

Quack House

Cantonese Barbecue

Cantonese Roast Duck 港式烤鴨 ----- Half: \$33
 Our very own lightly-crispy and juicy Cantonese style (Debone +\$4)
 roast duck. Served with plum vinaigrette & duck au jus. Whole: \$66
 (Debone +\$6)

BBQ Pork Collar (Charsiu) 叉燒 ----- S: \$14.50
 Charred pork collar drizzled in orange blossom honey. M: \$20
 Served with ginger chutney. L: \$26

Crispy Skin Pork Belly 脆皮燒肉 ----- S: \$17
 Slow-roasted pork belly with a crispy & crackly skin. M: \$24
 Served with hoisin sesame paste. L: \$31

Poached Soy Marinated Chicken 鼓油雞 ----- \$28
 (Debone +\$3)
 Juicy and succulent chicken, marinated in our very own soy sauce (whole chicken). Served with house-made ginger-scallion chutney and sweet soy sauce.

Rice Plates

Roast Duck Rice Plate 烤鴨飯盒 ----- \$24
 1/4 of our traditional Cantonese Roast Duck with (Debone +\$1.50)
 jasmine rice and garlic greens.

Charsiu Rice Plate 叉燒飯盒 ----- \$18
 6 oz of our honey-glazed barbecue pork with (charsiu) with jasmine rice and garlic greens.

Crispy Pork Belly Rice Plate 脆皮燒肉飯盒 ----- \$20
 6 oz of our crispy skin pork belly with jasmine rice and garlic greens.

Soy Marinated Chicken Rice Plate 鼓油雞飯盒 ----- \$22
 1/2 of our soy marinated chicken with jasmine rice and (Debone +\$1.50)
 garlic greens.

Stir Fried Noodles

Good Ducking Noodle 鴨片麵 ----- \$24
 Julienned duck and chicken meat stir fried with chewy egg noodles, colorful bell peppers, yummy onions and scallions, special duck au jus, and flavor-enhancing white pepper.

OG Charsiu Noodle 叉燒炒麵 ----- \$20
 Old-school Chinatown style stir-fried egg noodles with tender sliced BBQ pork, crisp celery, and sweet carrots.

Chicken Wings

Im-peck-able Wings 無可挑剔雞翅膀 ----- 6: \$16
 Mid-joint wings seasoned with Chiu Chow bean sauce. 12: \$29

Chiu Chow Fish Sauce Wings 魚露霸雞翼 ----- 6: \$16
 Crispy, savory, sweet, and umami-packed; with just the 12: \$29
 right amount of fish sauce aroma and spice. Super addictive!

Hong Kong 'Swiss' Chicken Wings 瑞士雞翼 ----- 6: \$16
 No, they're not from Switzerland. A Hong Kong classic 12: \$29
 born from a waiter saying 'sweet' and a tourist hearing 'Swiss'. Soy-braised, brushed with honey, grilled, and so good you'll forgive the geography lesson.

Sides

Garlic Greens 蒜炒油菜 ----- S: \$12
 Garlic and shallot stir-fried greens, finished with a shot of L: \$22
 whiskey for caramelization.

White Jasmine Rice 白飯 ----- S: \$3
 Good ol' bowl of rice. Can't live without it! L: \$6

Rice + Greens Combo 蒜炒油菜和白飯 ----- \$8

Baos (Steamed Buns) 包 ----- 6: \$9
 Steamed buns served with shredded scallions and hoisin 9: \$13
 sesame paste. Good for stuffing with our barbecue! 12: \$18

Nice Melons (Seasonal) 頂瓜瓜 ----- \$12
 Inspired by traditional Chiu Chow watermelon salad. Juicy watermelon, crunchy cucumber, shallots, cilantro, and Thai basil, tossed in a garlicky fish sauce dressing. Served with peanuts.

Peary Delicious (Seasonal) 梨香脆綠 ----- \$12
 Crispy apple pear, onion, cucumber, fried shallots, garlic, and peanuts, tossed in a garlicky fish sauce dressing.

Extra Sauces +\$2

- Ginger Scallion Chutney 薑蔥醬
- Hoisin Sesame Paste 海鮮醬
- Duck Au Jus 鴨汁
- Chiu Chow Chili Sauce 潮州辣醬
- Plum Vinaigrette 梅子醬
- Sweet Soy Sauce 食油汁

Munchies

Pork Cracklings 炸豬皮 ----- \$12
 Deep fried crispy and airy pork skin served with a Chiu Chow pickled garlic sauce vinaigrette.

Crispy Glutinous Rice Dumplings (3 pcs) 鹹水餃 \$12
 Fried glutinous dumplings with a crispy, golden-brown shell made from glutinous rice flour, giving it a crunchy outside and a chewy inside. Filled with minced pork, dried shrimp, mushrooms.

Siu Mai (4 pcs) 燒賣 ----- \$12
 Steamed shrimp, pork, and shiitake mushroom dumplings.

Chive Shrimp Dumplings (3 pcs) 蒸韭菜蝦餃 ----- \$12
 Steamed shrimp and chive dumplings. Try with Chef Simon's Chiu Chow Chili Sauce!

Chiu Chow Dumplings (3 pcs) 潮州粉餃 ----- \$12
 A steamed dumpling filled with dried shrimp, minced pork, peanuts, celery, carrots, cilantro, and preserved radish. Try with Chef Simon's Chiu Chow Chili Sauce!

Taro Shrimp Cake (4 pcs) 炸芋頭蝦餅 ----- \$16
 Shrimp, pork, taro, scallions, carrots, and onions pressed into a fried cake.

Sweets

Egg Custard Baos (3 pcs) 奶黃包 ----- \$10
 Soft steamed buns filled with egg custard.

Taro Baos (3 pcs) 芋頭包 ----- \$10
 Soft steamed buns filled with taro paste.

Pandan Baos (3 pcs) 香蘭包 ----- \$10
 Soft steamed buns filled with pandan paste.

Bao Trio (3 pcs) 三寶包 ----- \$10
 One Egg Custard Bao, one Taro Bao, and one Pandan Bao.

online menu

