













COLD DISHES







CHINESE BRAISED BEEF SHANK 』 小米椒酱牛肉	\$13.8
SWEET & SOUR FUNGUS ⑯ 爽口木耳	\$8.8
COLD CHICKEN IN CHILLI OIL 』 红油白切鸡	\$11.8
SPICY CHICKEN CARTILAGE 』 辣拌鸡脆骨	\$13.8

CUCUMBER WITH CHOPPED GARLIC	GF
蒜蓉拍黃瓜	\$8.8
BROAD BEANS IN SHALLOT SAUCE (@ GF	4
葱油蚕豆	\$11.8
JELLYFISH IN VINEGAR @F 🔌	
美味海蜇	\$13.8
	蒜蓉拍黃瓜 BROAD BEANS IN SHALLOT SAUCE ⑯☞ 葱油蚕豆 JELLYFISH IN VINEGAR ☞ 🌶









SPRING ROLL 4 PCS (PORK/VEG)	
春卷 4条 「肉/素」	\$8.8
DIM SUM 4 PCS (STEAM/FRIED)	
点心 4粒 「蒸/炸」	\$8.8
SALT AND PEPPER QUAIL 1 PC	
椒盐鹌鹑 1只	\$14.8
SALT AND PEPPER SOFT SHELL CRAB 2 PCS	
椒盐软壳蟹 2只	\$16.8
HONEY BARBECUED PORK	
	\$18.8
蜜汁叉烧	\$10.0
ROAST PORK IN HOUSE SAUCE	
泰酱脆皮肉	\$18.8
DEEP FRIED ROLL WITH CHIVES 🔥	
韭香银丝卷	\$21.8



ABALONE & LOBSTER

鲍鱼龙虾

MARKET PRICE 时价

ABALONE

(STEAM WITH GINGER SHALLOT/CHOPPED GARLIC/XO SAUCE/BLACK BEAN SAUCE) 游水鲍鱼仔 「清蒸/蒜蓉/XO酱/豉汁」

LOBSTER

(SASHIMI/GINGER SHALLOT*/SALT & PEPPER/HOT & SPICY*/BRAISED BLACKPEPPER WITH BUTTER*) 游水龙虾

「刺身/葱姜*/椒盐/香辣*/上汤黑椒牛油*」

- *ADD NOODLES FOR \$8
- *另加伊面\$8一份

CRAB

蟹类

MARKET PRICE 时价

KING CRAB (GINGER SHALLOT*/BLACK PEPPER & BUTTER*) 皇帝蟹「葱姜*/黑椒牛油*」 SECOND COURSE (HOT & SOUR SOUP WITH CRAB BUTTER) 第二吃「蟹黄酸辣汤」

MUD CRAB

(SALT & PEPPER/HOT & SPICY*/BRAISED WITH EGG YOLK/GINGER SHALLOT*/BLACK PEPPER & BUTTER SAUCE*)

泥蟹

「椒盐/香辣*/蛋黄焗/葱姜*/黑椒牛油*」

*ADD NOODLES FOR \$8

*另加伊面\$8一份



SHELLFISH 贝壳类

OYSTER MIN. ORDER HALF DOZEN (STEAM WITH GINGER & SHALLOT/XO SAUCE/CHOPPED GARLIC & VERMICELLI) 生蚝 6只起 「葱姜/XO酱/蒜茸粉丝」

DEEP FRIED OYSTERS

生蚝脆炸 \$31.8

SCALLOP MIN. ORDER HALF DOZEN (STEAM WITH GINGER & SHALLOT/XO SAUCE/GARLIC SAUCE & VERMICELLI) 带子6只起 「葱姜/XO酱/蒜香粉丝」

STIR-FRIED WITH FRESH ASPARAGUS & SCALLOP @F 时蔬炒带子 \$31.8

\$3.5 EA.

\$3 EA.

FISH

海鲜鱼类

CAPELIN (SZECHUAN STYLE) / SALT & PEPPER)	
多春鱼「川香/椒盐」	\$24.8
SZECHUAN BOILED FISH FILLET 🔌	
水煮鱼	\$32.8
FISH FILLET WITH PICKLED CABBAGE 🔌 🔥	
老坛酸菜鱼	\$32.8
GOLD POMFRET (FRIED/BRAISED)	
金鲳鱼「干烧/红烧」	\$26.8



LIVE FISH 游水活鱼类

BARRAMUNDI	
盲曹	
(STEAM WITH GINGER & SHALLOT)	
「清蒸」	\$42.8
(BRAISED/SZECHUAN STYLE BOILED STYLE 🔌 /PICKLED CABBAGE)	
「红烧/川香水煮/老坛酸菜」	\$48.8
SILVER PERCH	
鲈鱼	
(STEAM WITH GINGER & SHALLOT)	
「清蒸」	\$42.8
(BRAISED/SZECHUAN STYLE BOILED STYLE 🌶 / PICKLED CABBAGE)	
「红烧/川香水煮/老坛酸菜」	\$46.8











PORK 猪肉类



EGGPLANT WITH PORK MINCE ♪ ↑ 鱼香肉碎茄花	\$24.8
STIR FRIED PORK INTESTINES 』 千煸肥肠	\$21.8
PORK INTESTINES WITH PICKLED CABBAGE 酸菜炒肥肠	\$21.8
STEWED MEAT BALL A 老北京狮子头	\$8.8 EA.
SWEET & SOUR PORK TENDERLOIN 糖醋里脊肉	\$21.8
PORK SHREDS IN CHINESE SAUCE 》 鱼香肉丝	\$24.8
BRAISED PORK RIBS 红烧排骨	\$26.8
BRAISED PORK BELLY ♠ 枫盛红烧肉	\$28.8
SWEET & SOUR PORK 菠萝咕鲁肉	\$20.8





BEEF 牛肉类

GRIDDLE SHREDDED BEEF 』 干煸牛肉丝	\$23.8
BEEF HOTPOT IN SZECHUAN STYLE 》 川香水煮牛肉	\$27.8
BEEF HOT POT WITH ENOKITAKE IN HOT & SOUR SOUP 》 酸汤肥牛	\$26.8
BRAISED BEEF BRISKET & CHINESE PANCAKES 薄饼焖牛腩	\$28.8
MONGOLIAN BEEF 蒙古牛肉	\$23.8
SATAY BEEF 沙爹牛肉	\$23.8



LAMB 羊肉类

SPICY GRIDDLE LAMB CHOPS 』 川香干煸小羊排	\$ 31.8
CHINESE STYLE FRIED LAMB WITH CUMIN 孜然羊肉	\$26.8
SAUTÉED LAMB SLICES WITH SCALLION 葱爆羊肉	\$24.8
MONGOLIAN LAMB 蒙古羊肉	\$24.8





SZECHUAN SPICY CHICKEN 🔌

歌乐山辣子鸡 \$22.8

KUNG-PAO CHICKEN 🔌

宫保鸡丁 \$24.8

LEMON CHICKEN

柠檬鸡 \$23.8

CHICKEN FILLET WITH CASHEW NUTS

腰果鸡片 \$22.8

SATAY CHICKEN

沙爹鸡 \$22.8

HONEY CHICKEN

蜜糖鸡 \$22.8



PEKING DUCK

北京烤鸭

FIRST COURSE: CRISPY DUCK SKIN WITH CHINESE PANCAKES
SECOND COURSE: STIR FRIED DUCK MEAT WITH SPROUTS/SALT & PEPPER DUCK FRAME/
DUCK BONE SOUP

第一吃:薄饼鸭片第二吃:芽菜炒鸭丝/椒盐鸭架/鸭汤 \$88.0

DUCK HEADS IN MAGGI SAUCE

美极鸭头 \$26.8

BRAISED DUCK WITH CHINESE HERB

药膳焖老鸭 \$36.8

BRAISED DUCK WITH SOUR PICKLED 🄌 🔥

酸萝卜焖老鸭 \$38.8





时蔬类

OPTIONS CAN BE SERVED AS VEGETARIAN AND/OR GLUTEN-FREE

SEASONAL VEGETABLE WITH SALTED EGG AND PRESERVED EG	GG VG
金银蛋浸时蔬	\$15.8
STIR FRIED BROCCOLI WITH CHOPPED GARLIC (6)	
蒜蓉西兰花	\$13.8
BRAISED EGGPLANT (6F)	
红烧茄子	\$17.8
STIR FRIED CELERY WITH SHRIMP @F	
虾干炒西芹	\$16.8
21 177 471	410.0
STIR FRIED ASPARAGUS WITH SHRIMP @F	
虾干扒笋尖	\$18.8
STIR FRIED MIXED PEPPERS (®	
酱爆辣椒	\$16.8
STIR FRIED GREENS WITH CHOPPED GARLIC (18)	
蒜茸炒青菜	\$14.8
林 中	φ1 4 .0
STIR FRIED MIX SEASONAL VEGETABLES (6)	
炒杂菜时蔬	\$18.8
STIR FRIED CHINESE BROCCOLI WITH CHOPPED GARLIC ${}^{\circledR}\!\!\!\!\!$	
蒜茸芥蓝	\$14.8



TOFU

豆制品类

OPTIONS CAN BE SERVED AS VEGETARIAN AND/OR GLUTEN-FREE

MAPO TOFU
麻婆豆腐 \$18.8

BRAISED TOFU WITH SCALLION 個
葱烧豆腐 \$20.8

STIR FRIED MIX VEGETABLES WITH DRIED BEAN CURD @
五花时蔬炒豆干 \$20.8

BRAISED TOFU WITH MUSHROOM
红烧豆腐 \$20.8



SOUP

汤类

OPTIONS CAN BE SERVED AS VEGETARIAN AND/OR GLUTEN-FREE

HOT & SOUR SOUP 🌶	大(L)	·),(S)
上海酸辣汤	\$26.8	\$7.8
TOFU SOUP WITH HAM SLICE		
纹丝豆腐上汤	\$29.8	\$8.8
SWEET CORN SOUP WITH SEAFOOD/CHICKEN		
海鲜/鸡肉栗米汤	\$24.8	\$6.8



RICE & NOODLES

主食

DUMPLINGS (PORK/VEG) (©	
水饺「猪肉/素」	\$17.8
FRIED RICE WITH EGG (CHICKEN/BBQ PORK/BEEF/SEAFOOD/VEGETABLES) 扬州炒饭 「鸡肉/叉烧/牛肉/海鲜/素」	\$13.8
MIXED FRIED RICE (WITH COMBINATION MEAT, SEE ABOVE) (9)	
枫盛炒饭「即为以上肉类均有」	\$15.8
FRIED NOODLES WITH EGG (CHICKEN/BBQ PORK/BEEF/SEAFOOD/ VEGETABLES) 炒面「鸡肉/叉烧/牛肉/海鲜/素」	\$13.8
MIXED FIRED NOODLES (WITH COMBINATION MEAT, SEE ABOVE) (6)	410.0
枫盛炒面「即为以上肉类均有」	\$15.8
PAN FRIED NOODLES WITH EGG (CHICKEN/BBQ PORK/BEEF/SEAFOOD/VEGETABL	
煎面「鸡肉/叉烧/牛肉/海鲜/素」	\$15.8
MIX PAN FRIED NOODLES (WITH COMBINATION MEAT, SEE ABOVE) ⑩ 枫盛煎面「即为以上肉类均有」	\$17.8
FRIED INSTANT NOODLES WITH COMBINATION MEAT	
切成品	\$13.8



