



The New Hong Kong has been established for over 40 years and has steadily built a reputation as one of the best food outlets on the Island, with its emphasis on good food in a great location in the heart of Douglas. Now in its 3rd generation, The New Hong Kong has evolved into a brand new Asian Food Bar with a welcoming, authentic interior and exciting new menu, keeping in line our *tradition of good honest food.*

## SOUPS

Chicken and sweetcorn soup	£4.00
Wonton soup	£4.50
Hot and Sour soup - Veg	£4.00
Hot and Sour soup - Meat	£4.50
Kimchi rice and salted pork soup	£4.00

## ETCS

Prawn Toast	£6.00
Salt and chilli king prawns	£7.00
Mixed Starter chicken wings/ barbeque ribs/edamame/beef skewers/mini spring rolls	£13.50
Edamame in soy and chilli topped with sesame	£3.50
Mini Vegetable Spring rolls	£4.00
Spring rolls with sweet chilli and mint dip	£5.00
Salt and chilli pork ribs with golden syrup	£6.00
Barbeque pork ribs in sweet and sour sauce	£6.00
Fried chicken wings, sweet and spicy vinaigrette	£6.00
Salt and chilli crispy chicken	£6.00
Sichuan pork dumplings in a soy, black vinegar and red oil	£6.00
Pork Gyoza with chilli vinegar dip	£6.00
Chicken satay skewers, peanut sauce	£6.00
Grilled beef skewers with a Korean red pepper sauce	£6.00
Poached wontons in a black vinegar and red oil sauce	£5.00
1/4 Aromatic Duck with hoi sin, cucumber, spring onions & pancakes	£9.50
1/2 Aromatic Duck with hoi sin, cucumber, spring onions & pancakes	£17.50

## STEAK

All our steaks are minimum 28 days aged and supplied by AJ Butchers.  
Served with fried onions, mushrooms and chips

10 oz Sirlion	£18.00
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## Steamed BUNS

Pork belly	1 £4   2 £7
<i>with pickled cucumber, hoi sin sauce and caramelized peanut</i>	
Crispy chicken	1 £4   2 £7
<i>with pickled carrot, fresh coriander and wasabi mayo</i>	
Tempura king prawn	1 £4   2 £7
<i>with pickled fennel, sweet chilli and mint</i>	
Char sui pork	1 £4   2 £7
<i>with crispy shallot and spring onion</i>	
Aromatic duck	£12
<i>plum and hoisin sauce, cucumber &amp; spring onions 4 buns</i>	
Deep fried tofu	1 £4   2 £7
<i>With kimchi, mushrooms and sriracha sauce</i>	

## Sides

Steamed rice	£2.50
Fried rice	£2.50
Egg noodles	£3.50
English Mushrooms	£4.00
Kimchi	£3.00
Chips	£2.50
Chinese greens	£5.00

## Sauces

Miso butter	£2.00
Szechuan sauce	£2.00
Blackbean sauce	£2.00
Garlic & chilli king prawns	£5.00

# CHEF Specials

## ---RICE DISHES---

<b>Grilled chilli beef rice</b> <i>flank steak on kimchi and Chinese greens fried rice, chilli sake sauce</i>	£14.00
<b>Roast pork two ways</b> <i>pork belly, char sui served with vegetables, steamed rice</i>	£12.00
<b>Roast duck with plum and chilli</b> <i>served with vegetables, steamed rice and sweet soy sauce</i>	£12.50
<b>Golden duck fried rice</b> <i>roasted duck with Chinese sausage and bacon, shitake mushroom rice</i>	£12.00
<b>Chicken Fried Rice</b> <i>Chicken with Peas and Sweetcorn</i>	£8.50
<b>Red coconut chicken curry</b> <i>served with steamed rice</i>	£11.00
<b>Red coconut vegetable curry</b> <i>served with steamed rice</i>	£10.00
<b>Kimchi fried rice,</b> <i>stir fried Chinese greens and kimchi, topped with a fried egg</i>	£8.90
<b>Deep fried Tofu</b> <i>in schezuan sauce, Chinese vegetables and steamed rice</i>	£9.50
<b>Deep fried Tofu</b> <i>in Satay sauce, Chinese vegetables and steamed rice</i>	£9.50

## ---Noodle dishes---

<b>Pork Ramen</b> <i>Roasted pork belly, ramen noodles in a pork and chicken broth, topped with kimchi, spring onions, nori &amp; fried egg.</i>	£10.90
<b>Power up pork ramen</b> <i>Same as pork ramen but doubled up with extra char sui, crispy shallots, black mayu garlic oil. For the big appetites</i>	£14.00
<b>Duck Ramen</b> <i>Roast duck, ramen noodles, pickled fennel, pork and chicken broth</i>	£13.00
<b>Teriyaki Salmon</b> <i>King prawns soba noodles with salmon fillet, stir fried vegetables.</i>	£15.00
<b>Chilli beef noodles</b> <i>Grilled flank steak on stir fried egg noodles, Chinese greens and chilli sake sauce</i>	£14.00
<b>Singapore noodles</b> <i>Stir fried curry rice noodles with sweet potato and vegetables, mango lime sauce</i>	£8.50
	<b>Meat Option - £9.00</b>
<b>Honey and Sriracha chicken noodles</b> <i>Stir fried chicken and vegetables in a sweet and spicy chilli sauce.</i>	£10.00
<b>Chicken chow mein</b> <i>Tender chicken and vegetables in a light soy gravy on top of stir fried egg noodles</i>	£9.00
<b>Beef chow mein</b> <i>Beef and vegetables in a light soy gravy on top of stir fried egg noodles</i>	£9.00
<b>Char sui chow mein</b> <i>Char sui and vegetables in a light soy gravy on top of stir fried egg noodles</i>	£9.00
<b>King prawn chow mein</b> <i>King Prawn and vegetables with stir fried egg noodles</i>	£9.50

# NEW HONG KONG *Classic dishes*

## CHICKEN OR PORK

In curry	£7.90
in black bean sauce	£7.90
Ginger, spring onion & oyster sauce	£7.90
in Szechuan sauce (hot)	£7.90
in satay sauce	£7.90
with english mushrooms	£7.90

## BEEF

in curry	£8.50
in black bean sauce	£8.50
Ginger, spring onion & oyster sauce	£8.50
in Szechuan sauce (hot)	£8.50
in satay sauce	£8.50
with english mushrooms	£8.50

## *Crispy* CHICKEN OR *Crispy* PORK

Curry sauce	£8.50
Kung po sauce	£8.50
Sweet and sour sauce	£8.50
Black bean sauce	£8.50
Black pepper sauce	£8.50
Ginger, Spring onion and oyster sauce	£8.50
Szechuan sauce (hot)	£8.50
Satay sauce	£8.50
Lemon sauce	£8.50
Orange sauce	£8.50

## KING PRAWNS

Curry sauce	£9.00
Blackbean sauce	£9.00
Black pepper sauce	£9.00
Ginger, Spring onion and oyster sauce	£9.00
Szechuan sauce (hot)	£9.00
Satay sauce	£9.00

## *Roast* DUCK

Curry sauce	£9.50
Black bean sauce	£9.50
Szechuan sauce (hot)	£9.50
Orange sauce	£9.50
Satay	£9.50
Roast Duck & Char Sui	£9.80

## *Crispy* BEEF

Chilli Beef	£8.90
Curry sauce	£8.90
Kung po sauce	£8.90
Sweet and sour sauce	£8.90
Black bean sauce	£8.90
Black pepper sauce	£8.90
Ginger, Spring onion and oyster sauce	£8.90
Szechuan sauce (hot)	£8.90

## SEAFOOD

Salt and chilli fried scallops	£11.50
Scallops <i>with vegetables in oyster sauce</i>	£11.50
Scallops <i>in garlic sauce</i>	£11.50
Salt and chilli fried squid	£11.00
Squid in Black bean	£11.00
Squid <i>in ginger &amp; spring onion oyster sauce</i>	£11.00
Fried squid <i>in sweet &amp; sour sauce</i>	£11.00
Squid <i>in szechuan sauce</i>	£11.00

## Dessert

Dessert of the Day £5.00

Coconut and banana fritter £5.00  
*with golden syrup and vanilla ice cream*

Coconut sago pudding £5.00

Selection of ice cream  
£4.50

# Cocktails

## Singapore Sling

£8.50

Gin, Cherry Brandy, Pineapple, Lemon: The Singapore Sling celebrates its 100th birthday this year; the drink was originally created as a woman's drink due to it being frowned upon back then for Singaporean women to be seen openly drinking alcohol. The Singapore Sling thus, allowed women to enjoy alcoholic beverages alongside their male patrons discreetly.

Thankfully, a lot has changed in 100 years; however, the Singapore Sling is, to this day, a classic favourite within the cocktail community, enjoyed by both men and women, without the garnish of judgement.

## Lychee Lemonade

£8.50

Nikka Whiskey, Elderflower Liqueur, Lychees, Lemon, Soda: Taking inspiration from the American 'Hard Lemonade' we have used a delicious Japanese whiskey alongside a few other distinctive flavours to create a refreshing, palatable cocktail.

## Tokyo Iced Tea

£8.50

Vodka, Gin, Havana 3yr, Tequila, Midori, Lemon, Soda: The Long Island Iced Tea can be traced back as far as the 1920s during the time of Prohibition in a local community named Long Island in Kingsport, Tennessee. The Tokyo Iced tea is our own variation to the classic cocktail, replacing the triple sec with melon liqueur. The variation is light, fresh, and dangerously deceptive.

## Plum Negroni

£8.50

Plum Sake, Gin, Campari, Orange Bitters: The Negroni is said to have originated in Florence, Italy by Count Camillo Negroni. The Count asked his bartender to strengthen his favourite cocktail, the Americano, by replacing the soda with gin, thus, the classic favourite was born. Our twist on the Negroni replaces the sweet vermouth with plum sake, creating a distinctive, aromatic variation.

## Wine & Sparkling

---White---

### House White

175ml glass £4.00 | £15.50 a bottle

### Ochagavia Suvignon Blanc

175ml glass £4.50 | bottle £18.00

Crisp, fresh and fruity white from Chile with lifted notes of passionfruit and jasmine.

Pinot Grigio Conviviale An Italian favourite. Not too dry with a slightly nutty finish.

Bottle £23.00

### Viognier Tabali Reserve

Bottle £28.00

A lighter style of Viognier from the Limari Valley in Chile. Delicious flavours of peach & pear compliment light floral notes on the nose.

### Turckheim Sables & Galets Riesling

Bottle £33.00

Classic Limey character with a diesel-y nose, another great match to Asian Cuisine.

---Red---

### House Red

175ml glass £4.00 | £15.50 a bottle

### Ochagavia Merlot

Bottle £18.00 | glass £4.50

Soft and fruity Chilean red displaying classic and damson fruit character

**Rioja Navajas Tinto** Smooth and mellow Rioja showing lifted scents of raspberry with a wisp of vanilla

Bottle £23.00

### La Grupa Malbec

Bottle £28.00

A firm and fruity Argentine favourite. Rich with dark fruit flavours and balanced by smooth tannins

### Montsable Pinot Noir, Southern France

Bottle £30.00

A lighter red with a slight touch of oak.

## ---Rose---

### De Gras Zinfandel Rose

A just off-dry White Zin hailing from Chile. Light and refreshing with notes of ripe strawberries.

Bottle £20.00 | glass £5.50

### Cotes Du Rhone Rose

Beautifully dry and delicate rose. Subtle red berry flavours with light spicy notes

Bottle £28.00 | glass £5.50

## ---Sparkling---

### Pisani Prosecco

Not too dry and very easy drinking Italian fizz

Bottle £23.00 | glass £6.00

### Champagne Grimillet (House)

A full flavoured and dry house style with crisp apple character with background note of brioche

Bottle £35.00

### Champagne Billecart Salmon

Incredible finesse and elegance, truly memorable champagne

Bottle £55.00

### Dom Perignon

2004 vintage champagne

Bottle £200.00

# Sake

### House sake

shot £3.00 | 300ml bottle £15.00

### Plum sake

shot £3.50 | 300ml bottle £19.00

Plum infused sake made by preserving plums in the finest Ginjo sake. Ideal as an aperitif or digestif. Served chilled

### Honjuzo sake

An undiluted sake from Akashi-Tai, fuller in body and with a more concentrated flavour.

Best served at room temperature or gently heated.

300ml bottle £25.00

### Premium Fat samurai

Fat Samurai is a beautiful sake made by the Kaetsu Shuzo brewery in Niigata. Full bodied and dry, this is delicious at both room temperature or slightly chilled

300ml bottle £35.00

## Liqueurs

Jonny Walker Black Label £4.00

Yamakazi £9.00

Cognac Leyrat VSOP £8.00

La Grand Josiene Orange Armanac £6.00

Cognac Trijol £11.00

Grand champagne premier cru XO

## Beer

Tsing Tao £3.70

Chang £3.90

Singha £3.90

Tiger £3.90

Savannah Dry Cider 500ml £4.20

Little King Louis IPA 500ml £4.50

Jack the Ram Stout 500ml £4.20

# Soft Drinks

Appletizer	£2.50
Coke / Diet coke / Sprite / Fanta Orange	£1.80
Still / Sparkling Water (750ml)	£3.50
Fruit Juices Orange / apple / pineapple	£2.00
Sparkling cranberry and orange	£2.80
Sparkling ginger and lemongrass	£2.80
Coffee (lavazza) Espresso, Latte, Cappucino, Americano	£2.50
Irish Coffees	£5.00

## Bottomless Teapots

unlimited  
refills, just  
ask

### 32 Year Aged Black Tea £6.50

This is a tea from a long established family business in the hills of Yuchi, near Sun Moon Lake. In spite of its age, this is a very aromatic tea. Fruity aromas of cherry and grenadine are prevalent. The flavour is gently earthy with notes of root vegetables. A smooth, pleasant and very special tea.

### Iron Warrior Monk Oolong Tea £5.50

Baked to produce a thick, sweet liquor, this is a highly refined oolong. It is creamy and buttery, offering notes of honeysuckle and caramel. The smooth aftertaste lingers long on the palate.

### Honey Orchid Oolong Tea £6.00

The leaf is baked deeply, then twisted gently by hand. Dark, elegant and rich in colour. Honey Orchid Oolong produces a smooth and clear orange liquor of the highest quality. The layered notes of sweet honey and flower are simply astonishing.

### Jasmine Pearl Green Tea £6.00

The tea buds are rolled into little tae balls. Each is then repeatedly scented with a night-blooming jasmine blossom. Watch as the pearls slowly unfurl into a soft, flowery blossom. A tea for a jasmine connoisseur.

### Fountain of Youth Green Tea £5.50

The antioxidant power of green tea with calming natural herbs. Ginkgo leaves, nettle leaves, blackberry leaves, St. John's wort, verbena, mistletoe, whitethorn leaves, lemongrass, green tea, willow herb, cornflower blossom, safflower blossom.

### Royal Pu'her Tea £5.50

Made with only the freshest, sweetest tea tips. Earthy, yet mellow and clean, our Pu'her has been aged deep in the Chinese mountains. Dark copper notes produce a cup of supreme quality.

### Snow White Gold Tea £5.50

Comprising bright green leaves and soft buds, light, snappy & delicate.

## FOOD ALLERGIES & INTOLERANCES

Before you order your food and drink, please speak to our staff if you want to know about our ingredients.