

經典小食
Appetizer


1. 酸甜脆皮鮮蝦云吞(6 粒)  \$12.90
Crispy Prawn Wonton with Sweet & Sour Sauce
2. 招牌經典蝦醬雞  \$12.90
Signature Deep Fried Chicken Wings with Shrimp Paste
3. 經典炒萝卜糕  \$14.00
Fried Carrot Cake with XO Sauce
4. 涼拌海蜆  \$14.00
Jelly Fish with Sesame Oil & Spring Onion
5. 濃汁咖哩軟殼蟹  \$14.00
Soft Shell Crab with Curry Sauce
6. 黃金香脆南瓜  \$11.80
Deep Fried Sliced Pumpkin with Salted Egg
7. 紫菜椒鹽白飯魚  \$12.90
Deep Fried Anchovies Fish with Seaweed
8. 椒鹽米米雞  \$12.90
Deep Fried Chicken Popcorn with Pepper Salt

湯類
Soups

9. 石鍋翅骨湯花膠鮑翅  \$ 74.80/pax
Braised Superior Shark's Fin and Fish Maw
in Shark's Bone Cartilage Soup
10. 松茸千絲瓜海鮮盅  \$ 37.10/serving
Assorted Seafood Soup in Melon
11. 鯊魚骨花膠湯  \$21.70/pax
Shark's Bone Cartilage Soup with Fish Maw
12. 海中寶  \$41.80/pax
Seafood Treasure Soup
13. 佛跳牆  \$63.80/pax
Buddha Jump Over Wall
14. 椰盅虫草花炖鸡汤  \$18.50/pax
Boiled Cordyceps Flower Chicken Soup

廣式燒烤

Roasted & Grill Specialties

15. 北京片皮烤鸭 	半只/Half	整/Whole
PEKING Duck	\$58.00	\$98.00

15. 北京鴨 二度 Peking Duck 2nd Cooking method

	半只/Half	整/Whole
斩件 Chopped	\$6.00	\$10.00
姜葱炒 Stir-fried with Ginger Onion	\$13.00	\$18.00
椒盐炒 Stir-fried with Salt & Pepper	\$13.00	\$18.00
黑胡椒 Stir-fried with Black Pepper	\$13.00	\$18.00
鸭丝伊面 Braised with Ee Fu Noddles	\$13.00	\$18.00
鸭粒炒饭 Duck Meat Fried Rice	\$13.00	\$18.00
炒鸭松 Stir-fried Minced Duck with Water Chestnut and Wrap with Lettuce	\$14.00	\$20.00

16. 明爐脆皮燒鴨	半只/Half	整/Whole
Roasted Duck	\$48.00	\$88.00

17. 玫瑰豉油雞 	半只/Half	整/Whole
Soya Sauce Marinated Chicken	\$17.30	\$25.00

18. 葱油甘榜鸡	半只/Half	整/Whole
Kampong Chicken	\$17.30	\$25.00

19. 爆皮火腩丁 		\$18.80
Crispy Roasted Pork Belly		

20. 蜜汁梅花叉燒		\$16.80
Barbecued Pork with Honey Sauce		

21. 燒味雙拼		\$28.80
Barbecued Meat Platter(2 types)		

22. 燒味三拼		\$37.10
Barbecued Meat Platter(3 types)		

魚類
Fish

23. 龍虎斑魚 per 100g \$12.90
Garoupa
24. 巴丁魚 per 100g \$12.90
White Patin Fish
25. 筍殼魚 per 100g \$12.90
Marble Goby

煮法 Methods of cooking

- 清蒸 Steamed in HK Style
- 豉汁蒸 Steamed with Black Bean Sauce
- 油浸 Deep Fried
- 翅骨湯 Shark's Bone Cartilage Soup 
- 蒜子火腩炆 Braised Pork Belly & Fried Garlic Sauce

26. 脆金松鼠魚  \$108.00/Serving
Deep Fried Garoupa with Sweet Sour Sauce & Oat Flakes

家鄉小炒

Wok Fried

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| 27. 蝦干銀芽小炒皇 | \$17.30 |
| Dried Shrimp & Bean Sprouts w Seasonal Green | |
| 28. 魚子芥菜蝦球 | \$28.60 |
| Wasabi Prawn Balls with Fish Roe | |
| 29. 奶油爆大蝦 | \$28.60 |
| Wok Fried Prawns with Butter Cream | |
| 30. 盐燒焗大蝦 | \$28.60 |
| Wok Fried Prawns with Salt & Pepper | |
| 31. 黄金焗生蝦 | \$28.60 |
| Baked Prawns with Salted Egg | |
| 32. 麦金焗生蝦 | \$28.60 |
| Baked Prawns with Cereal Salted Egg | |
| 33. 芹菜米酒雲耳浸大蝦  | \$28.60 |
| Braised Prawns with Celery, Rice Wine & Fungus | |
| 34. 杞子米汤浸魚片 | \$23.90 |
| Fish Fillet & Wolfberry in Rice Broth | |
| 35. 金菇豆根炆手打墨魚滑  | \$26.40 |
| Handmade Squid Paste w Enoki & Bean curd Skin | |
| 36. 鎮江汁焗肉排  | \$23.90 |
| Wok Fried Pork with Black Vinegar Sauce | |
| 37. 荔枝咕嚕肉 | \$20.90 |
| Sweet & Sour Pork with Lychee | |
| 38. 豉蒜尖椒炒牛肉 | \$26.10 |
| Stir Fried Beef with Black Bean, Garlic & Bell Pepper | |
| 39. 柱候牛筋腩煲  | \$25.30 |
| Braised Beef Brisket & Radish in Claypot | |
| 40. 干蔥豆豉雞煲  | \$20.90 |
| Black Bean Sauce Chicken in Claypot | |
| 41. 三杯櫻花雞煲 | \$20.90 |
| Trio Sauce Sakura Chicken in Claypot | |
| 42. 港式猪脚醋  | \$19.50 |
| Claypot Pig's Trotters in Ginger & Sweet Vinegar | |

43. 白松露油野菌炒露笋 	\$23.90
Assorted Mushroom & Asparagus in White Truffle Oil	
44. 魚香茄子煲	\$19.50
Braised Eggplant with Minced Pork in Spicy Sauce	
45. 榄菜肉碎四季豆苗 	\$19.50
Pea Sprouts with Olive & Minced Pork	
46. 浓汤七色养生蔬菜	\$26.40
Assorted Vegetables in Special Broth	
47. XO 碧绿云耳百合帶子	\$41.80
Stir-fried Scallop with Black Fungus in X.O Sauce	
48. 自製豆腐伴帶子 	\$23.90
Homemade Bean curd with Scallop	
49. 紅燒海鮮豆腐	\$22.00
Braised Assorted Seafood & Bean curd	
50. 芥兰牛肉	\$33.80
Stir-fried Beef Kai Lan	
51. X.O 芦笋虾球 	\$37.10
Stir-fried Prawn Balls with Asparagus in X.O Sauce	
52. 劲酱芹香鸡腿菇虾球	\$28.60
Stir-fried Prawn Balls and Mushroom in X.O Sauce	

綠色蔬菜
Greens

56. 露筍 Asparagus	\$19.00	
57. 西兰花 Broccoli		\$18.70
58. 白菜苗 Hong Kong Baby Cabbage		\$18.70
59. 芥兰 Hong Kong Kai Lan		\$18.70
60. 莧菜 Chinese Spinach		\$18.70
61. 菠菜 Spinach		\$18.70

煮法 Methods of cooking:

* 清炒 Stir Fried	
* 蒜茸炒 Garlic	
* 白灼 Poached	
* 鲍汁扒 Abalone Sauce	
* 蒜子上汤浸 Garlic Brooth	+\$2.00
* X.O 酱炒 XO Sauce	+\$3.00
* 金银蛋浸 Trio Eggs	+\$2.00

飯。面。粉
Rice & Noodles

港式經典盅仔飯 Signature Steamed Rice

62. 豉汁排骨盅仔飯(等待 15 分鐘) \$11.50

Steamed Rice with Pork Ribs in Black Bean Sauce

63. 豉汁鳳爪盅仔飯(等待 15 分鐘) \$11.50

Steamed Rice with Phoenix Claws in Black Bean Sauce

*Serving Time 15mins

64. 豬扒橄欖菜炒飯 \$20.90

Olive Fried Rice with Pork Chop

65. 蚬肉瑤柱蛋白鴛鴦炒飯  \$29.70

Signature Egg White Fried Rice with Crab Meat & Dried Scallop

66. X.O 醬海鮮炒飯 \$24.20

Assorted Seafood Fried Rice in XO Sauce

67. 賽螃蟹烩米  \$24.20

Braised Vermicelli with Crab Meat & Egg in Black Vinegar

68. 滑蛋海鮮河粉 \$20.90

Braised Seafood Hor Fun in Egg Gravy

69. 港式干炒牛河  \$22.00

Stir Fried Signature Beef Hor Fun

滋味甜品
Desserts

70. 夏日杨枝甘露雪糕（凍） \$ 6.80
Chilled Mango Sago Pomelo with Ice Cream
71. 蛋白杏仁茶(热)  \$ 8.80
Almond Tea with Egg White (Hot)
72. 椰皇芋泥雪糕（凍） \$12.80
Mashed Taro with Ice Cream
73. 椰皇杏汁芋泥(热)  \$12.80
Mashed Taro with Almond in Fresh Coconut (Hot)
74. 蓮子紅豆沙（熱） \$ 4.80
Red Bean Paste with Lotus Seed
75. 紅棗雪耳炖桃膠（熱/凍） \$ 9.80
Double Boiled Red Dates & White Fungus w Peach Gum
78. 紅豆沙汤圆（熱） \$ 6.80
Black Sesame Glutinous Rice Balls in Red Bean Soup
79. 唐苑黑芝麻鍋餅(热)  \$12.80
Deep-Fried Black Sesame Pancake (Hot)

港式靚飲
Drinks

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| 80. 襪奶茶 (熱/凍)
Hong Kong Milk Tea (Hot/Iced) | \$3.80 |
| 81. 檀島咖啡 (熱/凍)
Coffee (Hot/Iced) | \$3.80 |
| 82. 港式鴛鴦 (熱/凍)
Yuan Yang (Hot/Iced) | \$3.80 |
| 83. 檸檬茶 (熱/凍)
Lemon Tea (Hot/Iced) | \$3.80 |
| 84. 姜煲可樂 (熱)
Ginger Coke (Hot) | \$3.80 |
| 85. 可樂, 零可樂, 雪碧
Coke, Coke Zero, Sprite | \$2.80 |
| 86. 紅棗桂圓茶 🍷
Homemade Longan Tea with Red Dates | \$3.80 |
| 87. 菊花枸杞茶 🍷
Wolfberry Tea with Chrysanthemum | \$3.80 |
| 88. 紅豆冰 🍷
Homemade Red Bean | \$3.80 |
| 99. 普洱, 香片, 菊花, 菊普
Pu Er, Jasmine, Chrysanthemum | \$2.80 |
| 100. 铁观音, 糯米香
Tie Guan Yin, Tribute Tea | \$4.80 |