

點心 Dim Sum

F1	都爹利蝦餃皇 Duddell's shrimp dumpling	58	F12	豉椒蒸排骨 Steamed spare ribs in black bean sauce	58
F2	金柱燒賣 Pork and shrimp dumpling, dried scallop	68	F13	豉汁鳳爪 Steamed chicken feet in black bean sauce	58
F3	蟹籽雞肉燒賣 Chicken and shrimp dumpling, crab roe	68	F14	脆竹鮮蝦腸粉 Steamed rice roll with crispy shrimp	68
F4	小籠包 Steamed Xiaolongbao, pork meat	78	F15	上素腸粉 (V) Steamed mixed mushroom rice roll (V)	52
F5	蓮蓉包 (V) Steamed lotus seed bun (V)	42	F16	叉燒腸粉 Steamed BBQ pork rice roll	58
F6	上素粉果 (V) Mixed mushroom dumpling (V)	52	F17	鮮蝦腸粉 Steamed shrimp rice roll	68
F7	蠔皇豚肉叉燒包 Steamed BBQ pork bun	58	F18	糯米雞 Steamed glutinous rice with chicken and pork in lotus leaf	58
F8	鮑汁鮮竹卷 Pork and mushroom bean curd roll in abalone sauce	48	F19	鳳爪排骨蒸飯 Steamed spare ribs and chicken feet in black bean sauce, served on rice	58
F9	流沙奶黃包 Molten custard salted egg bun	52	F20	北菇滑雞蒸飯 Steamed chicken and black mushroom, served on rice	58
F10	鮮蝦菜苗餃 Shrimp and Chinese cabbage dumpling	58	F21	榨菜肉片蒸飯 Steamed pork and pickled mustard tuber, served on rice	58
F11	蒜蓉蝦春卷 Crispy shrimp spring rolls, garlic	58			

燒味 BBQ

R1	蜜餞豚肉叉燒 (例牌) BBQ pork (Standard)	128	R11	蜜餞豚肉叉燒配飯 BBQ pork with rice	88
R2	貴妃雞 (全隻) Poached chicken (Whole)	278	R12	貴妃雞配飯 Poached chicken with rice	88
R3	貴妃雞 (半隻) Poached chicken (Half)	168	R13	燒腩仔配飯 Pork belly with rice	98
R4	貴妃雞 (例牌) Poached chicken (Standard)	108	R14	潮蓮黑鬃鵝配飯 Roast goose with rice	128
R5	脆皮燒腩仔 (例牌) Crispy pork belly (Standard)	158	R15	自選燒味雙拼配飯 (可選: 叉燒, 貴妃雞, 燒腩仔或潮蓮黑鬃鵝 / 加\$30)	128
R6	潮蓮黑鬃鵝 (全隻) Roast goose (Whole)	880		Two roasts combination with rice (Choose: BBQ pork, Chicken OR Pork belly / Add \$30 for goose)	
R7	潮蓮黑鬃鵝 (半隻) Roast goose (Half)	450			
R8	潮蓮黑鬃鵝 (例牌) Roast goose (Standard)	178	R16	燒味拼盤 (燒鵝, 叉燒, 貴妃雞&燒腩仔)	348
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)	158		Roasted platter (Goose, BBQ Pork, Chicken & Pork belly)	
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)	198			

\* (V) 素食 Vegetarian

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	88
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	128
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	158
W7	椒鹽一字骨 Salt and pepper pork spare ribs	128

小食 Snack

W33	陳醋雲耳青瓜 (V) Cucumber and fungus with aged vinegar (V)	48
W34	甜醋豬腳薑 Stewed pork trotters and egg in ginger and sweetened vinegar	48

飯麵 Fried Rice & Noodles

W8	欖菜肉碎炒飯 Fried rice with preserved vegetables and minced pork	88
W9	揚州炒飯 Yangzhou style fried rice (with BBQ pork and shrimp)	98
W10	紅糙米菜粒炒飯 (V) Fried red rice with egg white and vegetable (V)	88
W11	鳳梨雞粒炒飯 Fried rice with chicken and pineapple	88
W12	老乾媽牛肉碎炒飯 Fried rice with minced beef in Lao Gan Ma crispy chilli oil	98
W13	乾炒牛河 Stir-fried rice noodles with beef	118
W14	星洲炒米 Singapore vermicelli with shrimps and pork	118
W15	滑蛋蝦球炒河 Stir-fried rice noodles with shrimp and egg	158
W16	豉油皇炒麵 (V) Supreme soy sauce stir-fried noodles (V)	88
W17	干燒伊面 (V) Braised E-Fu noodles with mushrooms (V)	88
W18	絲苗白飯 Steamed rice	12

湯麵/ Soup Noodles

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

蔬菜 Vegetable

W21	田園郊外油菜 (V) Poached seasonal vegetable (V)	58
W22	蒜蓉炒時蔬 (V) Sautéed seasonal vegetable, garlic (V)	78

湯 Soup

W19	紫菜貢丸湯 Mushroom pork meatball and seaweed soup	28
W20	姬松茸燉螺頭湯 Double-boiled sea conch, mushroom and pork soup	68

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 (V)	40
E6	紫米咋喳糖水 (熱/凍) (V) Mixed beans and purple rice sweet soup (V)	58

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## 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)	328
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)	328
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)	328
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)	328
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)	328

