

Chef Special



A01 Slow cooked OX Tail with red wine红酒牛尾煲 \$39.8



A02 Hometown Stir fried Supreme
家乡小炒皇
\$39.8



A03 Deluxe Casserole with King Prawn,Sea Cucumber & Fish Maw
蚝皇海参鱼肚一品煲
\$88



A04 Steam King Prawn with Vermicelli
粉丝蒸大虾皇
\$48.8



A05 King Prawn in Maggie Sauce
美极大虾皇
\$68.8

Chef Special



A06 Lamb Cutlet in Three cup Sauce三杯羊排 \$44.8

A07 Hong Kong Typhoon Lamb Cutlet 避风塘羊排 \$45.8

A08 King Oyster with Shitake Mushroom and fresh Abalone蚝皇北菇原只鲜鲍鱼 \$49.8

A09 Sea Cucumber Shitake Mushroom with Duck Feet海参北菇扒鸭掌 \$40.8

A10 Seasonal Vegetables with Oyster, shitake Mushroom & Fish Maw蚝豉北菇鱼肚扒时菜 \$49.8

A11 King Prawn with Shell in Golden Vermicelli Pot金沙粉丝大虾皇 \$68.8

A12 Steamed Chicken with Mushrooms in Lotus Leaf荷叶冬菇仔蒸鸡 \$35.8

A13 Stuffed Lotus Root with Prawn Paste in Sweet Chilli Sauce泰汁百花酿莲藕 \$42.8

A14 King Prawn with Salted Egg Yolk金衣虾球 \$38.8



Live Seafood

B01 LiveFish(Coral Trout/Morwong/Barramundi/SilverPerch/Parrot Fish/Eel) Market Price/时价
星斑，三刀，盲曹，银鲈，鳗鱼（鳝）
做法:清蒸, 油浸, 豆豉

B02 Live Lobster (Red Tasmania/Green) Market Price/时价
游水红龙，青龙
做法:生食, 姜葱, 椒盐, 新加坡, 金衣

B03 Live Crab(King Crab/Snow Crab/Mud Crab) Market Price/时价
皇帝蟹，肉蟹，雪蟹
做法:新加坡, 姜葱, 粉丝蟹煲, 黄油, 金衣

B04 Live Pigi 蚬 Market Price/时价
做法:XO酱炒 Market Price/时价

B06 Jumbo Oyster 特大生蚝 Market Price/时价
做法:清蒸，粉丝，椒盐

B07 Fresh Abalone 游水鲍鱼，鲍鱼仔 Market Price/时价
做法:清蒸, 白灼, 椒盐, 爆炒



Seafood

E01	Honey King Prawn蜜糖虾球	\$33.8
E02	King Prawn in Satay Sauce沙爹虾球	\$33.8
E03	Garlic butter King Prawn(sizzling) 铁板蒜子牛油虾球	\$36.8
E04	King Prawn Omelette芙蓉虾球	\$30.8
E05	Wasabi King Prawn日式虾球	\$34.8
E06	Salt & Pepper King Prawn椒盐虾球	\$33.8
E07	Salt & Pepper Calamari 椒盐鲜鱿	\$23.8
E08	Fish Fillet with Vegetable时菜斑片	\$29.8
E09	Salt & Pepper Soft Shell Crab椒盐软壳蟹	\$30.8
E10	Combination Seafood杂烩海鲜	\$35.8
E11	Fish fillet with tofu 豆腐蒸斑片	\$30.8
E12	Braised King Prawns with Vermicelli in Clay Pot 金沙粉丝虾球	\$40.8
E13	Scallops with Snow Peas in Xo Sauce XO酱荷兰豆炒带子	\$42.8
E14	Salt & Pepper Prawn& Calamari 椒盐双脆	\$30.8



Starters

C01 Spring roll(Chicken/vegetable)(4 in serve) 春卷	\$11.8
Mixed entree 点心拼盘 (King Prawn Cutlet, Prawn Toast,dimsim,spring roll)	\$15.8
C02 Seafood San choy Bow(2 in serve) 海鲜生菜包	\$19.8
C03 Duck San Choy Bow (2 in serve) 鸭肉生菜包	\$18.8
C04 (Steam/Deep fried) Dim Sim(4 in serve) 蒸、炸点心	\$9.8
C05 King prawn cutlet (4 in serve) 吉利虾	\$18.8
C06 Steam Shanghai pork bun(6 in serve) 小笼包	\$15.8
C07 Sesame Prawn Toast(4 in serve) 芝麻虾多士	\$11.8

Soup

D01 Chicken Corn soup 粟米鸡汤	\$6.8
D02 Seafood bean curd soup 海鲜豆腐汤	\$15.8
D03 Hot&sour soup 酸辣汤	\$9.8
D04 Maw & scallop soup 瑶柱鱼肚羹	\$16.8
D05 Long soup 汤面	\$7.8
D06 Short soup 云吞汤	\$8.8
D07 Combination Short Soup 杂烩云吞汤	\$22.8
D08 Combination Long Soup 杂烩云吞汤面	\$24.8

Beef

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| F01 | Sizzling Mongolian Beef 铁板蒙古牛 | \$29.8 |
| F02 | Honey & Pepper Beef 蜜椒牛肉 | \$28.8 |
| F03 | Beef in Szechuan Sauce 四川牛肉 | \$26.8 |
| F04 | Beef in Oyster Sauce with Vegetable 蚝油时菜牛肉 | \$23.8 |
| F05 | Fillet Steak in Chinese Style 中式牛柳 | \$33.8 |
| F06 | Japanese Wagyu Beef cube 日式和牛粒 | \$32.8 |
| F07 | Beef Cubes in Black pepper 黑椒和牛粒 | \$32.8 |
| F08 | Wagyu Beef Cube in Three cup sauce 三杯和牛粒 | \$32.8 |
| F09 | Beef & Bitter Melon in Black Bean 豆豉凉瓜牛肉 | \$23.8 |



Chicken(Halal)

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| G01 Boneless Lemon Chicken 柠檬鸡 | \$22.8 |
| G02 Crispy Skin Chicken 山东鸡 | \$22.8 |
| G03 Honey Chicken 蜜糖鸡 | \$22.8 |
| G04 Sizzling Black Bean Chicken 铁板豉汁鸡 | \$26.8 |
| G05 Satay Chicken 沙爹鸡 | \$22.8 |
| G06 Szechuan Chicken 四川鸡 | \$22.8 |
| G07 Three Cup Chicken(Bone/Boneless) 三杯鸡 | \$26.8 |
| G08 Braised Chicken with taro 芋头鸡煲 | \$26.8 |
| G09 Chicken with Cashew nut and vegetable 腰果时菜 | \$23.8 |
| G10 Curry Chicken 咖喱鸡 | \$22.8 |



BBQ

- 101** Peking Duck Served in 2 Course 北京鸭2食 \$78.8
- 102** Roast Duck 烧鸭 \$40.8(Whole) / \$24.8(Half)
- 103** Free range Chicken 贵妃走地鸡 \$49.8(Whole) / \$26.8(Half)
- 104** Crispy Pork Belly 烧肉 \$26.8
- 105** Char Siu in Plum Sauce 蜜汁叉烧 \$26.8



Lamb

- K01** Sizzling Mongolian Lamb 铁板蒙古羊 \$29.8
- K02** Stir-fried Lamb with Cumin seed 孜然羊肉 \$29.8
- K03** Stir-fried Lamb with Leek 葱爆羊肉 \$29.8



Pork

H01	Salt & Pepper Pork Chop 椒盐骨	\$26.8
H02	garlic pork chop 蒜香骨	\$26.8
H03	Pork chop in Peking Sauce 京都肉排	\$26.8
H04	Spare Ribs Black Vinegar 镇江肉排	\$26.8
H05	Pork Ribs with Bitter Melons 苦瓜排骨	\$26.8
H06	Braised Pork Belly with preserved Vegetable 梅菜扣肉	\$26.8
H07	Sweet Sour Pork 菠萝咕老肉	\$26.8

Vegetables/Tofu

I01	Seafood Tofu Pot 海鲜豆腐煲	\$32.8
I02	Mapo Tofu 麻婆豆腐	\$25.8
I03	Steam Tofu with Assorted Seafood 海棠豆腐	\$30.8
I04	Salt & Pepper Tofu 椒盐豆腐	\$23.8
I05	Pan Fried Tofu Stuff with Shrimp 百花煎酿豆腐	\$34.8
I06	Combination tofu Pot 八珍豆腐煲	\$30.8
I07	Braised Eggplant with Pork Mince in Spicy Sauce 鱼香茄子	\$25.8
I08	Round Bean with Pork Mince in XO Sauce 干煸四季豆	\$26.8
I09	Stir Fried Mixed Vegetables 炒什蔬	\$23.8
I10	Mixed Mushroom with Seasonal Vegetables 杂烩蘑菇扒时菜	\$26.8
I11	Golden & Silver Eggs with Seasonal Vegetables in Broth 金银蛋浸时菜	\$26.8
I12	Chinese Broccoli With Oyster Sauce 蚝油芥兰	\$22.8
I13	Chinese Broccoli with Ginger 姜汁芥兰	\$22.8