

OUR STORY

Established in 1980 as Philadelphia's first Peking Duck restaurant, Sang Kee Peking Duck House began as a tiny 20-seat eatery. Thank you for making Sang Kee part of your family tradition and one of Philadelphia's favorite restaurants for 45 years.



PEKING DUCK LEGEND

Ancient Tradition

Peking duck is a culinary masterpiece with roots in the imperial kitchens of the Ming Dynasty over 600 years ago. It was a favorite dish among emperors and has become a symbol of Chinese cuisine all over the world.





A Culinary Experience

Each order of Peking Duck includes mooshu skin pancakes or lotus leaf buns, fresh scallions, and a sweet hoisin sauce. To enjoy, spread a thin layer of hoisin sauce on a pancake or bun, add a couple pieces of duck, and top with scallions. Enjoy!



Artistry in Preparation

Our Peking duck is prepared with traditional methods to ensure an authentic experience. We first select the finest Long Island ducks, season them with 5 spice, and air-dry for optimal crispiness. We then roast them in a custom-built oven at 400 degrees to create a delicate balance of tender meat and crispy skin.







Peking Duck Dinner for 2 北京鸭套餐 (双人)

80

Half Peking Duck 1/2 北京鸭

Wonton Noodle Soup with Green Veg (shrimp and pork) 油菜云吞面

XO Shredded Duck and String Bean Stirfry XO 豆仔炒鸭丝

Spicy Duck and Pineapple Fried Rice 鸭絲炒飯

Peking Duck Dinner for 4 北京鸭套餐 (四人)

152

Whole Peking Duck
全隻北京鸭

Wonton Noodle Soup with Green Veg (shrimp and pork) 油菜云吞面

XO Shredded Duck and String Bean Stirfry XO豆仔炒鸭丝

Honey Coated Walnut Shrimp 核桃蝦

Chicken w/ Eggplant in Garlic Sauce 茄子鸡

Spicy Duck and Pineapple Fried Rice 鸭絲炒飯

XO Shredded Duck and String Bean Stirfry 鸭丝炒豆仔20XO Shredded Duck Stirfried Shanghai Noodles 沙田鸭丝粗炒20Spicy Duck and Pineapple Fried Rice 辣鸭丝菠萝炒饭20	Peking Duck 北京鸭		Half 半只 Whole 全只
Stirfried Shanghai Noodles 20 沙田鸭丝粗炒 Spicy Duck and Pineapple Fried Rice 20	String Bean Stirfry	20	
Fried Rice	Stirfried Shanghai Noodles	20	
	Fried Rice	20	



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Hong Kong Style Roast Duck 港式烧鸭	17 28 50	Quarter Half Whole	Poached Soy Sauce Chicken (Bone in) 豉油鸡	16 26 48	Quarter Half Whole
Honey Coated BBQ Roast Pork 叉烧	16	VVII OIC	Poached Ginger Chicken (Bone in) 姜葱鸡	16 26 48	Quarter Half Whole
Roast Pig (Crispy Skin) 烧肉 (Sat & Sun only)	16		▲ Roast Duck and Roast Pork Combo 烧鸭叉烧双拼	26	
			620		
Thousand Year Egg and Pork Co 皮蛋瘦肉粥	ngee	12			

Roast Duck Noodle Soup

e	Shredded Duck Congee 鸭丝粥	15
	Fish Fillet Congee 鱼片粥	13



Roast Duck w/ Green Vegetables 烧鸭饭	15
Roast Pork w/ Green Vegetables 叉烧饭	13
Soy Sauce Chicken w/ Green Vegetables 油鸡饭	14
Braised Beef and Tendon w/ Green Vegetables 牛腩饭	15
Two Meats w/ Green Vegetables 双拼飯	16
Three Meats w/ Green Vegetables 三拼飯	19





NOODLE SOUP

Wonton Noodle Soup 云吞面	12
Shrimp Dumpling Noodle Soup 鲜虾水饺面	12
Roast Duck Noodle Soup 憢鸭面	14
Roast Pork Noodle Soup 叉烧面	13
Braised Beef and Tendon Noodle Soup 牛腩面	14
Roast Duck and Roast Pork Noodle Soup 叉鸭面	16
Roast Duck Shrimp Dumpling (or Wonton) Noodle Soup 水饺火鸭面	16
Roast Pork Shrimp Dumpling (or Wonton) Noodle Soup 水饺叉憢面	15
Braised Beef and Tendon Shrimp Dumpling (or Wonton) Noodle Soup 水饺牛腩面	16
* wontons contain shrimp and pork	
** all noodle soups include scallions and green vegetables	





EXTRAS:

Green Vegetables 加菜	+2	Noodles 加面	+4	Braised Beef and Tendon 加牛腩	+5
Wontons 加云吞	+4	Roast Duck 加鸭	+6	Soy Chicken 加鸡	+5
Shrimp Dumplings 加水饺	+4	Roast Pork 加义焼	+5	Soy Egg 加蛋	+2

SOUP

Wonton Soup 云吞湯	6 Si 12 Lo
Shrimp Dumpling Soup 水饺湯	6 Si 12 Li
Hong Kong Wonton and Vegetable Soup 瓜菜云吞汤	14
Hot and Sour Soup (w/ pork) 酸辣汤	14
Seafood Fish Maw Soup 海鲜鱼肚羹	15
STARTERS	

Vegetable Spring Rolls <i>(3 pcs)</i> 素菜卷	7.5
Crispy Shrimp Rolls (2 <i>pcs)</i> 蝦卷	8
Peking Duck Rolls (2 pcs) 鸭卷	П
Sichuan Style Wontons in Chili Sauce 红油抄手	12









Steamed Shanghai Soup Dumplings 上海小籠飽	12
Scallion Pancakes 葱油饼	9
Dan Dan Noodles (in spicy peanut sauce) 担担面	12



🖕 Recommended



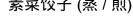


Rock Shrimp with Spicy Mayo 石頭虾	14
Coconut Shrimp with Mango Sauce 香芒椰子蝦	14
Crispy Calamari Rings 脆皮鱿鱼圈	15
Fried Wontons 炸云吞	12
Fried or Steamed Shrimp Dumplings 炸水饺	12





Steamed or Fried Sang Kee Pork Dumplings 鲜肉饺子 (蒸 / 煎)	15
Steamed or Pan Seared Chicken Dumplings 鸡肉饺子 (蒸 / 煎)	12
Steamed or Pan Seared Edamame Dumplings 麦茹饺子 (苏 / 前)	12











Beef Chow Fun (Chicken / Shrimp / Vegetable) 干炒牛河	17
Singapore Noodles (w/ shrimp and pork) 星洲炒米粉	16
Seafood and Vegetable Pan Fried Noodles 海鲜菜遠炒面	18
House Special Pan Fried Noodles 本楼炒面	20
Chicken Lo Mein (Beef / Shrimp / Roast Pork / Vegetable) 鸡肉捞面	16
House Special Lo Mein 本楼捞面	18



FRIED RICE

Fried Rice (Chicken / Beef / Shrimp / Roast Pork / Vegetable) 炒饭	15
Baked Seafood Fried Rice with Cheese 焗海鲜饭	19
Salted Fish and Chicken Fried Rice 咸鱼鸡粒炒饭	19
House Special Fried Rice 本楼炒饭	17
Lobster and Shrimp Fried Rice 龙虾炒饭	26





General Tso's Chicken	
(Chicken / Shrimp / Tofu) 左宗鸡)

Sweet and Sour Chicken (Chicken / Shrimp) 甜酸鸡

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17

- Beef with Broccoli (Chicken / Shrimp / Tofu) 西兰花牛肉
- Chicken with Eggplant in Garlic Sauce 18 (Beef / Shrimp) 茄子鸡

18



VEGETABLES

Sautéed Snow Pea Leaves 蒜香炒豆苗	18
Sautéed Bok Choy 蒜蓉小白菜	16
Eggplant or String Beans in Garlic Sauce 鱼香茄子	16
XO Dry Sautéed String Beans with Minced Pork 乾扁豆仔	16





Sautéed Chinese Broccoli <i>(Gai Lan or Yu Choy)</i> 清炒芥兰	17
Sautéed Bok Choy, Shitake Mushrooms and Tofu 冬菇豆腐扒白菜	18
Sautéed Fresh Garden Vegetables 台山炒菜花	17
Mapo Tofu with Minced Pork 麻婆豆腐	16





Salt Baked Squid or Shrimp or Seafood 椒盐鲜鱿	18 18 20
Walnut Shrimp with Mayo Sauce 核桃蝦	20
XO Phoenix Shrimp with Minced Pork 鳳凰蝦	19
Maine Lobster with Ginger Scallion Sauce 姜葱炒龍虾	MP







Clams in Black Bean Sauce 豉汁炒蜆	19
Fish Fillet with Tofu and Shiitake Mushrooms 龍利球豆腐煲	18
Seafood in Birds Nest 海鲜雀巢	20
Stuffed Eggplant in Black Bean Sauce (shrimp and pork) 酿茄子	19
Stuffed Long Hot Peppers <i>(shrimp)</i> 釀虎皮椒	18





Grilled Rack of Lamb with Teriyaki Sauce 蜜汁烧羊排	27
Red Dragon BBQ Spare Ribs 古法烧排骨	24
Sizzling Short Ribs in Black Pepper Sauce 黑椒牛仔骨	23
Sichuan Style Beef with Peppers 麻辣青椒牛	19









Peking Spare Ribs (Pork Tenderloin) 京都骨	17
Shanghai Sweet and Sour Spare Ribs 鎮江糖醋骨	18
Sichuan Peppercorn Chicken with Peanuts 辣子鸡丁	18
Sichuan Double Cooked Chicken 回锅鸡	18





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