

點心 Dim Sum

F1	都爹利蝦餃皇 Duddell's shrimp dumpling	68
F2	金柱燒賣 Pork and shrimp dumpling, dried scallop	70
F3	蟹籽雞肉燒賣 Chicken and shrimp dumpling, crab roe	70
F4	小籠包 Steamed Xiaolongbao, pork meat	78
F5	蓮蓉包 (V) Steamed lotus seed bun (V)	58
F6	上素粉果 (V) Mixed mushroom dumpling (V)	52
F7	蠔皇豚肉叉燒包 Steamed BBQ pork bun	58
F8	鮑汁鮮竹卷 Pork and mushroom bean curd roll in abalone sauce	58
F9	流沙奶黃包 (V) Molten salted egg custard bun (V)	52
F10	鮮蝦菜苗餃 Shrimp and Chinese cabbage dumpling	68
F11	蒜蓉蝦春卷 Crispy shrimp spring rolls, garlic	58
F12	豉椒蒸排骨 Steamed spare ribs in black bean sauce	58
F13	豉汁鳳爪 Steamed chicken feet in black bean sauce	58
F14	山竹牛肉球 Steamed beef ball with bean curd skin	65
F15	脆竹鮮蝦腸粉 Steamed rice roll with crispy shrimp	72
F16	上素腸粉 (V) Steamed mixed mushroom rice roll (V)	52
F17	叉燒腸粉 Steamed BBQ pork rice roll	58
F18	鮮蝦腸粉 Steamed shrimp rice roll	72
F19	糯米雞 Steamed glutinous rice with chicken and pork in lotus leaf	60
F20	鳳爪排骨蒸飯 Steamed spare ribs and chicken feet in black bean sauce, served on rice	58
F21	北菇滑雞蒸飯 Steamed chicken and black mushroom, served on rice	58

燒味 BBQ

R1	蜜餞豚肉叉燒 (例牌) BBQ pork (Standard)	135
R2	貴妃雞 (全隻) Poached chicken (Whole)	285
R3	貴妃雞 (半隻) Poached chicken (Half)	175
R4	貴妃雞 (例牌) Poached chicken (Standard)	125
R5	脆皮燒腩仔 (例牌) Crispy pork belly (Standard)	165
R6	潮蓮黑鬃鵝 (全隻) Roast goose (Whole)	900
R7	潮蓮黑鬃鵝 (半隻) Roast goose (Half)	480
R8	潮蓮黑鬃鵝 (例牌) Roast goose (Standard)	188
R9	自選燒味雙拼 (例牌) (可選: 叉燒, 貴妃雞或燒腩仔) Two roasted combination (Standard) (Choose: BBQ pork, Chicken OR Pork belly)	175
R10	潮蓮黑鬃鵝雙拼 (例牌) (可選: 叉燒, 貴妃雞或燒腩仔) Roast goose combination (Standard) (Choose: BBQ pork, Chicken OR Pork belly)	205
R11	燒味拼盤 (包括: 燒鵝, 叉燒, 貴妃雞 及燒腩仔) Roasts platter (Includes: Goose, BBQ pork, Chicken & Pork belly)	358

燒味配飯 BBQ with Rice

R12	蜜餞豚肉叉燒配飯 BBQ pork with rice	92
R13	貴妃雞配飯 Poached chicken with rice	92
R14	燒腩仔配飯 Crispy pork belly with rice	102
R15	潮蓮黑鬃鵝配飯 Roast goose with rice	135
R16	自選燒味雙拼配飯 (可選: 叉燒, 貴妃雞或燒腩仔) Two roasts combination with rice (Choose: BBQ pork, Chicken OR Pork belly)	132
R17	燒鵝雙拼配飯 (可選: 叉燒, 貴妃雞或燒腩仔) Roast goose combination with rice (Choose: BBQ pork, Chicken OR Pork belly)	162

飯麵 Fried Rice & Noodles

W8	欖菜肉碎炒飯 Fried rice with preserved vegetables and minced pork	98
W9	揚州炒飯 Yangzhou style fried rice(with BBQ pork and shrimp)	105
W10	紅糙米菜粒炒飯 (V) Fried red rice with egg white and vegetable (V)	98
W11	鳳梨雞粒炒飯 Fried rice with chicken and pineapple	98
W12	老乾媽牛肉碎炒飯 Fried rice with minced beef and Lao Gan Ma crispy chilli oil	105
W13	乾炒牛河 Stir-fried rice noodles with beef	125
W14	星洲炒米 Singapore vermicelli with shrimps and pork	125
W15	滑蛋蝦球炒河 Stir-fried rice noodles with shrimp and egg sauce	168
W16	豉油皇炒麵 (V) Supreme soy sauce stir-fried noodles (V)	98
W17	干燒伊面 (V) Braised E-Fu noodles with mushrooms (V)	98
W18	絲苗白飯 Steamed rice	12

小菜 Wok

W1	魚香茄子 Spicy eggplant with minced pork	98
W2	麻婆豆腐 Mapo tofu with minced pork in spicy sauce	98
W3	時蔬炒牛肉 Sautéed seasonal vegetable and beef	128
W4	傳統鳳梨咕嚕雞球 Sweet and sour crispy chicken, pineapple	135
W5	老乾媽肉碎炒四季豆 Sautéed green bean with minced pork in Lao Gan Ma crispy chilli oil	128
W6	蝦球炒蛋 Scrambled eggs and shrimp	168
W7	椒鹽一字骨 Salt and pepper pork spare ribs	135

湯麵/ Soup Noodles

W23	上湯菜遠麵 (V) Vegetable soup noodles (V)	50
W24	香辣菜遠湯米線 Vegetable spicy rice noodles with soup	55
W25	北菇素湯麵 (V) Black mushroom soup noodles (V)	58
W26	紫菜貢丸麵 Mushroom pork meat ball and seaweed soup noodles	72
W27	魚蛋魚片湯麵 Fish ball and slice fish cake soup noodles	68
W28	潮汕牛丸湯麵 Beef meatball soup noodles	75
W29	雙丸湯麵 (牛丸及魚蛋) Beef ball and fish ball soup noodles	78
W30	香辣三寶丸湯米線 Beef ball, fish ball and mushroom pork meatball spicy rice noodles with soup	88
W31	韭菜豬肉水餃湯麵 Pork and leek dumpling soup noodles	78
W32	柱侯牛腩湯麵 Braised beef brisket soup noodles	88
W33	淨魚蛋魚片湯 Fish ball and sliced fish cake in soup	58
W34	淨韭菜豬肉水餃湯 Pork and leek dumpling in soup	68

小食 Snack

W35	陳醋雲耳青瓜 (V) Cucumber and fungus with aged vinegar (V)	48
W36	甜醋豬腳薑 Stewed pork trotters and egg in ginger and sweetened vinegar	68

蔬菜 Vegetable

W19	郊外田園菜心配蠔油 (V) Poached Choi Sum with oyster sauce (V)	58
W20	蒜蓉炒菜心 (V) Sautéed Choi Sum with garlic (V)	78

湯 Soup

W21	紫菜貢丸湯 Mushroom pork meatball and seaweed soup	28
W22	姬松茸燉螺頭湯 Double-boiled sea conch, mushroom and pork soup	78

甜品 Dessert

E1	香芒楊枝甘露 (V) Mango, pomelo, sago sweet soup (V)	58
E2	十勝紅豆牛奶奶凍 (V) Red bean panna cotta (V)	52
E3	芒果布甸 (V) Mango pudding (V)	52
E4	陳皮紅豆沙 (熱/凍) (V) Sweet red bean soup with mandarin peel (Hot/ Cold) (V)	40
E5	芝麻糊 (熱/凍) (V) Sweet sesame soup (Hot/ Cold)(V)	40

* 湯粉麵可選: 麵/河粉/米粉/米線/瀨粉
Noodle type selection: egg noodles /
flat rice noodles / vermicelli /
rice noodles / thick rice noodles

* (V) 素食 Vegetarian

二人套餐 Set Menu for Two

SM1	姬松茸燉螺頭湯 (兩碗) 貴妃雞 <u>傳統鳳梨咕嚕雞球</u> 田園郊外油菜 絲苗白飯 (兩碗)	Double-boiled sea conch, mushroom and Pork soup (two bowls) Poached Chicken <u>Sweet and sour crispy chicken and pineapple</u> Poached seasonal vegetable Steamed rice (two bowls)	338
SM2	姬松茸燉螺頭湯 (兩碗) 貴妃雞 <u>魚香茄子</u> 田園郊外油菜 絲苗白飯 (兩碗)	Double-boiled sea conch, mushroom and Pork soup (two bowls) Poached Chicken <u>Spicy eggplant with minced pork</u> Poached seasonal vegetable Steamed rice (two bowls)	338
SM3	姬松茸燉螺頭湯 (兩碗) 貴妃雞 <u>時蔬炒牛肉</u> 田園郊外油菜 絲苗白飯 (兩碗)	Double-boiled sea conch, mushroom and Pork soup (two bowls) Poached Chicken <u>Sautéed seasonal vegetable and beef</u> Poached seasonal vegetable Steamed rice (two bowls)	338
SM4	姬松茸燉螺頭湯 (兩碗) 貴妃雞 <u>椒鹽一字骨</u> 田園郊外油菜 絲苗白飯 (兩碗)	Double-boiled sea conch, mushroom and Pork soup (two bowls) Poached Chicken <u>Salt and pepper pork spare ribs</u> Poached seasonal vegetable Steamed rice (two bowls)	338
SM5	姬松茸燉螺頭湯 (兩碗) 貴妃雞 <u>老乾媽肉碎炒四季豆</u> 田園郊外油菜 絲苗白飯 (兩碗)	Double-boiled sea conch, mushroom and Pork soup (two bowls) Poached Chicken <u>Sautéed green bean with minced pork in Lao Gan Ma crispy chilli oil</u> Poached seasonal vegetable Steamed rice (two bowls)	338

