

生滾靚粥 Porridge

<input type="checkbox"/> 皮蛋瘦肉粥	Preserved Egg with Pork Porridge	\$15.00
<input type="checkbox"/> 生滾活蟹粥	Crab Porridge	時價 \$ MKT
<input type="checkbox"/> 生滾牛肉粥	Beef Porridge	\$15.00
<input type="checkbox"/> 生滾黃毛雞粥	Empress Chicken Porridge	\$15.00
<input type="checkbox"/> 香茜魚片粥	Fish with Cilantro Porridge	\$15.00
<input type="checkbox"/> 明火瑤柱白粥	Dried Scallop Porridge	\$15.00

是日精美點心 Premium Dim Sum

___ 蝦餃	Steamed Shrimp Dumpling	\$5.50
___ 燒賣	Shiu Mai	\$4.95
___ 欖角蒸排骨	Steamed Pork Spare Ribs	\$3.75
___ 豉汁蒸鳳爪	Steamed Chicken Feet w/ Black Bean Sauce	\$4.95
___ 上湯鮮竹卷	Tofu Skin Roll in Broth	\$4.95
___ 風味小籠包	Xiao Long Bao	\$4.95
___ XO菜豆苗餃	Pea Sprouts Dumpling	\$5.50
___ 帶子鳳眼餃	Scallop Dumpling	\$5.50
___ 香茜瑤柱餃	Dried Scallop & Cilantro Dumpling	\$4.95
___ 家鄉芋粒餃	Taro Dumpling	\$5.50
___ 中山粉粿	Steamed Pork with Mixed Veggie Dumpling	\$4.95
___ 潮式蒸粉粿	Steamed Chao Zhou Dumpling 🍡	\$4.95
___ 鮮蝦韭菜粿	Shrimp & Chive Dumpling	\$5.50
___ 乳香牛柏葉	Steamed Beef Tripe	\$5.50
___ 沙爹牛筋	Satay Beef Tendon	\$5.50
___ 荷香糯米雞	Sticky Rice Wrapped in Lotus Leaf	\$5.50
___ 蠔皇叉燒包	Steamed BBQ Pork Bun	\$3.75
___ 鳳凰蒸流沙包	Steamed Egg Yolk Lava Bun	\$4.95
___ 鮮蝦手拉腸	Shrimp Rice Noodle Roll	\$5.50
___ 牛肉手拉腸	Beef Rice Noodle Roll	\$5.50
___ 叉燒手拉腸	BBQ Pork Rice Noodle Roll	\$5.50
___ 香茜手拉腸	Cilantro Rice Noodle Roll	\$5.50
___ 什菜春卷	Vegetable Egg Roll	\$3.75
___ 陳皮蒸牛肉球	Steamed Beef Ball with Dried Citrus Peel	\$3.75

時菜 Vegetables

時菜自定選烹調法 Please choose cooking method:

- 上湯 Superior Broth
- 蒜蓉炒 Garlic Stir-fry
- 油鹽水浸 Poached with Salt

<input type="checkbox"/> 豆苗	Pea Sprouts	\$18.00
<input type="checkbox"/> 通菜	Water Spinach	\$18.00
<input type="checkbox"/> 油菜	Chinese Mustard Greens	\$16.00
<input type="checkbox"/> 西蘭花	Broccoli	\$16.00
<input type="checkbox"/> 四季豆	Sautéed Green Beans 🌶️	\$16.00
<input type="checkbox"/> 梨筍	Asparagus	\$18.00

炒粉麵飯 Fried Rice & Noodles

<input type="checkbox"/> 乾炒牛河	Beef Chow Fun (Dry)	\$16.00
<input type="checkbox"/> 海鮮濕炒河	Tossed Rice Noodle with Assorted Seafood	\$17.00
<input type="checkbox"/> 泰式炒米	Thai Style Pan Fried Rice Noodle	\$15.00
<input type="checkbox"/> 大排擋炒米	Hong Kong Street Style Stir-fry Vermicelli Noodle	\$16.00
<input type="checkbox"/> 黑松露鴨絲炒米	Black Truffle Roasted Duck Vermicelli Noodles	\$21.00
<input type="checkbox"/> 豉油皇炒麵	Soy Sauce Chow Mein	\$15.00
<input type="checkbox"/> 招牌煎麵	House Special Pan Fried Noodle	\$16.00
<input type="checkbox"/> 瑤柱金菇悶生麵	Sautéed Noodle w/ Dried Scallop & Enoki Mushroom	\$15.00
<input type="checkbox"/> 韭黃蟹肉乾燒伊麵	Braised E-Foo Noodle with Yellow Leek & Crab Meat	\$17.00
<input type="checkbox"/> 鮑汁撈粗麵	Thick Noodle Sautéed in Abalone Sauce	\$15.00
<input type="checkbox"/> 揚州炒飯	Fried Rice Yang Zhou Style	\$16.00
<input type="checkbox"/> 福建炒飯	Fried Rice Fu Jian Style	\$17.00
<input type="checkbox"/> 瑤柱蛋白炒飯	Dried Scallop & Egg White Fried Rice	\$17.00
<input type="checkbox"/> 金雙蛋炒飯	Golden Fried Rice in Spicy XO Sauce	\$17.00
<input type="checkbox"/> 鹹魚雞粒炒飯	Salted Fish & Diced Chicken Fried Rice	\$16.00
<input type="checkbox"/> 白飯	Steamed White Rice	\$1.75



廚房製造
THE KITCHEN

279 El Camino Real Millbrae, CA 94030

Tel: (650) 692-9688 Fax: (650) 692-9682

湯類 Soups

<input type="checkbox"/> 素酸辣湯	Vegetarian Hot & Sour Soup 	\$16.00
<input type="checkbox"/> 太史瑤柱羹	Dried Scallop Mushroom Soup	\$18.00
<input type="checkbox"/> 竹笙海皇羹	Seafood Tofu Soup with Bamboo Pith	\$16.00
<input type="checkbox"/> 蟹肉粟米羹	Creamy Corn Crab Meat Soup	\$17.00
<input type="checkbox"/> 雞茸粟米羹	Creamy Chicken Corn Soup	\$16.00
<input type="checkbox"/> 雞汁花膠魚唇羹	Chicken Fish Maw Soup	\$18.00
<input type="checkbox"/> 鮮雜菌雞片湯	Chicken Mushroom Soup	\$15.00
<input type="checkbox"/> 西湖牛肉羹	West Lake Beef Soup	\$15.00
<input type="checkbox"/> 是日足料燉湯 (需一日前預訂)	Double Boiled Soup of the Day (order one day in advance)	\$22.80

主菜 Entrées

<input type="checkbox"/> 脆皮燒腩仔	Crispy Skin Roasted Pork Belly	\$14.00
<input type="checkbox"/> 蜜汁叉燒	Honey BBQ Pork 	\$12.00
<input type="checkbox"/> 潮州滷水豆腐	Spices Soy Sauce Bean Curd	\$11.00
<input type="checkbox"/> 澳門鹹豬手	Crispy Skin Ham Hock	\$16.00
<input type="checkbox"/> 美極鴨下巴	Pan Fired Duck Chin with Maggie Sauce	\$15.00
<input type="checkbox"/> 豬肚撈雞/半隻	Tossed Half Chicken with Pork Maw 	\$20.00
<input type="checkbox"/> 紅花蚌撈雞	Tossed Half Chicken with Giant Clams	\$28.00
<input type="checkbox"/> 招牌貴妃雞/半隻	Poached Free Range Chicken	\$15/half, \$30/whole
<input type="checkbox"/> 碧綠川椒雞	Stir-fry Chicken with Veggie	\$15.00
<input type="checkbox"/> 宮保雞球	Kung Pao Chicken Spicy with Peanuts  	\$15.00
<input type="checkbox"/> 鮑汁花膠炆雞	Braised Fish Maw & Chicken In Abalone Sauce	\$27.00
<input type="checkbox"/> 鮑魚海參燜雞煲	Braised Abalone & Sea Cucumber w/ Chicken	\$48.00
<input type="checkbox"/> 豉椒梨筍雞	Black Bean Asparagus Chicken	\$16.00
<input type="checkbox"/> 左宗雞	General Tso's Chicken 	\$15.00
<input type="checkbox"/> 西檸雞	Lemon Chicken	\$15.00
<input type="checkbox"/> 鐵板幹蔥豆豉雞球	Iron Plate Stir-fry Black Bean Sauce Chicken	\$15.00

<input type="checkbox"/> 臺山鹹魚蒸肉餅	Steamed Minced Pork & Salted Fish Patties	\$18.00
<input type="checkbox"/> 紅燜土豬煲	Sautéed Pork	\$18.00
<input type="checkbox"/> 紅燜海蔘土豬煲	Sautéed Pork with Sea Cucumber	\$38.00
<input type="checkbox"/> 菠蘿咕嚕肉	Sweet & Sour Pork	\$15.00
<input type="checkbox"/> 椒鹽肉排	Salt & Pepper Pork Ribs	\$15.00
<input type="checkbox"/> 京都排骨	Peking Spare Ribs	\$16.00
<input type="checkbox"/> 招牌梨山骨煲	Pork Spare Ribs with Onion Sauce in Clay Pot	\$15.00
<input type="checkbox"/> 客家三杯大腸煲	Hakka Style Braised Pork Intestine in Clay Pot	\$16.00
<input type="checkbox"/> 紅燒豆腐	Braised Fried Tofu with Vegetables	\$15.00
<input type="checkbox"/> 麻婆豆腐	Ma Poo Tofu	\$15.00
<input type="checkbox"/> 鹹魚雞粒豆腐煲	Braised Chicken & Tofu with Salted Fish	\$15.00
<input type="checkbox"/> 潮式鹹菜幹煎豆腐	Pan Fried Tofu with Preserved Vegetables	\$15.00
<input type="checkbox"/> 鐵板千島海皇玉子豆腐	Fried Japanese Tofu with Shrimp	\$15.00
<input type="checkbox"/> 鐵板鮑汁炆煎豆腐	Pan Fried Tofu with Abalone Sauce	\$15.00
<input type="checkbox"/> 蝦幹鮮冬菇浸白菜苗	Bok Choy, Dried Shrimp, and Mushroom in Superior Broth	\$15.00
<input type="checkbox"/> 紅燒乳鴿 (需一日前預訂)	Roasted Squab (order one day in advance)	\$16.80
<input type="checkbox"/> 脆皮燒鴨	Roasted Duck	\$16/half, \$32/whole
<input type="checkbox"/> 北京片皮鴨	Peking Duck	\$35.00
<input type="checkbox"/> 黑松露燒鴨	Black Truffle Roasted Duck	\$25/half, \$48/whole
<input type="checkbox"/> 香麻神戶牛柳粒	Stir-fry Ribeye Steak Cubes with Sesame Sauce	\$19.00
<input type="checkbox"/> 黑椒蔥爆牛柳粒	Stir-fry Ribeye Steak with Pepper Sauce	\$18.00
<input type="checkbox"/> 燒汁雜菌炒牛柳條	Stir-fry Ribeye Steak with Mushroom	\$17.00
<input type="checkbox"/> 蜜椒牛仔骨	Beef Short Ribs with Honey Pepper Sauce	\$17.00
<input type="checkbox"/> 港式XO醬爆牛仔骨	Beef Short Ribs with XO Sauce	\$19.00
<input type="checkbox"/> 鐵板蒙古牛肉	Mongolian Beef	\$16.00
<input type="checkbox"/> 清湯牛腩	Simmered Beef Stew in Clear Broth	\$22.80
<input type="checkbox"/> 柱候牛腩	Braised Beef Stew in Clay Pot	\$16.80
<input type="checkbox"/> 粵式古法羊腩煲	Braised Lamb in Clay Pot	\$20.00

<input type="checkbox"/> 中山沙鍋魚骨腩	Deep Fried Fish Chunks in Clay Pot	\$17.00
<input type="checkbox"/> 湖南剁椒魚骨腩	Hunan Style Steamed Fish Chunks with Pepper	\$23.00
<input type="checkbox"/> 油鹽雪菜蒸魚骨腩	Steamed Fish Chunks with Pickled Cabbage	\$23.00
<input type="checkbox"/> 紅燒斑腩煲	Braised Fish Chunks in Clay Pot	\$17.00
<input type="checkbox"/> 潮式豆醬炆斑頭腩	Braised Fish Chunks in Bean Paste	\$18.00
<input type="checkbox"/> 雲耳蒸魚骨腩	Steamed Fish Chunks with Black Fungus	\$28.00
<input type="checkbox"/> 好味醬爆紅花蚌	Stir-fry Giant Clams with Special Sauce	\$25.00
<input type="checkbox"/> 蜜桃蝦球	Honey Walnut Prawns	\$19.00
<input type="checkbox"/> 南瓜金沙老虎蝦	Sauteed Tiger Prawn with Salted Egg Yolk	\$19.00
<input type="checkbox"/> 大千海鮮煲	Spicy Seafood Combination in Clay Pot	\$16.00
<input type="checkbox"/> 蠔皇澳洲青邊鮑魚 (需45分鐘前預訂)	Braised Australian Abalone S/\$48, M/\$58, L/\$68 (Availability may limited, Requires 45 min prep time)	

特別推介 House Specials

<input type="checkbox"/> 乳豬全體 (需二日前預訂)	Roasted Suckling Pig (order two days in advance)	\$238
<input type="checkbox"/> 盆菜連盆 (需一日前預訂)	Basin Meal (order one day in advance)	\$258

游水海鮮 Live Seafood

請選擇烹調方式 Please choose cooking method:

<input type="checkbox"/> 姜蔥炒	Ginger & Scallions
<input type="checkbox"/> 椒鹽	Salt & Pepper
<input type="checkbox"/> 蒜蓉蒸	Steamed with Garlic
<input type="checkbox"/> 鹹蛋黃	Salted Egg Yolk
<input type="checkbox"/> 大牌檔	Hong Kong Street Style
<input type="checkbox"/> 避風塘	Fried with Garlic & Hot Peppers

add \$5: 幼麵, 伊麵, 河粉, 米粉, 粉絲, 白胡椒焗

<input type="checkbox"/> 游水龍蝦	Maine Lobster	時價 \$ MKT
<input type="checkbox"/> 螃蟹	Dungeness Crab	時價 \$ MKT

飲料 Beverages

<input type="checkbox"/>	Coke/Sprite	\$ 2.00
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