

APPETIZERS

春卷	101.	Spring Roll (2).....	3.00
香煎鍋貼	102.	Pan Fried Dumplings (6).....	5.35
水餃	103.	Steamed Dumplings (6).....	5.35
炸雲吞	104.	Fried Wontons (8).....	4.99
炸雞翼	105.	Fried Chicken Wing.....	5.99
四川抄手	106.	Szechuan Wontons In Hot Sauce (8).....	4.95
炸豆腐	107.	Home Style Fried Tofu.....	4.95
四川辣面	108.	Szechuan Sesame Noodles.....	4.95
蜜汁叉燒	109.	Honey Roast Pork.....	6.00
椰汁蝦	109a.	Coconut Shrimp.....	6.00
燒排骨	109b.	Bar-B-Q Spare Ribs.....(S) 7.50 (L) 15.50	

SOUP

酸辣湯	110.	Hot & Sour Soup.....	1.99	3.55
港式雲吞湯	111.	Hong Kong Wonton Soup.....	1.99	3.55
豆腐什菜湯	112.	Vegetable & Bean Curd Soup.....	1.99	3.55
海鮮豆腐湯	113.	Seafood & Tofu Soup (for two).....	5.35	
本樓雲吞湯	114.	House Special Wonton Soup (for two).....	5.35	

MEAT & POULTRY

幹煸牛肉絲	115.	Shredded Crispy Beef.....	9.99	
<i>Shredded beef fried until crispy with shredded carrots & celery in a tangy, spicy sauce</i>				
魚香肉絲	116.	Szechuan Style Pork w. Leek.....	4.75	9.99
<i>A hearty peasant dish of shredded pork and abundance of leeks in a hot and spicy country style sauce</i>				
木須肉	117.	Moo Shu Pork (4 crepes).....	9.99	
<i>Tender shreds of pork with eggs, sun dried tiger lily flower, and shredded vegetables. Served with home made crepes</i>				
沙茶牛肉	118.	Beef with Spicy Chinese Sauce.....	4.75	9.99
<i>Beef sautéed with straw mushrooms, baby corn, green and red pepper. Served in a brown sauce</i>				
雙冬牛	119.	Beef with Snow Peas & Mushrooms.....	4.75	9.99
魚香四季豆牛	120.	Beef with String Beans in Garlic Sauce.....	4.75	9.99
腰果雞丁	121.	Chicken with Cashew Nuts.....	4.75	9.99
四季豆雞	122.	Chicken with Strings Beans.....	4.75	9.99
魚香茄子雞	123.	Chicken with Chinese Eggplant in Garlic Sauce.....	9.99	
炒雙丁	124.	Chicken and Shrimp Combination.....	9.99	

VEGETABLES

木須菜	125.	Moo Shu Vegetables (4 crepes).....	8.65
菜心蘑菇	126.	Chinese Green with Mushrooms.....	8.65
魚香四季豆	127.	String Beans in Garlic Sauce.....	8.65
魚香茄子	128.	Chinese Eggplant in Family Style.....	8.75
麻婆豆腐	129.	Bean Curd Szechuan Style.....	8.25
羅漢齋	130.	Buddha's Delight.....	8.99

PAN FRIED NOODLES & NOODLES

星洲炒米粉	131.	Singapore Rice Noodles.....	8.75
干炒牛河	132.	Beef Chow Fun.....	8.75
叉燒撈面	133.	Roast Pork Lo Mein.....	7.35
雞撈面	134.	Chicken Lo Mein.....	7.35
牛撈面	135.	Beef Lo Mein.....	7.75
蝦撈面	136.	Shrimp Lo Mein.....	7.99
豉汁雞肉炒面	137.	Chicken Pan Fried Noodle with Black Bean Sauce.....	8.95
本樓炒面	138.	House Special Pan Fried Noodle.....	9.99
海鮮兩面王	139.	Seafood Pan Fried Noodle.....	9.99
豉汁牛肉炒河	140.	Beef Chow Fun with Black Bean Sauce.....	8.99

SEAFOOD

魚香蝦	141.	Shrimp with Garlic Sauce.....	9.99
腰果蝦	142.	Shrimp with Cashew Nuts.....	9.99
雪豆蝦	143.	Shrimp with Snow Peas.....	10.25
四季豆蝦	144.	Shrimp with String Beans in Garlic Sauce.....	10.25
豉汁蝦	145.	Shrimp w. Black Bean Sauce.....	11.99
魚香大蝦	146.	Jumbo Shrimps with Eggplant in Garlic Sauce.....	12.95
洞庭蝦	147.	Jumbo Prawns Our Style in a White Wine Sauce.....	12.95
宮保大蝦	148.	Jumbo Prawns in Kung Pao Sauce.....	12.95
豉汁干貝大蝦	149.	Jumbo Prawns & Scallops w. Black Bean Sauce.....	13.95

Hot & Spicy

FRIED RICE

菜炒飯	150.	Vegetable Fried Rice.....	4.50	6.65
肉炒飯	151.	Pork Fried Rice.....	4.75	6.99
牛炒飯	152.	Beef Fried Rice.....	4.95	6.99
雞炒飯	153.	Chicken Fried Rice.....	4.95	6.99
蝦炒飯	154.	Shrimp Fried Rice.....	4.95	7.95
揚州炒飯	155.	Yang Chow Fried Rice.....	4.95	7.95

BEVERAGES

各式汽水	156.	Coke or Diet Coke, Sprite, Pepsi, Diet Pepsi.....	1.00
	157.	2 Liter Soda.....	2.50

STEAMED DISHES

Steamed No Salt, No Oil, No Corn Starch with sauce on the side and white rice

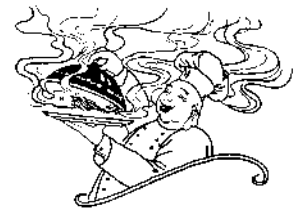
清蒸芥蘭雞	158.	Steamed Chicken with Broccoli.....	9.99
清蒸四季豆雞	159.	Steamed Chicken with String Bean.....	9.99
清蒸什菜豆腐	160.	Steamed Mixed Vegetable with Tofu.....	8.99
清蒸什菜蝦	161.	Steamed Shrimp with Mixed Vegetable.....	11.99
清蒸四季豆蝦	162.	Steamed Shrimp with String Bean.....	11.99

HOUSE SPECIALTIES

豉汁炒蜆	163.	Clams with Black Bean Sauce.....	11.99
京都肉排	164.	Peking Style Pork Chops.....	11.99
海鮮叉燒	165.	Seafood & Roast Pork.....	12.99
煎茄子	166.	Stuffed Eggplant.....	10.99
宮保雞	167.	Kung Pao Chicken.....	10.99
左宗雞	168.	General Tso's Chicken.....	10.25
炸石斑	169.	Deep Fried Seabass.....	Market Price
薑蔥炒龍蝦	170.	Lobster w. Ginger & Scallions.....	Market Price
豉汁龍蝦	171.	Lobster w. Black Bean Sauce.....	Market Price

EXTRA

白飯	172.	White Rice.....(Pt.) 1.25 (Qt.) 1.95	
簽語餅	173.	Fortune Cookies (12).....	2.00
本樓醬	174.	House Special Sauce.....	0.50
木須餅	175.	Moo Shu Pancakes (2).....	1.00



CHEF'S FAVORITES

Famous Peking Duck

H1.	(Half).....	17.99
H2.	(Whole).....	31.99

- Course I. A tender duckling grilled in a traditional way until crispy & served with home made crepes & scallion in Chef's special sauce
- Course II. Peking duck meat sautéed with mixed seasonal vegetable

H3. DUET PRAWNS.....**12.75**
Prawns served in two flavors

H4. CHRYSANTHEMUM

BEEF & SCALLOPS.....**13.95**
Fresh scallops and sliced beef sautéed in black bean sauce on a bed of broccoli

H5. SEAFOOD & TOFU.....**13.95**
Flavorful seafood combination and tofu

H6. HOME STYLE CHICKEN.....**10.95**
Shredded white meat chicken with shredded snow peas, bamboo shoots, carrots, bean sprouts, black mushrooms, peppers in white sauce

H7. TRIPLE GARLIC DELIGHT.....**12.99**
Jumbo prawns, beef and chicken in our chef's fabulous garlic sauce

H8. AMAZING SESAME CHICKEN.....**11.25**
Shredded chicken fried with fresh garlic sauce and sprinkled with sesame seeds.

H9. SATAY BEEF &

CHINESE EGGPLANT.....**12.99**
Filet of beefs sautéed with Chinese eggplant, served in a satay sauce

COUPON

FREE
2 Liter
Soda

w. Any \$25.00 or
more Purchase

Must present coupon
Please mention
when ordering
not valid with any
other offer

COUPON

FREE
Dumpling

w. Any \$35.00 or
more Purchase

Must present coupon
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when ordering
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other offer

COUPON

FREE
General Tso's
or Sweet &
Sour Chicken

w. Any \$45.00 or
more Purchase

Must present coupon
Please mention
when ordering
not valid with any
other offer

LUNCH SPECIAL

Served w. Soup or Soda
(From 11:00 am – 3:00 pm)

- L1. Wonton Noodle (Mixed Shrimp & Pork) 5.65
- L2. Roast Duck with Rice 5.95
- L3. Roast Pork Noodle 5.65
- L4. Roast Duck Noodle 5.95
- L5. Roast Pork and Wonton Noodle 5.95
- L6. Beef Stew Wonton Noodle 5.95
- L7. Beef Stew Noodle 5.95
- L8. Roast Pork on Rice 5.65
- L9. Beef with Broccoli on Rice 4.95
- L10. Chicken and Shrimp
Combination on Rice 5.65
- L11. Beef with Bean Curd on Rice 5.65
- L12. Chicken with Cashew Nuts on Rice .. 4.95
- L13. Shrimp with Garlic Sauce on Rice ... 5.65
- L14. Chicken with Garlic Sauce on Rice .. 4.95
- L15. Shrimp w. Black Bean Sauce on Rice . 5.65
- L16. Kung Pao Chicken 4.95
- L17. Chicken with Broccoli 4.95
- L18. General Tso's Chicken 5.65
- L19. Mixed Vegetable with Tofu 5.65
- L20. Beef with Chinese Eggplant on Rice. 5.65
- L21. Roast Pork Lo Mein 5.65
- L22. Chicken with Chinese Eggplant 5.65
- L23. Shrimp with String Beans 5.65

COMBINATION MEAL

Service All Day \$9.95

Soup, Spring Roll and Pork Fried Rice

Choice of Meal:

- C1. Chicken with Chinese Eggplant
- C2. Beef with Broccoli
- C3. Shrimp with String Beans
- C4. Chicken with Kung Pao Sauce
- C5. Chicken with Cashews
- C6. Shrimp with Cashews

EVERYDAY SPECIAL

Sm. Lg.

- E1. Sweet & Sour Chicken ... 5.25 8.95
- E2. Chicken With Broccoli ... 5.25 8.95
- E3. Beef With Broccoli 5.35 8.95
- E4. Vegetable Lo Mein 4.95 7.25
- E5. Curry Chicken 5.25 8.65
- E6. Hunan Chicken 5.25 8.65
- E7. Orange Favor Chicken ... 5.25 8.65
- E8. Shrimp With Broccoli 5.75 9.99
- E9. Beef with Mixed Vege.... 5.75 8.95
- E10. Kung Po Shrimp 5.75 9.99
- E11. Hunan Beef 5.25 9.99
- E12. Chicken w. Garlic Sauce. 5.75 8.95
- E14. String Bean & Broccoli .. 4.95 7.25
- E15. Kung Po Beef 5.65 9.99
- E13. Moo Shu Chicken 8.95
- E16. Moo Shu Shrimp 9.99
- E17. Chicken w. Black Bean sauce ... 8.95
- E18. Chicken w. Spinach 8.95

SPECIAL FAMILY MEAL (FOR 4)

- S1. Fried Wontons (8)
Roast Pork Fried Rice
Beef with Bamboo and Black Mushroom
Chicken and Shrimp Combination
2 Liter Soda..... 32.95
- S2. Honey Roast Pork
Amazing Sesame Chicken
Shrimp with Black Bean Sauce
Beef Chow Fun (Rice Noodles)
2 Liter Soda..... 35.75
- S3. Spring Roll (4)
Roast Pork Lo Mein
Shrimp with String Bean in Garlic Sauce
Chicken with Cashew Nuts
2 Liter Soda..... 35.25

Hot & Spicy

The New York Times

August 22, 2010

Not Just Peking Duck, but a Ceremony

By STEPHANIE LYBESS

PEKING DUCK, a centuries-old tradition in Beijing restaurants, customarily comprised several courses. John Blofeld, an English scholar who lived in Beijing (then called Peking) during the 1930s and wrote about its culture in "City of Lingering Splendour" (Shambhala Publications, 1989), describes the progression of dishes like this: First the crisp skin was carved from the bird, tableside, in pieces, and wrapped in hot bread with shredded spring onion and sauce; this was followed by an omelet cooked in duck fat; then the meat, sautéed with bamboo shoots; the inards, batter-fried; finishing with soup, made from the bones.

Restaurants in Manhattan's Chinatown serve a simplified version of this feast, but it is harder to find in Connecticut. Peking Duck House, a family business that opened in Orange in early July, has remedied that situation.

Harry Wu is the chef at Peking Duck House, a Chinatown-style restaurant that he owns with his wife and brother. A gracious host, he is willing to take special orders from his guests. His kitchen offers many examples of Cantonese food, a cuisine characterized by simplicity and purity of flavor, but the duck, which may be ordered as a half or whole bird, is the main event. It is a two-course affair, and it is delicious.

On a recent visit, Mr. Wu first presented a platter of slivered breast meat, each piece capped with crisp, lacquered skin; this was accompanied by thin, house-made wheat crepes, slivered scallions and a lovely, hoisin-like sauce. When asked about the seasonings, Mr. Wu was cagey, allowing only that honey and five-spice powder were involved. In any event, the meat was tender, the flavor subtle and delicate, and, if you like, Mr. Wu will wrap the duck, sauce and scallions in the pancakes, expertly wielding his serving spoons.

The breast meat demolished, Mr. Wu replaced it with a platter of skinless sautéed duck meat, cut into thin strips, cooked with julienned vegetables and served with rice. It was equally irresistible.

In fact, I would recommend almost everything I tasted at Peking Duck. Flavors were clean and delicate, the style of the food pleasingly homemade.

Chicken soup was a vastly simplified version of the dish now popular in Asian fusion restaurants, in which a mixture of chopped chicken, celery, scallions, pine nuts and carrots is brought to the table with iceberg lettuce leaves for wrapping. Steamed dim sum pastries, stuffed with pork, tasted bright with fresh ginger. The broth in the house special wonton soup, with shrimp, chicken and vegetables, was round and full (unfortunately, the kitchen mistakenly omitted the wontons that night). The Hong Kong won-ton soup, on the other hand, contained wontons only, but the broth was equally tasty. I look forward to sampling Mr. Wu's noodle soups, available only at lunchtime.

As an entree, plump, barely cooked clams were excellent, smothered with black bean sauce garnished with slivered pork, diced red and green peppers and scallions. Peking pork chops were served in thin chunks, some on the bone, glazed with a thick, sweet sauce, accompanied by a large dice of green pepper. Thick, fresh flounder filets glistened with fresh ginger sauce on a bed of Chinese greens. Thin, tender strips of sesame chicken were breaded and fried to a crisp crust, coated with a sweet sauce and tossed with slivered vegetables. Even the somewhat overcooked shrimp in my least favorite dish — duet prawns — retained very nice flavor: half in a clear sauce with vegetables, the rest in a rather heavy, spicy, sweet-and-sour tomato sauce. And the pork fried rice was a fine, Chinatown rendition of the classic.

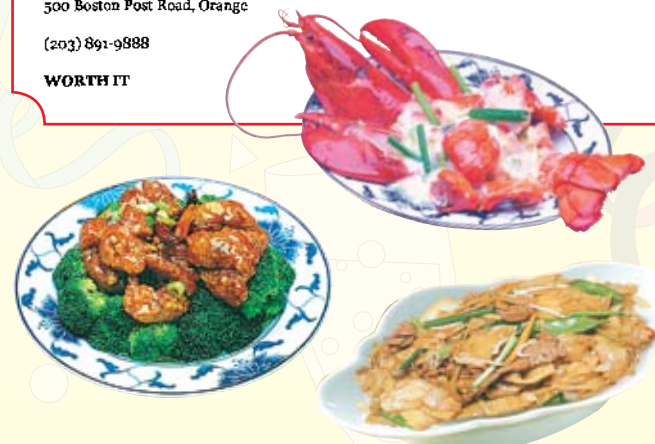
The restaurant does not offer dessert, which I did not mind, since the dinner was so satisfying. You do, however, get fortune cookies with the bill.

Peking Duck House

500 Boston Post Road, Orange

(203) 891-9888

WORTH IT



粵菜小炒



明爐燒臘

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