

## 特色精美點心 Dim Sum Specialties

<input type="checkbox"/>	南翔小籠包 Steamed Minced Pork Dumpling	每隻 Each	\$35
<input type="checkbox"/>	大閘蟹粉小籠包 Soup Dumpling with Hairy Crab Meat and Crab Roe	2隻 2 Pieces	\$130
<input type="checkbox"/>	黑松露鮮菌鮑魚酥 Baked Abalone Puff with Black Truffle	每隻 Each	\$108
<input type="checkbox"/>	魚翅或燕窩頂湯餃 Steamed Dumpling with Shark's Fin / Bird's Nest	每隻 Each	\$198
<input type="checkbox"/>	鮑魚蟹肚滑雞扎 Steamed Bean Curd Sheet Roll with Abalone, Fish Maw and Chicken		\$165
<input type="checkbox"/>	北菇蒸鵝掌 Steamed Goose Web with Dried Mushrooms		\$108
<input type="checkbox"/>	鮮蝦煎筍糰 Pan-fried Shrimp Dumpling		\$108
<input type="checkbox"/>	瑤柱珍珠雞 Steamed Fragrant Glutinous Rice with Conpoy in Lotus Leaf		\$75
<input type="checkbox"/>	牛肉滑腸粉 Steamed Rice-roll with Beef		\$75
<input type="checkbox"/>	鮮蝦滑腸粉 Steamed Rice-roll with Shrimps		\$98
<input type="checkbox"/>	脆皮錦繡腸粉 Steamed Rice-roll wrapped with Fried Shrimp Paste		\$108
<input type="checkbox"/>	XO醬煎腸粉 Pan-fried Rice-roll with XO Sauce		\$75
<input type="checkbox"/>	叉燒滑腸粉 Steamed Rice-roll with Barbecued Pork		\$75
<input type="checkbox"/>	金粟煎墨魚餅 Pan-fried Squid Cake with Sweet Corn		\$75

## 精美點心 Dim Sum

### 小點 (S) 每款 Each \$55

<input type="checkbox"/>	蒸或炸饅頭 Steamed / Fried Bun
<input type="checkbox"/>	芋絲春卷仔 Deep-fried Shredded Taro Roll
<input type="checkbox"/>	芋泥水晶包 Steamed Taro Bun
<input type="checkbox"/>	蛋黃蓮蓉包 Steamed Bun with Egg Yolk and Lotus Seed Paste
<input type="checkbox"/>	酥炸馬蹄條 Deep-fried Water Chestnut Roll
<input type="checkbox"/>	酥炸奶皇包 Deep-fried Egg Custard Bun
<input type="checkbox"/>	欖仁馬拉糕 Steamed Chinese Sponge Cake
<input type="checkbox"/>	椰汁馬豆糕 Chilled Split Peas Coconut Pudding
<input type="checkbox"/>	家鄉豆沙角 Deep-fried Red Bean Paste Cake

### 中點 (M) 每款 Each \$65

<input type="checkbox"/>	蟹皇燒賣仔 Steamed Dumpling with Crab Roe
<input type="checkbox"/>	時菜牛肉球 Steamed Beef Ball with Vegetables
<input type="checkbox"/>	香煎蘿蔔糕 Pan-fried Radish Cake
<input type="checkbox"/>	豉汁蒸鳳爪 Steamed Chicken Feet in Black Bean Sauce
<input type="checkbox"/>	順德鯪魚球 Steamed Dace Fish Ball
<input type="checkbox"/>	鮮蝦蒸粉果 Chiu Chow Steamed Dumpling with Shrimps
<input type="checkbox"/>	蜂巢荔芋角 Deep-fried Taro Fritters
<input type="checkbox"/>	安蝦鹹水角 Deep-fried Glutinous Rice Dumpling

乾蒸牛肉賣  
Steamed Beef Dumpling

黃金涼瓜餃  
Steamed Bitter Melon Dumpling

酥皮蛋撻仔  
Mini Egg Custard Tart

鮮蝦韭菜餃  
Steamed Shrimp and Chinese Chives Dumpling

潮州蒸粉果  
Chiu Chow Steamed Dumpling

叉燒焗餐包  
Baked Barbecued Pork Bun

蠔皇叉燒包  
Steamed Barbecued Pork Bun

香脆叉燒酥  
Baked Barbecued Pork Puff

豉味金錢肚  
Steamed Beef Tripe in Black Bean Sauce

臘腸或潤腸卷  
Preserved Pork Sausage Roll / Preserved Liver Sausage Roll

香煎芋頭糕  
Pan-fried Taro Cake

### 大點 (L) 每款 Each \$75

晶瑩野生鮮海蝦餃  
Steamed Shrimp Dumpling

鮮蝦炸雲吞  
Deep-fried Shrimp Wonton

遼參鳳尾蝦餃  
Steamed Shrimp and Sea Cucumber Dumpling

蟹肚滑雞扎  
Steamed Bean Curd Sheet Roll with Fish Maw and Chicken

黑松露水晶餃  
Steamed Shrimp Dumpling with Black Truffle

千層糯米飯  
Steamed Glutinous Rice Cake

鮮蝦醬或蒜蓉蒸鮮魷  
Steamed Squid with Shrimp Paste / Minced Garlic

豉汁蒸排骨  
Steamed Spare Ribs in Black Bean Sauce

## 南北小食 Appetisers

<input type="checkbox"/>	金沙沖繩涼瓜 Fried Okinawa Bitter Melon with Minced Salted Eggs	\$180
<input type="checkbox"/>	油泡生曬吊片 Sautéed Squid	\$300
<input type="checkbox"/>	北方醬牛肉 Braied Beef in Spicy Sauce	\$150
<input type="checkbox"/>	鼎湖齋燒鵝 Vegetarian Roasted Goose	\$150
<input type="checkbox"/>	香麻豬耳仔 Sliced Pig's Ear in Sesame Oil	\$150
<input type="checkbox"/>	潮式椒醬肉 Spicy Meat in Chiu Chow Style	\$150
<input type="checkbox"/>	蒜香紫菜鯪魚卷 Deep-fried Dace Fish Paste Roll with Seaweed	\$150
<input type="checkbox"/>	椒鹽脆皮海參 Deep-fried Dried Sea Cucumber with Salt and Pepper	\$300
<input type="checkbox"/>	椒鹽銀魚 Deep-fried Salt and Pepper Whitebait	\$200
<input type="checkbox"/>	海蜇涼辦手撕雞 Chilled Shredded Chicked with Jelly Fish	\$180
<input type="checkbox"/>	椒鹽金沙排骨 Salt and Pepper Spare Ribs	\$200
<input type="checkbox"/>	脆皮糯米雞翼 Deep-fried Stuffed Chicken Wing with Glutinous Rice	每隻 Each \$150
<input type="checkbox"/>	京式拍黃瓜 Preserved Shredded Cucumber	\$150
<input type="checkbox"/>	香煎北海道金蠔 Pan-fried Hokkaido Dried Oyster	\$280

## 午市自選套餐 Set Lunch

### 自選以下雞或鴨1款 精美小菜3款

Selection of Chicken or Duck  
and 3 Special Dishes



**\$780**

或 / Or

### 自選以下雞或鴨1款 精美小菜5款

Selection of Chicken or Duck  
and 5 Special Dishes



**\$980**

- 阿翁脆皮炸子雞(半隻)  
Deep-fried Crispy Chicken (half)
- 荔芋香酥鴨(半隻)  
Deep-fried Stuffed Duck with Taro Paste (half)
- 薑蔥煎鹽香雞(半隻)  
Pan-fried Chicken with Ginger and Green Onion (half)
- 北菇蒸滑雞(半隻)  
Steamed Chicken with Dried Mushrooms (half)

奉送 阿翁靚湯及甜品  
Complimentary Soup of the Day and Dessert

## 精美小菜 Special Dishes

每例 Regular \$250

1.  荔芋臘味煲  
Braised Assorted Preserved Meat with Taro in Claypot
2.  野生銀魚煎蛋  
Pan-fried Eggs with Whitebait
3.  蓮藕炆腩仔  
Braised Pork with Lotus Roots
4.  花生炆豬手  
Braised Pork Trotters with Peanuts
5.  沙嗲牛肉粉絲煲  
Satay Beef with Vermicelli in Claypot
6.  梅菜扣肉煲  
Braised Pork Belly with Preserved Vegetables in Claypot
7.  啫啫蝦醬時菜煲  
Stir-fried Vegetables with Shallots and Shrimp Paste in Claypot
8.  香煎家鄉藕餅  
Pan-fried Lotus Root Cake
9.  砂鍋潮煮黃花魚  
Boiled Yellow Croaker in Claypot
10.  魚香鮮蝦豆腐煲  
Braised Bean Curd with Shrimps and Salted Fish in Claypot
11.  方魚炒芥蘭仔  
Sautéed Chinese Kale with Preserved Dried Fish
12.  鄉村荔香碌鵝  
Braised Goose with Taro
13.  大芥菜豬骨煲  
Braised Spare Ribs and Leaf Mustard in Claypot
14.  香芹蘿蔔煮魚頭  
Braised Fish Head with Shredded Radish and Celery
15.  咖喱牛腩煲  
Braised Curry Beef Brisket in Claypot
16.  蝦米粉絲什菜煲  
Braised Vegetables with Vermicelli and Dried Shrimps in Claypot
17.  雙欖蘭度炒魚球  
Stir-fried Fish Balls with Olive Kernels and Vegetables
18.  蒜茸煎豬扒  
Pan-fried Pork Chop with Minced Garlic
19.  燒汁鮮菌炒牛肉  
Sautéed Beef and Fresh Mushrooms with Gravy
20.  土魷馬蹄蒸肉餅  
Steamed Minced Pork with Dried Squid and Water Chestnuts
21.  荷芹炒臘味  
Stir-fried Assorted Preserved Meat with Celery
22.  瑤柱肉崧蒸水蛋  
Steamed Eggs with Minced Pork and Conpoy
23.  豉汁煎釀三寶  
Stuffed Capsicums and Eggplants with Dace Fish Paste
24.  金針雲耳腩仔初生蛋  
Braised Newborn Eggs and Pork Belly with Dried Daylily and Brown Fungus
25.  順德酥炸鯪魚球  
Deep-fried Dace Fish Balls
26.  薑蔥魚頭煲  
Braised Fish Head with Ginger and Green Onion in Claypot

## 精選粉麵飯 Noodles & Rice Specialties

- 阿翁炒飯  
Fried Rice in "Ah Yung" Style 例碟 Regular \$450
- 小館炒飯或麵  
Signature Fried Rice or Noodle 例碟 Regular \$320
- 砂鍋三鮮炆烏冬  
Braised Udon with Seafood in Claypot 例碟 Regular \$320
- 生中蝦日本稻庭麵  
Japanese Inaniwa Udon with Shrimps in Soup 每碗 Per Bowl \$200
- 豉油皇海鮮炒麵  
Fried Noodles with Assorted Seafood in Supreme Soy Sauce 例碟 Regular \$320
- 鮮蝦荷葉飯  
Steamed Fragrant Rice with Shrimps in Lotus Leaf 例碟 Regular \$300
- 砂鍋生中蝦又燒炒飯  
Fried Rice with Shrimps and Barbecued Pork in Claypot 例碟 Regular \$450
- 瑤柱水晶炒飯  
Fried Rice with Conpoy and Egg White 例碟 Regular \$320
- 乾炒牛肉河粉  
Stir-fried Thick Rice Noodles with Sliced Beef in Dark Soy Sauce 例碟 Regular \$250
- 雪菜鴨絲炆米粉  
Braised Vermicelli with Roasted Duck and Pickled Vegetables 例碟 Regular \$250
- 福州炒飯  
Fried Rice in Fu Zhou Style 例碟 Regular \$300
- 星州炒米  
Fried Vermicelli in Singapore Style 例碟 Regular \$320
- 蘿蔔魚崧炆米  
Braised Vermicelli with Shredded Fish and Radish 例碟 Regular \$250
- 鮮蟹肉乾燒伊麵  
Braised E-fu Noodle with Crab Meat 例碟 Regular \$380
- 味菜牛柳絲炒麵  
Fried Noodle with Shredded Beef and Pickled Vegetables 例碟 Regular \$250
- 竹筍羅漢炒麵  
Vegetarian Fried Noodle with Bamboo Fungus 例碟 Regular \$250
- 豉椒排骨炒麵  
Fried Noodle with Pork Ribs in Black Bean Sauce 例碟 Regular \$250
- 生炒臘味糯米飯  
Fried Glutinous Rice with Assorted Preserved Meat 例碟 Regular \$320