Scallops /Clam



S02 鸿莲夏果炒玉带 Sauteed Fresh Scallop with Greens & Macadamia Nuts

\$24.00

\$36.00

\$48.00



S03 佛体飘香 Fried Yam Ring with Chicken and Cashew Nuts

\$18.00 \$36.00



504 甘香炒啦啦 Stir Fried Clam with Ginger and Onion

\$13.00

\$24.00



S05 參末炒啦啦 Chef Special Sambal Fried Clam \$13.00 \$24.00



Chicken

C01	台式三杯鸡煲 Stewed Chicken with Trio Sauce	\$14.00	\$20.00	\$28.00
C02	白贝马来鸡煲 Braised Chicken with Sea Clam served in Claypot	\$16.00	\$24.00	\$30.00
CO3	<mark>虾酱炸鸡中翼</mark> Deep Fried Shrimps Paste Chicken	\$10.00	\$15.00	\$20.00
C04	合桃宫保鸡丁 Fried Chicken Chunks with Dried Chilli	\$14.00	\$20.00	\$28.00
C05	川味辣子鸡丁 Sichuan Spicy Chicken Chunks	\$15.00	\$22.00	\$30.00
C06	<mark>泰式香酥鸡</mark> Thai Style Deep Fried Chicken	\$14.00	\$20.00	\$28.00
C07	金瓜当归蒸走地鸡 Steamed Chicken with Pumpkin	\$16.00	\$24.00	\$32.00
C08	<mark>蜜汁金龙鸡</mark> Deep Fried Chicken with Honey Sauce	\$16.00 (半只)	\$32.00 (1只)	





Pork /Beef

M01	秘制东坡肉伴馒头	\$16.80		\$32.80	
	Stewed Dong-Bo Pork with Chef Secret Recipe with Steamed Bun				
M02	焦糖红酒排骨	\$16.00	\$24.00	\$32.00	
	Signature Pork Ribs with Red Wine Sauce			Action of the second	1
M03	脆杏咖啡排骨	\$16.00	\$24.00	\$32.00	
	Special Coffee Pork Ribs with Sliced Almond				
M04	荔枝咕噜酥肉	\$14.00	\$18.00	\$28.00	
	Sweet & Sour Pork with Lychee				
M05	泰式猪脚尖(最少2只起)	\$6.90			
	Thai Style Crispy Pig Trotter (Min 2 pieces)				
M06	黑椒牛柳粒	\$18.00	\$27.00	\$36.00	
	Wok Fried Beef Tenderloin with Black Pepper		and it is the	11131	



Beancurd



B01 金汁胜瓜蟹扒豆腐 Braised Beancurd & Luffa Melon with Crab Roe \$15.00 \$20.00 \$30.00



B02 美然菜香自制豆腐 Deep Fried Beancurd with Minced Pork in Cai Xiang Sauce \$13.00 \$20.00 \$26.00



B03 菜圃豆腐 Braised beancurd with Dried Radish \$14.00 \$21.00 \$28.00



B04 瑶柱金菇扒豆腐 Braised Beancurd with Dried Seafood and Enoki Mushroom \$15.00 \$22.00 \$30.00

Omelette



E01	虾仁煎蛋 Fried Omelette with Dice Shrimps	\$12.00	\$22.00	
E02	芙蓉煎蛋 Fried Omelette in Fu Yong Style	\$10.00	\$18.00	
E03	菜埔煎蛋 Fried Omelette with Preserved Radish	\$8.00	\$16.00	