



東方茶餐廳 Sunnybank Oriental

BYO & FULLY LICENSED Tel: 3344 2881

Yum Cha Steamed Dim Sim 飲茶點心即叫即蒸



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|---------|--|--------|
| 1 燒賣 | Siu Mai | \$5.20 |
| 2 叉燒包 | BBQ Pork Bun | \$5.20 |
| 3 豉汁排骨 | Pork Spare Ribs | \$4.90 |
| 4 灌湯小籠包 | Shanghai Juicy Pork Bun | \$7.20 |
| 5 豉汁鳳爪 | Chicken Feet in Black Bean and Chilli | \$4.90 |
| 6 珍珠雞 | Glutinous Rice with Chicken and Mushroom | \$5.20 |
| 7 流沙包 | Chinese Steamed Custard Buns | \$6.20 |

新品推薦 New Dishes Recommended



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|----------|---|---------|
| 8 肉骨茶 | Bak Kut Teh | \$14.50 |
| 9 好味排骨煲 | Yummy Pork Ribs in Clay Pot | \$18.90 |
| 10 魚香茄子煲 | Saute eggplant with fish flavor in Clay Pot | \$17.90 |
| 11 椒鹽豆腐 | Salt and Pepper Tofu | \$14.90 |
| 12 酸甜魚片 | Sweet and Sour Fish Fillet | \$21.90 |
| 13 酸辣湯 | Hot and sour soup | \$6.50 |
| 14 粟米雞湯 | Chicken and Sweetcorn Soup | \$6.50 |
| 15 乾燒伊麵 | Braised E-Fu Noodles with Straw Mushrooms | \$14.50 |

Steamed Dishes with Jasmine Rice & Soup of Day 蒸餸配白飯例湯



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|------------|---|---------|
| 16 北菇蒸滑雞 | Steamed Chicken with Mushroom | \$14.90 |
| 17 金針雲耳蒸雞 | Steamed Chicken Dried Lily Flower and Fungus | \$14.90 |
| 18 臘腸蒸滑雞 | Steamed Chicken with Chinese Sausage | \$14.90 |
| 19 梅菜豆豉蒸魚片 | Steamed Fish Fillet with Black Bean and Preserved Vegetable | \$17.90 |
| 20 薑蔥蒸魚片 | Steamed Fish Fillet with Ginger Shallot | \$17.90 |
| 21 豉汁蒸魚片 | Steamed Fish Fillet with Black Bean Sauce | \$17.90 |
| 22 鳳爪蒸排骨 | Steamed Spareribs with Chicken Feet | \$14.90 |

煲仔飯類 Rice in Clay Pot

*新鮮制作, 需時約20分鐘 Fresh Make, Minimum Cooking Time 20 minutes

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|--------------|---|---------|
| 23 臘腸滑雞煲仔飯 | Chicken and Chinese Sausage Rice in Clay Pot | \$15.90 |
| 24 鹹魚滑雞煲仔飯 | Chicken and Salty Fish Rice in Clay Pot | \$15.90 |
| 25 北菇滑雞煲仔飯 | Chinese Mushroom and Chicken Rice in Clay Pot | \$15.90 |
| 26 鳳爪排骨煲仔飯 | Chicken Feet and Pork Spare Rib Rice in Clay Pot | \$15.90 |
| 27 豉汁排骨煲仔飯 | Pork Rib Black Bean Rice in Clay Pot | \$15.90 |
| 28 鹹魚肉餅煲仔飯 | Salty Fish and Minced Pork Rice in Clay Pot | \$15.90 |
| 29 梅菜肉餅煲仔飯 | Minced Pork and Preserved Vegetable Rice in Clay Pot | \$15.90 |
| 30 羅漢齋煲仔飯 | Mixed Vegetable with Rice in Clay Pot | \$15.90 |
| 31 臘味煲仔飯 | Mixed Preserved Meats Rice in Clay Pot | \$16.90 |
| 32 梅菜豆豉魚片煲仔飯 | Fish Fillet and Preserved Vegetable Black Bean Rice in Clay Pot | \$18.90 |

Clay Pot Dishes with Steamed Rice 煲仔菜配白飯



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|------------|--|---------|
| 33 花雕雞煲 | Chicken with Chinese Wine & Herbs Clay Pot | \$18.90 |
| 34 柱侯牛腩煲 | Beef Brisket Clay Pot | \$18.90 |
| 35 南乳豬手煲 | Braised Pork Hock Clay Pot | \$16.90 |
| 36 梅菜扣肉煲 | Braised Pork Belly with Preserved Vegetable Clay Pot | \$17.90 |
| 37 斑腩豆腐煲 | Braised Fish Fillet with Beancurd in Clay Pot | \$18.90 |
| 38 八珍豆腐煲 | Combination Beancurd Clay Pot | \$19.90 |
| 39 鹹魚雞粒豆腐煲 | Diced Chicken, Salty Fish and Beancurd in Clay Pot | \$16.90 |
| 40 羅漢齋煲 | Lo Han Vegetable in Clay Pot | \$16.90 |
| 41 沙茶牛肉粉絲煲 | Satay Beef with Vermicelli in Clay Pot | \$17.90 |
| 42 海鮮豆腐煲 | Seafood and Tofu in Clay Pot | \$20.90 |

精選客飯 Rice Dishes



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|---------------|---|-------------------------|
| 43 馳名海南雞飯 | Hainan Chicken Rice | \$10.90 |
| 44 柱侯牛腩飯 | Braised Beef Bisket with Rice | \$13.90 |
| 45 豉椒雞/牛/蝦飯 | Chicken / Beef / Prawn Black Bean Sauce with Rice | \$13.90/\$13.90/\$18.50 |
| 46 宮保雞/牛/蝦飯 | Kung-Po Chilli with Peanuts Chicken / Beef / Prawn Rice | \$13.90/\$13.90/\$18.50 |
| 47 蜜椒雞/牛/蝦飯 | Honey and Black Pepper Chicken / Beef / Prawn with Rice | \$13.90/\$13.90/\$18.50 |
| 48 中式腰果雞/牛/蝦飯 | Chinese Chicken / Beef / Prawn Cashew with Rice | \$13.90/\$13.90/\$18.50 |
| 49 咕嚕肉飯 | Sweet and Sour Pork with Rice | \$13.90 |
| 50 京都骨飯 | Peking Pork Spare Ribs with Rice | \$14.90 |
| 51 椒鹽骨飯 | Salt and Pepper Pork Spare Ribs with Rice | \$14.90 |
| 52 揚州炒飯 | Special Fried Rice | \$12.90 |
| 53 鹹魚雞粒炒飯 | Salty Fish and Chicken Fried Rice | \$12.90 |
| 54 XO炒飯 | XO sauce Fried Rice | \$13.90 |
| 55 海鮮炒飯 | Seafood Fried Rice | \$18.90 |

頭盤 Entrée

- 56 素春卷 Vegetarian Spring Roll \$6.20
 57 椒鹽鴨鵝 Salt and Pepper Quail \$16.50
 58 椒鹽鮮魷 (R/L) Salt and Pepper Calamari (R/L) \$14.50/\$18.50
 59 椒鹽軟殼蟹 Salt and Pepper Soft Shell Crab \$18.50
 60 紅油肚絲 Spicy Cold Pork Tripes \$9.50
 61 秘制炸雞翼 Deep Fried Chicken Wings \$8.50
 62 是日例湯 (碗) Soup of the Day \$2.50

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炒粉 炒麵類 Fried Noodles

- 63 東方炒貴刁 Oriental Chow Kway Tiew \$15.90
 64 海鮮炒貴刁 Seafood Chow Kway Tiew \$18.90
 64 雜燴炒麵 Combination Chow Mien \$15.90
 65 海鮮炒麵/河粉 Seafood Chow Mien / Ho-Fan \$18.90
 66 乾炒牛/雞河 Dried Fried Ho-Fan with Beef / Chicken & Bean Spout \$14.90
 67 星洲炒米 Singapore Noodle \$14.90
 68 福建炒麵 Hokkien Mee \$15.90
 69 馬來炒麵 Mee Goreng \$15.90
 70 雜燴滑蛋炒河粉 Wet Fried Ho-Fan with Combination in Egg Sauce \$15.90
 71 豉椒牛肉炒麵/河粉 Beef in Black Bean Sauce with Fried Noodle / Ho-Fan \$14.90
 72 牛腩炒河粉 Beef Brisket with Chow Ho-Fan \$14.90
 73 牛腩炒麵 Beef Brisket with Chow Mien \$14.90
 74 豉油皇炒麵 Supreme Soy Sauce Chow Mien \$11.90
 75 時菜牛肉炒麵/河粉 Beef Fried Ho-Fan / Noodle with Seasonal Vegetable \$14.90

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湯粉 湯麵 湯米粉 及撈麵類 Noodles

- 76 東方喇沙 Oriental Laksa \$14.90
 77 牛腩湯麵/河粉 Beef Brisket Noodle Soup / Rice Noodle \$14.90
 78 豬手湯麵/河粉 Braised Pork Hock Noodle Soup / Rice Noodle \$13.90
 79 切雞湯麵/河粉 Steamed Chicken Noodle Soup / Rice Noodle \$13.90
 80 雙丸湯麵/河粉 Fish and Beef Ball Vermicelli / Rice Noodle \$13.90
 81 雜燴湯麵/河粉 Combination Noodle Soup / Rice Noodle \$15.90
 82 牛腩撈麵 Braised Brisket Soft Noodle \$15.90
 83 豬手撈麵 Braised Pork Hock Soft Noodle \$13.90
 84 切雞撈麵 Steamed Chicken Soft Noodle \$13.90
 85 海鮮湯麵/米粉 Seafood Noodle / Vermicelli Soup \$18.90

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蔬菜類 Garden Vegetables

- 86 蠔油菜心/芥蘭/生菜 Choy Sam / Kai Lan / Lettuce in Oyster Sauce \$10.90
 87 蠔油通心菜(時令) Water spinach in Oyster Sauce \$11.90
 88 蒜蓉炒雜菜 Stir Fried vegetables with minced garlic \$11.90
 89 乾煸四季豆 Dry fried string beans with chicken minced \$15.50
 90 馬拉盞炒四季豆 Stir Fried French Bean in Belachen Sauce \$13.90
 91 蒜蓉四季豆 Stir Fried French Bean with minced garlic \$12.90
 92 上湯芥蘭 Braised Chinese Broccoli in Broth \$13.90

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*蒜蓉、薑汁、或腐乳炒菜心，加\$1，馬拉盞炒加\$2
 Fried with Garlic, Ginger, or Curd Sauce charge extra \$1,
 Belachen Sauce charge extra \$2

粥類 Congee

- 93 皮蛋瘦肉粥 Congee with Preserved Egg and Salty Pork \$12.90
 94 切雞粥 Congee with Chopped Chicken Pieces \$12.90
 95 魚片粥 Congee with Fish Fillet \$13.90
 96 海鮮粥 Congee with Mixed Seafood \$16.90
 97 白粥 Congee \$4.00
 98 炸油條 Deep Fried Bread Stick \$2.00

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素食類 Vegetarian Dishes

- 99 素春卷 Vegetarian Spring Roll \$6.20
 100 素菜喇沙 Vegetarian Laksa \$12.90
 101 素菜湯麵/河粉/米粉 Lo Han Vegetable Noodle Soup / Ho-Fan / Vermicelli \$12.90
 102 羅漢齋炒麵/河粉/米粉 Lo Han Vegetable Chow Mien / Ho-Fan / Vermicelli \$13.90
 103 羅漢齋配白飯 Lo Han Vegetable with Steamed Rice \$12.90

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飲品 Drinking list

- 105 中國茶/位(鐵觀音, 香片, 普洱) Chinese Tea: (Tieguanyin, Jasmine, Po Lei) Pot / Person \$2.00
 106 港式絲滑奶茶/咖啡/鴛鴦 HK Style Milk Tea / Coffee / Yuen Yeung (Coffee & Tea Mixed) \$3.80 \$4.20
 107 檸檬茶 Lemon Tea \$3.80 \$4.20
 108 凍檸檬 Lemon Coke \$4.20
 109 凍檸檬 Cold lemon ribena \$4.50
 110 好立克/美祿 Horlic Drink / Milo Drink \$4.10 \$4.50
 111 檸檬 Honey Lemon Drink \$4.10 \$4.50
 112 豆漿 Soybean Milk \$3.50 \$3.50
 113 橙汁 Orange Juice \$3.80
 114 柚子蜜 Citron Honey \$3.90 \$4.50
 115 紅豆冰/紅豆奶茶 Red Bean Frappe / Ice Milk Tea \$5.20
 116 芒果沙冰 Mango Frappe \$5.20
 117 什果賓治 Oriental Punch \$5.20
 118 荔枝爽冰 Chucky Lychee Frappe \$5.20
 119 汽水Coke, Coke Zero, Sprite, Lemon Lime Bitter, Soda Water, Fanta \$3.80

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含酒精飲品類 Alcoholic Drinks

- 120 紅酒或白酒 (杯) House Wine By Glass (Red or White) \$7.90
 121 VB \$5.90
 122 XXXX Gold \$5.90
 123 Crown Lager \$6.90
 124 Corona \$6.90
 125 Heinken \$6.90
 126 Asahi \$6.90
 127 青島啤酒(S/L) Tsing Tao Beer(S/L) \$6.90 / \$11.90



Wechat 公眾號

所有餐價已包含消費稅
 All Prices Include GST
 任何自備瓶裝酒類另收開瓶費 (每瓶計六元)
 Any B.Y.O. Bottled Wine, Champagne, Red or White Wine
 Corkage charged \$6.00 per bottle
 任何自備罐裝啤酒另收開瓶費 (每瓶計一元五角)
 Any B.Y.O. Canned or Bottled Beer
 Corkage charged \$1.50 per bottle
 法律規定: 不供應任何含酒精飲品給未滿十八歲者
 By Law - No Alcoholic Drinks will be provided
 to any person under 18 years old
 以上各項如有任何更改, 恕不另行通知
 All above items are subject to change without further notice



辣 如需要加辣, 請告知我們, 謝謝!
 SPICE Please inform us if you want more spice, thank you!

廚師推介 CHEF RECOMMENDATION



\$5.20

燒賣
Dim Sim



\$8.50

秘製炸雞翼
Deep Fired Chicken Wings



\$6.20

素春卷
Vegetarian Spring Roll



\$9.50

紅油肚絲
Spicy Cold Pork Tripes



\$16.50

椒鹽鶉鶉
Salt and Pepper Quail



\$18.50

椒鹽軟殼蟹
Salt and Pepper Soft Shell Crab



\$14.50
(R)

\$18.50
(L)

椒鹽鮮魷
Salt and Pepper Calamari



\$14.90

京都骨飯
Peking Pork Spare Ribs with Rice



\$13.90

豉椒牛肉飯
Beef Black Bean Sauce with Rice



\$13.90

宮保雞飯
Kung-Po Chicken with Peanuts,
Chilli and Rice



\$15.90

雜燴炒麵
Combination Chow Mien



\$12.90

揚州炒飯
Special Fried Rice

廚師推介 CHEF RECOMMENDATION



\$12.90

皮蛋瘦肉粥
Congee with Preserved Egg and Salty Pork



\$15.90

東方炒貴刁
Oriental Chow Kway Tiew



\$15.90

雜燴滑蛋炒河
Combination Wet Ho Fan with Egg Sauce



\$15.90

臘腸滑雞煲仔飯
Chicken & Chinese Sausage Rice in Clay Pot



\$18.90

花雕雞煲
Chicken with Chinese Wine and Herbs Clay Pot



\$10.90

馳名海南雞飯
Hainan Chicken Rice



\$14.90

星洲炒米
Singapore Noodle



\$9.90

油菜
Vegetable in Oyster Sauce



\$14.90

東方喇沙
Oriental Laksa



\$18.90

好味排骨煲
Yummy Pork Ribs in Clay Pot



\$17.90

梅菜蒸魚片
Steamed Fish Fillet with Preserved Vege



\$14.90

牛腩湯麵
Beef Brisket Noodle Soup

東方 Sunnybank Oriental

精選套餐 Family Banquet

左口魚套餐 Whole Flounder Meal Set

是日例湯
Soup of The Day

自選主菜：杞子花雕雞煲
Main Course: Chicken with
Chinese Wine & Herbs in Claypot

二人左口魚套餐
(Special For 2 Persons)



絲苗白飯
Jasmine Rice

蠔油時菜
Vegetable with
Oyster Sauce

\$47.90

主菜：椒鹽 或 煎封豉油皇辣香 左口魚
Main Course: Whole Flounder (Salt & Pepper / Spicy Soya Sauce)

圖片僅供參考
Pictures for Illustration Only

四人左口魚套餐 (Special For 4 Persons)

是日例湯 **\$84.90**
Soup Of The Day

左口魚 (椒鹽/豉油皇辣香)
Whole Flounder
(Salt & Pepper / Spicy Soya Sauce)

自選三款菜式 (從主菜類選)
Choice of 3 Main Courses

蠔油時菜
Vegetable with Oyster Sauce

絲苗白飯
Jasmine Rice

中國茗茶
Chinese Tea

六人左口魚套餐 (Special For 6 Persons)

是日例湯 **\$119.90**
Soup Of The Day

左口魚 (椒鹽/豉油皇辣香)
Whole Flounder
(Salt & Pepper / Spicy Soya Sauce)

自選五款菜式 (從主菜類選)
Choice of 5 Main Courses

蠔油時菜
Vegetable with Oyster Sauce

絲苗白飯
Jasmine Rice

中國茗茶
Chinese Tea

東方 Sunnybank Oriental

自選主菜類 Main Course

圖片只供參考
pictures for illustrating only



1 杞子花雕雞煲
Chicken with Chinese Wine & Herbs in Claypot



2 沙茶牛肉粉絲煲
Beef & Vermicelli in Claypot



3 梅菜扣肉煲
Braised Pork Belly in Claypot



4 柱侯牛腩煲
Beef Brisket in Claypot



5 南乳豬手煲
Braised Pork Trotters with
Preserved Beancurd Sauce in Claypot



6 南乳羅漢齋煲
Vegetarian in Claypot



7 東方海南雞
Hainan Chicken



8 椒鹽軟殼蟹
Salt & Pepper Soft Shell Crab



9 鹹魚雞粒豆腐煲
Diced Chicken, Salty Fish & Tofu in Claypot



10 燒賣 + 鮮蝦春卷
Dim Sim + Prawn Spring Roll with Pork



11 豉汁牛肉
Beef in Black Bean Sauce



12 椒鹽鮮魷
Salt & Pepper Calamari



13 京都肉排
Peking Pork Spare Ribs



14 宮保雞球
Kung-Po Chili with Peanuts Chicken



15 咕嚕肉
Sweet & Sour Pork



16 臘腸蒸滑雞(大)
Steamed Chicken with Chinese Sausage



17 豉汁蒸排骨(大)
Pork Spare Rib in Black Bean



18 梅菜蒸肉餅(大)
Preserved Vegetables and Minced Pork



東方茶餐廳 Sunnybank Oriental

特惠套餐

蒸、炒、煲仔、小吃

款式多多，任君選擇

2人餐：豉椒沙蜆、花雕雞煲、蠔油時菜、白飯、例湯

或可選一 A 款 2人 \$39.90 (A+B)

或可選一 B 款 4人 \$75.90 (2A+2B)



A 款 (蒸餸/炒粉麵/小吃)

- 豉椒沙蜆
- 豆豉梅菜蒸魚片
- 鳳爪蒸排骨
- 金針雲耳蒸滑雞

- 紅油肚絲
- 椒鹽軟殼蟹
- 星州炒米
- 豉汁蒸排骨
- 梅菜蒸肉餅

- 臘腸蒸滑雞
- 雜燴炒麵
- 椒鹽鮮魷
- 炒貴刁

B 款 (煲仔菜/小炒)

- 東方海南雞
- 花雕雞煲
- 梅菜扣肉煲
- 南乳豬手煲

- 蜜椒牛肉
- 京都肉排
- 咕嚕肉
- 柱候牛腩煲
- 斑腩豆腐煲
- 鹹魚雞粒豆腐煲
- 腰果雞球
- 椒鹽骨
- 宮保雞球

附送蠔油時菜 蒜蓉時菜加 \$1.00*



東方茶餐廳 Sunnybank Oriental

Steamed Dishes, Fried, Clay Pot, Dim Sim A lot of style, A lot of choice

Meal For 2: Clam with Black Bean Sauce (Pipi), Chicken with Chinese Wine & Herbs Clay Pot, Veges in Oyster Sauce, Steamed Rice, Soup

Choose 1 from Section A and Choose 1 from Section B

Meal For 2 \$39.90 (A+B)

Meal For 4 \$75.90 (2A+2B)



Section A (Steamed Dishes, Fried Noodles, Entrée)

- Clam with Black Bean Sauce (Pipi)
- Steamed Fish Fillet with Black Bean and Preserved Vegetable
- Steamed Chicken with Dried Lily Flower and Fungus
- Salt and Pepper Soft Shell Crab
- Minced Pork and Preserved Vegetables
- Combination Chow Mien

- Singapore Noodle
- Chicken Feet and Pork Spare Ribs
- Spicy Cold Pork Tripes
- Pork Ribs Black Bean
- Chicken and Chinese Sausage
- Chow Kway Tiew
- Salt and Pepper Calamari

Section B (Clay Pot Dishes, Fried Dishes)

- Hainan Chicken
- Chicken with Chinese Wine & Herbs Clay Pot
- Braised Pork Hock Clay Pot
- Peking Pork Spare Ribs
- Beef Brisket Clay Pot
- Diced Chicken, Salty Fish and Beancurd in Clay Pot
- Salt and Pepper Pork Spare Ribs
- Braised Pork Belly with Preserved Vegetable Clay Pot
- Honey & Black Pepper Beef
- Sweet and Sour Pork
- Braised Fish Fillet with Beancurd in Clay Pot
- Chinese Chicken Cashew
- Kung-Po Chilli with Peanuts Chicken

Free Veges in Oyster Sauce
Only add \$1* For Garlic Stir-Fried.