

點心 | DIM SUM

| | HKD |
|---|-----|
| DS1 都爹利蝦餃皇 Duddell's shrimp dumpling | 58 |
| DS2 金柱燒賣 Pork and shrimp dumpling, conpoy | 68 |
| DS3 蠔皇豚肉叉燒包 Steamed barbecued pork | 58 |
| DS4 菠菜上素粉果 Spinach dumpling, fungus | 52 |
| DS5 蒜蓉蝦春卷 Shrimp spring roll, garlic | 48 |
| DS6 奶皇流沙包 Molten salted egg custard bun | 52 |
| DS7 糯米雞 Steamed glutinous rice with chicken in lotus leaf | 50 |
| DS8 豉椒排骨蒸飯 Steamed spare ribs in black bean sauce, served on rice | 58 |
| DS9 北菇滑雞蒸飯 Steamed chicken and Black mushrooms, served on rice | 58 |

燒味 | BBQ

| | HKD | | HKD |
|--|-----|---|-----|
| R1 蜜餞豚肉叉燒 Barbecue Pork | 118 | R11 蜜餞豚肉叉燒配飯 Barbecue Pork with rice | 78 |
| R2 貴妃雞(全隻) Poached Chicken (whole) | 278 | R12 貴妃雞配飯 Chicken with rice | 78 |
| R3 貴妃雞(半隻) Poached Chicken (half) | 168 | R13 燒腩仔配飯 Pork belly with rice | 88 |
| R4 貴妃雞(例牌) Poached Chicken (standard) | 98 | 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) | 148 | R15 自選燒味雙拼配飯 (叉燒, 貴妃雞, 燒腩仔) (轉燒鵝加\$30) Two roasted combination with rice (BBQ Pork, Chicken or Pork belly) (Goose add \$30) | 118 |
| R6 潮蓮黑鬃鵝 (全隻) Roast goose (whole) | 800 | | |
| R7 潮蓮黑鬃鵝 (半隻) Roast goose (half) | 450 | | |
| R8 潮蓮黑鬃鵝 (例牌) Roast goose (standard) | 178 | | |
| R9 自選燒味雙拼 (叉燒, 貴妃雞, 燒腩仔) Two roasted combination (BBQ Pork, Chicken or Pork belly) | 148 | | |
| R10 潮蓮黑鬃鵝雙拼 Roast goose combination | 188 | | |



R8

小菜 | WOK



W1

| | 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 beef with seasonal vegetables | |
| W4 傳統鳳梨咕嚕雞球 | 128 |
| Sweet and sour crispy chicken, pineapple | |
| W5 川椒蘆筍炒蝦 | 188 |
| Sautéed shrimp with asparagus in Sichuan spicy sauce | |
| W6 田園郊外油菜 (V) | 58 |
| Poached seasonal vegetable | |
| W7 蒜蓉炒時蔬 (V) | 78 |
| Sautéed seasonal vegetable, garlic | |

飯麵 | FRIED RICE & NOODLES



W11

| | HKD |
|--|-----|
| W8 欖菜肉碎炒飯 | 88 |
| Fried rice with preserved vegetable, minced pork | |
| W9 揚州炒飯 | 88 |
| Yangzhou fried rice | |
| W10 紅米菜粒炒飯 | 88 |
| Fried red rice with vegetable | |
| W11 乾炒牛河 | 108 |
| Fried rice noodles, beef | |
| W12 豉椒豚肉炒河 | 118 |
| Fried rice noodles, pork, Fermented black bean | |
| W13 頭抽蝦炒面 | 138 |
| Fried noodles with shrimp, supreme soy sauce | |
| W14 豉油皇炒麵 (V) | 88 |
| Fried noodles with soy sauce | |

湯麵 | SOUP NOODLES



W16

| | HKD |
|--|-----|
| W15 上湯菜遠麵 | 50 |
| Vegetable soup noodles | |
| W16 北菇素湯麵 | 58 |
| Black mushroom soup noodles | |
| W17 手打肉丸麵 | 68 |
| Homemade pork meat ball soup noodles | |
| W18 魚蛋魚片湯麵 | 68 |
| Fish ball and slice fish cake soup noodles | |

湯粉麵可選: 麵, 河粉, 米粉或瀨粉
All Soup noodles can choose: Egg noodles, Rice noodles, Vememcelli or Thick rice noodles

二人套餐 | SET MENU FOR TWO

SM1 貴妃雞 HKD 238

傳統鳳梨咕嚕雞球
蒜蓉炒時蔬
白飯兩碗

Poached Chicken
Sweet and sour crispy chicken, pineapple
Sautéed seasonal vegetable, garlic
Two bowls of steamed rice



SM2 貴妃雞 HKD 238

魚香茄子
蒜蓉炒時蔬
白飯兩碗

Poached Chicken
Spicy eggplant, minced pork
Sautéed seasonal vegetable, garlic
Two bowls of steamed rice



SM3 貴妃雞 HKD 238

時蔬炒牛肉
蒜蓉炒時蔬
白飯兩碗

Poached Chicken
Sautéed beef with seasonal vegetables
Sautéed seasonal vegetable, garlic
Two bowls of steamed rice

