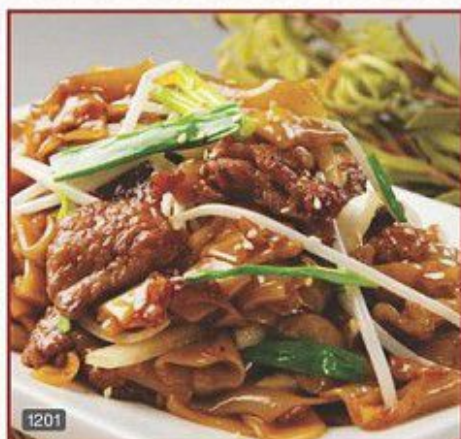
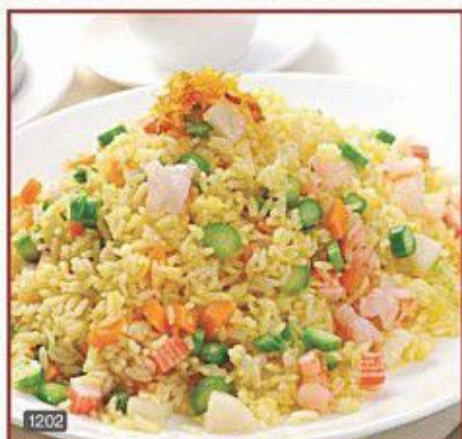


# 粉面飯

## RICE & NOODLE



1201



1202

- |  |         |                    |                |
|--|---------|--------------------|----------------|
| 乾炒牛河 1201  | \$23.80 | 揚州炒飯 1202          | \$22.80        |
| BEEF HO FUN  |         | SPECIAL FRIED RICE |                |
| 瑤柱蛋白炒飯   |         |                    |                |
| FRIED RICE WITH DRY SHREDDED SCALLOP AND EGG WHITE |         |                    | \$29.80        |
| 鹹魚雞粒炒飯 1203  |         |                    |                |
| SALTED FISH AND CHICKEN FRIED RICE                 |         |                    | \$23.80        |
| 黃金海鮮炒飯 1204  |         |                    |                |
| GOLDEN SEAFOOD FRIED RICE                          |         |                    | \$27.80        |
| 蝦球炒飯 1205  |         |                    |                |
| KING PRAWN FRIED RICE                              |         |                    | \$29.80        |
| 什菜炒飯(素) 1206                                       |         |                    |                |
| VEGETARIAN FRIED RICE (V)                          |         |                    | \$21.80        |
| 馬來炒貴刁 1207   |         |                    |                |
| MALAYSIAN CHAR KWAI-TIEW                           |         |                    | \$24.80        |
| 星洲炒米 1208  |         |                    |                |
| SINGAPORE NOODLE                                   |         |                    | \$25.80        |
| 什會炒河 1209  |         |                    |                |
| COMBINATION HO FUN                                 |         |                    | \$27.80        |
| 海鮮炒河 1210  |         |                    |                |
| SEAFOOD HO FUN                                     |         |                    | \$29.80        |
| 什會炒麵 1211  |         |                    |                |
| COMBINATION FRIED NOODLE                           |         |                    | \$27.80        |
| 海鮮炒麵 1212  |         |                    |                |
| SEAFOOD FRIED NOODLE                               |         |                    | \$29.80        |
| 豉油皇炒麵(素) 1213                                      |         |                    |                |
| SPECIAL SOY SAUCE FRIED NOODLE (V)                 |         |                    | \$21.80        |
| 羅漢齋炒麵(素) 1214                                      |         |                    |                |
| VEGETARIAN FRIED NOODLE (V)                        |         |                    | \$21.80        |
| 絲苗白飯 1215  |         |                    |                |
| PLAIN RICE   |         |                    | (碗)BOWL \$4.00 |

# 豆腐蔬菜類

## BEANCURD & VEGETABLE

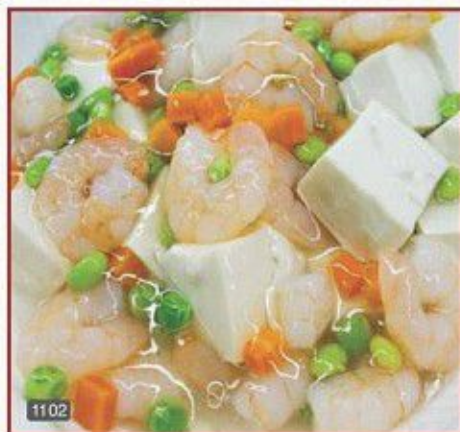


1101

羅漢上素(素) 1101

STIR FRIED MIX VEGETABLE(V)

\$27.80



1102

帶子蝦仁滑豆腐 1102

BRAISED TOFU WITH DICED SHRIMPS AND SCALLOP

\$29.80

炒時蔬(素) 1103

(姜汁、鹽水、蒜茸、椒鹽腐乳、馬拉益、清炒、蠔油)

SEASONAL VEGETABLE (V)

(COOKED WITH GINGER/SALT WATER/GARLIC /CHILLI & PRESERVED BEAN CURD / MALAYSIAN SAUCE /PLAIN/ OYSTER SAUCE)

\$23.80

海棠豆腐 1105

STEAMED TOFU WITH DICED SEAFOOD AND VEGETABLES

\$30.80

香煎釀豆腐 1106

PAN FRIED STUFFED TOFU

\$30.80

紅燒豆腐(素) 1107

BRAISED TOFU WITH VEGETABLE (V)

\$26.80

椒鹽豆腐(素) 1108

SALT AND PEPPER JAPANESE TOFU (V)

\$26.80

麻婆豆腐 1109

MA PO TOFU

\$28.80

琵琶豆腐 1110

PAN FRIED TOFU WITH SEAFOOD MIXTURE

\$30.80

北菇扒菜膽(素) 1111

CHINESE MUSHROOM WITH VEGETABLE (V)

\$28.80

金銀蛋浸時蔬 1112

SEASONAL VEGETABLE IN PORCH WITH SALTED EGG AND PRESERVED EGG

\$28.80

乾扁四季豆 1114

STIR FRIED GREEN BEAN WITH PORK MINCE

\$27.80

瑤柱扒西蘭花 1115

BROCCOLI WITH DRIED SCALLOP

\$35.80

五彩干扁四季豆(素) 1116

STIR FREID GREEN BEAN VEGETARIAN (V)

\$27.80

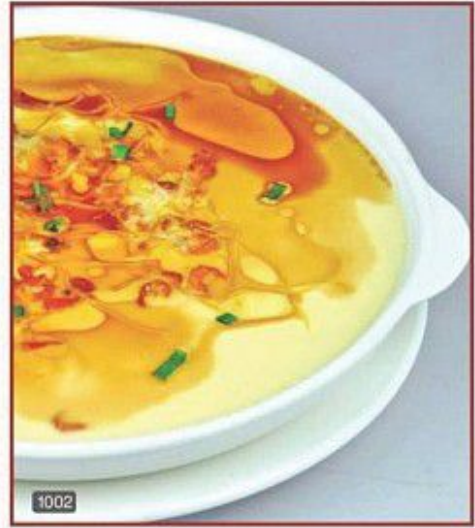
# 蛋及芙蓉

## OMELETTE & EGG



蝦球芙蓉 1001  
KING PRAWN OMELETTE

\$35.80



粉絲肉碎蒸水蛋 1002 \$28.80  
STEAMED EGG WITH  
VERMICELLI AND PORK MINCE



滑蛋大蝦 1003  
SCRAMBLE EGG WITH KING PRAWNS ----- \$34.80

鷄球芙蓉 1004  
CHICKEN OMELETTE ----- \$29.80

什會芙蓉 1005  
COMBINATION OMELETTE ----- \$33.80

什菜芙蓉 1006  
MIX VEGETABLE OMELETTE ----- \$28.80

# 燒味類

## ROAST



燒味三式拼盤 901  
TRIPLE BBQ PLATTER (ROAST DUCK, ROAST PORK & BBQ PORK) ----- \$69.80

燒味四式拼盤 901  
SIGNATURE BBQ PLATTER (ROAST DUCK, ROAST PORK, BBQ PORK & JELLYFISH) \$92.80



脆皮燒肉 902 \$34.80  
ROASTED PORK



蜜汁叉燒 903 \$34.80  
BBQ PORK



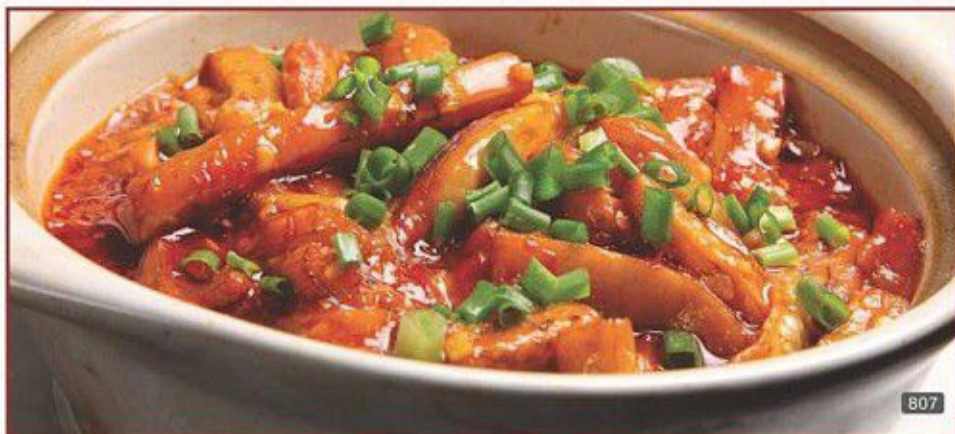
明爐燒鴨 904 (半隻) (HALF) \$34.80  
ROASTED DUCK



涼伴海蜆 905 \$36.80  
JELLYFISH (COLD DISH)

# 煲仔類

## CANTONESE CLAY POT



魚香茄子煲 **807**  
SALTED FISH AND EGG PLANT CLAY POT ----- \$30.80

海鮮豆腐煲 **808**  
COMBINATION SEAFOOD CLAY POT ----- \$37.80

紅燒班腩豆腐煲 **809**  
BRAISED FISH FILLET AND TOFU CLAY POT ----- \$35.80



八珍豆腐煲 **811**  
COMBINATION TOFU CLAY POT ----- \$32.80

海參冬菇 **812**  
BRAISED SEA CUCUMBER WITH CHINESE MUSHROOM ----- \$56.80

海參冬菇鮑魚 **813**  
ABALONE COOKED WITH  
SEA CUCUMBER AND CHINESE MUSHROOM ----- \$76.80

# 煲仔類

## CANTONESE CLAY POT



柱侯牛腩煲 801

BRAISED BEEF BRISKET CLAY POT ..... \$31.80

咖哩雞煲 802

CURRY CHICKEN CLAY POT ..... \$29.80

咖哩牛腩煲 803

CURRY BEEF BRISKET CLAY POT ..... \$31.80



啫啫雞煲 804

CANTONESE CHICKEN CLAY POT ..... \$31.80

沙嗲肥牛粉絲煲 805

BEEF FILLET AND VERMICELLI WITH SATAY SAUCE CLAY POT ..... \$32.80

鹹魚雞粒豆腐煲 806

SALTED FISH, CHICKEN AND TOFU CLAY POT ..... \$31.80

# 肉類 MEAT



椒鹽肉排 710

SALT & PEPPER PORK RIBS

\$32.80



波羅咕嚕肉 711

SWEET AND SOUR PORK

\$30.80



OK汁焗肉排 712

BRAISED PORK RIBS  
IN OK SAUCE

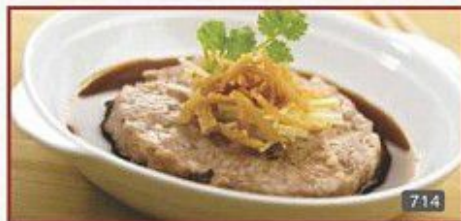
\$32.80



東坡肉 713

BRAISED PORK BELLY

\$32.80



鹹魚蒸肉餅 714

STEAMED PORK MINCE  
WITH SALTED FISH

\$30.80



南乳蒜香骨 715

DEEP FRIED PORK RIBS  
MARINATED WITH PRESERVED  
BEAN SAUCE AND GARLIC

\$32.80



鎮江肉排 716

BRAISED PORK RIBS  
IN BLACK VINEGAR

\$32.80



京都肉排 717

PORK RIBS IN PEKING SAUCE

\$32.80



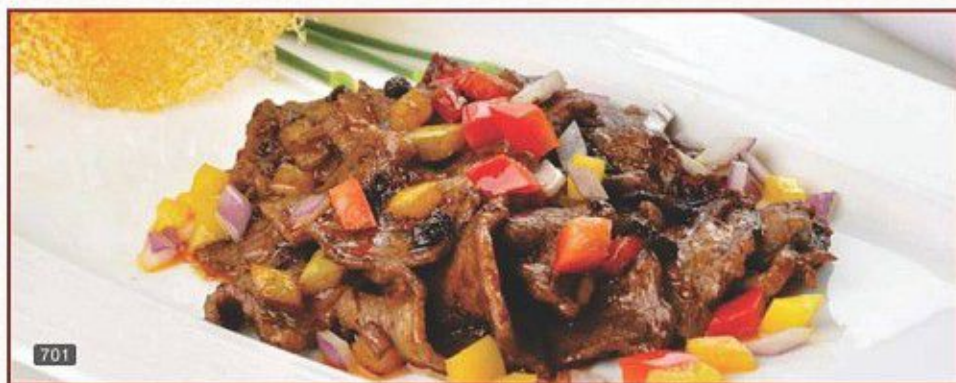
沙嗲肉片 718

SATAY PORK

\$30.80

# 肉類

## MEAT



豉汁牛肉 701

BLACK BEAN BEEF ..... \$31.80

幹燒牛柳絲 702

SHREDDED BEEF IN PEKING SAUCE ..... \$33.80

香煎中式牛柳 704

PAN FRIED BEEF FILLET IN CHINESE STYLE ..... \$33.80

時菜牛肉 705

BEEF WITH VEGETABLE ..... \$31.80

沙爹牛肉 706

SATAY BEEF ..... \$31.80

黑椒牛仔粒 707

DICED STEAK CUBE WITH GARLIC AND PEPPER ..... \$33.80

四川水煮牛肉

SAUTEED BEEF FILLET IN SZECHUAN CHILLI SOUP ..... \$33.80



孜然羊肉 708

LAMB FILLET WITH CHINESE HERBS ..... \$33.80

姜蔥羊柳 709

LAMB FILLET WITH GINGER AND SHALLOT ..... \$33.80



# 家禽類

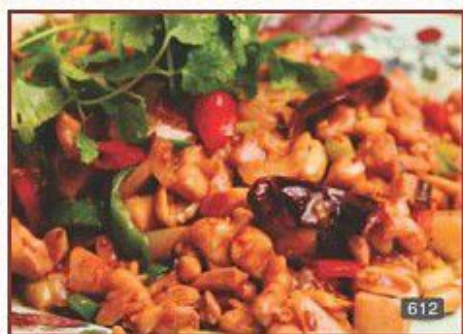
## POULTRY



**霸王辣子雞** 610  
SZECHUAN CHILLI CHICKEN) ----- \$29.80



**沙嗲雞柳** 611  
SATAY CHICKEN ----- \$29.80



**宮保雞柳** 612  
KONG PO CHICKEN) ----- \$29.80



**貴妃走地雞** 613  
STEAMED FREE RANGE CHICKEN  
(COLD DISH) ----- (半隻) (HALF) \$38.80

**脆皮炸雞** 615  
CRISPY CHICKEN ----- (半隻) (HALF) \$30.80

**蜜糖軟雞** 616  
HONEY CHICKEN ----- \$29.80

**檸檬軟雞** 617  
LEMON CHICKEN ----- \$29.80

**甜酸雞柳** 618  
SWEET AND SOUR CHICKEN ----- \$29.80

**腰果雞球** 619  
CHICKEN FILLET WITH CASHEW NUTS ----- \$30.80

**避風塘雞柳** 620  
FRIED CHICKEN IN HONG KONG STYLE) ----- \$30.80

# 家禽類

## POULTRY



紅燒乳鴿皇 601

ROASTED FARM PIGEON ..... (每隻) (EACH) \$42.80



北京片皮鴨(可二食) 602

1. 脆香鴨皮薄餅10片、  
2. 鴨肉生菜包10片+\$12/鴨絲炒麵/新件

PEKING DUCK 2 COURSE

(1ST DUCK SKIN WITH PANCAKE 10PCS

2ND SAN CHOY BAO 10PCS +\$12/FRIED NOODLE WITH DUCK MEAT/CUT IN PIECES DUCK --- \$82.80



梅醬大鴨 603

DUCK FILLET IN PLUM SAUCE ..... \$32.80

八珍扒鴨 604

COMBINATION DUCK FILLET ..... \$34.80

咖哩扒燒鴨 605

ROAST DUCK IN CURRY SAUCE ..... \$34.80

楓林蒜香雞 608

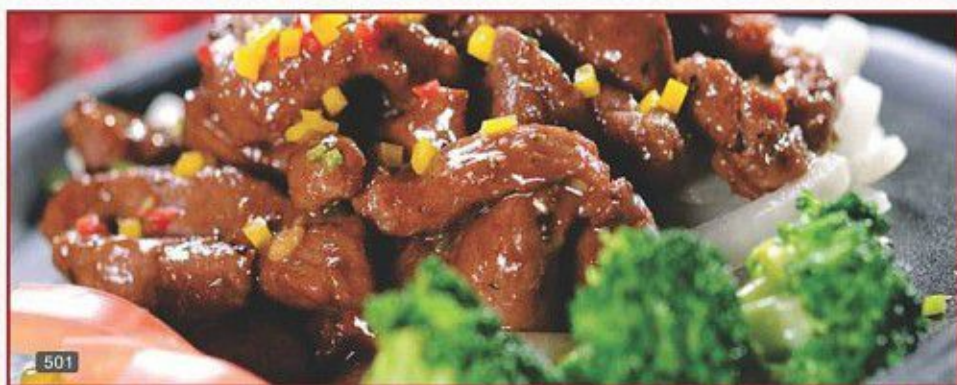
LANDMARK CRISPY CHICKEN WITH DRIED GARLIC ..... (每隻)(HALF) \$30.80

姜蔥霸王走地雞 609

STEAMED FREE RANGE CHICKEN WITH GINGER AND SHALLOT ..... (每隻)(HALF) \$39.80

# 鐵板類

## SIZZLING



鐵板黑椒牛柳 501  
SIZZLING BEEF FILLET WITH BLACK PEPPER SAUCE ----- \$33.80

鐵板蒜子帶子 502  
SIZZLING SCALLOP WITH GARLIC SAUCE ----- \$38.80

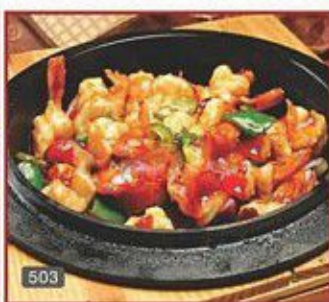
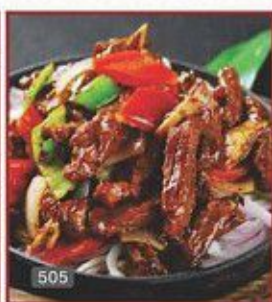
鐵板蒜子蝦球 503  
SIZZLING KING PRAWN WITH GARLIC SAUCE ----- \$38.80

鐵板蒜子鷄球 504  
SIZZLING CHICKEN WITH GARLIC SAUCE ----- \$29.80

鐵板蒙古牛肉 505  
SIZZLING MONGOLIAN BEEF ----- \$32.80

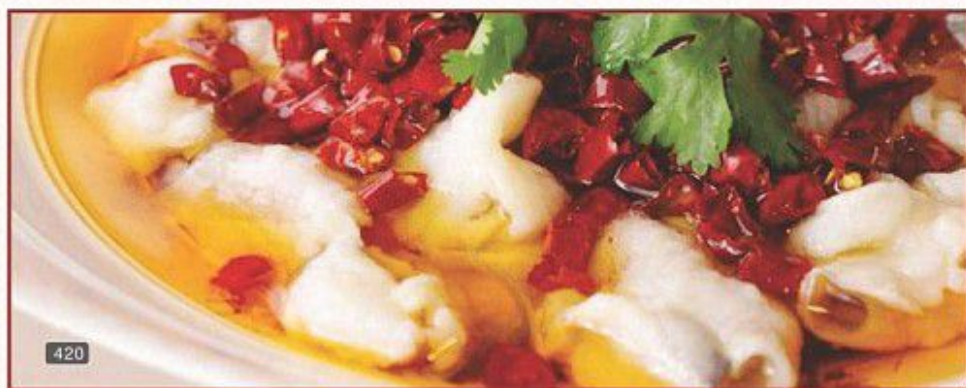
鐵板中式牛柳 506  
SIZZLING BEEF FILLET CHINESE STYLE ----- \$33.80

鐵板蒙古羊肉 507  
SIZZLING MONGOLIAN LAMB ----- \$33.80



# 海鮮類

## SEAFOOD



四川水煮班片 420  
SAUTÉED FISH FILLET IN SZECHUAN CHILLI SOUP ..... \$34.80

油泡班球 421  
FRIED FISH FILLET ..... \$32.80

時菜班球 422  
FISH FILLET WITH VEGETABLE ..... \$32.80

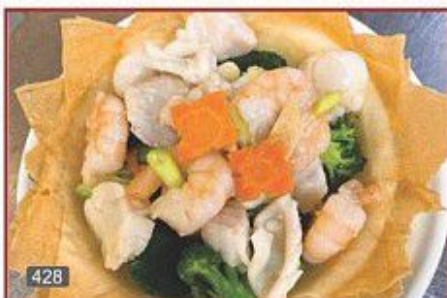
甜酸班球 423  
SWEET AND SOUR FISH FILLET ..... \$32.80

粟米班球 424  
FISH FILLET IN SWEET CORN SAUCE ..... \$32.80

蟹肉扒班塊 425  
FRIED FISH FILLET WITH CRAB MEAT SAUCE ..... \$35.80

椒鹽白飯魚 427  
SALT AND PEPPER WHITE BAIT ..... \$32.80

雀巢海鮮 428  
SUPREME SEAFOOD IN BIRD'S NEST ..... \$42.80





蒜蓉開邊蒸大蝦 410

STEAMED BUTTERFLY KING PRAWN WITH SHELL IN GARLIC SAUCE ----- \$39.80

蜜糖蝦球 411

HONEY KING PRAWN ----- \$37.80

腰果蝦球 412

KING PRAWN WITH CASHEW NUTS ----- \$38.80

川椒蝦球 413

CHILLI KING PRAWN ----- \$37.80

椒鹽蝦碌 414

SALT & PEPPER KING PRAWN WITH SHELL ----- \$37.80

時菜蝦球 415

KING PRAWN WITH VEGETABLE ----- \$35.80

蝦球帶子冬菇 416

KING PRAWN AND SCALLOP WITH CHINESE MUSHROOM ----- \$42.80

黃金大蝦 417

KING PRAWN IN SALTY EGG YOLK SAUCE ----- \$37.80

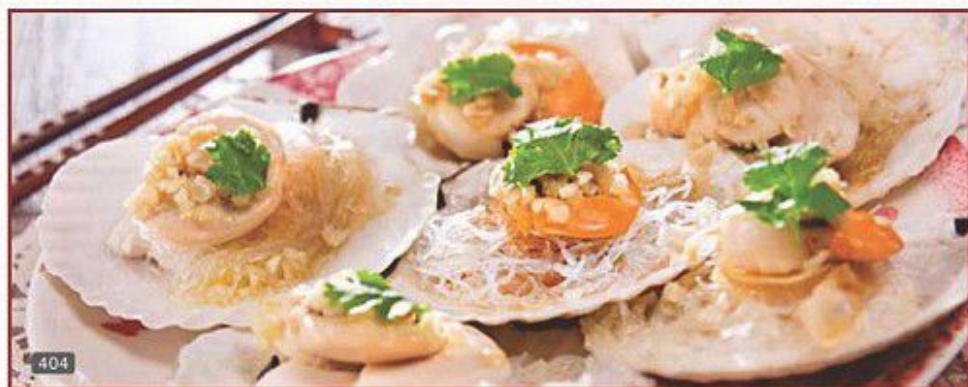
七味鹽酥炸軟殼蟹

DEEP FRIED SOFT SHELL CRAB WITH SEVEN SPICES RED PEPPER ----- \$39.80



# 海鮮類

## SEAFOOD



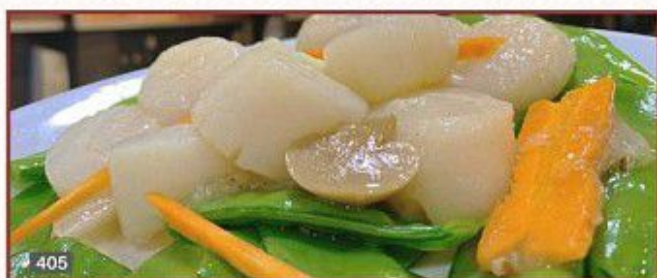
新鮮有殼帶子 404 姜蔥蒸、XO醬蒸、蒜蓉蒸、粉條+\$5

FRESH HALF SHELL SCALLOP

(半打) (HALF DOZ) \$30.80

(GINGER & SHALLOT / XO SAUCE / GARLIC SAUCE / VERMICELLI +\$5)

(一打) (1 DOZ) \$55.80



油泡鮮帶子 405

STIR FRIED SCALLOP WITH SNOW PEA

\$38.80

蜜糖帶子 406

HONEY SCALLOP

\$37.80

豉汁帶子 407

SCALLOP IN BLACK BEAN SAUCE

\$37.80

時菜帶子 408

SCALLOP WITH SEASONAL VEGETABLE

\$37.80

時菜鮮魷 418

SQUID WITH VEGETABLE

\$29.80

薑蔥鮮魷 419

SQUID WITH GINGER AND SHALLOT

\$29.80

黃金鮮魷 420

SQUID IN SALTY EGG YOLK SAUCE

\$31.80

椒鹽鮮魷 421

SALT & PEPPER SQUID

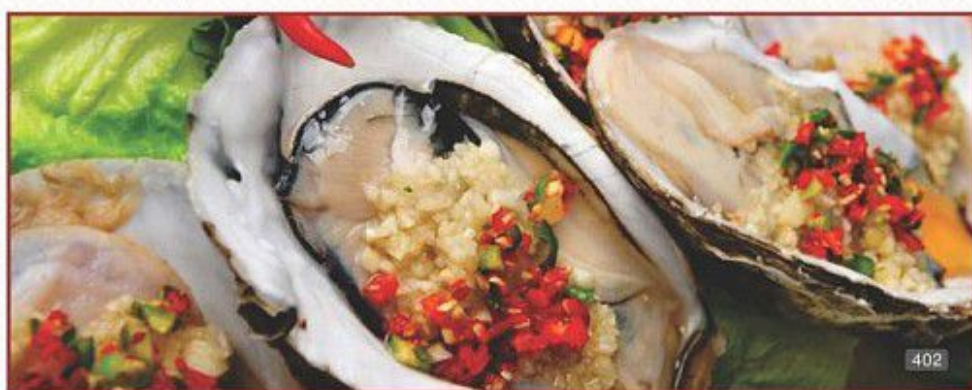
\$29.80

# 海鮮類 SEAFOOD



蠔皇原隻鮑魚 401

BRAISED WHOLE ABALONE IN OYSTER SAUCE ..... \$98.00



新鮮生蠔 402 姜蔥蒸、XO醬蒸

FRESH OYSTERS .....  
(GINGER & SHALLOT/ XO SAUCE)

SEASONAL PRICE  
時價



酥炸生蠔肉 403

DEEP FRIED OYSTERS MEAT (6PCS) ..... \$32.80

# 生猛海鮮

## LIVE SEAFOOD

薑蔥 GINGER & SHALLOT



307

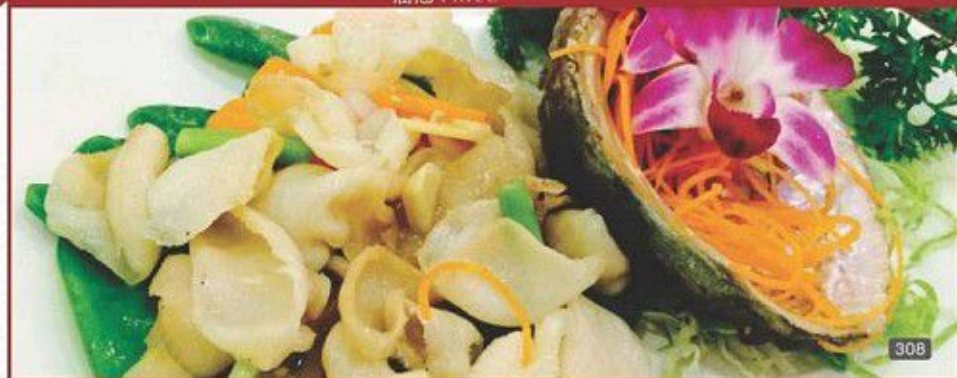
游水鱸魚 307 姜蔥蒸、金錢豉汁蒸、芫西皮蛋湯 +\$25

LIVE SLIVER PERCH

(GINGER & SHALLOT/BLACK BEAN SAUCE/SOUP WITH CORIANDER & CENTURY EGG +\$25 )

時價  
MARKET  
PRICE

油泡 FRIED



308

游水大鮑魚 308 過橋、油泡

LIVE LARGE ABALONE (HOT POT/FRIED)

時價  
MARKET  
PRICE

XO醬 XO SAUCE



309

游水小鮑魚 309 姜蔥蒸、XO醬蒸、蒜蓉蒸、粉條+\$5

LIVE SMALL ABALONE

(GINGER & SHALLOT / XO SAUCE / GARLIC SAUCE / VERMICELLI +\$5)

時價  
MARKET  
PRICE

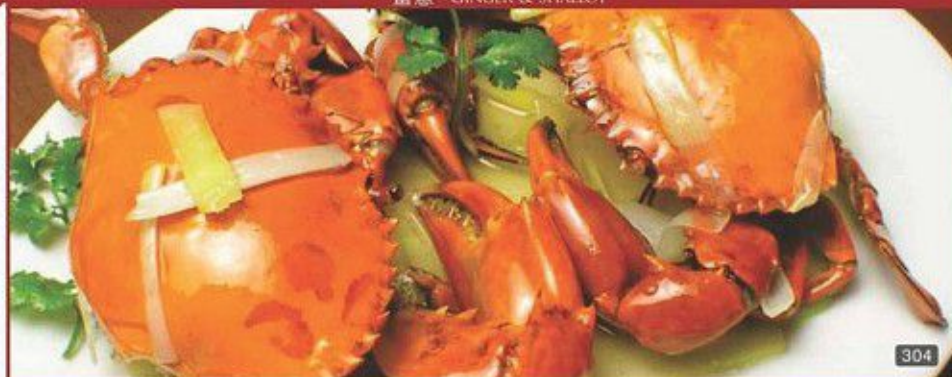


# 生猛海鮮

## LIVE SEAFOOD



薑蔥 GINGER & SHALLOT



304

### 游水肉蟹

304

上湯、芝士、黑椒牛油、避風塘、秘製粉煲煲+\$15  
清蒸、姜蔥、薑洲、椒鹽

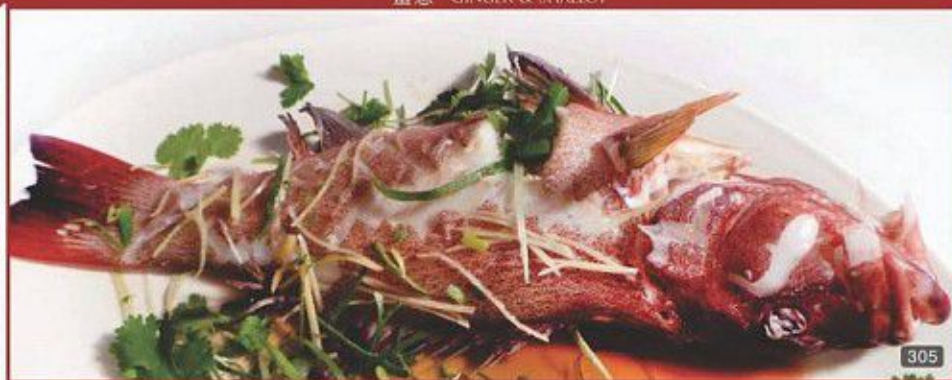
LIVE MUD CRAB

(BRAISED/CHEESE/BLACK PEPPER & BUTTER/HONG KONG STYLE /VERMICELLI IN CLAY POT +\$15  
STEAMED/GINGER & SHALLOT/SINGAPORE STYLE /SALT & PEPPER)

時價  
MARKET  
PRICE



薑蔥 GINGER & SHALLOT



305

### 游水東星斑

305

姜蔥蒸、豉汁蒸、酥炸甜酸、骨香斑+\$20

LIVE CORAL TROUT

(GINGER & SHALLOT/BLACK BEAN SAUCE/SWEET & SOUR/CRISPY +\$20)

時價  
MARKET  
PRICE



薑蔥 GINGER & SHALLOT



306

### 游水盲曹

306

姜蔥蒸、豉汁蒸、酥炸甜酸

LIVE BARRAMUNDI

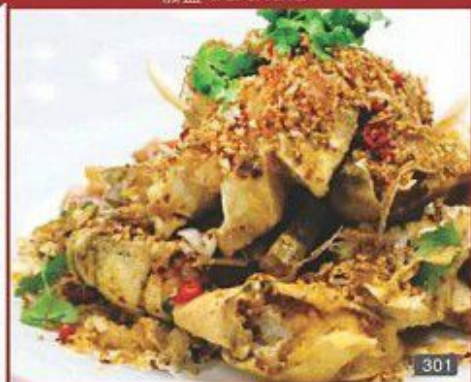
(GINGER & SHALLOT/BLACK BEAN SAUCE/SWEET & SOUR)

時價  
MARKET  
PRICE

# 生猛海鮮

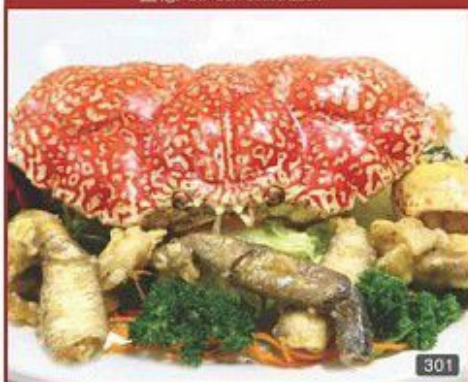
## LIVE SEAFOOD

椒鹽 SALT & PEPPER



301

薑蔥 GINGER & SHALLOT



301

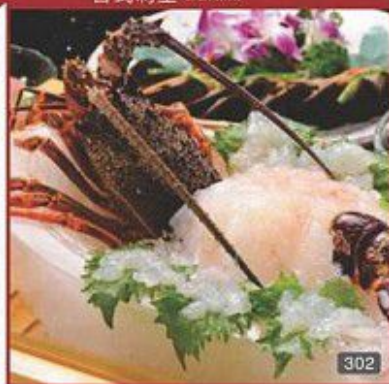
### 游水皇帝蟹(可三食) 301

上湯、芝士、黑椒牛油、避風塘、清蒸、姜蔥、星洲、椒鹽

時價  
MARKET  
PRICE

LIVE KING CRAB (CAN BE COOKED IN 3 WAYS)  
(BRAISED/CHEESE/BLACK PEPPER & BUTTER/HONG KONG STYLE)  
STEAMED/GINGER & SHALLOT/SINGAPORE STYLE/SALT & PEPPER)

日式刺生 SASHIMI



302

薑蔥 GINGER & SHALLOT



302

### 游水大龍蝦(可二食) 302

日式刺生+\$10/KG、上湯、芝士、黑椒牛油、魚子蛋白+\$10/KG  
避風塘、清蒸、姜蔥、星洲、椒鹽

時價  
MARKET  
PRICE

LIVE LARGE LOBSTER(CAN BE COOKED IN 2 WAYS)  
(SASHIMI/BRAISED+\$10/KG/ CHEESE/BLACK PEPPER & BUTTER/HONG KONG STYLE)  
STEAMED/GINGER & SHALLOT/SINGAPORE STYLE/SALT & PEPPER/EGG WHITE & ROE +\$10/KG

蒜蓉开边蒸 STEAMED WITH GARLIC



上湯  
芝士  
黑椒牛油  
避風塘(轉)  
清蒸  
姜蔥  
星洲(轉)  
椒鹽

303

### 游水龍蝦 303

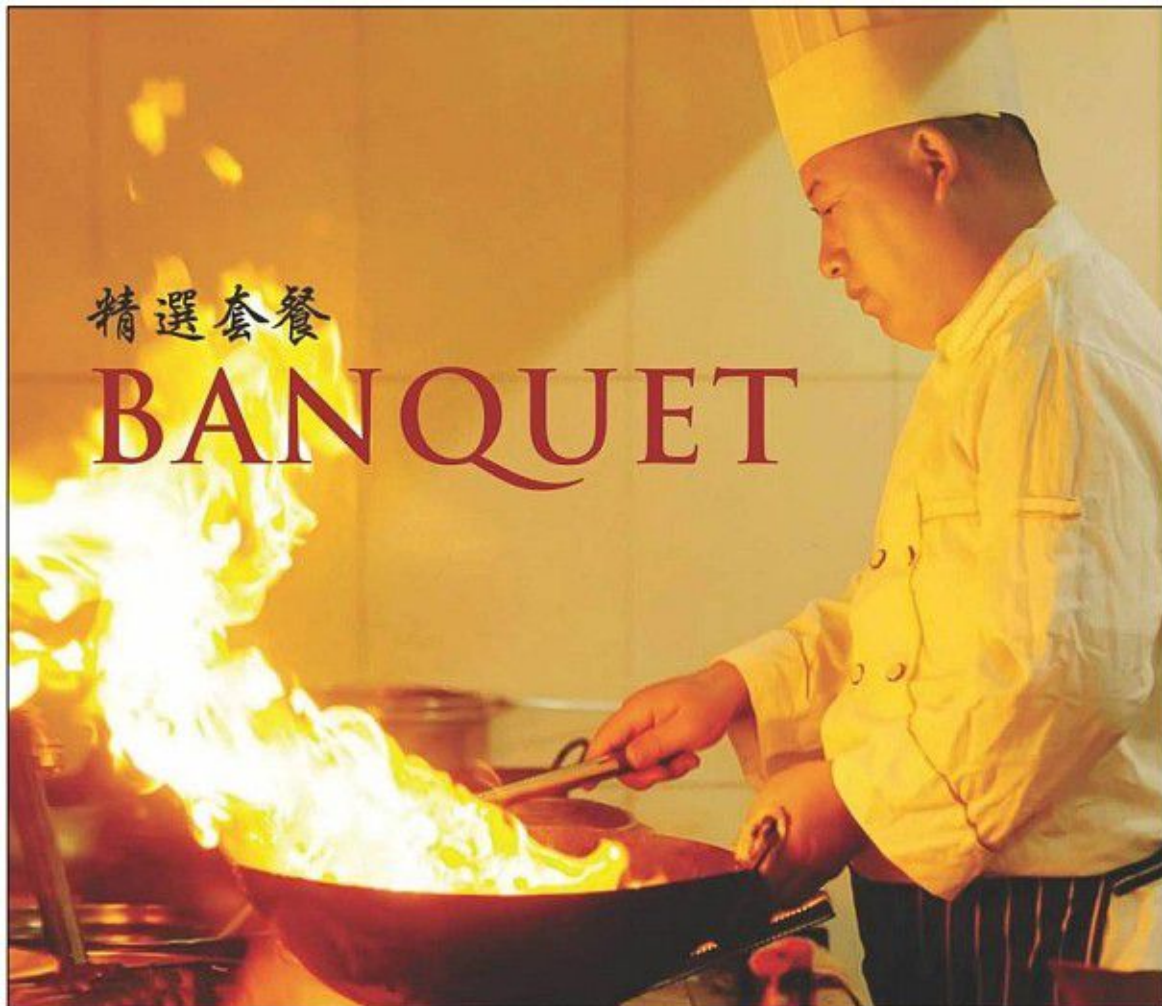
上湯、芝士、黑椒牛油、避風塘、清蒸、姜蔥、星洲、椒鹽

時價  
MARKET  
PRICE

LIVE LOBSTER  
(BRAISED/CHEESE/BLACK PEPPER & BUTTER/HONG KONG STYLE)  
STEAMED/GINGER & SHALLOT/SINGAPORE STYLE/SALT & PEPPER)

精選套餐

# BANQUET



## BANQUET A

## 套餐A

ENTRÉE:

DEEP FRIED DIM SUM

SPRING ROLL

CURRY PUFF

頭盤

炸點心

春卷

咖哩角

SOUP:

CHICKEN SWEET CORN SOUP

湯羹

鷄茸粟米羹

MAIN (CHOOSE ONE MAIN PER PERSON):

SWEET & SOUR PORK WITH PINEAPPLE

SIZZLING CHICKEN WITH GARLIC SAUCE

SEAFOOD COMBINATION

BLACK BEAN BEEF

主菜(每人可選一款)

菠蘿咕嚕肉

鐵板蒜子雞球

什燴海鮮

豉汁牛肉

ASIAN VEGETABLE WITH OYSTER SAUCE AND SPECIAL FRIED RICE

揚州炒飯及蠔油芥蘭

DESSERT:

COCONUT PUDDING

甜品

椰汁糕

DRINK

CHINESE TEA

飲品

茗茶

\$68 (每位)(PER PERSON)

MINIMUM FOR 2 PEOPLE

套餐只提供給二人或以上

# 精選套餐

## BANQUET

### BANQUET B

### 套餐B

ENTRÉE:	頭盤
SPRING ROLL	春卷
DEEP FRIED KING PRAWN	酥炸子蝦
CURRY PUFFS	咖喱角
SOUP:	湯羹
CHICKEN SWEET CORN SOUP	鷄茸粟米羹
MAIN (CHOOSE ONE MAIN PER PERSON):	主菜(每人可選一款)
PORK RIBS IN PEKING SAUCE	京都肉排
SEAFOOD COMBINATION	什會海鮮
SIZZLING MONGOLIAN LAMB	鐵板蒙古羊肉
DICED STEAK CUBE WITH BLACK PEPPER	黑椒牛仔粒
ROASTED PORK AND BBQ PORK COMBO	脆皮燒肉拼叉燒
KONG BO CHICKEN	宮保鷄柳
ROASTED DUCK (HALF)	(半隻) 明爐燒鴨
ASIAN VEGETABLE WITH OYSTER SAUCE AND SPECIAL FRIED RICE	揚州炒飯及蠔油芥蘭
DESSERT:	甜品
DEEP FRIED ICE-CREAM	炸雪糕
DRINK	飲品
CHINESE TEA	茗茶

\$78 (每位)(PER PERSON)

MINIMUM FOR 2 PEOPLE  
套餐只提供給二人或以上

### BANQUET C

### 套餐C

ENTRÉE:	頭盤
SALT & PEPPER QUAIL	椒鹽鶉鴉
SPRING ROLL	春卷
DEEP FRIED DIM SUM	炸點心
SOUP:	湯羹
CRAB MEAT SWEET CORN SOUP	蟹肉粟米羹
MAIN	主菜
BRAISED LOBSTER WITH E-FU NOODLE	姜蔥龍蝦伊麵
BARBEQUE PLATTER (ROASTED PORK AND ROASTED DUCK)	脆皮燒肉拼明爐燒鴨
SALT AND PEPPER SQUID	椒鹽鮮魷
SIZZLING MONGOLIAN BEEF	鐵板蒙古牛肉
ASIAN VEGETABLE WITH OYSTER SAUCE AND SPECIAL FRIED RICE	揚州炒飯及蠔油芥蘭
DESSERT:	甜品
DEEP FRIED ICE-CREAM	炸雪糕
DRINK	飲品
CHINESE TEA	茗茶

\$98 (每位)(PER PERSON)

MINIMUM FOR 4 PEOPLE  
套餐只提供給四人或以上