

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"/>	鮮蟹肉小籠包 Steamed Crab Meat Dumpling	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"/>	鮑魚繁肚滑雞扎 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 Mushroom		\$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 Shrimp		\$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 Steamed 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

<input type="checkbox"/>	乾蒸牛肉賣 Steamed Beef Dumpling
<input type="checkbox"/>	黃金涼瓜餃 Steamed Bitter Melon Dumpling
<input type="checkbox"/>	酥皮蛋撻仔 Mini Egg Custard Tart
<input type="checkbox"/>	鮮蝦韭菜餃 Steamed Shrimp and Chinese Chives Dumpling
<input type="checkbox"/>	潮州蒸粉果 Chiu Chow Steamed Dumpling
<input type="checkbox"/>	叉燒焗餐包 Baked Barbecued Pork Bun
<input type="checkbox"/>	蠔皇叉燒包 Steamed Barbecued Pork Bun
<input type="checkbox"/>	香脆叉燒酥 Baked Barbecued Pork Puff
<input type="checkbox"/>	豉味金錢肚 Steamed Beef Tripe in Black Bean Sauce
<input type="checkbox"/>	鮮蝦苜菜餃 Steamed Shrimp and Chinese Spinach Dumpling

大點 (L) 每款 Each \$75

<input type="checkbox"/>	晶瑩野生鮮海蝦餃 Steamed Shrimp Dumpling
<input type="checkbox"/>	鮮蝦炸雲吞 Deep-fried Shrimp Wonton
<input type="checkbox"/>	遼參鳳尾蝦餃 Steamed Shrimp and Sea Cucumber Dumpling
<input type="checkbox"/>	繁肚滑雞扎 Steamed Bean Curd Sheet Roll with Fish Maw and Chicken
<input type="checkbox"/>	黑松露水晶餃 Steamed Shrimp Dumpling with Black Truffle
<input type="checkbox"/>	千層糯米飯 Steamed Glutinous Rice Cake
<input type="checkbox"/>	鮮蝦醬或蒜蓉蒸鮮魷 Steamed Squid with Shrimp Paste / Minced Garlic
<input type="checkbox"/>	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 Egg	\$180
<input type="checkbox"/>	油泡生曬吊片 Sautéed Squid	\$300
<input type="checkbox"/>	北方醬牛肉 Braided 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

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 Mushroom (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. 圍蝦肉碎煮勝瓜
Stewed Loofah Gourds with Minced Shrimps
2. 野生銀魚煎蛋
Pan-fried Eggs with Whitebait
3. 話梅炆豬手
Braised Pork Knuckle with Plum Sauce
4. 蓮藕炆豬肉
Braised Pork with Lotus Roots
5. 冬瓜豆卜炆燒腩
Braised Roasted Pork Belly with Tofu Puffs and Winter Melon
6. 海蝦肉碎茄子煲
Braised Eggplant with Shrimps and Minced Pork in Claypot
7. 蔥花鹵肉豆腐煲
Stewed Pork with Scallion and Bean Curd in Claypot
8. 燒汁鮮菌煎豬扒
Pan-fried Pork Chop with Mushrooms
9. 梅菜扣肉煲
Braised Pork with Preserved Vegetables in Claypot
10. 欖菜肉碎乾煸四季豆
Stir-fried Green Beans with Minced Pork and Preserved Vegetables in Claypot
11. 香煎家鄉藕餅
Pan-fried Lotus Root Cake
12. 瑤柱肉碎炒涼瓜
Stir-fried Bitter Melon with Minced Pork and Conpoy
13. 方魚炒芥蘭仔
Sautéed Chinese Kale with Preserved Dried Fish
14. 涼瓜排骨煲
Braised Spare Ribs with Bitter Melon in Claypot
15. 香芹蘿蔔煮魚雲
Braised Fish Head with Shredded Radish and Celery
16. 雙蝦節瓜粉絲煲
Braised Marrow Vegetables with Vermicelli, Fresh and Dried Shrimps in Claypot
17. 砂窩潮煮黃花魚
Boiled Yellow Croaker in Claypot
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. 瑤柱肉崧蒸水蛋
Steamed Eggs with Minced Pork and Conpoy
22. 黑椒爆炒韓牛粒
Stir-fried Korean Beef Cubes with Black Pepper
23. 欖仁蜜豆炒魚球
Fried Fish Fillets with Chinese Olives and Honey Beans
24. 金針雲耳腩仔初生蛋
Braised Newborn Eggs and Pork Belly with Dried Daylily and Brown Fungus
25. 勝瓜雲耳炒叉燒
Stir-fried Barbecued Pork with Loofah Gourds and Brown Fungus
26. 鄉村荔香碌鵝
Braised Goose with Taro

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 Shrimp 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
- 砂鍋生中蝦叉燒炒飯
Fried Rice with Shrimp 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
- 竹筴羅漢炒麵
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