

Table: Time:
Taken By:

蒸点心

STEAMED DIM SUM



A1 鱼翅灌汤饺
Double-boiled Shark's Fin
Dumpling Soup
\$12.80 ()



A4 香菇鱼子蒸烧卖
Steamed Pork Dumpling
'Siew Mai' (4pc)
\$9.80 ()



A7 香芋豆豉蒸排骨
Steamed Spare Rib with
Black Bean and Diced Yam
\$7.80 ()



A2 蜜汁叉烧包
Steamed BBQ
Honey Pork Bun (3pc)
\$8.80 ()



A5 金牌流沙包
Steamed Molten Salted
Egg Yolk Bun (3pc)
\$8.80 ()



A8 豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$6.80 ()



A3 笋尖虾饺
Steamed Prawn Dumpling
'Ha Kao' (4pc)
\$9.80 ()



A6 瑶柱荷香珍珠鸡
Steamed Glutinous Rice
with Chicken Wrapped in
Lotus Leaf (2pc)
\$7.80 ()

煎焗美点

FRIED / BAKED
DIM SUM



A9 辣椒螃蟹煎粉果
Pan-fried Chilli Crab
Dumpling (3pc)
\$8.80 ()



A10 鲜虾腐皮卷
Deep-fried Prawn in
Beancurd Skin Roll (3pc)
\$8.80 ()



A11 香煎萝卜糕
Pan-fried Radish
Cake (3pc)
\$8.80 ()



A12 沙律明虾饺
Deep-fried Prawn Dumpling
with Salad Sauce (3pc)
\$8.80 ()

开胃小食

TEASE YOUR PALATE



B1 胡麻酱冰菜
Chilled Iceplant with
Tangy Sesame Dressing
\$17.80 ()



B2 醋香云耳拌海蜇头
Chilled Black Fungus
and Jellyfish in Vinaigrette
\$16.80 ()



B3 经典XO酱萝卜糕
Classic XO Carrot Cake
\$15.80 ()



B4 椒盐鸡软骨
Crispy Chicken Cartilage
tossed with Salt and Pepper
\$15.80 ()



B5 鲍汁凤爪
Stewed Chicken Claw
in Abalone Sauce
\$14.80 ()



B6 肉松脆茄子
Crisp-fried Eggplant
tossed with Pork Floss
\$14.80 ()



B7 脆皮金砖豆腐
Crispy Golden Tofu
\$13.80 ()

明炉烧烤

CANTONESE BBQ



- B8** 桂花脆皮烧米鸭
Osmanthus-infused
Crispy Roasted Duck
\$80.80 /whole ()
\$42.80 /half ()



- B9** 葱油沙姜水晶鸡
Steamed Chicken with
Minced Ginger and Shallot Oil
\$49.80 /whole ()
\$26.80 /half ()



- B10** 一品脆皮烧鸡
Crispy Roasted Chicken
\$49.80 /whole ()
\$26.80 /half ()

- B11** 玫瑰豉油鸡
Superior Soya Sauce Chicken
\$49.80 /whole ()
\$26.80 /half ()



- B12** 秘制美国黑豚肉叉烧
Signature Charred Honey
BBQ US Kurobuta Pork
\$26.80 ()



- B13** 脆皮烧三层肉
Crackling Pork Belly
\$24.80 ()



- B14** 烧味三拼盘
BBQ Combination (3 varieties)
\$39.80 ()
可选 Choice of:
() 烧鸭 Roast Duck
() 豉油鸡 Soya Sauce
Chicken
() 叉烧 BBQ Pork
() 烧肉 Pork Belly



- B15** 烧味双拼盘
BBQ Combination (2 varieties)
\$32.80 ()
可选 Choice of:
() 烧鸭 Roast Duck
() 豉油鸡 Soya Sauce
Chicken
() 叉烧 BBQ Pork
() 烧肉 Pork Belly

田园青蔬

VEGETABLE



- B16** 鲜蟹肉扒西兰花
Braised Broccoli with
Fresh Crab Meat
\$35.80 ()



- B17** 顺德鱼腐鱼鳔焖白菜
Braised Shunde Mashed Fish
Tofu and Dried Fish Maw
with Chinese Cabbage
\$32.80 ()



- B18** 瑶柱蒜香金马伦豆苗
Stir-fried Cameron Highland
Pea Sprout with Minced
Garlic and Conpoy
\$28.80 ()

- B19** 上汤金银蛋浸苋菜
Poached Chinese
Spinach with Egg Trio
in Superior Stock
\$28.80 ()

- B20** 北菇扒西兰花
Stir-fried Broccoli
with Mushroom
\$28.80 ()

饭、面类

RICE AND NOODLE



- B27** 扬州炒饭
Yang Zhou Fried Rice
\$26.80 ()



- B22** XO酱开边龙虾焖面卜
Stewed 'Mee Pok' with
Lobster in XO Sauce
(per person)
\$39.80 ()



- B23** 海鲜龙虾汤泡饭
Poached Rice with Assorted
Seafood in Lobster Broth
\$62.80 ()



- B29** 赛螃蟹焖米粉
Stewed Vermicelli
topped with Shredded
Fish and Conpoy
\$33.80 ()

- B24** 黑椒和牛魔王炒饭
Black Pepper Wagyu
Beef Fried Rice
\$40.80 ()

- B30** 滑蛋虾球炒河粉
Braised Rice Noodle with
Prawn and Scrambled Egg
\$33.80 ()

- B25** 福建干贝脆米烩饭
Hokkien Style Fried Rice in
Seafood Sauce topped
with Crispy Rice
\$31.80 ()



- B31** 干炒美国肥牛河粉
Stir-fried Rice Noodle with
US Marbled Beef
\$33.80 ()



- B26** 海鲜鱼子炒饭
Fried Rice with Seafood
and Ebiko
\$29.80 ()