

Entrée 頭盆

1001	Signature Dim Sum Platter (6) 特色點心拼盤 (6 粒)	\$15.8
1002	Steamed Dim Sum (4) 蒸雞燒賣 (4 粒)	\$9.8
1005	Prawn Dumplings (4) 蝦餃	\$9.8
1008	Prawn Toast (4) 蝦多士 (4 件)	\$9.8
1009	Chicken Spring Roll (4) 雞春卷 (4 條)	\$9.8
1003	Cigar Veggie Spring Roll (4) 雪茄素春卷 (4 條)	\$9.8
1004	Fried Mixed Entrée (3) 三色炸盤 (3 粒)	\$9.8
1010	Mongolian Lamb Pancake (4) 蒙古羊薄餅 (4 件)	\$18.8
1006	San Choy Bow (minced pork/chicken) (4) 生菜包(豬/雞) (4 件)	\$18.8
1011	Spicy Garlic Cucumbers (served cold) 蒜泥拍黃瓜	\$7.8

Soup 湯類

2101	<b>Creamy Chicken Sweet Corn Soup</b> 雞茸粟米羹	\$7.8
2108	<b>Sour and Hot Soup</b> 酸辣湯	\$8.8
2103	<b>West Lake Beef Soup</b> ( <i>Beef mince with egg white</i> ) 西湖牛肉羹	\$8.8
2102	<b>Seafood Tofu Soup</b> 海鮮豆腐羹	\$12.8
2104	<b>Combination Short Soup</b> 雜燴雲吞湯	\$15.8
2106	<b>Short Soup (5)</b> 雲吞湯 (5 粒)	\$11.8
2107	<b>Long Soup</b> 上湯淨麵	\$7.8

Selected Seafoods 精選海鮮類

1201	Pipi (1/2 kg) with XO chilli sauce with rice cake or fried vermicelli XO 醬炒大蜆 (年糕或煎米底) ½kg	\$36.8
1210	Stir-fried Scallop with ginger and shallots 薑蔥炒帶子	\$32.8
1211	Stir-fried Scallop with vegetables 雜菜炒帶子	\$32.8
1212	Combination seafood with vegetables 雜燴海鮮炒時菜	\$30.8
1213	Szechuan style King Prawns (spicy) 四川蝦球	\$26.8
1214	King Prawns with vegetables 時菜炒蝦球	\$26.8
1215	Sizzling King Prawns with garlic or fish sauce 鐵板蒜蓉/魚香蝦球	\$26.8
1217	Stir-fried King Prawns with ginger and shallots 薑蔥蝦球	\$26.8
1218	Stir-fried King Prawns with satay sauce 沙爹蝦球	\$26.8
1207	Honey King Prawns 蜜糖蝦球	\$24.8
1219	Deep Fried Fish Fillet with sweet corn sauce 粟米魚	\$22.8
1208	Salt and pepper Calamari 椒鹽魷魚	\$18.8
1203	King Prawns in shell with vermicelli in hotpot 金沙粉絲蝦球煲	\$28.8
1205	King Prawns with salted egg yolk 金衣蝦球	\$26.8
1221	Salmon Head & Belly with Tofu in hotpot 三文魚頭腩豆腐煲	\$19.8

## Live Seafoods 游水海鮮 – Market price 時價

- 1301 Pacific Oyster 生蠔
- 1302 Scallop 帶子  
with following cooking style:
- |   |        |      |
|---|--------|------|
| Steamed with ginger & shallot             | 清蒸     |      |
| Steamed with garlic & vermicelli          | 蒜蓉粉絲蒸  | +\$1 |
| Steamed with XO chilli sauce & vermicelli | XO 粉絲蒸 | +\$1 |
- 1303 Lobster 龍蝦
- |                                  |         |  |
|----------------------------------|---------|--|
| Sautéed with Broth               | 上湯焗*    |  |
| Sautéed with garlic butter *     | 蒜子牛油焗 * |  |
| Sautéed with ginger & shallot *  | 薑蔥焗 *   |  |
| Sautéed Singaporean chilli sauce | 星加坡辣椒炒  |  |
- \*(Extra noodle 加伊麵 +\$15; extra fried vermicelli 加煎米底 +\$12)
- 1304 Mud Crab 泥蟹
- |   |         |       |
|---|---------|-------|
| Sautéed with garlic butter *              | 蒜子牛油焗 * |       |
| Sautéed with black pepper *               | 黑椒焗*    |       |
| Sautéed with ginger & shallot *           | 薑蔥焗 *   |       |
| Sautéed with garlic & vermicelli          | 金沙粉絲炒   | +\$12 |
| Sautéed with XO chilli sauce & vermicelli | XO 粉絲炒  | +\$14 |
| Sautéed Singaporean chilli sauce          | 星加坡辣椒炒  |       |
- \*(Extra noodle 加伊麵 +\$15; extra fried vermicelli 加煎米底 +\$12)
- 1305 Live fish 游水魚
- |                                     |    |  |
|-------------------------------------|----|--|
| Steamed with ginger & shallot       | 清蒸 |  |
| Steamed with black bean sauce       | 豉汁 |  |
| Deep fried with spicy salt & pepper | 椒鹽 |  |
- 1306 Eel 鱧
- |                               |    |  |
|-------------------------------|----|--|
| Steamed with black bean sauce | 豉汁 |  |
|-------------------------------|----|--|

Pork 豬類

1401	Peking Style Pork Spare Ribs 京都骨	\$22.8
1407	Sweet and Sour Pork 菠蘿咕嚕肉	\$18.8
1404	Fried Pork Spare Ribs with salt & pepper 椒鹽肉排	\$20.8
1405	Pork Spare Ribs with black vinegar 鎮江肉排	\$20.8
1406	Pork Spare Ribs with honey and black pepper 蜜椒肉排	\$22.8
1408	Pork Spare Ribs in citron sauce 柚子骨	\$22.8
1402	Sizzling Pork Neck with BBQ sauce 鐵板醬爆豬頸肉	\$22.8
1403	Pork Belly with preserved vegetables 梅菜扣肉	\$20.8

Beef & Lamb 牛羊類

1506	Sizzling Mongolian Lamb 蒙古羊肉	\$22.8
1513	Deep Fried Lamb Cutlets with chilli and garlic (4 pieces) 避風塘羊架	\$28.8
1505	Fillet Steak in Cantonese Style ( <i>Oyster sauce</i> ) 中式牛柳	\$24.8
1503	Sizzling Fillet Steak with black pepper sauce 鐵板黑椒牛柳	\$24.8
1512	Sizzling Fillet Steak with western Style ( <i>HP and tomato sauce</i> ) 鐵板西式牛柳	\$24.8
1507	Fillet Steak with honey and pepper sauce 蜜椒牛柳粒	\$24.8
1502	Crispy Shredded Beef 乾燒牛柳絲	\$22.8
1504	Stir-fried Beef with shallots 京蔥爆牛肉	\$20.8
1508	Stir-fried Beef with black bean sauce 豉汁牛肉	\$20.8
1511	Stir-fried Beef with satay sauce 沙爹牛肉	\$20.8
1501	Diced Beef with wasabi sauce 日本芥末牛柳粒	\$22.8
1510	Stewed Beef Brisket in Soup 清湯牛腩	\$22.8
1509	Stewed Beef Tendon in Chu Hou Sauce 柱侯牛筋腩煲	\$22.8

Poultry 雞/鴨類

1601	<b>Roast Peking Duck – in two courses</b> 片皮鴨二食	\$68.0
	1 <sup>st</sup> - Sliced Duck served with pancakes 片皮鴨薄餅 (12 pcs) 2 <sup>nd</sup> - Duck San Choy Bow (6pcs) 鴨生菜包 (6 件)	
1602	<b>Sliced Peking Duck served with 6 pancakes</b> 片皮鴨薄餅 6 片	\$28.8
1603	<b>Roast Duck with taro in hotpot</b> 芋頭火鴨煲	\$24.8
1702	<b>Curry Chicken</b> 咖哩雞球	\$22.8
1705	<b>Stir-fried Chicken Fillet in satay sauce</b> 沙爹雞球	\$18.8
1703	<b>Sizzling Chicken</b> 鐵板雞球	\$20.8
1707	<b>Szechuan Chicken (spicy)</b> 四川雞球	\$18.8
1710	<b>Kung Po Chicken with peanuts (spicy)</b> 宮保雞丁	\$20.8
1711	<b>Chicken Fillets with cashew nuts</b> 腰果雞球	\$18.8
1704	<b>Boneless lemon Chicken Fillets</b> 西檸軟雞	\$18.8
1706	<b>Boneless honey Chicken fillets</b> 蜜糖雞	\$18.8
1712	<b>Deep Fried Crispy Chicken (half)</b> 脆皮雞 (半隻)	\$24.8
1708	<b>Crispy Chicken in Shandong chilli sauce</b> 山東雞	\$24.8
1709	<b>Steamed Chicken with vegetables served with ginger and shallots (half)</b> 上湯菜胆走地雞 (半隻)	\$26.8
1701	<b>Sizzling Chicken with ginger and shallot in hotpot</b> 啫啫雞煲	\$22.8
1713	<b>Three Cups Chicken in hotpot</b> (soy sauce, rice wine and sesame oil) 三杯雞煲	\$22.8

Vegetables 蔬菜類

1803	Steamed Chinese Vegetables in oyster sauce 蠔油灼時菜	\$18.8
1804	Stir-fried Mixed Vegetables 清炒時菜	\$18.8
1805	Stir-fried Green Bean with dried shrimp & minced pork 干扁四季豆	\$18.8
1807	Deep Fried Eggplant with honey 蜜糖茄子	\$18.8
1808	Deep Fried Eggplant with salt & pepper 椒鹽茄子	\$18.8
1809	Mixed Vegetables Omelette 芙蓉炒雜菜	\$18.8
1801	Mixed Vegetables with mushroom 雜菇扒四蔬	\$24.8
1802	Vegetables with salted & preserved egg in soup 三色蛋上湯浸時菜	\$20.8
1806	Eggplant with fish sauce in hotpot 魚鄉茄子煲	\$18.8
1810	Braised Vegetable with goji berries in fish soup 魚湯杞子浸時蔬	\$20.8
1901	Seafood and Tofu in hot pot 海鮮豆腐煲	\$24.8
1905	Deep Fried Tofu with salt & pepper 椒鹽豆腐角	\$16.8
1906	Ma Po Tofu (spicy) 四川麻婆豆腐	\$16.8
1902	Japanese Tofu, minced chicken & dried scallop in hot pot 瑤柱雞粒玉子豆腐煲	\$24.8
1903	Braised Tofu and Mushroom in hotpot 北菇紅燒豆腐煲	\$18.8
1904	Deep fried Pipa Tofu (Tofu ball with Chinese sausages & mushroom) 琵琶豆腐	\$18.8
1907	Mixed Vegetables with vermicelli and tofu in hotpot 粉絲什菜豆腐煲	\$22.8



Noodle & Rice 飯麵

2014	Special Fried Rice 特別炒飯	\$24.8
2001	Hokkien Fried Rice 福建炒飯	\$22.8
2002	Yin Yang Fried Rice ( <i>shrimp in cream sauce; chicken in tomato sauce</i> ) 鴛鴦炒飯	\$26.8
2006	Chicken Fried Rice with Pineapple 菠蘿雞粒炒飯	\$18.8
2007	Fried Rice with Prawns & BBQ pork 楊州炒飯	(L 大) \$16.8 (S 細) \$13.8
2008	Stir-fried Noodles (or Rice Noodles) with mixed seafood 海鮮炒麵 (河粉)	\$24.8
2015	Combination Fried Noodle 什會炒麵	\$24.8
2011	Singapore Fried Rice Noodle 星洲炒米粉	\$16.8
2012	Stir-fried Rice Noodles with beef & soy sauce 乾炒牛河	\$16.8
2013	Stir-fried Rice Noodles with beef and vegetables 菜遠牛肉炒河	\$16.8
2016	Stir-fried E-men Noodles with Shiitake & Bean Sprout 干燒伊麵	\$18.8
2003	Chicken Fried Rice with salted fish 鹹魚雞粒炒飯	\$22.8
2004	Fried Rice with egg white and dried scallops 瑤柱蛋白蘭粒炒飯	\$22.8
2009	Stir-fried Duck Slices with Vermicelli & pickled cabbage 雪菜火鴨絲炆米	\$18.8
2010	Duck Slices with Vermicelli and pickled cabbage in soup 雪菜火鴨絲湯米	\$18.8
2210	Steamed or Fried Chinese bun (2 pcs) 蒸/炸饅頭 (2 個)	\$ 3.0
2211	Steamed Rice (per head) 絲苗白飯 (每位)	\$ 3.0
2212	Congee (per head) 白粥 (每位)	\$ 3.0