LUNCH 11:30AM-2:30PM



STREET FOOD & APPETIZERS

Pot Stickers 炸饺 蒸饺 찐만두 \$8.95

Six housemade wrappers filled with pork, cabbage, green onions and ginger. Your choice of fried or steamed Shanghai Soup Dumpling 小笼包 상해식 샤오롱바오 \$8.95 Six flavored soup pork Dumplings served with julienned ginger and Chinese black vinegar for a perfectly balanced bite.

Sichuan Wontons in Chili Oil 紅油抄手 \$7.95

This spicy and aromatic sauce coating these tender chicken wontons is the real star of this Sichuan classic

Har Gow Shrimp Dumpling 虾饺 수정새우 하가우 \$8.95

Shumai 烧賣 샤오마이 \$8.95 six open-faced Chinese dumplings with pork and shrimp

Pan-fried Pork Goutie (10) 군만두 豬肉锅貼 \$14.95 Housemade pan fried pot stickers filled with pork, cabbage, green onions and ginger

Pan-fried Chicken Goutie (10) 鸡肉锅貼 \$13.95

Pan-fried Vegetable Goutie (10) 素锅貼 \$12.95

Steamed Vegetable Dumpling (10) 素蒸饺 \$10.95

Steamed Pork Bun (3) 菜肉包 왕만두 \$9.95

Sesame Chicken Wonton 麻酱鸡抄手 \$7.95 Peanut butter, sesame paste, and chili-garlic paste combine to make a silky, savory sauce for Chicken Wonton

Crab Rangoon (6) 蟹角 \$8.95

Vegetable Spring rolls (2) 上海素春卷 \$3.95

Egg Rolls (2) 美式春巻 \$4.75 Wrapped with beef, chicken and vegetables and made here at Pyng Ho. Two egg rolls per order

Fried Calamari 酥炸鱿圈 \$9.95 Served with housemade spicy Chogochujiang or Bang-bang Sauce.

Taiwanese Chicken Nugget 椒酥鸡腿 \$9.95 Served with your choice of one of four dipping sauces: Bang Bang sauce, dragon wing (gochujang) sauce, or kimchi mayo. \$1.45 for each additional sauce.

Pyng Ho Wings. (6) 龙翅 \$8.95 Spiced with your choice of sauce: Spicy Dragon(gochujiang -Korean chili paste), Salt and Pepper, Spicy Cumin, Ginger and Garlic Sauce, Ghost peppers Sauce (Post your reaction to Instagram!), or Honey Lemon Garlic.

Charbroiled Beef Short Ribs 烤牛小排 \$14.95

Chilled Sesame Noodles 麻酱凉拌面 \$8.95 Peanut sauce, sesame and chili-garlic paste combined to make a silky, savory sauce for housemade noodles

Sichuan Tofu (or Boiled Chicken Wonton) with Peanut Sauce 麻酱豆腐 \$7.95 Peanut sauce, sesame paste, and chili-garlic sauce combine to make a silky, savory sauce over crispy fried tofu

Dry Fried Potatoes 干扁土豆 \$7.95 Tossed with garlic, onions, chili flakes and cilantro

Housemade Kimchi 韩式泡菜 김치 \$6.95

PREMIMIUM TEA SELECTIONS

Oolong 乌龙 \$6 Delicate Refreshing Floral Overton

Jasmine Loose Leaf Tea 茉莉香片 \$6 Mild Floral Aroma

Black Tea, Aged Pu Erh. 普洱 \$6 Originated from Yunnan Provence. Bold, Earthy, After Rain Aroma

Baby Chrysanthemum (caffeine free) 菊花 \$6

DRINKS

NON-ALCOHOLIC BEVERAGES

Virgin Ginger Daiquiri with Cream \$5.95

Virgin Pina Colada 椰林飄香 \$5.95

Strawberry & Banana Smoothie \$5.95

Sweet Thai Iced Tea with Cream 泰式奶茶 \$3.95

Bubble Milk Tea Drink-Thai Tea Flavor(can) \$3.95

Premium Sweet Iced Green Tea 冰绿茶 \$3.95 House Made Lemonade \$4.95

with Green Tea, Pomegranate, Mango, or Strawberry

LUNCH COMBINATION

LUNCH IS SERVED WITH:

-Fried rice or steamed rice. Brown rice is available for additional \$1.50 -Spring roll

-(Dine In only) Hot and sour or egg drop. Wonton soup is available for \$0.95 extra. -Please note that soup does not come with delivery or carry out lunch combination orders. Hot and sour, egg drop, or wonton soups can be ordered separately for an additional \$1.95.

Crispy sesame fish with string beans \$11.95 Salmon with vegetables in black bean sauce, stir-fried \$12.95

Stir-fried shrimp (or beef) with broccoli \$10.95 Hot and spicy shrimp, stir-fried with vegetables \$10.95 Happy family (with beef, chicken, and shrimp) \$10.95

Spicy sesame shrimp or sweet and sour shrimp \$10.95

Mandarin chicken or sweet & sour chicken \$9.95

Pyng Ho's original sesame chicken \$10.95

General Tsao's spicy chicken \$9.95

Honey glazed walnut chicken salad & steamed rice \$9.95

Shan-tung chicken with ginger & garlic over string beans \$10.95

Sichuan chicken, stir-fried with vegetables \$9.95

Tangerine chicken with hot pepper \$10.95

Grilled teriyaki chicken breast with string beans \$9.95

Basil and garlic chicken with vegetables \$9.95

Snow white chicken (mo goo gai pan) \$9.95

Cashew chicken, stir-fried with diced vegetables \$9.95

Spicy kung-pao chicken with peanuts \$9.95

Sautéed vegetables with beef \$10.95

Green pepper steak \$10.95

Mandarin beef ribs with crispy string beans \$14.95

Mongolian beef(or chicken) \$10.95

Spicy Hunan beef, stir-fried with vegetables \$10.95

Tangerine beef with hot pepper \$11.95

Lo-mien with vegetables, chicken, pork or shrimp \$10.95

Fried rice with vegetables, chicken, beef or shrimp \$9.95

Braised tofu with vegetables \$9.95

Hot braised chicken wings with vegetables \$9.95

Vegetable deluxe with tofu \$9.95

Garlic spicy string beans(with chicken or shrimp add \$1.00) 9.95

LUNCH MEALS

Chicken wonton noodle soup (meal) 鸡馄饨汤面 \$9.95 With our own chicken wontons, thin noodles and greens in a delicious broth for a light and healthy soup

Shrimp Wonton Noodle Soup 鲜虾馄汤面 \$15.95

Braised Beef Shank Noodle Soup 台式紅燒牛肉面 \$15.95

Deluxe Seafood Noodle Soup (meal) 海鲜汤面 \$15.95

Pan-fried Noodles 两面黄

These crunchy-fried noodles with the crispy texture. That heavenly brown sauce over the tender slices of beef, all mingling with a bed of crispy noodles and a medley of crunchy veggies. with chicken \$16.95 with beef \$17.95 with shrimp \$17.95 with vegetables only \$15.95 with combination of beef, chicken, and shrimp \$17.95 with seafood and vegetables \$18.95

"Jang Bong" Spicy Noodle Soup (辣)炒码汤面 짬뽕 \$15.95 Pork, squid, clams, shrimp and vegetable in a rich spicy chicken broth ladled over housemade noodles.

Sparking Mineral Water, Perrier (11 oz. bottle.) \$3.50

Fiji Artesian Water 500 ml \$3.50

Home made Iced Tea \$2.45

Fever Tree Ginger Beer \$3.95

Pepsi, Diet Pepsi, Sierra Mist \$2.45

BEER

TsingTao Lager, China \$5.95

Taiwan Beer Lager, Taiwan \$5.95

Cass Lager, Korea \$4.95

Hite, Korea \$4.95

Kirin Ichiban \$4.95 Japanese-style pilsner

Ukivo \$5.95 Japanese rice lager with jasmine & green tea. Decatur, GA

Three Taverns Night on Ponce IPA \$5.95

Michelob Ultra \$4.95

PREMIUM JAPANESE SAKE, SERVED CHILLED

Kikusui Funaguchi "Gold" Nama 200 ml \$10.95

Kikusui Junmai Ginjo 300 ml \$14.95

Zha Jiang Mian 炸酱面 짜장면 \$13.95

The literal meaning of Zha Jiang Mian is fried sauce (soy bean) noodles. Popular in Northern regions of China and Korea. You can also ask for the Korean version, Jjajangmyeon (짜장면), which is sweeter and thicker

Kimchi Fried Rice 韩式泡菜炒饭 김치 볶음밥 \$13.95

Housemade kimchi perfectly blended with minced beef and medium grain rice and topped with a fried egg

Singapore Style Rice 星州炒粉 \$16.95

Stir-fried rice vermicelli seasoned with curry powder, vegetables, shrimp, squid and pork

Wok the Lo Mein in your own way 各式捞面

Housemade wheat noodles tossed with onions, celery, carrots and bean sprouts. with chicken \$12.95 with beef \$14.95 with shrimp \$14.95 with combinations beef, chicken and Shrimp \$15.95 with vegetables only \$12.95

Wok your Chow Fen in your own way 各式河粉

Wide rice noodles stir fried onions and bean sprouts with chicken \$14.95 with beef \$15.95 with shrimp \$15.95 with vegetables only \$13.95

Pad Thai 泰式各式炒粉

Wok your Pad Thai in your own way. Medium rice noodles quick stir fried with onions, cabbage, carrots and bean sprouts with chicken \$14.95 with beef \$15.95 with shrimp \$15.95 with vegetables only \$13.95



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CREATE YOUR OWN PERFECT COMBINATION 任君挑选。随意搭配

Spicy Garlic Sauce with Mixed Vegetables 大蒜风味

with Flank Steak \$17.9 with Chicken \$16.95 with Shrimp \$17.95 with Lamb \$21.95 with string beans only \$13.95

Tangerine with Hot Pepper, Orange peel and chili peppers 陈皮风味

our unique sauce make this an outstanding winner. with sliced Chicken Breast \$16.95 with sliced of Beef flank steak \$19.95

Kung Pao Sauce 宫保风味

Diced of Chicken and vegetables \$15.95 Shrimp and vegetables \$17.95 Fried Tofu and vegetables \$14.95

Spicy General Tsao's Sauce 左公风味

The most well-known Chinese dish from the Hunan Province. Fried chicken \$16.95 fried shrimp \$17.95 Fried Tofu \$14.95

Black Soybean Sauce 豆豉风味

Douchi, which translates to "fermented black soybeans", is made with garlic and housemade soy sauce. A strong fermented flavor with a sweet hint of black soybeans and a mild spice. Sliced Chicken breast and vegetables \$16.95 Green Pepper, onions and flank steak \$17.95 Shrimp and vegetables \$17.95, Fried tofu and vegetables \$14.95 Sliced fish Fillet and vegetables \$23.95

Basil and Garlic Sauce 罗勒香蒜风味

Sliced Chicken breast and mixed vegetables \$15.95 Shrimp and mixed vegetables \$17.95 Beef flank steak and mixed vegetables \$17.95 Fried Tofu and mixed vegetables \$14.95

Spicy Sichuan Sauce 四川风味

Sliced Chicken breast and vegetables \$15.95 Shrimp and vegetables \$17.95 Beef flank steak and vegetables \$17.95 Fried Tofu and vegetables. \$13.95

Spicy Curry Sauce 咖哩风味

liced Chicken breast and vegetables \$16.95 Shrimp and vegetables \$17.95 Beef flank steak and vegetables \$17.95 Tofu and vegetables. \$14.95

Spicy Fresh Ginger Sauce 薑芽糸风味

Sliced Chicken breast and vegetables \$16.95 Shrimp and vegetables \$17.95 beef flank steak and vegetables \$17.95 Fried Tofu and vegetables. \$14.95

Mongolian Style 葱爆风味

Sliced chicken breast and onions \$15.95 Beef flank steak and onions \$17.95

Honey Glazed Walnut Sauce 核桃奶油风味

This light creamy but flavorful sauce comes topped with candied walnut. Crispy fried strip of chicken breast \$16.95 Crispy fried Shrimp \$18.95

Sweet and Sour Sauce 甜酸风味 Crispy fried strips of chicken breast \$15.95

Crispy fried shrimp \$17.95

Traditional Brown Sauce 黑汁风味

Made with our own stock with scallion, ginger and garlic. Beef flank steak with fresh broccoli \$17.95 Green pepper and flank steak \$17.95 Chicken and vegetables \$15.95 Shrimp and vegetables \$17.95 Cashew chicken and vegetables \$16.95 Garlic chicken \$15.95

Light White Sauce 白汁

A mildly flavored with hint of scallion, ginger and garlic. Snow white chicken \$15.95 Sliced chicken breast and broccoli \$15.95 Shrimp and broccoli \$17.95 Fresh Shanghai cabbage \$13.95, Vegetable deluxe and Tofu \$14.95



Crispy Prawns with Fried Garlic 避風塘脆虾球 \$24.95 A Prawns dish full of aromatic fried Prawn with garlic, shallots, and more!

Prawns with Ginger and Garlic 干烹大虾 깐풍새우볶음 \$23.95 Extra large shrimp served with mild spicy ginger and garlic sauce. A very popular dish at Pyng Ho

Crispy Prawns with Chili-Tomato Sauce 茄汁炸大虾 칠리새우 \$23.95 A super rich and deep umami from tomato paste, Ginger, garlic and onions while keeping the essence of a traditional Chinese red chili.



Wok the Mo Shu in your own way 木樨系列 Served with four Chinese pancakes and hoisin sauce. Mo Shu pork originated in Shandong Province where our family came from and has become a staple of Chinese cuisine in America since the 1960s. with shredded pork \$17.95 with beef \$18.95 with shrimp \$18.95 with vegetables only \$16.95

Black Pepper Beef Tenderloin with Vegetables 黒椒牛柳 흑후추소스 안심 볶음 \$25.95

Fire Wok Beef 火烧牛 \$22.95

Another example of Pyng Ho Cuisine. Inspired by a popular Korean "Bulgogi" but we use thin-sliced ribeye. Our version is marinated and then tossed over high flaming wok

Mandarin Sirloin over String Beans 京都牛 \$18.95

Spicy Hunan Beef flank Steak and Vegetables 湖南牛 \$17.95

Beef in Spicy Numbing Sichuan Broth 水煮牛肉 \$22.95

This rich beef Flank Steak broth has bold flavors from red chili peppers, garlic, and Sichuan peppercorn and fill soy beans sprout and cabbage as base.

Spicy Sichuan Stir Fried Cumin Beef 川式孜然牛肉 \$19.95

This fragrant Beef with toasted Cumin, dry Sichuan red chiles, chiles flakes and garlic create a heated yet sophisticated flavor finished off with a dusting of numbing Sichuan peppercorns.

Grilled Mandarin Beef Short Ribs 烤小牛仔骨 \$24.95

Spicy Sichuan Cumin Lamb 川式孜然羊片 \$21.95 Stir-fried with fiery red peppers, tongue-numbing Sichuan peppercorns, and a combination of strong woodsy flavors, this lamb stir-fry isn't for the timid eater.

Sliced Lamb with Onions and Scallions 葱爆羊 \$21.95

Garlic Pork Spare Ribs 蒜香排骨 \$20.95 Infused with garlic and other spices and aromatics

Ma Yi Shang Shu-Ants Climbing A Tree 螞蚁上树 \$17.95 A classic Sichuan dish consisting of glass noodles in a delicious sauce with ground pork

Twice Cooked Pork Belly 回锅肉 \$17.95

After steaming the pork belly to remove excess oil, it gets stir fried with leeks, wood ear mushrooms, and jalapeños in Sichuan bean paste

Five Spiced Tofu and Pork with Slender Bamboo Shoots 笋尖香干肉糸 \$18.95

One of our family's favorite dishes. Marinated tofu, shredded pork, and thinly sliced slender bamboo all mixed together with chili bean paste for a spicy flavor

Kim chi with Pork Belly 韩式泡菜五花肉 삼겹살김치볶음 \$17.95 Poached pork belly with ginger, scallion and aged Shaoxing wine that is thinly sliced and seared in a hot wok. The pork is then mixed with our own housemade kimchi that has been coated with the jus from the seared pork

Yu-Xiang Shredded Pork 鱼香肉糸 \$17.95

"Yu Xiang", or fish-flavored, is a famous sauce originated from the Sichuan province in China. Garlicky, spicy and tangy, it's made with chili bean paste, pickles, Sichuan red pepper and several other secret ingredients.

Nira With Pork and Five Spices Tofu 韭菜香干肉糸 부추잡채 \$18.95 Leeks and Chinese chives stir-fried with five-spiced tofu, pork, and garlic

Phoenix and Dragon 风飛龙求 \$17.95 Sliced chicken perfectly balanced with shrimp, broccoli, snow pea and water chestnuts

Ma La Chicken Thights 麻辣香锅鸡 \$18.95 Made with Sichuan peppercorn to give your mouth a pleasant numbing sensation

LaZi Jiding 炒辣子鸡丁 \$16.95 Diced chicken quick stir-fried with Sichuan peppercorns, dry chili pepper, garlic and Sichuan chili paste in wok.

Gong Bao Jiding 宫保鸡丁 \$16.95 The original kung pao chicken. This age-old recipe combines a number of spices (ginger, garlic, Sichuan peppercorns, red Sichuan peppers, and so on) to give a unique layering of multiple flavors

Spicy Cumin Chicken Wings 孜然鸡翅 \$18.95

Originally created in the Xinjiang province in western China, this is now a very popular dish in northern China. Coated in a bold spice mix that includes cumin, chili peppers, and Sichuan peppercorns. After being fried, the wings are tossed in an aromatic oil that's been blended with cumin, ginger, garlic, dry red chili pepper, cilantro and onion.

Salt and pepper Chicken Thighs 椒盐鸡腿 \$18.95

Fried to a crunchy golden brown and then tossed in a ginger, scallion, Sichuan peppercorn, black pepper and cilantro mixture

Kanpunggi 原味干烹鸡 깐풍기 \$18.95

Fried chicken thigh pieces, blended with mild spicy ginger and garlic sauce. A very popular Chinese dish in Korea

Crispy Duck 香酥鸭 \$24.95

"Ma Po" Tofu 麻婆豆腐 마파두부 \$15.95

One of the most classic Sichuan comfort food. It consists of silken Tofu, ground beef, fermented douubanjiang, fermented black beans (douchi), Sichuan peppercorns and a few other secret ingredients. No meat upon request

Yu-Xiang Tofu 鱼香豆腐 \$16.95

Garlic Spicy String Beans With Minced Pork 乾扁四季豆 \$15.95

Yu-Xiang Chinese Eggplant with Minced Pork 鱼香茄子 \$15.95 "Yu Xiang", or fish-flavored, is a famous sauce originated from the Sichuan province in China. Garlicky, spicy and tangy, it's made with chili bean paste, pickles, Sichuan red peppers and several other secret ingredients. No meat upon request

Yu-Xiang Sea Scallops 鱼香鲜贝 \$27.95

"Yu Xiang", or fish-flavored, is a famous sauce originated from the Sichuan province in China. Garlicky, spicy and tangy, it's made with chili bean paste, pickles, Sichuan red peppers and several other secret ingredients.

Prawns with Yu-Xiang Sauce 鱼香大虾 \$24.95

Honey Glazed Walnut Prawns 核桃大虾 크립새우 \$23.95

Crispy Prawns with Bang Bang Sauce 砰砰脆皮虾 \$23.95

Crispy Soft-shell Crabs with Ponzu Sauce 脆皮软壳蟹 \$24.95

Salt and Pepper Shrimp 椒盐中虾 \$23.95 Crispy but tender shrimp, tossed wit Sichuan peppercorns, salt, and herbs

Salt and Pepper Calamari 椒盐鲜鱿 \$23.95 Crispy tender squid with Sichuan peppercorns, complemented by fragrant herbs and a hint of sesame oil

Sichuan Seafood Deluxe in Hot Pot 川味海鲜粉丝煲 \$25.95 With shrimp, sea scallop, manilla clams, bean thread, and vegetables in mild spicy rich broth

Wok the Calamari in Your Own Way 鲜鱿(辣炒或豉椒) \$22.95

Your choice of spicy gochujang sauce, spicy curry sauce, or black bean sauce.

Pacific Oysters with Black Bean Sauce 豉椒生蚝 \$24.95

Wok Fish Fillet in Your Own Way 鱼片(溜炒,豆豉,黑椒,鱼香) \$23.95

Stir-fried with seasonal vegetables. Your choice of ginger and scallion, black bean, black pepper or Yu Xiang sauces

Fish Filet in Spicy Sichuan "Numbing" Broth 水煮鱼片 \$25.95

This fiery dish can be the most tongue-numbing, sweat-inducing, sinus-clearing cooked dish. it's loaded with chilies, Sichuan peppercorns, and garlic.

Tangy Spicy Garlic Eggplant 美式鱼香茄子 \$14.95

Ma La Fried Potaotes (or Tfu) 麻辣炸土豆(或豆腐) \$13.95

Crispy potato (or Fried Tofu) stir-fried with minced garlic, dried red chili peppers, cumin, and fresh cilantror

Fire Cracker Cabbage 火爆包心菜 \$13.95

Quick stir-fried with dry Sichuan pepper, garlic, Chili bean paste and a splash of red rice vinegar

Garlic Shanghai Cabbage 蒜蓉上青 \$13.95

⑦ DESSERT AND DRINKS 甜奌与饮料类

Ice cream 各式冰激凌 \$4.95 Your choice of green tea, coconut, vanilla, or tangerine sorbet

Thai Iced Tea 泰式奶茶 \$3.95

Housemade V. Pina Colada 椰林飄香 \$4.95

Iced Green Tea 各式冰绿茶 \$3.95 With your choice of Mango, Strawberry or Lemonade flavors.

Wangloaji Herbal Tea (can) 王老吉涼茶 \$3.95

Bubble Taro Tea with Tapioca Pearl Sold by Can 珍珠奶茶 \$3.95



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