



Chef's Recommendation

廚師推薦

<i>Deep fried Pigeon (Reserved only)</i> 紅燒乳鴿(需預訂)	35.80
<i>Steam Free Range Chicken (Half)</i> 貴妃走地雞(半隻)	29.80
<i>Steam Free Range Chicken with Ginger Shallot and Soy Sauce</i> 姜蔥霸王走地雞(半隻)	29.80
<i>Hand Pulled Free range Chicken (Reserved Only)</i> 手撕雞 (需預定)	29.80
<i>Scallop Stuffed with Fried Shrimps in Egg White Sauce</i> 百花釀帶子	38.80
<i>Pan Fried Tofu Stuffed with Shrimp</i> 百花煎釀豆腐	28.80
<i>Chinese Broccoli with Dried Flatfish</i> 方魚炒芥蘭	26.80
<i>Braised Vegetables with Bamboo Pith & Dried Scallops</i> 瑤柱竹笙扒時蔬	26.80
<i>Deep Fried Bean Curd with Enoki Mushroom and Conpoy</i> 瑤柱金菇翠塘豆腐	25.80
<i>Assorted Seafood with Japanese Bean Curd</i> 海皇玉子豆腐	28.80
<i>Hong Kong Typhoon Crispy Eggplant with Fried Garlic</i> 避風塘茄子	22.80
<i>Sauteed King Prawns with Shallot and Preserved Olives</i> 蔥香欖角爆蝦球	32.80
<i>King Prawn with Salted Egg Yolk</i> 金衣蝦球	36.80
<i>Salt and Pepper Squid Stuffed with Shrimps</i> 椒鹽百花鮮魷	38.80
<i>Stir Fried Sea Cucumber with Prawn and Scallop</i> 魚籽海參炒蝦球帶子	39.80
<i>Beef Brisket and Tendon with Turnip Hot Pot</i> 蘿蔔牛筋腩煲	29.80
<i>Braised Duck Feet with Sea Cucumber in Clay Hot Pot</i> 海參炆鴨掌煲	39.80

🌶️ 辣 Hot 辛味

🌿 素 Vegetarian



Steam Free Range Chicken
贵妃走地鸡



Scallop Stuffed with Fried Shrimps in Egg White Sauce
百花釀帶子



Deep Fried Pigeon
紅燒乳鴿



Mub Crab with Ginger and Shallot
薑蔥肉蟹

🌶️ 辣 Hot 辛味

🌿 素 Vegetarian

Starters 頭盤


Sesame Prawn Toast (4 in a serve) 芝麻蝦多士	12.80
Spring Rolls (4 in a serve) (Chicken or Vegetable) 炸雞春捲/素春捲	10.80
Dim Sim(4 in a serve) (Steamed or Deep Fried) 蒸/炸點心	10.80
Mixed Entrée (Sesame prawn toast, spring roll, dim sim) 炸什盤	8.80
 Cold Cut Cucumber with Garlic Sauce 蒜蓉涼拌拍黃瓜	7.00
Seafood San Choy Bow (2 in a serve) 海鮮生菜包	16.80
Pork / Chicken / Vegetables San Choy Bow (2 in a serve) 豬/雞/素生菜包	13.80
Prawn Dumplings(4 in a serve) (Steamed or Deep Fried) 蒸/炸蝦餃	11.80
Peking Silver Thread Roll Bread (Steam or Deep Fried) 蒸/炸銀絲卷	5.0 Each
Steamed Shanghai Meat Dumplings (6 in a serve) 小籠湯包	15.00
Pan Fried Meat Dumpling (6 in a serve) (At least 20 Minutes) 鍋貼	15.00
King Prawn Cutlet (4 in a serve) 吉列大蝦	17.80




Steam Dim Sims
燒賣



Steam Prawn Dumplings
蝦餃

 辣 Hot 辛味


 素 Vegetarian


Soup 湯羹

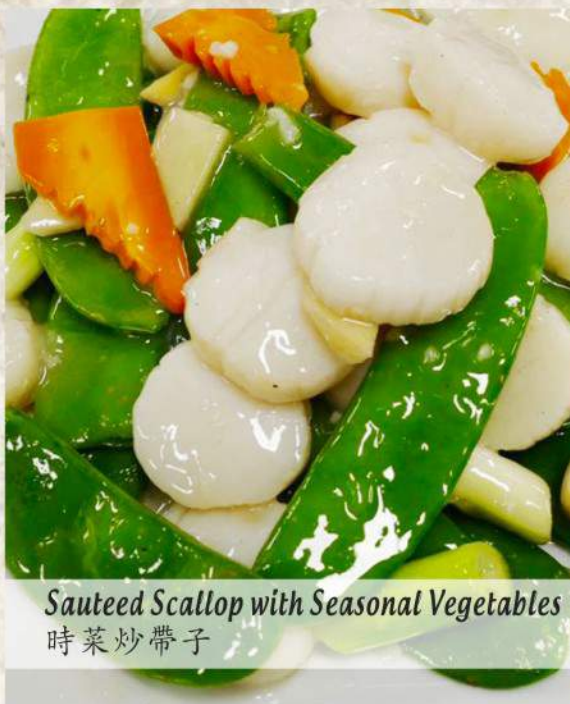
Chicken & Sweet Corn Soup 雞茸粟米羹	6.80
Crab meat & Sweet Corn Soup 蟹茸粟米羹	9.80
Seafood Bean Curd Soup 海鮮豆腐羹	10.80
 Hot & Sour Soup 酸辣湯	8.80
Fish Maw & Dried Scallop Soup 瑤柱魚肚羹	9.80
Short soup (Wonton Soup) 上湯雲吞	6.80
Long soup (Noodle Soup) 上湯淨麵	6.80
Combination Short Soup 什會雲吞湯	20.80
Combination Short & Long Soup 什會雲吞湯麵	21.80

Seafood 海鮮

Salt & pepper Soft Shell Crab 椒鹽軟殼蟹	29.50
Salt & Pepper Calamari 椒鹽鮮魷	25.80
Salt & Pepper Whitebait 椒鹽白飯魚	25.80
Salt & Pepper Calamari & Whitebait 椒鹽雙脆	25.80
Steamed Fish Fillets with Bean Curd 豆腐蒸斑片	26.80
Fish Fillets with Seasonal Vegetable Stir Fried 時菜斑片	26.80
Sauteed Combination Seafood in Black Bean Sauce with Seasonal Vegetable 豉汁什會海鮮	34.80
King Prawns with Salt & Pepper 椒鹽蝦球	32.80
King Prawns with Singapore Sauce 星洲蝦球	32.80
King Prawns in Satay Sauce 沙爹蝦球	32.80
King Prawns with Garlic Butter 蒜子牛油蝦球	32.80
Honey King Prawns 蜜糖炸蝦	32.80
King Prawns with Seasonal Vegetables 時菜蝦球	32.80
Sauteed King Prawns with Scambled Eggs 滑蛋蝦球	32.80
Braised King Prawns with Vermicelli in Clay Hot Pot 金沙粉絲蝦球煲	35.80
 Sauteed Scallops with Snow Peas in XO Sauce XO何豆炒帶子	39.80
Scallops with Seasonal Vegetables 時菜炒帶子	38.80

 辣 Hot 辛味

 素 Vegetarian



Sauteed Scallop with Seasonal Vegetables
時菜炒帶子



Salt and Pepper King Prawn
椒鹽蝦球



Honey King Prawns
蜜糖炸蝦



Salt and Pepper Calamari
椒鹽鮮魷



King Prawns with Seasonal Vegetables
時菜蝦球

🌶️ 辣 Hot 辛辣

🌿 素 Vegetarian

Duck 鴨類

Peking Duck served in two courses
北京片皮鴨

79.00

B.B.Q Roast Duck
明爐燒鴨 (半隻)

25.80

Combination Braised Duck
八珍扒鴨

28.80

Roast Deboned Duck with Plum Sauce
梅醬扒鴨

29.80



B.B.Q Roast Duck
明爐燒鴨

🌶️ 辣 Hot 辛味

🌿 素 Vegetarian

Beef & Lamb 牛羊類





Mogolian Beef on Sizzling Hot Iron
蒙古羊肉



Beef in Black Bean Sauce
豉汁牛肉

Peking Style Shredded Beef 幹燒牛柳絲	28.80
Mongolian Beef on Burning Iron 鐵板蒙古牛肉	23.80
 Beef in Spicy Szechuan Sauce 川汁牛肉	23.80
Black Bean Sauce 豉汁炒牛肉	23.80
Beef in Oyster Sauce with Seasonal Vegetables 蠔油時菜炒牛肉	23.80
Fillet Steak in Honey and Black Pepper Sauce on Burning Iron 鐵板蜜椒牛柳	28.80
Fillet Steak in Chinese Style 中式牛柳	28.80
Fillet Steak Cube in Black Pepper Sauce 黑椒牛仔粒	28.80
Fillet Steak Cube in Wasabi Sauce 日式牛仔粒	28.80
Fillet Steak Cube in Three Cup Sauce 三杯牛柳粒	28.80
Mongolian Lamb on Burning Iron 鐵板蒙古羊肉	26.80

 辣 Hot 辛味

 素 Vegetarian

Chicken 鷄類

Crispy Skin Chicken 脆皮炸子雞	24.80
Crispy Skin Chicken in Shantong Sauce 山東雞	24.80
Crispy Skin Chicken with Shallot & Soy Sauce 蔥油淋炸子雞	24.80
Boneless Chicken with Lemon Sauce 香檸軟雞	23.80
Sauteed Chicken Fillets with Seasonal Vegetables and Cashew Nut 腰果時菜炒雞球	23.80
Chicken Fillets with Black Bean Sauce on Burning Iron 鐵板豉汁雞球	23.80
Stir Fried Chicken Fillets with Satay Sauce 沙爹雞球	23.80
 Slice Chicken in Spicy Szechuan Sauce 川汁雞球	23.80
Curry Chicken in Clay Pot 咖喱雞煲	23.80
Deep Fried Honey Chicken 蜜糖雞	23.80
Braised Chicken with Three Cup Sauce in Clay Hot Pot (Viniiger, Soy Sauce, broad bean sauce) (With Bone or Boneless) 三杯雞煲 (有骨/無骨)	23.80
Braised Chicken with Taro in Clay Hot Pot 香芋滑雞煲	24.80



Satay Chicken
沙爹雞球



Crispy Skin Chicken
脆皮炸子雞



Honey Chicken
蜜糖雞

🌶️ 辣 Hot 辛辣

🌿 素 Vegetarian

Pork 猪肉

<i>Pork Ribs in Peking Style</i> 京都肉排	24.80
<i>Sweet & Sour Pork with Pineapple</i> 菠蘿咕嚕肉	24.80
<i>Salt and Pepper Pork Ribs</i> 椒鹽蒜香肉排	24.80
<i>Spare Ribs in Chinese Black Vinegar</i> 鎮江肉排	24.80
<i>Spare Ribs with Plum Sauce</i> 梅醬肉排	24.80
<i>Sliced B.B.Q Pork in Plum Sauce</i> 蜜汁叉燒	24.80
<i>Braised Pork ribs with Bitter Melon with Black Bean Sauce in Clay Hot Pot</i> 豉汁涼瓜排骨煲	24.80



Salt and Pepper Pork Ribs
椒鹽肉排

Sweet and Sour Pork
菠蘿咕嚕肉



🌶️ 辣 Hot 辛味

🌿 素 Vegetarian

Omelette 芙蓉類

King Prawns Omelette 30.80
蝦球芙蓉

Chicken Omelette 23.80
雞球芙蓉

Combination Omelette 26.80
什會芙蓉

Fried Eggs with Preserved Radish and Whitebait 25.80
菜甫白飯魚煎蛋

Tofu 豆腐


Seafood Tofu Hot Pot 海鮮豆腐煲	29.80
Combination Tofu Hot Pot 八珍豆腐煲	29.80
Braise Tofu with Diced Chicken and Salty Fish Hot Pot 鹹魚雞粒豆腐煲	23.80
 Spicy Grandma's Bean Curd Hot Pot 麻婆豆腐	21.80
Lightly Fried Salt and Pepper Tofu 椒鹽豆腐	20.80
Steam Tofu with Assorted Seafood 海棠豆腐	28.80
 Baised Pan Fried Tofu with Seasonal Vegetables 紅燒豆腐	22.80




Combination Tofu Hot Pot
什會豆腐煲



**Braise Tofu with Diced Chicken
and Salty Fish Hot Pot**
鹹魚雞粒豆腐煲

 辣 Hot 辛味

 素 Vegetarian

Vegetables 青菜



Braised Baby Eggplant with Mince Pork in Lightly Spicy Sauce
魚香茄子煲



Green Bean with Minced Pork
乾燒肉碎四季豆


- 🌿 *Stir Fried Mixed Green Vegetables* 20.80
清炒什菜
- 🌿 *Poached Chinese Broccoli with Oyster Sauce* 19.80
蠔油芥蘭
- Sauteed Green Beans with Mince Pork* 22.80
乾燒肉碎四季豆
- 🌿 *Seasonal Vegetables in Broth* 21.80
上湯浸時蔬
- 🌿 *Golden & Silver Eggs with Seasonal Vegetables in Broth* 25.80
金銀蛋浸時蔬
- 🌿 *Mix Mushroom with Seasonal Vegetables* 25.80
鮮什菇扒時菜
- 🌿 *Stir Fried Chinese Broccoli with Ginger Sauce* 23.80
薑汁炒芥蘭
- 🌶️ *Braised Baby Eggplant with Mince Pork in Lightly Spicy Sauce* 23.80
魚香茄子煲


🌶️ 辣 Hot 辛味

🌿 素 Vegetarian

Rice/Noodle 粉 / 面 / 飯

Steam Rice (Per Person)	3.00
白飯	
Yang Chao Fried Rice with B.B.Q Pork and Prawns	(S)\$12 (L)\$15
揚州炒飯	
 Vegetarian Fried Rice	14.00
素炒飯	
Mince Beef Fried Rice	19.80
生炒牛肉飯	
Chicken Fried Rice	16.80
雞球炒飯	
Diced Chicken Fried Rice with Salted Fish	19.80
鹹魚雞粒炒飯	
Special Fried Rice	20.80
特別炒飯	
Scallop & Egg White Fried Rice with Slice Chinese Broccoli	25.80
蘭粒蛋白帶子炒飯	
Hokkien Fried Rice	25.80
福建炒飯	
Singapore Rice Noodles	21.80
星洲炒米	
 Wok Fried Soft Egg Noodles with Soy Sauce	16.80
豉油王炒麵	
Wok Fried Beef Flat Rice Noodles	21.80
幹炒牛河	
Crispy Egg Noodles with Shredded Pork	21.80
肉絲炒麵	
Combination Crispy Egg Noodles	26.80
什會炒麵	
 Crispy Egg Noodles with Mixed Vegetables	18.80
雜菜炒麵	
Hand Made Noodles with Assorted Meat Stir Fried	19.80
三絲炒拉麵	

 辣 Hot 辛味

 素 Vegetarian