

FRIED & CRISPY 煎炸 FRIED & CRISPY



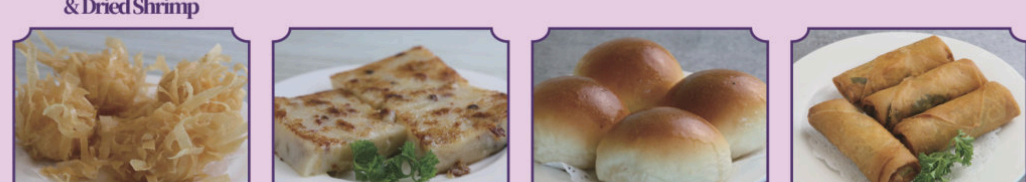
酥皮素鴨 (L)* 105 Crispy Vegetarian Roll*
椒鹽雞翼 (G)* 205 Chicken Wings w/ Salt & Pepper*
榴槤金鴨酥 (SP) 0552 Golden Durian Puff
萌鵝香芋角 (B) 0536 Cute Goose Taro Puff



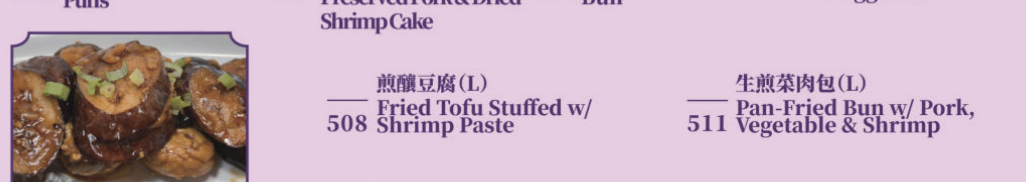
金線肉絲蘿蔔條 (B) 0517 Crispy Fried Daikon Strips
香煎鍋貼 (L) 102 Pot Stickers
沙律明蝦角 (SP) 405 Crispy Shrimp Dumpling
腐皮鮮蝦卷 (L) 512 Shrimp Tofu Skin Roll



鹹水角 (S) 406 Fried Sweet Rice Dumpling w/ Pork & Dried Shrimp
齋春卷 (A) 719 Vegetarian Egg Roll
焗叉燒酥 (M) 403 Baked Barbequed Pork Turnover
蜂巢芋角 (L) 404 Fried Taro Dumpling w/ Pork & Dried Shrimp



脆皮炸蝦丸 (SP) 113 Crispy Fried Shrimp Puffs
香煎蘿蔔糕 (L) 507 Pan-Fried Daikon, Preserved Pork & Dried Shrimp Cake
焗叉燒包 (B) 414 Baked BBQ Pork Bun
脆皮蝦春卷 (SP) 408 Crispy Shrimp Egg Roll



煎釀豆腐 (L) 508 Fried Tofu Stuffed w/ Shrimp Paste
生煎菜肉包 (L) 511 Pan-Fried Bun w/ Pork, Vegetable & Shrimp
椒鹽鮮魷 (SP) 206 Salt & Pepper Calamari
煎釀茄子磨菇 (G) 209 Eggplant & Mushroom Stuffed w/ Chicken

RICE & NOODLES 特色粉麵飯 RICE & NOODLES



香港東海煎麵 26.00 2002 House Special Pan Fried Noodles
雪菜牛柳煎米粉 26.00 2009 Pan-Fried Rice Vermicelli w/ Minced Beef & Shanghai Style Pickled Cabbages
印尼炒米粉 26.00 6613 Rice-Vermicelli Stir-Fried w/ Shrimp, Pork & Spiced Herbs



鮮冬菇拌伊麵 24.00 1706 Braised Egg Noodles w/ Fresh Shiitake Mushroom
清湯牛腩粉 (窩) 33.00 6614 Rice Noodle Soup w/ Beef Brisket in Superior Broth
雪山冬菜濕炒河 23.00 1712 Chow-Fun w/ Pickles & Egg White



香茜牛柳蛋白炒飯 25.00 1716 Fried Rice w/ Beef, Cilantro & Egg White
東海廚皇炒飯 26.00 1714 Fried Rice with Sun-Dried Scallops, Diced Pork & Pickles
開水及自備茶葉 (每位) 1.00 098 Boiled Water (Per Person)



閩佬炒飯 28.00 6615 Nobleman Fried Rice w/ Seafood
鹹魚雞粒炒米粉 26.00 1713 Stir-Fried Rice w/ Salted Fish & Diced Chicken
椒鹽多春魚 18.00 3054 Capelin w/ Salt & Pepper



揚州炒飯 25.00 7005 Yang Chow Fried Rice w/ Shrimp, Barbecue Pork & Greens
明太子炒飯 26.00 7000 Mentaiko Fried Rice w/ Seafood & Egg White
大斑兩味 49.00 0498 Fish for two ways (Braised, Stir-Fried, Soup or Stir-Fried w/ Noodle)

SWEET 甜點 SWEET



招財玉豬豬布甸 (B) 0630 Cute Piggy Jelly Pudding
玉兔椰香糕 (B) 0628 Cute Bunny Coconut & Sweet Taro Paste
Q萌豬仔奶皇包 (L) 0626 Cute Piggy Custard Bun
流金啤梨脆煎堆 (L) 0629 Crispy Sesame Ball with Egg Custard Yolk



絲綢如意馬蹄卷 (L) 0627 Crispy Water Chestnut Rolls
菠蘿奶黃包 (L)* 613 Baked Custard Buns*
蛋白杏仁露 (B) 620 Puree of Almond Soup w/ Egg White
荔茸椰汁糕 (M) 605 Coconut Gelatin w/ Sweet Taro Paste



千層糕 (A) 608 Thousand Layer Cake
芝麻煎堆仔 (M) 602 Fried Sesame Ball
馬拉糕 (S) 609 Steamed Sponge Cake
東海豆沙包 (M) 622 East Ocean Steamed Bun w/ Red Bean Paste



酥皮蛋撻 (M) 603 Egg Custard Tarts
飄香流沙包 (L) 616 Steamed Egg Custard Yolk Bun
搗沙湯丸 (L) 604 Steamed Sesame Mochi & Peanut
香煎馬蹄糕 (M) 610 Pan-Fried Water Chestnut Cake



燕窩蛋撻 (G) 615 Egg Custard Tarts w/ Bird's Nest
巧製奶皇包 (A) 614 Custard Buns
楊枝甘露 (L) 618 Mango Pomelo Sago
芒果凍布甸 (M) 601 Mango Pudding



宮廷桂花糕 (M) 619 Imperial Osmanthus Gelatin
龜苓膏 (M) 607 Tortoise Plastron & Herbal Jelly
開水及自備茶葉 (每位) 1.00 098 Boiled Water (Per Person)



檯號 Table

人數 Guest

茗茶 (每位) 2.50 Premium Tea (Per Person)

☐ 茉莉綠茶 Jasmine

☐ 壽眉 Shou Mei

☐ 烏龍 Oolong

☐ 菊花 Chrysanthemum

茶皇 (每位) 5.00 Deluxe Tea (Per Person)

☒ 大紅袍 Da Hong Pao Oolong Tea

☒ 水仙 Narcissus Oolong Tea

☒ 英德紅茶 Yingde Black Tea Guangdong, China

☒ 普洱 Pu'er Tea Yunnan, China

☒ 鐵觀音 Tieguanyin Oolong Tea



Premium Chinese Teas,
Exquisite Teas Selected from the Finest Origins.
A Perfect Companion to Your Culinary Experience.

溫馨提示

點心現點現做落單恕不設取消
Din sum made to order. No cancellation.

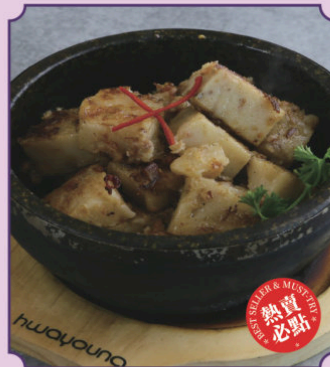
食物過敏者請提前告知
Allergies? Please let us know.

LUNCH MENU (S) \$6.8 / PLATE / (M) \$8.5 / PLATE / (L) \$9.2 / PLATE / (SP) \$12.80 / PLATE / (G) \$14.50 / PLATE / (A) 7.5 / PLATE / (B) \$10.50 / PLATE / (C) \$15.20 / PLATE / *熱賣 - Most Popular 圖片僅供參考 PICTURES ARE FOR REFERENCE ONLY

Chef's Recommendation

廚神推薦

One Bite, Soul Touched



710 XO醬石鍋蘿蔔糕 (C)*
Xo Sauce Daikon & Dried Shrimp Cake in a Stone Clay Pot*



717 鮑魚酥 18.00*
Baked Abalone Turnover *



0743 明爐燒腩仔猪肉烤猪腩 \$20.00
Roasted Pork Belly



732 海中寶 (C)
Fish Fin, Abalone, Shrimp & Pork Soup Dumpling



701 辣酒煮大蜆 (C)
Clams In Spicy Herb



702 椒鹽玉子豆腐 (SP)
Pepper Salt Egg Custard Tofu



725 豉汁大蜆 (C)
Wok Fried Clam w/ Mild Black Bean Sauce



704 椒鹽焗蜆 (G)
Oyster in Shells w/ Salt & Pepper



210 煎釀辣椒 (C)
Pan-Fried Chili Pepper Stuffed w/ Chicken



727 椒鹽炸蝦 (C)
Salt & Pepper Fried Prawn



705 蜜汁叉燒 (C)
Barbecued Pork



706 明爐燒鴨 (C)
Roast Duck



713 金沙南瓜 (C)
Fried Pumpkin w/ Salted Egg York



720 香煎韭菜餅 (B)
Pan-Fried Chives, Pork & Shrimp Dumpling



722 香煎芋絲餅 (B)
Pan-Fried Taro, Pork & Shrimp Paste Cake



723 蟹肉水晶餃 (SP)
Crab Meat & Shrimp Crystal Dumpling



313 鮮蝦帶子餃 (L)
Shrimp & Scallop Steamed Dumplings

STEAMED & BRAISED

蒸煮涼拌

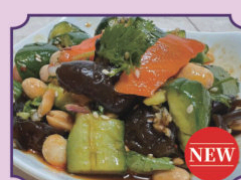
Classic Steamed & Braised Dishes



302 東海蝦餃皇 (L)
East Ocean Jumbo Shrimp Dumpling



501 北菇滑燒賣 (L)*
Siu Mai*



126 翡翠雲耳拌青瓜 (L)
Cucumber Salad with Black Fungus



125 醬南金牛腩 (B)
Soy Braised Beef Shank



305 鮮蝦水晶餃 (L)
Crystal Shrimp Dumpling



409 黑椒牛仔骨 (L)
Steamed Beef Short Ribs w/ Black Pepper Sauce



503 山竹牛肉球 (A)
Steamed Beef Meat Balls



306 潮州蒸粉果 (L)
Steamed Dumpling w/ Pork, Dried Shrimp & Peanut



401 珍珠糯米雞 (B)
Sticky Rice w/ Pork, Dried Shrimp & Sun-Dried Scallop in Lotus Leaf



304 晶瑩韭菜餃 (L)
Chives & Shrimp Dumpling



506 蟻皇叉燒包 (S)
Steamed Barbecued Pork Buns



303 豆苗上素餃 (M)
Vegetarian Dumpling



101 上海小籠包 (B)
Shanghai Mini Dumplings



505 豉汁蒸排骨 (A)
Steamed Pork Ribs



312 香茜百花餃 (L)
Steamed Shrimp Dumpling w/ Cilantro



504 豉汁蒸鳳爪 (M)
Steamed Chicken Feet w/ peanut



301 蟹肉灌湯餃 (B)
Crab Meat Soup Dumpling w/ Shrimp & Pork



107 上海雲吞 (C)
Shanghai Won-Ton



724 棉花雞 (L)
Steamed Chicken with Fish Maw



103 貴妃黃毛雞 (G)
Empress Chicken



202 白灼牛柏葉 (G)
Poached Beef Tripe



703 蘿蔔魚蛋 (SP)
Fish Ball w/ Daikon (Spicy)



739 豬腳薑醋 (C)
Pig Feet Ginger & Egg in Vinegar



203 柱侯牛什煲 (C)
Beef Intestines Stew



711 滴水豆腐 (L)
Golden Pressed Tofu



204 滴水鴨翼 (L)
Soy Sauce Duck Wings



201 白雲鳳爪 (Cold) (G)
Marinated Chicken Feet



708 香辣鳳爪 (Cold) (SP)
Spicy Chicken Feet



208 上湯生麵 (L)
Noodle Soup w/ Julienned Ham



707 蠔油芥蘭 (G)
Chinese Broccoli w/ Oyster Sauce



207 揀手白菜苗 (SP)
Poached Baby Bok Choy



733 拍蒜生菜 (SP)
Poached Lettuce w/ Fresh Garlic & Soy Sauce



111 甜酸涼瓜 (M)*
Shredded Bitter Melon Pickle



110 海蜆五香牛展 (B)
Spicy Beef Shank & Jelly Fish



211 醬茄子 (Cold) (M)
Marinated Spicy Eggplant



106 薑汁青瓜 (M)
Cucumber in Ginger Sauce



104 皮蛋燉豆腐 (Cold) (M)
Soft Tofu & Preserved Eggs



712 海藻八爪魚 (C)
Seaweed w/ Octopus



402 紙包雞 (L)
Foil Wrapped Chicken



502 腐皮鮮竹卷 (L)
Steamed Tofu Skin Wrapped w/ Pork, Shrimp & Vegetable

PORRIDGE & RICE ROLLS

粥腸粉

PORRIDGE & RICE ROLLS



709 大排檔腸粉 (B)*
Hong Kong-Style Rice Noodle w/ Peanut Soy Sweet Sauce Topped w/ Sesame*



718 金沙腸粉 (G)*
Crispy Golden Rice Noodle Stuffed w/ Shrimp*



5029 雞菌肥牛嗜腸粉 (C)
Beef & Mixed Mushroom Rice Noodle Rolls in Clay Pot



308 叉燒腸粉 (L)
Rice Noodle Stuffed w/ Barbecued Pork



322 香茜牛肉粥 (SP)
Beef Porridge w/ Cilantro



307 鮮蝦腸粉 (B)
Rice Noodle Stuffed w/ Shrimp



310 牛肉腸粉 (L)
Rice Noodle Stuffed w/ Beef



509 白粥油條 (S)
Porridge w/ Chinese Doughnut Sticks



112 XO醬煎腸粉 (SP)
Pan-Fried Rice Noodles w/ XO Sauce



324 海鮮粥 (G)
Seafood Porridge



109 皮蛋瘦肉粥 (L)
Rice Porridge w/ Shredded Pork & Preserved Eggs



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