

點心 | DIM SUM

F1	都爹利蝦餃皇	58
	Duddell's shrimp dumpling	
F2	金柱燒賣	68
	Pork and shrimp dumpling, conpoy	
F3	蟹籽雞肉燒賣	68
	Chicken and shrimp dumpling, crab roe	
F4	小籠包	78
	Steamed pork Xiao Long Bao	
F5	蠔皇豚肉叉燒包	58
	Steamed BBQ pork bun	
F6	雞包仔	58
	Steamed chicken bun	
F7	馬拉糕 🌿	48
	Cantonese sponge cake	
F8	上素粉果 🌿	52
	Fungus dumpling	
F9	蒜蓉蝦春卷	58
	Shrimp spring roll, garlic	
F10	奶皇流沙包	48
	Molten salted egg custard bun	
F11	豉椒蒸排骨	58
	Steamed spare ribs in black bean sauce	
F12	豉汁蒸鳳爪	58
	Steamed chicken feet in black bean sauce	
F13	脆竹鮮蝦腸粉	68
	Steamed rice roll with crispy shrimp	
F14	手拉布腸粉 🌿	48
	Steamed rice roll	

F15	叉燒腸粉	58
	Steamed rice roll with pork	
F16	鮮蝦腸粉	68
	Steamed rice roll with shrimp	
F17	糯米雞	58
	Steamed glutinous rice with chicken in lotus leaf	
F18	豉椒排骨蒸飯	58
	Steamed spare ribs in black bean sauce, served on rice	
F19	北菇滑雞蒸飯	58
	Steamed chicken and black mushroom, served on rice	
F20	章魚肉餅蒸飯	78
	Steamed minced pork with dried squid served on rice	

燒味 | BBQ

R1	叉燒 (例牌)	118
	BBQ pork (Standard)	
R2	貴妃雞 (全隻)	278
	Poached chicken (Whole)	
R3	貴妃雞 (半隻)	168
	Poached chicken (Half)	
R4	貴妃雞 (例牌)	98
	Poached chicken (Standard)	
R5	脆皮燒腩仔 (例牌)	148
	Crispy pork belly (Standard)	
R6	潮蓮黑鬃鵝 (全隻)	800
	Roast goose (whole)	

R7	潮蓮黑鬃鵝 (半隻)	450
	Roast goose (Half)	
R8	潮蓮黑鬃鵝 (例牌)	178
	Roast goose (Standard)	
R9	自選燒味雙拼 (叉燒/貴妃雞/燒腩仔)	148
	Two roasted combination (BBQ Pork / Chicken / Pork belly)	
R10	自選燒鵝雙拼 (叉燒/貴妃雞/燒腩仔)	188
	Roast goose combination (BBQ Pork / Chicken / Pork belly)	
R11	蜜餞豚肉叉燒配飯	78
	BBQ pork with rice	
R12	貴妃雞配飯	78
	Poached chicken with rice	
R13	燒腩仔配飯	88
	Pork belly with rice	
R14	潮蓮黑鬃鵝配飯	128
	Roast goose with rice	
R15	自選燒味雙拼配飯 (叉燒/貴妃雞/燒腩仔) (潮蓮黑鬃鵝加\$30)	118
	Two roasted combination with rice (BBQ Pork / Chicken / Pork belly) (Goose add \$30)	
R16	燒味拼盤 (燒鵝, 叉燒, 貴妃雞及燒腩仔)	348
	Roasted platter (Goose, BBQ pork, Chicken and Pork belly)	

小菜 | WOK

HKD

- W1** 魚香茄子 98
Spicy eggplant, minced pork
- W2** 麻婆豆腐 88
Mapo tofu, spicy sauce, minced pork
- W3** 時蔬炒牛肉 128
Sautéed seasonal vegetable, beef
- W4** 傳統鳳梨咕嚕雞球 128
Sweet and sour crispy chicken, pineapple
- W5** 老乾媽炒四季豆 128
Sautéed Green bean with black bean chili oil sauce
- W6** 柱侯蘿蔔燜牛腩 148
Stewed Beef Brisket with turnips
- W7** 南乳花生炆豬手 148
Braised Pork Trotters with peanuts in red fermented Red bean curd sauce

飯麵 | FRIED RICE & NOODLES

- W8** 欖菜肉碎炒飯 88
Fried rice with preserved vegetable, minced pork
- W9** 揚州炒飯 98
Yangzhou fried rice (with BBQ pork and shrimp)
- W10** 紅糙米菜粒炒飯 88
Fried red rice with vegetable
- W11** 鳳梨雞粒炒飯 88
Fried rice with chicken and pineapple

- W12** 乾炒牛河 108
Fried rice noodles with beef
- W13** 星洲炒米 118
Fried vermicelli in Singapore-style
- W14** 滑蛋蝦球炒河 158
Fried rice noodles with shrimp and egg white sauce
- W15** 豉油皇炒麵 88
Fried noodles with soy sauce
- W16** 干燒伊面 88
Braised E-Fu noodles with mushrooms
- W17** 白飯 12
Steamed rice

湯 | SOUP

- W18** 紫菜貢丸湯 28
Mushroom pork meatball & seaweed soup
- W19** 螺頭燉竹絲雞 78
Double-boiled sea conch & chicken

蔬菜 | VEGETABLES

- W20** 田園郊外油菜 58
Poached seasonal vegetable
- W21** 蒜蓉炒時蔬 78
Sautéed seasonal vegetable, garlic

湯麵 | SOUP NOODLES

HKD

- W22** 上湯菜遠麵 50
Vegetable soup noodles
- W23** 北菇素湯麵 58
Black mushroom soup noodles
- W24** 紫菜貢丸麵 72
Mushroom pork meat ball & seaweed soup noodles
- W25** 魚蛋魚片湯麵 68
Fish ball and sliced fish cake soup noodles
- W26** 潮汕牛丸湯麵 75
Beef meat ball soup noodles
- W27** 墨魚丸湯麵 68
Cuttlefish ball soup noodles
- W28** 雙丸湯麵 (牛丸及墨魚丸) 78
Beef and cuttlefish ball soup noodles
- W29** 韭菜豬肉水餃湯麵 78
Pork and leek dumpling with soup noodles

湯粉麵可選: 麵, 河粉, 米粉, 瀨粉或中華拉麵
Noodle type selection: egg noodles, rice noodles, vermicelli, thick rice noodles or Zhong Hua Ramen

小食 | SNACK

- W30** 陳醋雲耳青瓜 48
Cucumber and fungus with aged vinegar sauce
- W31** 甜醋豬腳薑 48
Stewed pork trotters and egg in ginger and sweetened vinegar

甜品 | DESSERT

E1	楊枝甘露	HKD 58
	Mango, pomelo, sago sweet soup	
E2	十勝紅豆牛乳奶凍	HKD 52
	Red bean panna cotta	
E3	芒果布甸	HKD 52
	Mango pudding	
E4	陳皮紅豆沙 (熱/凍)	HKD 40
	Sweet red bean soup with mandarin peel (Hot/ Cold)	
E5	芝麻糊 (熱/凍)	HKD 40
	Sweet sesame soup (Hot / Cold)	
E6	紫米咋喳糖水 (熱/凍)	HKD 58
	Mixed beans and purple rice sweet soup (Hot / Cold)	

二人套餐 | SET MENU FOR TWO

SM1	螺頭燉竹絲雞 (兩碗)	368
	Two bowls of double-boiled sea conch & chicken soup	
	貴妃雞	
	Poached chicken	
	傳統鳳梨咕嚕雞球	
	Sweet and sour crispy chicken, pineapple	
	田園郊外油菜	
	Poached seasonal vegetable	
	白飯 (兩碗)	
	Two bowls of steamed rice	
	中國茶 (兩杯)	
	Two Chinese Tea	

SM2	螺頭燉竹絲雞 (兩碗)	HKD 368
	Two bowls of double-boiled sea conch & chicken soup	
	貴妃雞	
	Poached chicken	
	魚香茄子	
	Spicy eggplant, minced pork	
	田園郊外油菜	
	Poached seasonal vegetable	
	白飯 (兩碗)	
	Two bowls of steamed rice	
	中國茶 (兩杯)	
	Two Chinese Tea	

SM3	螺頭燉竹絲雞 (兩碗)	368
	Two bowls of double-boiled sea conch & chicken soup	
	貴妃雞	
	Poached chicken	
	時蔬炒牛肉	
	Sautéed beef with seasonal vegetables	
	田園郊外油菜	
	Poached seasonal vegetable	
	白飯 (兩碗)	
	Two bowls of steamed rice	
	中國茶 (兩杯)	
	Two Chinese Tea	

可另加 HKD\$40 換購陳皮紅豆沙兩碗
Add \$40 for two bowls of sweet red bean soup with mandarian peel

