



Go Duck Yourself!

去你鴨的

By the Cheung brothers of
Hing Lung Company

興隆燒臘

439 Cortland Ave
San Francisco, CA 94110

WHERE IS OUR CUISINE FROM?

This is us!

CANTONESE ROAST DUCK

- From Canton Province
- Crispy Skin
- Lots of juicy and flavorful duck meat

MAP OF CHINA



NOT us!!!

PEKING DUCK

- From Beijing
- Mostly crispy skin shavings
- Made to show off chef's knife skills

DUCK

+\$8 Combo: Add Garlic Greens and White Jasmine Rice

FOR ONE DUCKER

Duck + Salad 绿野鸭踪 🌾 🍷 🥥 🐟 ----- \$30

Crispy-skinned, tender deboned quarter of a duck served over a bed of fresh spring greens, tossed with seasonal citrus, ripe mango, and a bright soy-fish sauce vinaigrette.

SHARE WITH THE FLOCK

GDY Cantonese Roast Duck - MUST TRY! 港式烤鸭 🌾 🍷 🥥 ----- \$40 | \$38 Deboned | Bone In

Half a bird. Our very own lightly-crispy, flavorful, and juicy Cantonese style roast duck. Wing left bone-in. Served with our plum vinaigrette and house-made duck au jus.

Disco Duck 迪斯可鸭 🌾 🍷 🥥 ----- \$45

Half a bird. Our signature roast duck served deboned with popping candy and seasonal preserves, along with its original sauces (plum vinaigrette & duck au jus).

Have a party in your mouth!

Chiu Chow Soy Marinated Duck 潮州滷水鸭 🌾 🍷 🥥 ----- \$39 | \$36 Deboned | Bone In

Half a bird. House-brewed soy sauce marinated duck full of juicy umami flavor. Served chilled with a pickled garlic vinaigrette. Has a bit more duck fat than usual due to its unique cooking method, which means there's more flavor to love!

Puff the Taro Duck 潮州芋泥香酥鸭 🌾 🍷 🥥 ----- \$48

Half a bird. A classic Chiu Chow banquet specialty featuring our signature roast duck topped with a delicate, flaky, taro puff crust layer. Crispy on the outside, melt-in-your-mouth tender on the inside. Served with an oyster sauce gravy.



Gluten



Soy



Sesame



Fish



Egg



Shellfish



Nuts

CHICKEN

+ \$8 Combo: Add Garlic Greens and White Jasmine Rice

Deboned | Bone In

Soy Marinated Chicken 鼓油雞     ----- **\$31 | \$28**

Juicy and succulent chicken, marinated in our very own master stock. Wing left bone-in. Served with house-made ginger-scallion chutney and sweet soy sauce.

PORK

+ \$8 Combo: Add Garlic Greens and White Jasmine Rice

Charsiu: BBQ Pork 叉燒   

Hand-selected pork marinated for 24 hours in our house-made sweet and savory blend of honey, soy, and aromatic spices, then roasted until beautifully caramelized and tender. Served with our house-made ginger-scallion chutney.

Pork Collar

Lean & tender

S: \$18

M: \$27

L: \$35

Pork Jowls

Crunchy & juicy

S: \$20

M: \$29

L: \$37

Pork Belly

Fat & rich

S: \$21

M: \$30

L: \$38

Siu Yuk: Crispy Pork Belly 脆皮燒肉    ----- **S: \$22**

A beloved traditional Cantonese BBQ classic featuring golden crackling skin, juicy layers of pork belly, and a savory house seasoning that delivers the perfect crunch in every bite. Served with our house-made hoisin sesame paste. **M: \$33**
L: \$43

Crispy and BBQ Pork Combo 雙豬仔    ----- **\$30**

6 ounces of our crispy skin pork belly and 6 ounces of our honey-glazed BBQ pork collar.

Clay Pot Spare Ribs 乾蒸排骨     ----- **\$28**

Tender bits of oyster-sauce-marinated spare ribs served with fermented soy beans, garlic, and chili peppers in a hot clay pot.

Braised Pork Belly w/ Mustard Greens 梅菜扣肉     ----- **\$28**

LIMITED PRODUCTION! Sweet savory pork belly braised then steamed on top of cured mustard leaves. Tastes great with Baos! Chef's favorite comfort food!

Sweet and Sour Pork 咕嚕肉   ----- **\$26**

Fried pork cubes tossed in house-made sweet and sour sauce, bell peppers, onions, pineapple, and lychee.



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MMMM CARBS

Good Ducking Noodle 鴨片麵     ----- \$26

Juliened duck and chicken meat stir fried with chewy egg noodles, colorful bell peppers, yummy onions and scallions, special duck aujus, and flavor-enhancing white pepper.

OG Charsiu Noodle 叉燒炒麵     ----- \$24

Old-school Chinatown style stir-fried egg noodles with tender sliced BBQ pork, crisp celery, and sweet carrots.

Stuffed Sticky Rice 荷葉糯米飯     ----- \$28

Chinese pork sausage, duck liver sausage, soy sauce, dried shrimp, shiitake mushrooms, sugar-cured pork belly, all stuffed in sticky rice and steamed in a lotus leaf wrap. Served with chopped scallions and salted peanuts on the side.

GOTTA HAVE SIDES

Nice Melons 頂瓜瓜   ----- \$14

SEASONAL! Inspired by traditional Chiu Chow watermelon salad. Watermelon, cucumber, shallots, cilantro, and Thai basil, tossed in a garlicky fish sauce dressing. Served with peanuts.

Peary Delicious 梨香脆绿   ----- \$15

SEASONAL! Crispy apple pear, onion, cucumber, fried shallots, garlic, and peanuts, tossed in a garlicky fish sauce dressing.

Spring Mixed Greens 小菜一叢   ----- \$14

A bed of fresh spring greens, tossed with seasonal citrus, ripe mango, and a bright soy-fish sauce vinaigrette.

Bao (Steamed buns) 包  ----- 6: \$10

Steamed buns served with shredded scallions and hoisin sesame paste. Good for 9: \$14
stuffing with our barbecue! 12: \$19

Garlic Greens 蒜炒油菜  ----- S: \$12

Garlic and shallot stir-fried greens, finished with a shot of whiskey for caramelization. L: \$22

White Jasmine Rice 白飯  ----- S: \$3

Good ol' bowl of rice. Can't live without it! L: \$6



Gluten



Soy



Sesame



Fish



Egg



Shellfish



Nuts

SMALL BITES

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 right amount of fish sauce aroma and spice. Super addictive! 12: \$29

Hong Kong 'Swiss' Chicken Wings 瑞士雞翼   ----- 6: \$16

No, they're not from Switzerland. A Hong Kong classic 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. 12: \$29

Taro Shrimp Cake 炸芋頭蝦餅    ----- \$16

Shrimp, pork, taro, scallions, carrots, and onions pressed into a fried cake (4 pcs).

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 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 (3 pcs).

Taro Puff Croquettes 芋角     ----- \$12

Taro crusted croquettes stuffed with pork, Chinese sausage, dried shrimp, and shiitake mushrooms (3 pcs).

Steamed BBQ Pork Bun 叉燒包     ----- \$12

Fluffy steamed buns stuffed with barbecue pork (3 pcs).

Siu Mai 燒賣     ----- \$12

Steamed shrimp, pork, and shiitake mushroom dumplings topped with tobiko (4 pcs).

Steamed Chive Shrimp Dumplings 蒸韭菜蝦餃  ----- \$12

Steamed shrimp and chive dumplings (3 pcs). Recommended to try with Chiu Chow chili sauce!

Steamed Chiu Chow Dumplings 潮州粉粿    ----- \$12

A translucent-skin dumpling filled with dried shrimp, pork, peanuts, celery, carrots, cilantro, and preserved radish (3 pcs). Recommended to try with Chef Simon's Chiu Chow Chili Sauce!



BEER

Almanac Seaside, West Coast IPA, 6.7% (16oz can)	\$14
Classic pale malt base with Mosaic and Nelson hops. - Alameda, CA	
Almanac Rotating Sournova, 6.1% (16oz can)	\$14
Lightly tart and aged with real fruit. - Alameda, CA	
Dokkaebier Rice Kolsh 5.5% (16oz can)	\$14
Malty traditional kolsh with toasted rice. - Oakland, CA	
Dokkaebier Lychee Blonde 4.9% (16oz can)	\$14
A crisp, fruit-forward blonde ale brewed with real lychee. - Oakland, CA	
Lucky Buddha Enlightened Beer 4.8% (11.16 oz bottle)	\$12
Uses the finest quality malt, hops, rice, and water from Qiandao Lake, China	
YO-HO Brewing Wednesday Cat (11.8oz can)	\$14
A Belgian white ale spiced with orange peels, coriander seeds, and bonito flakes. - Nagano, Japan	
YO-HO Brewing Aooni IPA (11.8 oz can)	\$14
A bitter American style India Pale Ale with a citrus aroma and earth tones. - Nagano, Japan	
Suntory All-Free Sparkling Malt and Hops	\$14
A non-alcoholic beer-alternative with an ultra-light, ultra-crisp, and ultra-refreshing taste. - Tokyo, Japan	

We Love Yuzu!

Yuzu Lager Hitachino Nest Beer 5.6% (12 oz can)	\$16
Enjoy the refreshing acidity from yuzu and the crispness of a lager. - Naka, Japan	
Dokkaebier Yuza Blonde 4.9% (16oz can)	\$14
Combines the zesty flavor of yuzu with Belgian-style blonde ale. - Oakland, CA	
YO-HO Brewing "Sorry" Nippon Citrus (11.8oz can)	\$14
Citrus ale with yuzu and sea salt. Nagano, Japan	

CANNED DRINKS: \$4

- **Coca Cola**
Original, Diet, Zero
- **Dr. Pepper**
Original, Diet
- **Sprite**
- **La Croix**
Lime, Lemon, Grapefruit
- **Mug Root Beer**
- **Canada Dry Ginger Ale**
- **Olipop (\$5)**
Cream Soda, Classic Grape, Root Beer
- **Grass Jelly**
- **Squirt**
- **San Pellegrino**
Lemonade, Orange
- **MELA Watermelon Water (\$6)**

DRINKS

BOTTLED DRINKS: \$5

- **San Pellegrino Original**
- **Martinelli's Apple Cider (\$6)**
- **Harmless Harvest Coconut Water (\$8)**
- **Fanta**
Orange, Strawberry, Grape, Pineapple
- **Pure Leaf Tea**
Sweetened, Unsweetened
- **Mexican Coca Cola**
- **Ramune (\$6)**
Strawberry, Melon, Lychee, Orange, Peach

MAKE FLOAT: +\$8



Gluten



Soy



Sesame



Fish



Egg



Shellfish



Nuts

SPARKLING

WINE

6 oz | Bottle

Varichon & Clerc 'Privilège', Blanc de Blanc, NV ----- \$56

Tight bubbles, yellow fruit, balanced brioche - Champagne, France

Il Colle Extra Dry, Prosecco, NV ----- \$56

Fine bubbles, green apple, honey - DOC Treviso, Italy

Bool Sparkling Chardonnay (355 mL Bottle) ----- \$28

Lemon peel, yeast, white peach, crisp finish - California

Bool Rose Sparkling Pinot Noir (355 mL Bottle) ----- \$28

Refreshing watermelon, orange peel, crisp finish - California

WHITE

★ **Umbriaso Bianco Altopiano, 2024** ----- \$16 | \$70

Silver Medal SF Chronicle Wine Competition Winner (2026).

Bright and crisp Sauvignon Blanc with balanced notes of melon, lemongrass, and jicama - Sonoma, California

Semeli 'Feast', Moschofilero, 2023 ----- \$13 | \$52

White peach, zesty, mineral - Mantinia, Greece

Laurenz V 'Singing', Grüner Veltliner, 2023 ----- \$13 | \$52

Lime zest, white pepper, tart apple - Niederosterreich, Austria

Ward Four Muscat Blanc, 2024 ----- \$16 | \$64

Aromatic jasmine, lychee, chrysanthemum tea - Sonoma, California

Château de Campuget, '1753 Gard' Viognier, 2024 ----- \$15 | \$60

Medium body, round texture, juicy stone fruit - Languedoc-Roussillon, France

Donkey & Goat 'If Then' White Field Blend, 2023 ----- \$15 | \$60

Ripe pear, meyer lemon, long finish - Berkeley, California

William Hill Estate Chardonnay, 2023 ----- \$11 | \$44

Buttery, vanilla, ripe yellow apple - California

ORANGE & ROSÉ

Pullus Haložan Orange, Welschriesling, Yellow Muscat 2024 ----- \$12 | \$60 (1 L)

Apricot, dried flowers, light baking spice - Štajerska, Slovenia

La Plage Rosé, Grenache, Carignan, Merlot 2024 ----- \$13 | \$52

Tart, dried purple flowers, underripe berries - Provence, France

★ **Umbriaso Sangue Freddo, 2024** ----- \$16 | \$70

Gold Medal SF Chronicle Wine Competition Winner (2026).

A blend of Syrah and Sangiovese with melon, apple, pear, and jicama notes - Sonoma, California

RED

Thymiopoulos Young Vines Xinomavro, Naoussa, 2022 ----- \$16 | \$64

Bright strawberry, garden herbs, wild cherries - Naoussa, Greece

Semeli 'Feast', Agiorgitiko, 2022 ----- \$13 | \$52

Juicy berries, gentle spice, soft tannins - Peloponnese, Greece

J. Vineyards, Pinot Noir, 2022 ----- \$14 | \$56

Lush blueberry, silky with balanced acidity - Russian River Valley, California

Ward Four, Petit Syrah, 2023 ----- \$18 | \$72

Plum, blackberry jam, dark chocolate - Sonoma, California

★ **Umbriaso, Rhôneaux, 2018** ----- \$18 | \$72

Silver Medal SF Chronicle Wine Competition (2025).

A unique blend of Old-World style Bordeaux and Rhône varietals - Sonoma, California

Et Cetera, Cabernet Sauvignon, 2022 ----- \$14 | \$56

Cassis, coffee, toasted oak and vanilla - Sonoma, California

CONTACT Us



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'Go DUCK Yourself TOAST'
to view digital menu
and images!



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DESSERTS

Sesame Balls 煎堆 ----- \$10.00

Fried glutinous rice balls, coated with sesame seeds, creating a chewy and crunchy exterior. Has a traditional filling of sweet red bean paste (3 pcs).

Fried ManTou 煉乳饅頭 ----- 4: \$6.00

Fried steamed bun served with condensed milk. 6: \$8.00

8: \$10.00

Egg Custard Baos 奶黃包 ----- \$10.00

Soft steamed buns filled with egg custard (3 pcs).

Taro Baos 芋頭包 ----- \$10.00

Soft steamed buns filled with taro paste (3 pcs).

Pandan Baos 香蘭包 ----- \$10.00

Soft steamed buns filled with pandan paste (3 pcs).

Bao Trio 三寶包 ----- \$10.00

One Egg Custard Bao, one Taro Bao, and one Pandan Bao (3 pcs).

Soft Serve 冰淇淋 ----- \$8.00

Our very own, premium, delicious soft serve!

Ask staff for flavor selection!

Root Beer Float 漂浮沙士 ----- \$12.00

Root beer with a soft serve swirl on top!