

R&G Lounge



Iconic Brand·Traditional Food·Genuine·Excellence

Since 1985, R&G Lounge has been a cornerstone of San Francisco's Chinese culinary scene, blending tradition with growth. From a humble single-story eatery to a renowned three-story destination, R&G has earned global acclaim for its signature dishes like Salt & Pepper Live Crab and R&G Special Beef. Inspired by the Five Elements Theory, our kitchen balances tradition, quality ingredients, and time-honored techniques to create an unforgettable dining experience.

Now redefined as "Roots & Generations," our name reflects a deep commitment to honoring authentic Chinese flavors while passing them on to future generations. More than just a restaurant, R&G Lounge is a place where families and friends come together to celebrate milestones across generations. Rooted in the Chinatown community, we take pride in supporting local businesses, charities, and the people who make this city special. Thank you for being part of our story—past, present, and future.



www.rnglounge.com



@RandGlounge



RandGLoungeRestaurant

Pictures are for reference only. Actual dishes may look different when served.

Any changes/substitutions made may require additional charge.

Please let your server know if you have any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Maximum of two (2) credit cards per table.

Parties of 6 or more are subject to 20% gratuity charge added to the check. 4% will be added to the final bill to support SF employer mandates.

圖片僅供參考，可能會與真實上桌食物有所出入。

菜式如有任何變更或改換，可能需要另加收費。

如果有任何過敏食物，請事先告知服務員。

食用未經煮熟或生的肉類、家禽、海鮮、貝類或雞蛋可能會增加患上食源性疾病的風險，特別是對於某些有健康狀況的人士

每張枱最多可提供兩張 (2) 張信用卡。

六個人以上用餐會有20%小費加在帳單上

4% SF授權附加費將加在帳單上支持員工的健康補助

631 Kearny St San Francisco, CA 94108
3500 Las Vegas Blvd S, Las Vegas, NV 89109

HOUSE RECOMMENDATIONS

Our signature dish — fresh live crab coated deep fried in our house batter, then lightly seasoned with our signature salt & pepper blend with fragrant fried garlic bits. Enjoy the crispy exterior and succulent crab meat within.

MKT



Salt & Pepper Crab
椒鹽焗大蟹

Large live lobster stir-fried and served with fragrant sticky rice, made with glutinous rice, diced dried shrimp, cured pork, eggs, Chinese sausage, and mushrooms. A rich and flavorful pairing.

MKT



Lobster Sticky Rice
龍蝦糯米飯

A customer favorite and top seller. Top-choice sliced beef marinated in our chef's special sauce for a perfectly tender, sweet, and savory flavor.

28



R&G Special Beef
嶺南牛肉

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

30



Scallops, Macadamia & Steak Cubes
夏果帶子牛柳粒



25

A delicious trio of tofu, eggplant, and hot peppers, stuffed with our house-made shrimp paste and served in a savory black bean sauce.

Three Treasures
豉汁煎三寶

Seafood Garlic Noodles
海鮮蒜蓉面

A savory medley of prawns, clams, and scallops tossed with egg noodles & fragrant minced garlic.

25



Golden Supreme Fried Rice
金雙蛋炒飯

A flavorful fried rice featuring separated egg yolks and egg whites, stir-fried in a mildly spicy XO sauce—a luxurious blend of dried seafood and aromatic spices.

22



Salt & Pepper String Beans
椒鹽四季豆

Crispy string beans fried in our house batter and lightly seasoned with our signature salt and pepper blend. Crispy & addictive in every bite.

16



Premium Chilean sea bass, marinated for over 24 hours and baked with our signature glaze. Each bite is tender, flaky, and rich in flavor. (30 minute prep time)

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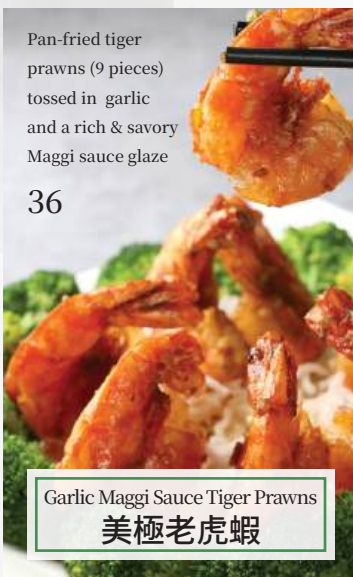
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Baked Chilean Sea Bass
香焗銀雪魚

Pan-fried tiger prawns (9 pieces) tossed in garlic and a rich & savory Maggi sauce glaze

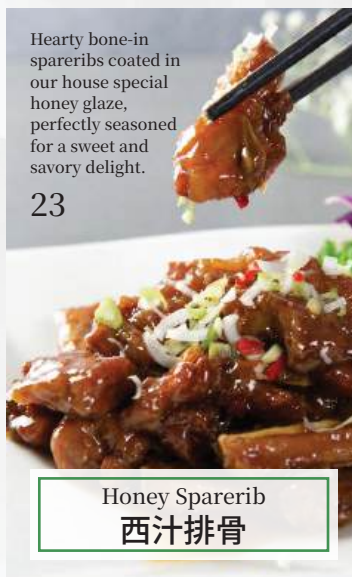
36



Garlic Maggi Sauce Tiger Prawns
美極老虎蝦

Hearty bone-in spareribs coated in our house special honey glaze, perfectly seasoned for a sweet and savory delight.

23



Honey Sparerib
西汁排骨

Premium duck, marinated and roasted to perfection, our Peking duck is served with tender, bone-in meat and separated crispy duck skin, accompanied by soft steamed buns, hoisin sauce, and scallions. (at least 30 minutes prep time)

Half: 34 Whole: 62



Peking Duck (Cantonese Style)
北京片皮鴨

APPETIZERS



BBQ Pork
蜜汁叉燒

Chicken Salad
雞沙拉

15



Drunken Squab
花雕醉鴿皇

Vegetable Egg Rolls
素菜春卷 (2 pcs.)

7



Salmon Avocado Egg Rolls
三文魚春卷

Deep Fried Oysters
酥炸生蠔

23



Salt & Pepper String Beans
椒鹽四季豆

Salted Egg Yolk Pumpkin
金沙南瓜

17

Sichuan Spicy Beef
麻辣牛腱

13

Salt & Pepper Tofu
椒鹽豆腐粒

15

Salt & Pepper Calamari
椒鹽鮮魷

23

Spicy Garlic Wood Ear
Mushroom Salad
涼拌木耳

12



Soya Sauce
Duck Wings
滷水鴨翼

13



Soya Sauce
Bean Curd
滷水豆腐

12



Cured Ham Hock
佛山燻蹄

12



Soya Sauce
Beef Briskets
滷水牛腩(腱)

13



Soya Sauce
Duck Tongue
滷水鴨舌

13



Baby Octopus
八爪魚

13



Jellyfish Cold Plate
舟山海蜇

12



Vegetarian
Goose
素鵝

12



Japanese Seaweed
日本海草

12

Custom
Combination
Platter
自選拼盤

Choose from the items above or chef's recommendation

Small (小)	Any 3 items (任選三款)	33
Medium (中)	Any 4 items (任選四款)	45
Large (大)	Any 5 items (任選五款)	58

SOUP

With sliced pork, tofu & century egg

Bowl 22

Mustard Green Soup
芥菜豆腐皮蛋肉片湯



Bowl 28

Fresh Crab Meat Winter Melon Soup
瑤柱蟹肉冬茸羹



Double-boiled chicken soup made with premium ingredients and slow-cooked for comforting & rich flavor.

13

Double Boiled Chicken Soup
原盅燉黃毛雞湯

Black Garlic Sparerib Double Boiled Soup
黑蒜排骨湯

Cup 13



Bird's Nest Soup
竹笙燕窩羹

A delicacy made from purified swiftlet bird's nests, cherished for its delicate texture and nourishing qualities.

Cup 23
Bowl 88



Braised Seafood Soup with Abalone
鮑參花膠羹

Cup 23
Bowl 88



Diced Chinese Winter Melon Soup
冬瓜粒湯

Cup 10
Bowl 21



West Lake Minced Beef Soup
西湖牛肉羹

Cup 10
Bowl 21



Mashed Chicken & Sweet Corn Soup
雞茸粟米羹

Cup 7
Bowl 17



Hot & Sour Soup (Spicy)
酸辣湯

Cup 7
Bowl 17



Egg Drop Soup
蛋花湯

Cup 7
Bowl 17



Seafood & Bean Curd Soup
海鮮豆腐羹

Cup 11
Bowl 23



Hot & Sour Wonton Soup (Spicy)
酸辣雲吞湯

Bowl 23



Crab Meat Fish Maw Soup
蟹肉魚肚羹

Bowl 35



SEAFOOD

Live Crab
新鮮蟹

Please choose one of the following cooking methods:
有下列烹飪方法可供選擇:

1. Black Bean Sauce 豉汁
2. Fried with Garlic & Hot Peppers 避風塘
3. Ginger & Scallion 薑葱
4. Steamed with Garlic 蒜蓉蒸
5. Steamed 清蒸
6. Steamed with Wine & Egg Whites 紹酒蛋白蒸
7. Salted Egg Yolk 鹹蛋黃
8. Spicy Garlic Sauce 大千煲

MKT



Salt & Pepper Dungeness Crab
(Signature Dish)
椒鹽焗大蟹

Fresh live crab coated deep fried in our house batter, then lightly seasoned with our signature salt & pepper blend with fragrant fried garlic bits. Enjoy the crispy exterior and succulent crab meat within.

MKT

Steamed Clams & Egg
鮮蜆蒸水蛋

Silky steamed egg with fresh clams, delicately seasoned for a light yet savory seafood flavor

26



Clams with Black Bean Sauce

豉椒炒大蜆

25



Fresh Clams Steamed in Sake Broth

清酒浸大蜆

25



Baked Chilean Sea Bass
香焗銀雪魚

Premium Chilean sea bass, marinated for over 24 hours and baked with our signature glaze.

(30 minute prep time)

Small小 56
Large大 93



Sea Bass w/ Thai Chili Sauce

泰式燴鱈魚塊 27



Steamed Live Whole Rock Cod

清蒸游水石斑 MKT



Steamed Live Whole Sea Bass

清蒸游水盲鱸 MKT



Ask server for seasonal live fish of the day 請向服務員查詢今日精選游水魚

Sea Cucumber with XO Sauce & Sweet Pea

X.O. 醬甜豆海參 35



Sea Cucumber with Preserved Vegetables

味菜海參 35



Sea Cucumber with Ginger & Scallions

薑蔥海參 35



Cold Sea Cucumber w/
Wasabi Dressing
涼拌海參

一人份
per person
25



Large live lobster stir-fried and served with fragrant sticky rice, made with glutinous rice, diced dried shrimp, cured pork, eggs, Chinese sausage, and mushrooms.

MKT



Fried Sticky Rice with Lobster
龍蝦糯米飯

Large live lobster steamed with minced garlic & green onions

MKT



Garlic Steamed Maine Lobster
蒜蓉蒸龍蝦

Live Lobster
新鮮龍蝦

Please choose one of the following cooking methods:
有下列烹飪方法可供選擇:

1. Supreme Broth 上湯
2. Salt & Pepper 椒鹽

3. Black Bean Sauce 豉汁
4. Ginger & Scallion 薑蔥

MKT

Salt & Pepper Prawns (in Shell)
椒鹽中蝦

25

Sauteed Prawns & Snow Peas in XO Sauce (Spicy)
X.O. 醬爆蝦球

25

Salted Egg Yolk Pumpkin Shrimp
金沙南瓜蝦球

26

Dry Chili Jumbo Prawns
老乾媽珍寶蝦

26

Shrimp with Scrambled Eggs
滑蛋蝦仁

25

Kung Pao Prawns (Spicy, contains peanuts)
宮保蝦球

25

Prawns with Honey Walnuts
蜜桃明蝦球

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

26



Geoduck Sashimi
象拔蚌刺身

2nd Geoduck Course Options

象拔兩食

(choose one):

- Rice Soup 泡飯
- E-Fu Noodles 伊麵
- Soup 頭湯
- Salt & Pepper 椒鹽

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

MKT



Salt & Pepper Scallops

椒鹽帶子 25

Sauteed Scallops w/ XO Sauce (Spicy)

X.O. 醬爆帶子 25

Sauteed Crystal Scallops

油爆帶子 25

Steamed Bean Curd & Scallops in Black Bean Sauce

豉汁帶子蒸豆腐 25

Minced Seafood in Lettuce Cups

菜片海鮮崧

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

26



Abalone w/ seasonal vegetables
碧綠鮮鮑

Abalone with light gravy served over seasonal vegetables

MKT



PORK, BEEF & LAMB

A customer favorite and top seller.
Top-choice sliced beef marinated in
our chef's special sauce for a
perfectly tender, sweet, and
savory flavor

28



R&G Special Beef (Secret Recipe)
嶺南牛肉

Hearty spareribs
glazed with honey
& seasonings

23



Honey Spareribs
西汁排骨

Scallops & Steak Cubes with Macademia Nuts
夏果帶子牛柳粒

Scallops & tender beef
steak cubes tossed with
mixed vegetables &
macademia nuts in
black pepper sauce

30



Mu Shu Pork
木須肉

23



Szechuan Pork (Spicy)
四川肉片

22



Kiang Tong Spareribs
京都排骨

22



Salt & Pepper Spareribs
椒鹽排骨

22



Mongolian Beef (Spicy)
蒙古牛肉

26



Seasonal Vegetable with Beef
時菜牛肉

26



Steak Cubes in XO Sauce (Spicy)
X.O. 醬爆牛柳粒

26



Steak Cubes with Macademia Nuts
夏果牛柳粒

26



Chinese Style Steak Cubes
中式牛柳粒

26

Sauteed steak cubes w/ onions
in a special Chinese BBQ sauce



Steak Cubes with Maggie Sauce
美極牛柳粒

26



Cumin Stir-fried Lamb or Beef
孜然炒羊肉或牛肉

Tender slices in lamb or beef sauteed with
vegetables and cumin

26



Pan-Fried Minced Pork & Salted
Fish Patties
鹹魚煎肉餅

(please allow additional cooking time)

29



Mushroom & Steak Cubes
什菌牛柳粒

28



Sliced Lamb in Spicy Sauce with
Steamed Buns (6)
蒙古羊片包

28



CLAY POT

Chinese Melons & Bean Vermicelli
in Clay Pot

節瓜粉絲煲

22



Shacha Beef Vermecelli Pot

沙茶牛肉粉絲煲

26



Oxtail Stew in Clay Pot

紅燜牛尾煲

28



Chicken & Onion in Clay Pot

啫啫雞煲

23



Seafood Combination in Clay Pot

海鮮一品煲

28

Combination of scallops,
prawns, calamari, black
mushrooms, and bean curd



Eggplant & Salted Fish Clay Pot

鹹魚茄子煲

22



Beef Brisket & Turnip in a Clay Pot
清湯牛肉煲

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

32



POULTRY

Roast Duck 掛爐燒鴨

Premium duck roasted with crispy golden skin and juicy flavorful meat

Half 28
Whole 50

Crispy Chicken 當紅炸子雞

Golden, crispy skin with tender meat, served with crispy shrimp chips

Half 24
Whole 42

Roasted Chicken 一品吊燒雞

Roasted chicken served with house special sweet soy sauce

Half 24
Whole 42



Fried Chicken with Lemon Sauce 檸檬軟雞

21

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

Dragon Phoenix 西蘭龍鳳球

Sauteed diced chicken breast & prawns served with broccoli

25



Roasted Squab (Whole) 馳名燒乳鴿

24

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

Whole chicken marinated in house special soy sauce

Half 24
Full 42



Soy Sauce Chicken 玫瑰豉油雞

Specially marinated whole chicken with a ginger & onion sauce

Half 24
Full 42



Princess Chicken 貴妃走地雞



Peking Duck (Cantonese style)
北京片皮鴨

Half 34 Whole 62

Expertly roasted premium duck served Cantonese-style with crispy skin, carefully separated from the fat, and succulent bone-in meat to preserve its natural juices, accompanied by steamed buns (6/12), fresh scallions, and hoisin sauce.

(30 minute prep time)

Chicken with Broccoli
(Choice of Spicy or Not Spicy)
新潮川椒雞

22



Chicken with Cashew Nuts
腰果雞球

diced chicken breast w/ snow pea, baby corn, bamboo shoots, carrots, onion, ginger, & cashew nuts

22



Kung Pao Chicken (Spicy)
宮保雞丁

sauteed diced chicken with bell peppers, onions, carrots, green beans, peanuts in a spicy sauce

22



Chicken with XO Sauce (Spicy)
X.O. 醬爆雞球

diced chicken breast sauteed with snow peas, in a mild spicy house made XO Sauce

22



Tender pieces of duck marinated in chef's special soy sauce

Half 28
Whole 50

Soya Sauce Duck
潮式滷水鴨



22

Diced Honey Garlic Chicken
蒜香蜜汁雞

TOFU & VEGETABLES

ASK SERVER FOR TODAY'S SEASONAL VEGETABLE AVAILABILITY.



Black Mushrooms with Mustard Greens

花菇扒菜膽 (vegetarian)

Fresh black mushrooms with mustard greens in light oyster sauce 25



Three Egg with Spinach

金銀蛋菠菜 (vegetarian)

Spinach w/ century egg, salted egg, & egg 25



Eggplant with Garlic Sauce (Spicy)

魚香茄子 (vegetarian)

Eggplant, black fungus, bamboo shoots & scallions sautéed in a hot garlic sauce (add mince pork +1) 21



Steamed Bean Curd with Shrimp

百花蒸釀豆腐

Steamed soft bean curd topped with shrimp meat w/ special soy sauce 23



Mixed Vegetables Deluxe

雜錦素菜 (vegetarian)

Sautéed snow peas, carrots, bean curd, mushrooms, bok choy, bean sprouts, & baby corn 21



Vegetarian Abalone

味菜齋鮑柳

Stir-fried mixed vegetables with vegetarian abalone made from mushrooms in a light savory sauce 25



Sautéed String Beans (Spicy)

干燒四季豆 (vegetarian)

String beans with spicy black bean sauce (add mince pork +1) 21



Mapo Tofu (Spicy)

麻婆豆腐 (vegetarian)

Tofu, scallions, sautéed in a numbing spicy sauce (add mince pork +1) 21



Mu Shu Vegetables

木須菜 (vegetarian)

Stir fried egg, cabbage, bamboo shoots, black fungus, & scallions served with six pancake wraps 23



Snow Peas & Water Chestnuts

雪豆馬蹄 (vegetarian)

Sautéed with ginger & garlic 21



Buddha's Delight

羅漢齋 (vegetarian)

Traditional Chinese vegetarian dish made with a medley of vegetables, mushrooms, tofu w/vermicelli noodle 28



Tender Greens in Supreme Broth

上湯菜膽

Tender greens boiled in thick broth & topped w/ shredded virgina ham 22



NOODLES & FRIED RICE



Chow Mein

炒麵 19

choice of 1 item (shrimp +\$2 / beef +\$2 / chicken / vegetable) or combination +\$1 (seafood, chicken, pork & vegetable)

Pan Fried Hong Kong Style (please allow additional cooking time) +4



Braised E-Fu Noodles

韭黃肉絲伊麵 21

braised flat egg noodles with shredded pork, mushrooms & chives



Lobster with E-Fu Noodles

龍蝦伊麵 MKT



Fresh Wild Mushroom Chow Mein

鮮什菌炒麵 19



Singapore Stir Fry Noodles

星洲炒米粉 22
Rice noodles w/ curry powder, shrimp, BBQ pork, bell peppers & onions



Beef Chow Fun

干炒牛河 22

Seafood Fried Rice

海鮮炒飯 22
Scallop, shrimp, imitation crab



Salted Fish with Chicken Fried Rice

鹹魚雞粒炒飯 22



Dried Scallops & Egg White Fried Rice

瑤柱蛋白炒飯 22



Stir Fry Sticky Rice

生炒糯米飯 23
Stir-fry glutinous rice w/ sausage, cured pork, eggs, diced dried shrimp



Fujian Fried Rice

福建炒飯 24
Shrimp, scallop, imitation crab, dried scallops, Chinese broccoli, w/ oyster sauce gravy



Yin Yang Fried Rice

鴛鴦炒飯 26
Eggs, shrimp, chicken, in a tomato & white gravy sauce



Diced Pineapple & Shrimp Fried Rice

菠蘿蝦炒飯 22



Prawns, Clams, & Scallops sauteed with garlic noodles 25



Combination Seafood Stir Fried Garlic Noodle
海中三寶燴蒜茸麵

Fried rice mixed with egg white & egg yolk in a spicy XO sauce 22



Golden Supreme Fried Rice
金雙蛋炒飯

DESSERT

Mango Sago
楊枝甘露

fresh mango juice, coconut milk, condensed milk,
sago, mango bits & grapefruit

6



Seasonal Flavors

5

Ice Cream
雪糕

Bird's Nest braised in sweet coconut milk

38



Supreme Bird's Nest with
Coconut Milk
椰汁燉官燕

1/pc



Red Bean and Coconut Jelly
椰奶紅豆糕

MERCHANDISE



T-shirt 26
(XS-XL)



Crewneck 38
(XS-XL)



Hat 20
(One Size - Adjustable)



GREAT GIFTS

Crispy Garlic Bits 8

嶺南秘製 · 百搭椒鹽

As used in our famous Salt & Pepper Crab Sprinkle on noodles, fried rice, salads, fried foods, and so much more



Honey Walnuts 8

嶺南蜜酥 · 核桃仁

As used in our popular Honey Walnut Prawns Good as a snack, in desserts, salads

