粵式蒸點
Steamed Dim Sum

晶瑩鮮蝦餃 (四件) 54 ☐
Shrimp Dumplings • Bamboo Shoots (4 Pcs)

蟹籽燒賣皇 (四件) 52 ☐
Pork Dumplings • Crab Roe (4 Pcs)

蠔皇叉燒包 (三件) 48 ☐
Barbecued Pork Buns (3 Pcs)

山竹牛肉球 (三件) 48 ☐
Minced Beef Balls • Bean Curd Sheet (3 Pcs)

瑤柱時菜魚茸餃 (三件) 52 ☐
Fish Mousse Dumplings • Conpoy • Vegetables (3 Pcs)

露筍魚蝦蟹餃 (三件) 78 ☐
Seafood Dumplings • Asparagus (3 Pcs)

黑椒蘿蔔金錢肚 54 ☐
Beef Tripe • Turnip • Black Pepper

蠔皇鮮竹卷 (三件) 48 ☐
Bean Curd Sheet Rolls • Oyster Sauce (3 Pcs)

松茸灌湯餃 (每位) 62 ☐
Soup Filled Dumpling • Seafood • Matsutake (Per Person)

黃耳素菜餃 (三件) 48 ☐
Assorted Vegetable Dumplings • Yellow Fungus (3 Pcs)

欖角豆卜蒸魚雲 118 ☐
Steamed Fish Head • Bean Curd Puffs • Pickled Olives

焗煎炸點
Pan-fried & Deep-fried

焗叉燒餐包 (三件) 48 ☐
Barbecued Pork Buns (3 Pcs)

臘味大根蘿蔔糕 (三件) 58 ☐
Turnip Pudding • Air-dried Meats (3 Pcs)

千島脆網海鮮卷 (三件) 78 ☐
Crispy Seafood Rolls • Thousand Island Dressing (3 Pcs)

雞粒炸芋角 (三件) 50 ☐
Taro Puffs • Diced Chicken • Minced Pork (3 Pcs)

家鄉鹹水角 (三件) 48 ☐
Glutinous Dumplings • Pork • Dried Shrimps (3 Pcs)

鳳凰煎珍珠雞 (兩件) 60 ☐
Glutinous Rice Dumplings • Chicken • Egg (2 Pcs)

栗米墨魚餅 (三件) 60 ☐
Cuttlefish Cakes • Sweet Corn (3 Pcs)

脆皮鮮奶 (五件) 60 ☐
Crispy Fresh Milk (5 Pcs)

香滑腸粉
Cheong Fan

杞子紅棗豬潤腸粉 65 ☐
Pork Liver • Medlars • Red Dates

韮黃鮮蝦腸粉 58 ☐
Shrimps • Yellow Chives

蔥花叉燒腸粉 56 ☐
Barbecued Pork • Spring Onion

布拉腸粉 45 ☐
Plain Cheong fan

X.O.醬炒腸粉 60 ☐
Wok-fried Cheong Fan • X.O. Chilli Sauce

大排檔美食
Snack

24 April to 7 May 2024

上湯鮮蝦水餃 88 ☐
Shrimp & Pork Dumplings • Supreme Soup

白灼時令蔬菜(菜心/芥蘭/唐生菜) 68 ☐
Poached Seasonal Vegetables
(Choy Sum/ Kale/Chinese Lettuce)

香醋豬腳薑 80 ☐
Pig Trotters • Ginger • Dark Sweet Vinegar

鮑汁花生雞腳 75 ☐
Chicken Feet • Peanut • Abalone Sauce

豉汁百花釀茄子 68 ☐
Steamed Egg Plant • Shrimp Mousse • Black Bean Sauce

沙薑鹽水鴨 148 ☐
Simmered Salty Duck • Aromatic Ginger

椒鹽九肚魚 148 ☐
Deep-fried Bombay Duck Fish • Spicy Salt

老乾媽炒虎皮尖椒 68 ☐
Green Peppers • Spicy Black Bean Sauce

錦鹵雲吞 68 ☐
Fried Wonton • Sweet and Sour Sauce

粥粉麵飯
Congee, Noodles & Rice

皮蛋瘦肉粥 60 ☐
Congee • Pork • Preserved Eggs

鮮蝦炒銀針粉 138 ☐
Wok-fried Sliver Needle Noodles • Shrimps

鮮茄滑蛋帶子炒河 208 ☐
Wok-fried Rice Noodles • Scallops • Egg • Tomato

沙巴斑片魚湯米線 218 ☐
Rice Vermicelli • Sabah Garoupa Fillets • Fish Soup

吉列黑毛豬扒葡汁焗飯 218 ☐
Baked Rice • Crispy Spanish Pork Chop • Portuguese Sauce

避風塘海鮮炒飯 198 ☐
Fried Rice • Seafood • Typhoon Shelter Style

Vegetarian Item

健康素食
Vegetarian Corner

米皇浸菜心 78 ☐
Simmered Choy Sum • Congee

金蒜粉絲蒸勝瓜 108 ☐
Steamed Angled Luffa • Rice Vermicelli • Crispy Garlic

花菇牛肝菌紅燒豆腐 118 ☐
Braised Bean Curd • Porcini • Mushrooms

五穀素荷葉飯 138 ☐
Fried Rice • Five Grains • Lotus Leaf

甜品
Desserts

香滑麻蓉包 (三件) 48 ☐
Steamed Sesame Paste Buns (3 Pcs)

傳統馬拉糕 58 ☐
Steamed Sponge Cake

鮮百合南瓜露 42 ☐
Sweetened Pumpkin Cream • Lily Bulbs

午市孖寶
Lunch Combo

沙薑鹽水鴨
Simmered Salty Duck • Aromatic Ginger
+
避風塘海鮮炒飯
Fried Rice • Seafood • Typhoon Shelter Style
318 ☐

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蜜汁糖豆叉燒
Barbecued Pork • Honey Soya Bean
+
鮮茄滑蛋帶子炒河
Wok-fried Rice Noodles • Scallops • Egg • Tomato
378 ☐

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡 If You Have Any Food Allergies, Please Inform Our Staff

茶芥及水 Tea, Water & Condiment Charge (每位 Per Person) 20