

Cold Dishes

開胃小碟



海蜇分蹄

Braised Pork Knuckle with jelly fish Spice Sauce



滷水豬舌
Braised Pig Tongue with
Spice and Soy Sauce



五香牛腱

Marinated Beef Shin with Five-Spice



松花皮蛋豆腐

Preserved Egg and Bean Curd
with Spring Onion



紅油豬肚絲

Shredded Hog Maw in Chilli Oil



白雲鳳爪

Salted Chicken Feet

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Cold Dishes

開胃小碟



涼拌青瓜
Cucumber Salad with Chilli



滷水牛腩
Braised Beef Shin with Spices and Soy Sauce



涼拌海蜇絲
Shredded Jellyfish with Chilli

海蜇味咸，具有清熱解毒、化痰、降壓、祛風除濕、消積潤腸、防止動脈硬化功能。《醫林纂要》載：海蜇補心益肺、滋陰化痰、去痰咳、行邪滯、止咳除煩。用于哮喘、痞積、甲狀腺腫、胃潰瘍、氣管炎、風濕性……



涼拌豬肚絲
Cold Shredded Hog Maw with Chilli

豬肚性味甘、微溫。入脾、胃經。豬肚含蛋白質、脂肪、鈣、磷、鐵、維生素(B1、B2)、菸酸等。可補虛損，健脾胃。用于虛勞羸弱，瀉泄，下痢，消渴，小便頻數，小兒疳積等症的治療。

Seafood Dishes

精選海鮮



乾煎大蝦碌
Pan Fried King Prawn (In Shell)



煎封龍脷
Pan Fried Dover Sole

時價
Seasonal Price



椒鹽軟殼蟹
Soft-Shell Crab with Salt and Chilli



椒鹽鮮魷
Fried Squid with Salt and Chilli



香辣魚
Fried Fish Fillet with Chilli



涼瓜火腩炆鰻
Braised Eel with Roast Pork Belly and Bitter Melon

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Seafood Dishes

精選海鮮



薑蔥龍蝦
Lobster with Ginger and Spring Onion

時價
Seasonal Price

XO醬爆鮮魷
Fried Squid with XO Sauce

清蒸龍躉
Steamed
Dover Sole

時價
Seasonal
Price

涼瓜炆拖拔
Braised Turbot with
Bitter Melon

時價
Seasonal
Price

鹹菜炆拖拔
Braised Turbot with
Salted Vegetables

時價
Seasonal
Price

骨香龍躉球
Deep Fried Dover
Sole Fillet with Chinese
Wine Sauce

時價
Seasonal
Price



五柳松子魚
Sweet and Sour Fish Fillet with Pine Nuts



XO醬西芹花枝帶子
Fried Squid, Scallop and Celery with XO Sauce



盤龍扣鱔(預定)
Braised Eel (Pre-Order)



豉油皇蝦碌
Fried King Prawn with Soy Sauce (In Shell)

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Seafood Dishes

精選海鮮



金沙大蝦碌
Fried King Prawn with Salted Egg (In Shell)



蒸帶子(蒜蓉粉絲或豉汁)
(最少兩隻)每隻/each
Steamed Single Scallop
(Garlic and Bean Thread or Black
Bean Sauce)(Minimum of 2 Pieces)

帶子形似蚌貝，呈扁圓體，色黃而有光澤。
帶子是帶子螺（貳螺）的閉殼肌加工精制而成的。
新鮮帶子螺含有多種維生素、
蛋白質及較高的營養價值，具有養陰等功效。
美味鮮甜，
是喜慶宴會上頭等的生食佐酒的佳品。



蒜蓉粉絲蒸開邊蝦
Steamed King Prawn with
Garlic and Bean Thread (In Shell)

蝦，性溫、味甘，有補腎、壯陽、通乳的功效。
蝦的營養價值高，
是一種高蛋白低脂肪的食品。含鈣量居衆食品之首，
還含有糖類、礦物質和多種維生素，
對於腎陽虛的患者尤為適宜。
蝦，是口味鮮美、營養豐富、可制多種佳肴的海味，
有菜中之“甘草”的美稱。

Seafood Dishes

精選海鮮



酸菜魚
Fish Fillet with
Pickled Vegetables



豉汁蒸鱔
Steamed Eel with Black
Bean Sauce

XO醬炒鱸魚球
Fried Sea Bass Fillet in
XO Sauce

豉汁帶子蒸釀豆腐
Steamed Bean Curd with
Scallop in Black Bean Sauce

鹹菜炒鮮魷
Fried Squid with Salted Vegetables

海鮮賽螃蟹
Scrambled Egg White with
Mixed Seafood

時菜蝦餅
Minced Prawn with Seasonal Green

煎封鱸魚
Pan Fried Sea Bass (On Bone)

秘製鱸魚
Fried Sea Bass in Special
Home Made Sauce (On Bone)



水煮魚
Poached Fish Fillet in Chilli Oil



椒鹽大蝦碌
King Prawn with Salt and Chilli (In Shell)



白灼基圍蝦
Boiled King Prawn (In Shell)

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Marinade Dishes

滷水燒味



北京烤鴨(全隻)
Beijing Roast Duck(Whole) (Served on Bone)



脆皮燒肉
Chinese Roast Pork Belly

豬肉為人類提供優質蛋白質和必需的脂肪酸。豬肉可提供血紅素（有機鐵）和促進鐵吸收的半胱氨酸，能改善缺鐵性貧血。豬肉含蛋白質、脂肪、維生素、煙酸鈣、磷等。具有滋陰潤燥、補腎養血、益氣強身的的作用。



脆皮燒鴨(半隻)
Cantonese Roast Duck (Half)
(Served on Bone)

鴨的營養價值很高。可食部分鴨肉中的蛋白質含量約16-25%，比畜肉含量高得多。鴨肉中的脂肪含量適中，比豬肉低，易于消化，并較均勻地分布于全身組織中。鴨肉是含B族維生素和維生素E比較多的肉類，對心肌梗塞等心臟病有保護作用。

Marinade Dishes

滷水燒味



豉油雞(全隻)
Chinese Soy Sauce Chicken (Whole)
(Served on Bone)

三燒拼盆

Three Roast Meats Combination on Platter

脆皮燒鴨(全隻)

Cantonese Roast Duck (Whole)
(Served on Bone)

白切雞(半隻)

Chinese Poached Chicken (Half)
(Served on Bone)

豉油雞(半隻)

Chinese Soy Sauce Chicken (Half)
(Served on Bone)



蜜汁叉燒
Char Siu (Chinese Roast Pork)



燒味雙拼

Two Roast Meats Combination on Platter



白切雞(全隻)
Chinese Poached Chicken
(Whole) (Served on Bone)



海蜆手撕雞

Shredded Chicken with Jellyfish

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Pork Dishes

精選豬類



京都肉排
Tender Pork Chop in Capital Sauce



川香毛血旺
Pig Blood Curd and Pork Rinds in Chilli

椒鹽百花大腸
Stuffed Chitterlings with Salt and Chilli

熘三樣
Hog Maw, Chitterlings and Dried Fungus
with Chilli Pepper

木須肉絲
Shredded Pork with Dried Fungus



重慶辣子大肥腸
Fried Chitterlings with Dried Chilli

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Pork Dishes

精選豬類



脆皮炸大腸
Deep Fried Chitterlings

豬腸含蛋白質、脂肪、碳水化合物及少量維生素等成分，是排毒養顏的美容法寶。豬腸鮮香厚重，質感香醇，色澤美觀，口感獨特，下飯佳肴。選用豬腸頭部位制作，因其肉厚，效果好。與眾不同的才是真功夫！



魚香肉絲
Shredded Pork with Salted Fish

豬肉為人類提供優質蛋白質和必需的脂肪酸。豬肉可提供血紅素（有機鐵）和促進鐵吸收的半胱氨酸，能改善缺鐵性貧血。豬肉含蛋白質、脂肪、維生素、煙酸鈣、磷等。具有滋陰潤燥、補腎養血、益氣強身的的作用。



鹹菜豬肚
Hog Maw with Salted Vegetables



咕嚕肉
Sweet and Sour Pork(Hong Kong Style)

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Beef & Lamb Dishes

精選牛羊



黑椒牛柳絲

Shredded Beef with Black Pepper



水煮肥牛

Poached Beef in Chilli Oil

鹹菜牛柳絲
Shredded Beef Fillet with
Salted Vegetables

酸菜炖肥牛
Stewed Beef with Pickled Vegetables

酸菜炖肥羊
Stewed Lamb with Pickled Vegetables



水煮肥羊

Poached Lamb in Hot Chilli Oil

Poultry & Frog Leg Dishes

家禽田雞



飄香辣子雞

Fried Chicken with Dried Chilli (Served on Bone)



香辣田雞腿

Fried Frog Legs with Chilli (Served on Bone)



宮寶雞丁

Kung Po Chicken (Chinese Style) (Served on Bone)



口水雞

Chicken with Chilli and Nuts (Served on Bone)

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Hot Pot Dishes

精選煲類



魚香茄子煲

Aubergine with Minced Pork and Salted Fish in Hot Pot

茄子的營養豐富，含有蛋白質、脂肪、碳水化合物、維生素以及鈣、磷、鐵等多種營養成分。特別是維生素P的含量很高。每100克中即含維生素P750毫克，這是許多蔬菜水果望塵莫及的。



沙爹金菇肥牛鍋

Beef and Golden Needle Mushroom with Satay Sauce in Hot Pot

肥牛是一種高密度食品，美味而且營養豐富，不但提供豐富的蛋白質、鐵、鋅、鈣還是每天需要的維生素B群，包括葉酸、維生素B和核黃素等的最佳來源。吃肥牛可以配合海鮮和青菜，海鮮中含有豐富的蛋白質、鐵、維生素，營養更豐富，更易于吸收。



蝦米粉絲煲

Dried Shrimp and Bean Thread in Hot Pot



枝竹羊腩煲

Lamb Brisket and Bean Curd Sticks in Hot Pot

Hot Pot Dishes

精選煲類



香辣蝦鍋 ❸❸❸
King Prawn with Chilli in Hot Pot



紅燜羊肉煲
Stewed Lamb in Hot Pot



蘿蔔牛腩煲
Beef Brisket and Mooli in Hot Pot



深圳雞煲 ❶
Shenzhen Style Whole Chicken in Hot Pot



芋頭扣肉煲
Braised Pork Belly and Taro in Hot Pot

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Hot Pot Dishes

精選煲類



梅菜扣肉煲
Braised Pork Belly with Preserved
Vegetables in Hot Pot

沙薑豬肚雞煲
Chicken and Hog Maw with Sand
Ginger in Hot Pot

八珍豆腐煲
Mixed Meat with Bean Curd in Hot Pot

乾鍋田雞腿
Fried Frog Legs in Hot Pot

跳水羊腩煲
Poached Lamb Brisket with Chilli in Hot Pot



豆腐斑腩煲
Fish Fillet with Bean Curd in Hot Pot



海皇日本豆腐煲
Japanese Tofu and Mixed Seafood in Hot Pot

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Vegetable Dishes

田園蔬菜



蒜蓉粉絲蒸娃娃菜

Steamed Chinese Leaf with Garlic and Bean Thread



薑汁芥蘭

Kai Lan with Ginger

梅菜蒸菜心

Steamed Choi Sum with Preserved Vegetables

白灼芥蘭

Boiled Kai Lan

南乳蓮藕炒木耳

Fried Lotus Root and Dried Fungus with Red Bean Curd

蒜蓉炒白菜

Pak Choi with Garlic



蒜蓉粉絲蒸勝瓜

Steamed Luffa with Garlic and Bean Thread



蒜子菜心

Choi Sum with Garlic

Vegetable Dishes

田園蔬菜



上湯浸菠菜
Chinese Spinach in Superior Broth

Xo醬肉鬆玉子豆腐
Egg Tofu with Minced Pork in XO Sauce

白灼菜心
Boiled Choi Sum

鐵板雙皮奶豆腐
Sizzling Egg Tofu with Minced Pork

羅漢齋
Lo Han Mixed Vegetables with Bean Curd



椒絲腐乳炒通菜
Tung Choi with Preserved Bean Curd and Chilli



欖菜四季豆
Green Bean with Preserved Olive



松子炒玉米
Corn with Pine Nuts



乾煸四季豆
Fried Green Bean with Minced Pork

Vegetable Dishes

田園蔬菜



醋溜土豆絲
Shredded Potato with
Vinegar and Chilli



麻婆豆腐！
Mapo Tofu (Bean Curd with Minced Pork and Chilli)



馬拉盞炒通菜！
Tung Choi with Belacan

蔬菜對人體的健康來說是一種必不可少的食物，特別是老年人和患有高血壓、心臟血管疾病的病人，經常多吃蔬菜，有利於血脂代謝、動脈粥樣硬化的預防和治療。



煎釀三寶
Stuffed Bean Curd, Green
Pepper and Aubergine in Black
Bean Sauce

辣椒含有人體必需的多種維生素、礦質元素、纖維素、碳水化合物、蛋白質。且是一種優良的經濟作物，銷路廣，經濟效益高，種植辣椒是幫助農民朋友脫貧致富的一條理想之路。

Braised Soup

營養湯類



酸辣湯(碗) !
Hot and Sour Soup (Bowl)



西湖牛肉羹(碗)
Minced Beef and Egg White Soup (Bowl)



香茜日本豆腐羹(碗)
Japanese Tofu and Coriander Soup (Bowl)



鹹蛋時菜肉片湯(碗)
Seasonal Green and
Sliced Pork with Salted Egg Soup (Bowl)

Chinese Barbecue with Side Dishes

燒味飯麵



燒味雙拼飯
Two Roast Meat on Boiled Rice



燒味雙拼湯麵/河粉/米粉
Two Roast Meats on Noodles or Ho Fun or Vermicelli in Soup

燒味選擇種類有

(燒肉、叉燒、燒鴨、白切雞以及豉油雞)

Selection of Roast (Chinese Roast Pork Belly, Traditional Char Siu, Cantonese Roast Duck(On Bone), Chinese Poached Chicken(On Bone) and Chinese Soy Sauce Chicken(On Bone)

燒味三燒飯

Three Roast Meats on Boiled Rice

燒味單拼飯

Roast Meat on Boiled Rice

燒味單拼湯麵/河粉/米粉

Roast Meat on Noodles or Ho Fun or Vermicelli in Soup

Noodle Dishes

精選粉麵



XO醬海鮮烏冬！
Mixed Seafood Udon with XO Sauce



乾炒牛河
Dry Fried Beef Ho Fun



星洲炒米！
Fried Vermicelli in Singapore Style



福建炒飯
Hokkien Fried Rice



海鮮炒麵
Mixed Seafood on Crispy Noodles

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Noodle Dishes

精選粉麵



牛腩撈麵
Noodles with Beef Brisket



雪菜鴨絲湯米
Shredded Duck and Preserved Vegetables
Vermicelli Soup

雲吞牛腩麵
Beef Brisket and Wonton Noodle Soup

雜燴炒麵
Mixed Meat on Crispy Noodles

豉椒牛肉炒麵
Beef with Green Pepper and Black Bean
Sauce on Crispy Noodles

肉絲炒麵
Shredded Pork on Crispy Noodles

夏門炒米
Fried Vermicelli in Xiamen Style



四川担担麵
Szechuan Dan Dan Noodles



雲吞麵
Wonton Noodle Soup

Staple Food

精選餅飯



鹹魚雞粒飯
Salted Fish and Chicken Fried Rice



北京蔥油餅
Fried Spring Onion Pancake
Beijing Style



生炒牛肉飯
Minced Beef Fried Rice



楊州炒飯
Yeung Chow Fried Rice

炒飯是現代美食與休閒文化的一種結合，
及富觀賞力，盡善、盡美、盡情、盡享。
讓現代人快節奏的
生活有了駐足享受的理由。是西餐和中餐的完美
結晶與中西文化的貼切展現。



北京水餃
Beijing Style Dumpling

餃子是深受我國人民喜愛的傳統特色食品，
又稱水餃，是我國北方民間的主食和地方小吃，
也是年節食品。
有一句民語叫“大寒小寒，
吃餃子過年。”餃子多用面皮包餡水煮而成。

Delicious Congee

精選粥類



狀元及第粥(碗)
Pork, Pig Liver and Hog Maw Congee (Bowl)

狀元及第粥(高)
Pork, Pig Liver and Hog Maw Congee (Pot)

皮蛋瘦肉粥(高)
Preserved Egg and Lean Pork Congee (Pot)

艇仔粥(高)
Mixed Seafood Congee (Pot)

蕃薯粥(碗)
Sweet Potato Congee (Bowl)



皮蛋瘦肉粥(碗)
Preserved Egg and Lean Pork Congee (Bowl)



艇仔粥(碗)
Mixed Seafood Congee (Bowl)

Others

其它系列

茗茶(每位)
Chinese Tea (Per Person)

白飯
Boiled Rice



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