

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	上素粉果 (V) Mixed mushroom dumpling (V)	52
F6	蠔皇豚肉叉燒包 Steamed BBQ pork bun	58
F7	脆炸鮮竹卷 Crispy pork and mushroom bean curd roll	58
F8	奶皇流沙包 (V) Molten salted egg custard bun (V)	52
F9	鮮蝦菜苗餃 Shrimp and Chinese cabbage dumpling	68
F10	蒜蓉蝦春卷 Crispy shrimp spring rolls, garlic	62
F11	豉椒蒸排骨 Steamed spare ribs in black bean sauce	58
F12	豉汁鳳爪 Steamed chicken feet in black bean sauce	58
F13	脆竹鮮蝦腸粉 Steamed rice roll with crispy shrimp	72
F14	上素腸粉 (V) Steamed mixed mushroom rice roll (V)	52
F15	叉燒腸粉 Steamed BBQ pork rice roll	58
F16	鮮蝦腸粉 Steamed shrimp rice roll	72
F17	糯米雞 Steamed glutinous rice with chicken and pork in lotus leaf	60
F18	鳳爪排骨蒸飯 Steamed spare ribs and chicken feet in black bean sauce, served on rice	60
F19	北菇滑雞蒸飯 Steamed chicken and black mushroom, served on rice	60

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

W9	攪菜肉碎炒飯 Fried rice with preserved vegetables and minced pork	98
W10	揚州炒飯 Yangzhou style fried rice(with BBQ pork and shrimp)	105
W11	紅糙米菜粒炒飯 (V) Fried red rice with egg white and vegetable (V)	98
W12	生炒雞絲飯 Fried rice with chicken	98
W13	老乾媽牛肉碎炒飯 Fried rice with minced beef and Lao Gan Ma crispy chilli oil	105
W14	乾炒牛河 Stir-fried flat rice noodles with beef	125
W15	滑蛋蝦球炒河 Stir-fried flat rice noodles with shrimp and egg sauce	168
W16	豉椒雞絲炒河 Stir-fried flat rice noodles with chicken in black bean sauce	128
W17	豉油皇炒麵 (V) Supreme soy sauce stir-fried noodles (V)	98
W18	干燒伊面 (V) Braised E-Fu noodles with mushrooms (V)	98
W19	豉油皇龍鬚炒麵 Supreme soy sauce stir-fried noodles with squid	118
W20	絲苗白飯 Steamed rice	15

小菜 Wok

W1	魚香茄子 Spicy eggplant with minced pork	108
W2	麻婆豆腐 Mapo tofu with minced pork in spicy sauce	108
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	138
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	菜脯肉碎煎蛋 Fried eggs with dried radish and minced pork	138
W8	椒鹽一字骨 Salt and pepper pork spare ribs	128

湯麵/ Soup Noodles

W26	上湯菜遠麵 (V) Vegetable soup noodles (V)	50
W27	香辣菜遠湯米線 Vegetable spicy rice noodles with soup	55
W28	北菇素湯麵 (V) Black mushroom soup noodles (V)	58
W29	紫菜貢丸麵 Mushroom pork meat ball and seaweed soup noodles	72
W30	魚蛋魚片湯麵 Fish ball and slice fish cake soup noodles	68
W31	潮汕牛丸湯麵 Beef meatball soup noodles	75
W32	雙丸湯麵 (牛丸及魚蛋) Beef ball and fish ball soup noodles	78
W33	香辣三寶丸湯米線 Beef ball, fish ball and mushroom pork meatball spicy rice noodles with soup	88
W34	韭菜豬肉水餃湯麵 Pork and leek dumpling soup noodles	78
W35	柱侯牛腩湯麵 Braised beef brisket soup noodles	88
W36	淨魚蛋魚片湯 Fish ball and sliced fish cake in soup	58
W37	淨韭菜豬肉水餃湯 Pork and leek dumpling in soup	68
W38	陳醋雲耳青瓜 (V) Cucumber and fungus with aged vinegar (V)	48
W39	甜醋豬腳薑 Stewed pork trotters and egg in ginger and sweetened vinegar	68
W40	滷水雞翼 (五件) Chinese marinade chicken wing (5pcs)	78
W41	滷水乳鴿 (隻) Chinese marinade pigeon (1 pc)	78

小食 Snack

W38	陳醋雲耳青瓜 (V) Cucumber and fungus with aged vinegar (V)	48
W39	甜醋豬腳薑 Stewed pork trotters and egg in ginger and sweetened vinegar	68
W40	滷水雞翼 (五件) Chinese marinade chicken wing (5pcs)	78
W41	滷水乳鴿 (隻) Chinese marinade pigeon (1 pc)	78

蔬菜 Vegetable

W21	郊外田園菜心配蠔油 (V) Poached Choi Sum with oyster sauce (V)	58
W22	蒜蓉炒菜心 (V) Sautéed Choi Sum with garlic (V)	78
W23	野菌炒爽菜 (V) Stir-fried mix mushrooms with vegetable (V)	118

湯 Soup

W24	紫菜貢丸湯 Mushroom pork meatball and seaweed soup	48
W25	姬茸茸燉螺頭湯 Double-boiled sea conch, mushroom and pork soup	88

甜品 Dessert

E1	香芒楊枝甘露 (V) Mango, pomelo, sago sweet soup (V)	58
E2	十勝紅豆牛乳奶凍 (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