

Mains 主菜

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|---|---|--|--|--|--|--|---|---|
| <p>1</p>  <p>Sweet & Sour Pork
咕嚕肉
\$26.80</p> | <p>2</p>  <p>Sweet & Sour Prawns
咕嚕蝦球
\$26.80</p> | <p>3</p>  <p>Sweet & Sour Chicken
咕嚕雞球
\$26.80</p> | <p>4</p>  <p>Salt & Pepper Pork Chop
椒鹽肉排
\$26.80</p> | <p>5</p>  <p>Salt & Pepper Prawns
椒鹽蝦球
\$26.80</p> | <p>6</p>  <p>Salt & Pepper Fish
椒鹽魚塊
\$26.80</p> | <p>7</p>  <p>Pork Chop in Honey Pepper Sauce
蜜餞肉排
\$26.80</p> | <p>8</p>  <p>Chicken Steak in Honey Pepper Sauce
蜜餞雞扒
\$26.80</p> | <p>9</p>  <p>Fish in Sweetcorn Sauce
粟米魚塊
\$26.80</p> |
| <p>10</p>  <p>Wok-fried Beef with Cashew Nut in Supreme Soy Sauce
腰果牛柳粒
\$26.80</p> | <p>11</p>  <p>Beef Eye Fillet in Black Pepper Sauce
黑椒汁牛柳條
\$37.80</p> | <p>12</p>  <p>Crispy Chicken Leg with Chips
香脆炸雞脾薯條
\$26.80</p> | <p>13</p>  <p>Canto Canto Fish & Chips
炸魚薯條
\$26.80</p> | <p>14</p>  <p>Wok-fried Round Beans with Pork Mince
乾燒四季豆
\$26.80</p> | <p>15</p>  <p>Wok-fried Vegetables
蒜蓉炒時菜
\$26.80</p> | <p>16</p>  <p>Canto Canto Crispy Tofu
家鄉豆腐
\$23.80</p> | <p>17</p>  <p>Mapo Tofu
麻婆豆腐
\$26.80</p> | <p>18</p>  <p>Canto Canto Fried Rice
特別炒飯
\$26.80</p> |
| <p>19</p>  <p>Vegetarian Fried Rice
素炒飯
\$21.30
Add Chicken or Beef
加雞肉或牛肉
\$5.50</p> | <p>20</p>  <p>Fried Rice with Beef & Lettuce
生炒牛肉飯
\$26.80</p> | <p>21</p>  <p>Singaporean Fried Rice Vermicelli
星洲炒米粉
\$26.80</p> | <p>22</p>  <p>Fried Rice or Rice Noodles with Prawns/Beef/Chicken in Egg Gravy Sauce
滑蛋蝦球/牛肉/雞炒飯或炒河
\$30.00</p> | <p>23</p>  <p>Fried Rice Noodles with Beef in Black Bean Sauce
豉椒牛河
\$30.00</p> | <p>24</p>  <p>Supreme Soy Sauce Fried Rice Noodles
豉油皇炒河
\$21.30
Add Chicken or Beef
加雞肉或牛肉
\$5.50</p> | <p>25</p>  <p>Fried Noodles with Shredded Pork
肉絲炒麵
\$30.00</p> | <p>26</p>  <p>Stirred Noodles with Ginger & Spring Onion
薑蔥撈麵
\$22.00
Add Chicken or Beef
加雞肉或牛肉
\$5.50</p> | <p>27</p>  <p>Supreme Soy Sauce Fried Noodles
豉油皇炒麵
\$21.30
Add Chicken or Beef
加雞肉或牛肉
\$5.50</p> |

v Vegetarian

- Add Steamed Rice to Main 加白飯 **+\$3.00**
- Add Egg Fried Rice to Main 加炒飯 **+\$6.00**

Call 09 214 1197

“ Let us know if you have any food allergies or special dietary requirements. We cannot guarantee that the ingredients we use will be allergen free. ”

| cantocanto.co.nz |

| [@cantocantoeatery](https://www.instagram.com/cantocantoeatery) |

Noodle Soups 湯麵

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| <p>28 
Wonton Noodle Soup
鮮蝦雲吞湯麵
\$22.80 (L大 6 pcs)
\$19.50 (S小 4 pcs)</p> | <p>29 
Crispy Chicken Leg Noodle Soup
香脆雞脾湯麵
\$26.80</p> | <p>30 
Curry Beef Brisket Noodle Soup
咖喱牛腩湯麵
\$25.80</p> | <p>31 
Satay Beef Vermicelli Soup
沙爹牛肉湯米
\$19.00</p> | <p>32 
Beef Ball Noodle Soup
牛丸湯麵
\$19.00</p> | <p>33 
Fish Ball Vermicelli Soup
魚蛋魚片湯米
\$19.00</p> |
| <p>34 
Shredded Pork & Preserved Cabbage Vermicelli Soup
雪菜肉絲湯米
\$19.00</p> | <p>35 
Shredded Pork & Preserved Mustard Stem Vermicelli Soup
炸菜肉絲湯米
\$19.00</p> | <p>36 
Pork Chop & Fried Egg Macaroni Soup
豬扒蛋通粉
\$22.80</p> | <p>37 
Dumplings with Yangchun Noodle Soup (5 pcs)
餃子陽春麵
\$19.00</p> | <p>38 
Dumpling Only Soup
淨餃子
\$19.00 (8 pcs)</p> | <p>39 
Wonton Only Soup
鮮蝦淨雲吞
\$22.80 (L大 8 pcs)
\$19.50 (S小 5 pcs)</p> |
| <p>40 
Chicken Sweet Corn Soup
粟米雞蓉羹
\$11.00</p> | <p>41 
Minced Beef & Tofu Soup
西湖牛肉羹
\$11.00</p> | <p>“ Items from 28 to 37 can choose either Noodle, Rice Noodle, Vermicelli, Macaroni, or Yangchun Noodle
以上菜單選項由28至37可選蛋麵, 河粉, 米粉, 通粉或陽春麵 ”</p> | | | |

Snacks 小食

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|--|---|---|--|---|---|
| <p>42 
Hong Kong Style French Toast
港式西多士
\$10.80</p> | <p>43 
Vegetarian Spring Rolls (3pcs)
素春卷
\$10.80</p> | <p>44 
Fish Balls in Curry Sauce
咖喱魚蛋
\$10.80</p> | <p>45 
Pan fried or Boiled Dumplings (6pcs)
煎或水煮菜肉餃子
\$10.80</p> | <p>46 
Bandit Chicken Nibbles (6pcs)
土匪雞中翼
\$12.80</p> | <p>47 
Deep Fried Ice-cream
炸雪糕
\$10.80</p> |
| <p>48 
Hot Chips
炸薯條
\$10.80</p> | <p>49 
Dim Sum (Siu Mai)
乾蒸燒賣
\$10.80</p> | <p>50 
Deep fried Squid
酥炸鮮魷
\$12.80</p> | <p>51 
Boiled Seasonal Vegetables with Oyster Sauce
白灼油菜
\$15.00</p> | <p>52 
Steamed BBQ Pork Buns (3pcs)
叉燒飽
\$10.80</p> | <p>53 
Deep fried Wonton
酥炸雲吞
\$10.80</p> |

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