



# 單點菜單

## Ala Carte Menu



## Appertizers

## 前菜

A1. 手拍脆黄瓜 Cucumber Salad \$6.80

A2. 蒜香拌云耳 Black Fungus Salad \$6.80

A3. 咸蛋苦瓜 Bitter Gourd with Salted Egg Yolk \$10

 A4. 咸蛋鱼皮 Salted Egg Yolk Fish Skin \$12

 A5. 金甲脆虾饼 Prawns Fritter \$16



## Soup

## 靚湯



- B1. 豆腐苋菜羹 (位上)  
Silken Tofu in Spinach Soup

\$8



- B2. 酸辣素丝羹 (位上)  
Vegetarian Hot and Sour Soup

\$8

- B3. 海鲜酸辣羹 (位上)  
Seafood Hot and Sour Soup

\$8

- B4. 桃胶炖鸡汤 (位上)  
Double-boiled Chicken Soup with Peach Resin

\$10



- B5. 黑蒜鱼鳔炖鸡汤 (位上)  
Double-boiled Chicken Soup with Fish Maw  
and Black Garlic

\$12.80

- B6. 鱼鳔鲍粒炖鸡汤  
Double-boiled Chicken Soup with  
Abalone and Fish Maw




\$28

- B7. 海参鲍粒炖鸡汤  
Double-boiled Chicken Soup with  
Sea Cucumber and Abalone

\$32

## Seafood

## 海味

-  C1. 迷你佛跳墙 (位上) \$30  
Mini Buddha Jump over The Wall
- C2. 翡翠红烧汤鲍 (位上) \$50 (三头)  
Braised Abalone with Asparagus and \$68 (二头)  
Mushrooms
- C3. 红烧大鲍翅 (位上) \$58  
Braised Superior Shark Fin with Conpoy,  
Crab Meat and Mushroom
- C4. 原鼎佛跳墙 (四头鲍) \$788  
Buddha Jump Over The Wall
-  C5. 海味一品窝 \$30 / \$45 / \$60  
Seafood Treasure Pot
-  C6. 蟹肉鱼鳔羹 \$30 / \$45 / \$60  
Braised Fish Maw and Crab Meat Soup
- C7. 高汤蟹肉金勾翅 \$44 / \$66 / \$88  
Braised Shark Fin and Crab Meat in  
Superior Stock





# Fish

# 鲜鱼

- D1. 筍壳 Soon Hock
- D2. 石斑 Grouper
- D3. 红斑 Red Grouper
- D4. 鲳鱼 Pomfret

时价  
Seasonal Price

煮法 Cooking Method:

- |       |                               |
|-------|-------------------------------|
| 油浸    | Deep-fried with Fish Sauce    |
| 南洋三峇炸 | Deep-fried with Sambal Chili  |
| 港蒸    | Steamed in Hong Kong Style    |
| 潮州蒸   | Steamed in Teochew Style      |
| 金银蒜蒸  | Steamed with Minced Garlic    |
| 酱蒸    | Steamed with Spicy Bean Paste |



- D5. 鳕鱼 Cod Fish \$30

煮法 Cooking Method:

- |      |                                 |
|------|---------------------------------|
| 香槟   | Deep-fried with Champagne Sauce |
| 日式烧  | Pan Seared with Teriyaki Sauce  |
| 清蒸   | Steamed with Soy Sauce          |
| 金银蒜蒸 | Steamed with Minced Garlic      |



- D6. 珊瑚炒鱼球 \$20 / \$40  
Sauteed Fish Fillet with Broccoli, Egg White and Fish Roe
- D7. 港芥兰炒红斑片 \$28 / \$42 / \$56  
Sauteed Red Grouper Fillet with H.K Kai Lan
- D8. 西兰花XO酱炒红斑片 \$28 / \$42 / \$56  
Sauteed Red Grouper Fillet with Broccoli in XO Sauce
- D9. 红烧鱼头煲 时价  
Seasonal Price  
Braised Fish Head in Claypot

# Lobster

# 龙虾

E1. 龙虾  
Lobster

时价  
Seasonal Price

E2. 象拔蚌  
Canada Geoduck

时价  
Seasonal Price

煮法 Cooking Method:

沙律  
姜葱  
刺身  
上汤焗

Salad  
Ginger and Spring Onion  
Sashimi  
Superior Broth



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# Prawns

# 鲜 虾

- 👍 F1. 芥菜脆虾球 \$18 / \$27 / \$36  
Wasabi Prawns with Roe
- F2. 松麦酥脆虾 \$18 / \$27 / \$36  
Cereal Prawns
- F3. 百香果虾球 \$18 / \$27 / \$36  
Crispy Prawns with Passion Fruit Sauce
- 👍 F4. 流沙黄金虾球 \$20 / \$30 / \$40  
Salted Egg Yolk Prawns
- 👍 F5. 豉油皇干煎虾 \$22 / \$33 / \$44  
Pan-fried Prawns with Supreme Sauce
- F6. 活虾 时价  
Live Prawns Seasonal Price

## 煮法 Cooking Method:

白灼	Poached
药膳	Herbal
椒盐	Deep-fried with Spiced Salt
蒜蓉开边蒸	Steamed with Minced Garlic



# Crabs

# 螃蟹

G1. 螃蟹  
Crab

(预订 Advance order)

时价  
Seasonal Price

煮法 Cooking Method:

黑椒

Black Pepper

辣椒

Chili

古法宫廷

Imperial Style

黄金咸蛋

Salted Egg Yolk

花雕蛋白蒸

Egg White and Chinese Wine

焖冬粉/米粉

Glass Noodles / Vermicelli





## Roasted Delight 烧腊

- |   |                                      |                                   |
|---|--------------------------------------|-----------------------------------|
| H1.   | 化皮烧肉<br>Crispy Roasted Pork          | \$18                              |
|    | H2. 吉隆坡黑叉烧<br>K.L Char Siew          | \$18                              |
| H3.   | 烧腊双拼<br>BBQ Twin Combination Platter | \$25                              |
| H4.   | 烧腊三拼<br>BBQ Trio Combination Platter | \$48                              |
|    | H5. 北京片皮鸭<br>Peking Duck             | \$35 / 半 Half<br>\$60 / 只 Whole   |
| H6.   | 化皮全体乳猪<br>Roasted Suckling Pig       | \$128 / 半 Half<br>\$238 / 只 Whole |
| H7.   | 脆皮吊烧鸡<br>Roasted Chicken             | \$20 / 半 Half<br>\$38 / 只 Whole   |
|  | H8. 功夫烤鸭<br>Kung Fu Roasted Duck     | \$27 / 半 Half<br>\$50 / 只 Whole   |



## Pork

## 猪肉

- |   |  |                    |
|---|--|--------------------|
| I1.   | 香槟排骨<br>Champagne Pork Ribs                    | \$15 / \$22 / \$30 |
| I2.   | 经典排骨王<br>Pork Ribs King                        | \$15 / \$22 / \$30 |
|  I3.   | 镇江排骨<br>Zhen Jiang Pork Ribs                   | \$15 / \$22 / \$30 |
| I4.   | 美味宫保排骨<br>Spicy Gong Po Pork Ribs              | \$16 / \$24 / \$32 |
| I5.   | 麦香排骨<br>Cereal Pork Ribs                       | \$18 / \$27 / \$36 |
| I6.   | 咸蛋脆排骨<br>Salted Egg Yolk Pork Ribs             | \$18 / \$27 / \$36 |
|  I7. | 酱烧排骨<br>Stewed Pork Ribs in Chef Sauce         | \$20 / \$30 / \$40 |
| I8.   | 黑啤酒排骨<br>Guinness Pork Ribs with Almond Flakes | \$20 / \$30 / \$40 |



## Poultry

## 家禽

J1. 凤亦挂枝头

Chicken Boxing in Sweet and Spicy Sauce

\$15 / \$22 / \$30

## 牛肉

## Beef



K1. 蒜香牛柳粒

Signature Garlic Beef Cube

\$28/ \$42 / \$56





# Yam Ring

# 芋盆

- |  |  |      |
|--|--|------|
| L1.  | 芋盆咕咾肉  | \$28 |
|  | Sauteed Sweet and Sour Pork in Yam Ring              |      |
| L2.  | 芋盆宫保鸡丁   | \$28 |
|  | Sauteed Gong Po Chicken in Yam Ring                  |      |
|   | L3. 芋盆虾球   | \$30 |
|  | Sauteed Prawns with Celery and Capsicum in Yam Ring  |      |
| L4.  | 芋盆彩椒牛肉   | \$30 |
|  | Sauteed Beef with Capsicum in Yam Ring               |      |
|  | L5. 芋盆鲍鱼   | \$36 |
|  | Sauteed Abalone with Celery in Yam Ring              |      |
| F6.  | 芋盆XO酱红斑片   | \$36 |
|  | Sauteed Red Grouper Fillet with XO Sauce in Yam Ring |      |

## Mushrooms

## 菇类



M1. 糖醋杏鲍菇

Sweet and Sour King Oyster Mushrooms

\$12 / \$18 / \$24



M2. 蜜汁珍菌

Honey-glazed Wild Mushrooms

\$14 / \$21 / \$28

## 蛋类

## Omelette

N1. 桂花芙蓉煎蛋

Fu-rong Omelette

\$14 / \$21 / \$28

N2. 韭皇虾仁煎蛋

Chives and Shrimps Omelette

\$15 / \$22 / \$30



N3. XO酱蚝蛋

Oyster Omelette in XO Sauce

\$18 / \$27 / \$36

N4. XO酱虾球蛋

Prawns Omelette in XO Sauce

\$18 / \$27 / \$36

N5. 极品酱虾球蛋

Prawns Omelette in Chef's Sauce

\$18 / \$27 / \$36



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## Beancurd

## 豆腐

- |   |   |                    |
|---|---|--------------------|
| O1.   | 菜脯脆豆腐   | \$13               |
|   | Crispy Beancurd with Preserved Radish                             |                    |
| O2.   | 蚧肉金银蛋豆腐   | \$16               |
|   | Crispy Beancurd with Trio Eggs and Crab Meat                      |                    |
|  | O3. 菜香豆腐  | \$15               |
|   | Claypot Homemade Beancurd with Minced Pork                        |                    |
|  | O4. 客家双鱼豆腐  | \$15               |
|   | Braised Beancurd with Cuttlefish and Salted Fish                  |                    |
| O5.   | 金屋藏宝  | \$20               |
|   | Golden Treasure   |                    |
|   | (Abalone with Assorted Seafood & Vegetables in Homemade Beancurd) |                    |
| O6.   | 泰式炸豆腐   | \$12 / \$18 / \$24 |
|   | Thai Style Fried Beancurd   |                    |
| O7.   | 野菌扒豆腐   | \$15 / \$22 / \$30 |
|   | Braised Beancurd with Wild Mushrooms                              |                    |





# Vegetables

# 鲜蔬

- P1. 鱼香茄子煲  
Braised Brinjal with Minced Pork \$12 / \$18 / \$24
- P2. 三峇肉碎四角豆  
Stir-fried Sambal Winged Bean with Minced Pork \$12 / \$18 / \$24
- 👍 P3. 金银蛋苋菜  
Chinese Spinach with Trio Egg Sauce \$12 / \$18 / \$24
- P4. 上汤苋菜  
Chinese Spinach in Superior Stock \$12 / \$18 / \$24
- P5. 顶湖上素  
Vegetables Deluxe \$14 / \$21 / \$28
- P6. 蒜蓉炒青龙菜  
Royale Chives with Minced Garlic \$14 / \$21 / \$28
- 👍 P7. 双肠港芥兰  
H.K Kai Lan with Twin Sausages \$16 / \$24 / \$32
- P8. 西兰花炒带子  
Sautéed Broccoli with Scallops \$30 / \$45 / \$60



## Rice & Noodles 面粉饭

- Q1. 极品酱芦笋蛋白炒饭 \$18  
Fried Rice with Asparagus and Egg white in XO Sauce
-  Q2. 素炒饭 \$10 / \$15 / \$20  
Assorted Vegetables Fried Rice
- Q3. 扬州炒饭 \$12 / \$18 / \$24  
Yangzhou Fried Rice
- Q4. 咸鱼鸡粒炒饭 \$12 / \$18 / \$24  
Salted Fish Fried Rice with Diced Chicken
-  Q5. 鱼子酱金包银蟹肉炒饭 \$16 / \$24 / \$32  
Crab Meat Fried Rice with Roe
- Q6. 正宗潮式煎河粉 (例份 per serving) \$15  
Pan Fried Hor Fun with Preserved Radish
-  Q7. 潮式河粉 \$12 / \$18 / \$24  
Fried Teochew Hor Fun
- Q8. XO酱三捞河粉 \$14 / \$21 / \$28  
Hor Fun with Sliced Fish in XO Sauce
- Q9. 鸳鸯滑蛋河粉 \$12 / \$18 / \$24  
Yuanyang Seafood Hor Fun
- Q10. 滑蛋海鲜生面 \$12 / \$18 / \$24  
Crispy Seafood Noodles
- Q11. 家乡炒面线 \$12 / \$18 / \$24  
Kampung Fried Mee Sua
-  Q12. 鲍汁金菇干烧伊面 \$12 / \$18 / \$24  
Ee Fu Noodles in Abalone Sauce
- Q13. 凉瓜班球焖白米粉 \$14 / \$22 / \$28  
Vermicelli with Sliced Grouper and Bitter Gourd
- Q14. 海味伊面 \$16 / \$24 / \$32  
Braised Ee Fu Noodles with Seafood
-  Q15. 传统生日寿面 \$16 / \$24 / \$32  
Traditional Longevity Noodles with Pork Lard

## Desserts

## 甜品

- |       |   |         |
|-------|---|---------|
| U1.   | 子母蟠桃<br>Longevity Buns  | \$46.80 |
| U2.   | 正宗蜂蜜龟苓膏<br>Herbal Jelly with Honey                                  | \$4     |
| U3.   | 自制豆沙锅饼<br>Crispy Bean Paste Pancake                                 | \$5     |
| 👍 U4. | 椰香白果芋泥<br>Yam Paste with Gingko Nuts                                | \$6     |
| 👍 U5. | 杨枝甘露<br>Mango Sago Pomelo   | \$6     |
| U6.   | 美点双拼<br>Dessert Platter   | \$5.80  |
| U7.   | 金露脆炸雪糕<br>Deep-fried Ice Cream                                      | \$8     |
| U8.   | 红莲炖雪哈 (冷/热)<br>Double-boiled Hasma with Red Dates                   | \$12    |
| 👍 U9. | 泡参红莲炖官燕<br>Stewed Imperial Bird's Nest with Ginseng and Lotus Seeds | \$48    |





# Beverages

# 饮料



R1. 绿色诱惑

Fresh Vegetables Juice

\$4

R2. 贵妃之恋

Lychee Ice

\$4

R3. 柠檬蜜 (热/冷)

Honey Lemon (Hot / Cold)

\$4

R4. 蜜蜂鲜百香果汁

Honey Passion Fruit

\$4

R5. 罐装汽水

Canned Drinks

\$2

R6. 瓶装水

Bottled Water

\$1.50

R7. 冰/温水

Ice / Warm Water

\$0.60

R8. 中国茶 (每位)

Chinese Tea (per pax)

\$1.50

菊花 Chrysanthemum

铁观音 Tie Guan Yin

香片 Jasmine

普洱 Pu-er

R9. 糯米普洱 (每位)

Glutinous Rice Pu-er (per pax)

\$1.80

R10. 功夫茶 (一壶)

Kung Fu Tea (per pot)

\$8



心心相印 Heart's Desire

(百合, 千日红, 茉莉花 Lily Bulbs, Globe Amaranth, Jasmine)



法国玫瑰 French Rose



小青桔普洱 Mandarin Orange Peel Pu-er



花旗参茶 Ginseng Tea



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## Beer

## 啤酒



S1. 虎牌啤酒  
Tiger Beer

\$20 (壶/Jug) \$4 (罐/Can)

S2. 喜力  
Heineken

\$24 (壶/Jug) \$5 (罐/Can)

S3. 黑啤  
Guinness Stout

\$7 (罐/Can)

## Wine

## 葡萄酒

T1. 红酒  
Red Wine

\$60 (瓶/Bottle)

T2. 白酒  
White Wine

\$60 (瓶/Bottle)

I. Furlott  
II. Cremaschi Furlott

\* Corkage Charge for customer's own wine is \$15 per bottle



