, calamari, black mushrooms and bean curd simmered in a clay pot.</i> | \$20 |
| 360 | 紅燜牛尾煲 | Ox Tail Stew in Clay Pot
<i>Hearty pieces of ox tail and turnips stewed in a clay pot.</i> | \$20 |
| 358 | 節瓜粉絲煲 | Chinese Melons & Bean Vermicelli in Clay Pot
<i>Cooked in a light chicken broth with dried shrimp.</i> | \$18 |

HOUSE SPECIALTIES

特別推介



|| \$23 ||

601

馳名燒乳鴿
Roasted Squab (Whole)

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



|| \$16/\$30 ||

665

貴妃走地雞
Princess Chicken

Specially marinated whole chicken with a ginger & onion sauce.



|| \$25/\$38 ||

025

北京片皮鴨
Peking Duck

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



|| \$16/\$30 ||

024

玫瑰豉油雞
Soy Sauce Chicken

Whole chicken steamed in a special soy sauce

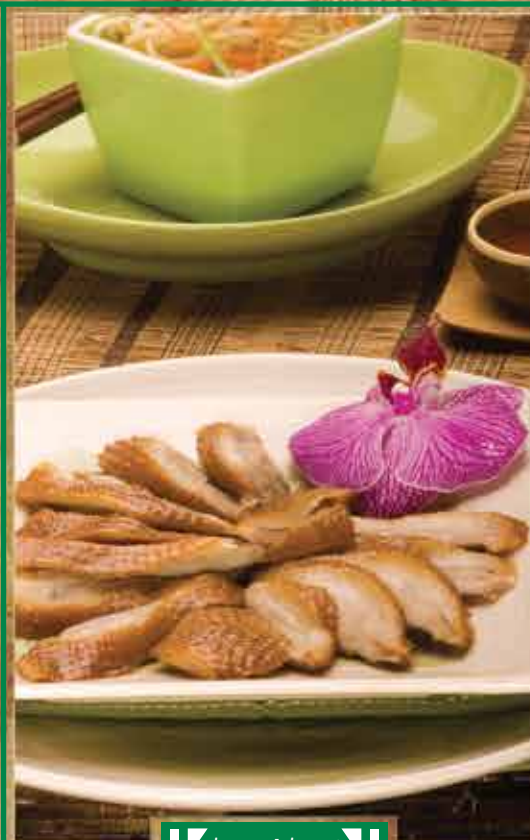


|| \$18 ||

023

檸檬軟雞
Fried Chicken with Lemon Sauce

Chicken breast filet deep fried with a crispy batter & served with lemon sauce.



|| \$20/\$35 ||

671

潮式滷水鴨
Soya Sauce Duck

Tender Pieces of duck marinated in chef's special soy sauce.

Poultry

- 668 掛爐燒鴨 **Roast Duck** *Half \$18 Whole \$32*
Specially marinated duck roasted to a golden brown crispy skin.
- 666 當紅炸子雞 **Crispy Chicken** *Half \$18 Whole \$32*
Deep fried chicken with a nice & crispy outside finish.
- 667 一品吊燒雞 **Roasted Chicken** *Half \$18 Whole \$32*
Oven roasted chicken with a side of special brown dipping sauce.
- 117 麻辣口水雞 **Sichuan Spicy Cold Chicken** *Quarter \$10 Half \$18 Whole \$36*
Served in a Sichuan style chili sauce and topped with peanuts (Spicy)
- 022 新潮川椒雞 **Chicken with Broccoli (Choice of Spicy or Not Spicy)** *\$18*
Diced chicken breast sautéed with black bean sauce and served with broccoli.
- 605 腰果雞球 **Chicken with Cashew Nuts** *\$18*
Sautéed diced chicken breast with snow peas, baby corn, bamboo shoots, carrots, onion, ginger and cashew nuts.
- 606 宮保雞丁 **Kung Pao Chicken (Spicy)** *\$18*
Sautéed diced chicken with bell peppers, onions, carrots, green beans and peanuts in spicy sauce.
- 611 蒜香蜜汁雞 **Diced Honey Garlic Chicken** *\$18*
Diced chicken sautéed in our special honey garlic sauce and served with broccoli.
- 613 X.O.醬爆雞球 **Chicken with X.O. Sauce (Spicy)** *\$18*
Diced chicken breast sautéed with snow peas in a spicy X.O. sauce.
- 621 西蘭龍鳳球 **Dragon Phoenix** *\$20*
Sautéed diced chicken breast & prawns served with broccoli.

Noodles & Fried Rice

- 531 炒麵 **Chow Mein** *\$12*
(Choose 1 item Shrimp/ Beef/ Chicken / Vegetable or Combination)
Pan Fried Hong Kong Style (Please allow additional cooking time) Add \$2
- 541 韭皇肉絲伊麵 **Braised E-Fu Noodles** *\$12*
Noodles with shredded pork, mushrooms, and chives.
- 595 鮮什菌炒麵 **Fresh Wild Mushroom Chow Mein** *\$15*
- 596 海中三寶燴蒜茸麵 **Combination Seafood Stir Fried Garlic Noodle** *\$15*
Prawns, Clams, & Scallops sautéed with garlic noodles.
- 511 海鮮炒飯 **Seafood Fried Rice** *\$12*
- 513 鹹魚雞粒炒飯 **Salted Fish with Chicken Fried Rice** *\$12*
- 570 菠蘿蝦炒飯 **Diced Pineapple & Shrimp Fried Rice** *\$12*
- 515 瑤柱蛋白炒飯 **Dried Scallops & Egg White Fried Rice** *\$15*
- 590 金雙蛋炒飯 **Golden Supreme Fried Rice (Spicy)** *\$15*
Fried rice mixed with egg white & egg yolk in a spicy X.O. sauce.

APPETIZER-COMBINATION

主廚冷盤精選

醉鴿拼小碟(冷盤)

Drunken Squab Combination (Cold Plates)

602 花彫醉鴿皇
Drunken Squab \$23

The following items can be added as sides for \$9 extra when ordering with Drunken Squab Combination.

111 素鵝
Vegetarian Goose \$10

672 滷水豆腐
Soya Sauce Bean Curd \$10

676 滷水鴨舌
Soya Sauce Duck Tongue \$10

308 麻辣炸菜片
Spicy Sesame Pickle \$10

673 舟山海蜇
Jellyfish Cold Plate \$10

677 麻辣北極貝
Spicy North Pole Conch \$10

669 佛山燻蹄
Cured Ham Hock \$10

674 日本海草
Japanese Seaweed \$10

670 滷水牛腩(腱)
Soya Sauce Beef Briskets \$10

675 滷水鴨翼
Soya Sauce Duck Wings \$10



潮式拼盤 Special Combination Gold Platter

Small \$25

Middle \$35

Large \$45

燒味拼盤 Barbecued Combination Platter

Small \$25

Middle \$35

Large \$45

