

Table: Time:
Taken By:

蒸点心

STEAMED DIM SUM



A1 鱼翅灌汤饺
Double-boiled Shark's Fin
Dumpling Soup
\$14.80 ()



A4 笋尖虾饺
Steamed Prawn Dumpling
'Ha Kao' (4pc)
\$9.80 ()



A7 瑶柱荷香珍珠鸡
Steamed Glutinous Rice
with Chicken Wrapped in
Lotus Leaf (2pc)
\$8.80 ()



A2 甜心奶黄猪仔包
Steamed Custard Bun
with Pine Seeds in Piggy
Shape (3pc)
\$9.80 ()



A5 香菇鱼子蒸烧卖
Steamed Pork Dumpling
'Siew Mai' (4pc)
\$9.80 ()



A8 香芋豆豉蒸排骨
Steamed Spare Rib with
Black Bean and Diced Yam
\$7.80 ()



A3 蜜汁叉烧包
Steamed BBQ
Honey Pork Bun (3pc)
\$9.80 ()



A6 金牌流沙包
Steamed Molten Salted
Egg Yolk Bun (3pc)
\$8.80 ()



A9 豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$7.80 ()

煎焗美点

FRIED / BAKED
DIM SUM



A10 香芒沙律虾筒
Deep-fried Prawn
and Mango in Salad
Sauce Roll (3pc)
\$10.80 ()



A11 辣椒螃蟹煎粉果
Pan-fried Chilli Crab
Dumpling (3pc)
\$9.80 ()



A12 鲜虾腐皮卷
Deep-fried Prawn in
Beancurd Skin Roll (3pc)
\$9.80 ()



A13 香煎萝卜糕
Pan-fried Radish
Cake (3pc)
\$8.80 ()

开胃小食

TEASE YOUR PALATE



B1 冰镇鲍鱼
Chilled Abalone with
Chef's Special Sauce
\$29.80 ()



B2 胡麻酱冰菜
Chilled Iceplant with
Tangy Sesame Dressing
\$17.80 ()



B3 醋香云耳拌海蜇头
Chilled Black Fungus
and Jellyfish in Vinaigrette
\$17.80 ()



B4 经典XO酱萝卜糕
Classic XO Carrot Cake
\$17.80 ()



B5 椒盐鸡软骨
Crispy Chicken Cartilage
tossed with Salt and Pepper
\$16.80 ()



B6 鲍汁凤爪
Stewed Chicken Claw
in Abalone Sauce
\$15.80 ()



B7 肉松脆茄子
Crisp-fried Eggplant
tossed with Pork Floss
\$15.80 ()



B8 脆皮金砖豆腐
Crispy Golden Tofu
\$14.80 ()

明炉烧烤

CANTONESE BBQ



- B9** 桂花脆皮烧米鸭
Osmanthus-infused
Crispy Roasted Duck
\$90.80 /whole ()
\$48.80 /half ()



- B10** 葱油沙姜水晶鸡
Steamed Chicken with
Minced Ginger and Shallot Oil
\$60.80 /whole ()
\$32.80 /half ()



- B11** 一品脆皮烧鸡
Crispy Roasted Chicken
\$60.80 /whole ()
\$32.80 /half ()

- B12** 玫瑰豉油鸡
Superior Soya Sauce Chicken
\$60.80 /whole ()
\$32.80 /half ()



- B13** 秘制西班牙黑猪肉叉烧
Signature Charred Honey
BBQ Spanish Iberico Pork
\$42.80 ()



- B14** 脆皮烧三层肉
Crackling Pork Belly
\$27.80 ()



- B15** 烧味三拼盘
BBQ Combination (3 varieties)
\$52.80 ()
可选 Choice of:
() 烧鸭 Roast Duck
() 豉油鸡 Soya Sauce
Chicken
() 叉烧 BBQ Pork
() 烧肉 Pork Belly



- B16** 烧味双拼盘
BBQ Combination (2 varieties)
\$42.80 ()
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



- B17** 鲜蟹肉扒西兰花
Braised Broccoli with
Fresh Crab Meat
\$39.80 ()



- B18** 顺德鱼腐焖白菜
Braised Shunde Mashed Fish
Tofu with Chinese Cabbage
\$33.80 ()

- B19** 北菇扒西兰花
Stir-fried Broccoli
with Mushroom
\$31.80 ()

- B20** 榄菜肉碎干煸四季豆
Stir-fried French Bean with
Minced Pork and Preserved
Olive Vegetable
\$27.80 ()

- B21** 鱼香茄子煲
Stewed Eggplant with
Minced Pork and Salted
Fish in Casserole
\$27.80 ()

- B22** 蒜茸炒时蔬
Stir-fried Seasonal
Vegetable with
Minced Garlic
\$25.80 ()

饭、面类

RICE AND NOODLE

- B23** 上汤开边龙虾
姜葱焖手拉面
Stewed La Mian with
Lobster in Superior
Broth (per person)
\$42.80 ()



- B24** XO酱开边龙虾焖面卜
Stewed 'Mee Pok' with
Lobster in XO Sauce
(per person)
\$42.80 ()



- B25** 海鲜龙虾汤泡饭
Poached Rice with Assorted
Seafood in Lobster Broth
\$69.80 ()

- B26** 黑椒和牛魔王炒饭
Black Pepper Wagyu
Beef Fried Rice
\$43.80 ()

- B27** 福建干贝脆米
海鲜酱烩饭
Hokkien Style Fried Rice in
Seafood Sauce topped
with Crispy Rice
\$37.80 ()



- B28** 海鲜鱼子炒饭
Fried Rice with Seafood
and Ebiko
\$35.80 ()



- B29** 扬州炒饭
Yang Zhou Fried Rice
\$33.80 ()

- B30** 海鲜香脆煎生面
Braised Crispy Noodle with
Assorted Seafood
\$37.80 ()



- B31** 赛螃蟹焖米粉
Stewed Vermicelli
topped with Shredded
Fish and Conpoy
\$37.80 ()

- B32** 滑蛋虾球炒河粉
Braised Rice Noodle with
Prawn and Scrambled Egg
\$37.80 ()



- B33** 干炒美国肥牛河粉
Stir-fried Rice Noodle with
US Marbled Beef
\$38.80 ()