

## White Wines

01. **California Champagne, Rocar (California)** 25.00  
A blend of Chardonnay for crispness, French Colombard for structure, and Chenin Blanc and Johannisberg Riesling for fruitiness
02. **Pinot Gris, Concannon (California)** 30.00  
Good acidity, nice balance, a hint of sweetness and a great mouth-filling texture.
03. **Pinot Grigio, Kendermanns (Germany)** 25.00  
Medium bodied; clean and fresh with a citrus finish.
04. **Pinot Grigio, Bertani (Italy)** 32.00  
Elegant, crisp and refreshing with hints of green apple.
05. **Sauvignon Blanc, Vintner's Reserve Kendall-Jackson (California)** 28.00  
Hints of grapefruit highlight the mineral qualities of this wine's surprisingly long finish.
06. **Sauvignon Blanc, Nobile (New Zealand)** 35.00  
Crisp and zesty, the palate has excellent weight and balance.
07. **Sancerre, Ballnd (France)** 38.00  
Dry, fresh, with an harmony of citrus fruits and stone fruits.
08. **Chardonnay, Patch Block (France)** 25.00  
Aromas of sweet almonds, anise and citrus fruits and a round, silky finish.
09. **Chardonnay, Estancia (California)** 32.00  
Rich, fruity bouquet and a soft, creamy texture.
10. **White Rioja, Marques de Caceres (Spain)** 30.00  
Clean, stony nose and pure nectarine, apple and citrus flavors.
11. **Cotes du Rhone Blanc, Perrin Reserve (France)** 28.00  
A blend of Grenache blanc, Viognier, Marsanne, Roussanne. An elegant nose that shows touches of toast. Good balance and full-bodied.

## Red Wines

12. **Pinot Noir, Diamond Series, Fracis Coppola (Monterey, California)** 35.00  
Currant black cherry and strawberry flavors.
13. **Merlot, Reserve, Yellow Tail (Australia)** 28.00  
Good texture and balanced tannins finishing with length and a touch of spice.
14. **Merlot, Indian Wells, Chateau Ste. Michelle (Washington)** 33.00  
Ripe cherry, currant and herb flavors that mingle effectively through the round finish.
15. **Cabernet Sauvignon, Smoking Loon (California)** 28.00  
Rich flavors of berry, cassis and plum.
16. **Cabernet Sauvignon, Seven Oaks, J. Lohr (California)** 36.00  
Firm tannins and cedar oak lingering on the finish.
17. **Syrah, Kendall-Jackson (California)** 30.00  
A full mouthfeel is rounded off with supple suede leather and spice for an elegant yet big, lush finish.
18. **Zinfandel, Vintners Blend, Ravenswood (California)** 28.00  
Raspberry aromas with flavors of black cherries, mint and vanilla.
19. **Red Blend, Elements, Artes Bastide Dauzac** 36.00  
Deep flavors of blackberries, black currants, anise and sweet, smoky sandalwood.
20. **Bordeaux, Mouton Cadet (France)** 25.00  
Ample and expressive body of red berry fruit on a long finish.
21. **Margaux, Chateau (Bordeaux)** 65.00  
An elegant, complex wine; silky tannins with a mineral streak, great finesse.
22. **St. Emilion, Grand Cru, Chateau Laroque (France)** 85.00  
Garnet in color, smooth with very ripe tannins.

Plum Wine 梅酒	28.00/bottle
Nigori Gen Shu Sake 清酒	18.00/bottle
Joy Sake 清酒	18.00/bottle
Sake 清酒	6.50/glass
Shaoxing Rice Wine 紹興花雕	28.00/bottle

Wuliangye Liquor S/P  
五糧液

## Beer

Budweiser, Bud Light,  
Heineken, Tsingtao 青島,  
Corona





## 鮑魚·海參

ABALONE SEA CUCUMBER



A02. 紅燒原只鮑魚  
Braised Whole Abalone  
w. Oyster Sauce



A05. 鮑汁鵝掌刺參  
Sea Cucumber & Goose Wed  
w. Abalone Sauce

- A01. 碧綠鮑片 .....例 45.00  
Sliced Abalone w.  
Green vegetable
- A02. 紅燒原只鮑魚 .....中 medium (S.P)  
Braised Whole Abalone  
w. Oyster Sauce  
小 small  
大 large
- A03. 紅燒原條海參 .....例 35.00  
Braised Whole Sea Cucumber  
w. Chef Special Sauce  
Regular
- A04. 鮑汁原條刺參 .....每位 6.95  
Sea Cucumber w.  
Abalone Sauce  
For One
- A05. 鮑汁鵝掌刺參 .....每位 10.95  
Sea Cucumber & Goose Wed  
w. Abalone Sauce  
For One
- A06. 碧綠鮑片海參 .....每位 38.95  
Sea Cucumber & Sliced Abalone  
w. Vegetable  
For One

## 魚翅

SHARK'S FIN SOUP



- A07. 紅燒雞絲翅 .....每位 13.95  
Braised Shark's Fin &  
Shredded Chicken Soup  
For One  
例 50.00  
Regular
- A08. 紅燒蟹肉翅 .....每位 14.95  
Braised Shark's Fin &  
Crab Meat Soup  
For One  
例 55.00  
Regular
- A09. 紅燒雙喜翅 .....每位 13.95  
Braised Shark's Fin &  
Shredded Chicken, Pork Soup  
For One  
例 50.00  
Regular
- A10. 清湯大鮑翅 .....每位 39.95  
Braised Supreme Shark's Fin  
in Broth  
For One
- A11. 紅燒大鮑翅 .....每位 39.95  
Braised Supreme Shark's Fin  
Soup  
For One
- A12. 菜膽雞燉大鮑翅 .....需預訂 每位 45.00  
Steamed Supreme Shark's Fin  
& Chicken w. vegetable  
For One

A11. 紅燒大鮑翅  
Braised Supreme Shark's Fin Soup



A14. 椰青燉官燕 需預訂  
Steamed Nature Bird's Nest  
in Young Coconut

## 燕窩

NATURE'S BIRD NEST  
ORDER IN ADVANCE



A13. 冰花燉官燕  
Steamed Nature Bird's Nest  
w. Rock Candy

- A13. 冰花燉官燕 .....每位 45.00  
Steamed Nature Bird's Nest  
w. Rock Candy  
For One
- A14. 椰青燉官燕 .....需預訂 每位 50.00  
Steamed Nature Bird's Nest  
in Young Coconut  
For One
- A15. 萬壽果燉官燕 .....需預訂 每位 50.00  
Steamed nature Bird's Nest  
in Papaya  
For One





S501. 椒鹽腰果魷魚絲  
Cashew Nut and Sliced Squid  
w. Salted Pepper



S504. 金磚拼響螺片  
Sliced Conch and Crispy Bean Curd  
Stuffed w. Shrimp



S510. 粥之家小炒王  
Sauteed Dried Squid & Dried  
Shrimp w. Green and Yellow Chives



避風塘炒大蟹  
Dungeon Crab w.  
Garlic and Pepper



S520. 白灼響螺片  
Boiled Sliced Conch w. Asparagus

## 海鮮類 SEAFOOD

- S501. 椒鹽腰果魷魚絲 .....9.50  
Cashew Nut and Sliced Squid  
w. Salted Pepper
- S502. 椒鹽鮮魷 .....9.50  
Fried Fresh Squid  
w. Salted Pepper
- S503. 魚露蝦 .....9.95  
Shrimp w. Fish Sauce
- S504. 金磚拼響螺片 .....28.95  
Sliced Conch and Crispy Bean Curd  
Stuffed w. Shrimp
- S505. 白灼游水蝦 .....(S/P)  
Boiled Live Shrimp
- S506. 核桃蝦球 .....14.95  
Sauteed Jumbo Shrimp w.  
Walnut and Broccoli
- S507. 油爆帶子 .....13.95  
Sauteed Scallop w. Ginger and Scallion
- S508. 黑椒帶子 .....13.95  
Sauteed Scallop w. Black Pepper Sauce
- S509. 本樓海鮮菠蘿船 .....15.95  
House Special Seafood in  
Pineapple Boat
- S510. 粥之家小炒王 .....16.95  
Sauteed Dried Squid & Dried  
Shrimp w. Green and Yellow Chives
- S511. 白飯魚小炒 .....11.95  
Sauteed Silver Fish, Dried Squid  
and Chinese Celery
- S512. 白飯魚炒蛋 .....8.95  
Pan Fried Egg w. Sliver Fish
- S513. 鮑魚一品鍋 .....13.95  
Abalone and Seafood
- S514. 芝士牛油焗蟹 .....11.95  
Blue Crab w. Butter & Cheese
- S515. 薑蔥炒蟹 .....11.95  
Blue Crab w. Ginger and Scallion
- S516. 避風塘炒蟹 .....11.95  
Blue Crab w. Garlic and Pepper
- S517. 臺山蒸蟹砵 .....11.95  
Steamed Crab Pot in  
Country Style
- S518. 油爆響螺片 .....22.95  
Sliced Conch w. Ginger & Scallion
- S519. 韭王炒響螺片 .....22.95  
Sauteed Sliced Conch w. Chives
- S520. 白灼響螺片 .....22.95  
Boiled Sliced Conch w. Asparagus
- S521. 象拔蚌兩食 .....(S/P)  
Geoduck Clams Sashimi



# 海鮮類

SEAFOOD



S529. 豉汁炒刀蜆  
Sauteed Razor Clam w.  
Black Bean Sauce



S502. 椒鹽鮮魷  
Fried Fresh Squid w. Salted Pepper



S553. 椒鹽蝦球  
Pan Fried Flounder



S543. XO蜜豆桂花蚌  
Sea Clams and Sweet Pea Pod  
w. XO Sauce



S547. 鮮蝦煮西蘭花  
Live Shrimp (w. Shell) w. Broccoli

- S522. 豉汁炒花蜆 .....10.95  
Sauteed Clams w.  
Black Bean Sauce
- S523. 油鹽水花蜆 .....10.95  
Sauteed Clam w.  
Vermicelli in Broth
- S524. 豉汁炒石螺 .....10.95  
Sauteed Snail w.  
Black Bean Sauce
- S525. 椒鹽炒石螺 .....10.95  
Sauteed Snail w.  
Salted Pepper
- S526. 上湯石螺 .....10.95  
Sauteed Snail in Broth
- S527. 薑蔥炒龍蝦 .....(S/P)  
Sauteed Lobster w.  
Ginger & Scallion.
- S528. 蒜蓉炒刀蜆 .....(S/P)  
Sauteed Razor Clam w.  
Garlic Sauce
- S529. 豉汁炒刀蜆 .....(S/P)  
Sauteed Razor Clam w.  
Black Bean Sauce
- S530. 油鹽水魚雲 .....8.95  
Fish Head in Broth
- S531. 金牌蒸魚嘴 .....8.95  
Steamed Fish Head w.  
Black Bean Sauce
- S532. 梅菜蒸鯪魚 .....10.95  
Steamed Grass Crop Fish w.  
Preserved Vegetable
- S533. 干煎龍利 .....(S/P)  
Pan Fried Flounder
- S534. 豉汁盤龍鱧 .....(S/P)  
Steamed Eel w.  
Black Bean Sauce
- S535. 清蒸各式游水魚 .....(S/P)  
Steamed Live Fish
- S536. 籠仔蒸田雞 .....16.95  
Steamed Frog in  
Bamboo Steamer
- S537. 油泡田雞 .....16.95  
Frog w. Ginger and Scallion
- S538. 韭王田雞 .....18.95  
Frog w. Chives
- S539. 風沙田雞 .....18.95  
Deep Fried Frog w. Salt Pepper & Garlic





S542. 京蒜竹 桂花魚  
Baked Chilean Bass in Garlic  
and Bean Sauce



勝瓜粥水浸螺片  
Conch & Squash with Rice Broth



S550. 鴛鴦龍利球  
Flounder Fillet in Two Tastes



S556. 潮式凍大蟹  
Chided Dungeness Crab (Chao Style)

## 海鮮類 SEAFOOD

- S540. 冬菜蒸銀雪魚 .....17.95  
Steamed vegetable and Silver Fish
- S542. 京蒜竹豎焗桂花魚 .....22.95  
Baked Chilean Bass in Garlic and Bean Sauce
- S543. XO醬豆桂花蚌 .....22.95  
Sea Clams and Sweet Pea Pod w. XO Sauce
- S544. 勝瓜肉碎浸魚肚 .....14.95  
Minced Pork & Squash w. Fish Maw
- S545. 豉油王炒吊片 .....18.95  
Dry Squid w. Special Soy Sauce and Bean Sprout
- S546. 薑蔥焗魚雲 .....8.95  
Ginger & Scallion Baked Fish Maw
- S547. 鮮蝦煮西蘭花 .....(S/P)  
Live Shrimp (w. Shell) w. Broccoli
- S548. 芝士牛油龍蝦 .....(S/P)  
Baked Lobster w. Butter & Cheese.
- S549. 象拔蚌刺身 .....(S/P)  
Geoduck Clam Sashimi
- S550. 鴛鴦龍利球 .....(S/P)  
Flounder Fillet in Two Tastes
- S551. 羅卜煮蟹 .....11.95  
Turnip and Blue Crab (w. Shell) Casserole
- S552. 粥之家桑拿蝦 .....(S/P)  
Sauna Shrimp
- S553. 椒鹽蝦球 .....14.95  
Fried Jumbo Shrimp w. Salted Pepper
- S554. 骨香龍利球 .....(S/P)  
Filet of Flounder w. Crispy Fin
- S555. 特色蜆 .....10.95  
Manila Clams Thai Style
- S556. 潮式凍大蟹 .....(S/P)  
Chided Dungeness Crab (Chao Style)
- S557. 鮮汁果龍蝦沙律 .....25.00/位  
Fresh Fruit Salad w. Lobster

S549. 象拔蚌刺身  
Geoduck Clam Sashimi





## 牛肉類

BEEF

901. 玉樹牛柳 .....12.95  
Sautéed Filet Beef  
w. Chinese Broccoli
903. 本樓煎士的 .....18.95  
House Special T-Bone Steak
904. 菜蔬炒牛肉 .....9.95  
Sautéed Beef w.  
Chinese Vegetable
905. 涼瓜炒牛肉 .....9.95  
Sautéed Beef w. Bitter Melon
906. 韭菜花炒士的球 .....20.95  
Sautéed Steak Kew w. Chives
907. 通菜炒牛肉 .....12.95  
Sautéed Beef w. Chinese Seasonal Spinach



903. 本樓煎士的  
House Special T-Bone Steak



P102. 京都骨  
Pork Chop Peking Style

## 豬肉類

PORK

- P101. 臘味小炒 .....8.95  
Preserved Meat Delight
- P102. 京都骨 .....8.95  
Pork Chop Peking Style
- P103. 橙花骨 .....8.95  
Pork Chop w. Orange Sauce
- P104. 甜酸肉 .....9.95  
Sweet and Sour Pork
- P105. 雲腿北菇扒菜膽 .....9.95  
Steamed Black Mushroom  
and Ham w. Chinese Vegetable
- P106. 鹹魚蒸肉餅 .....9.95  
Steamed Minced Pork w. Salted Fish
- P107. 鹹魚煎肉餅 .....9.95  
Pan Fried Minced Pork w. Salted Fish
- P108. 香煎蓮藕肉餅 .....8.95  
Pan Fried Minced Pork and  
Minced Lotus Root
- P109. 家鄉梅菜扣肉 .....8.95  
Preserved vegetable w.  
Stewed Pork
- P110. XO醬炒肚尖 .....12.95  
Pork Stomach in XO Sauce
- P111. 韭菜花炒鹹肉 .....9.95  
Sautéed Salted Pork w. Leek
- P112. 海珊骨 .....9.95  
House Special Shrimp Paste Pork Rib



P107. 鹹魚煎肉餅  
Pan Fried Minced Pork w. Salted Fish



P104. 甜酸肉  
Sweet & Sour Pork



P112. 海珊骨  
House Special Shrimp Paste Pork Rib





H403. 鐵板黑椒牛仔骨   
Sautéed Short Rib w. Black Pepper Sauce in Sizzling Hot Plate



H409. 鐵板生煮芥蘭片  
Hot Sizzling w. Chinese Broccoli



801. 蒜香雞  
House Special Chicken



806. 芝麻雞  
Sesame Chicken

## 鐵板類

SIZZLING HOT PLATE

- H401. 鐵板香蔥豆豉雞 .....8.95  
Sautéed Chicken w. Onion in Black Bean Sauce in Sizzling Hot Plate
- H402. 鐵板沙爹牛肉  .....9.95  
Sautéed Beef w. Satay Sauce in Sizzling Hot Plate
- H403. 鐵板黑椒牛仔骨  .....10.95  
Sautéed Short Rib w. Black Pepper Sauce in Sizzling Hot Plate
- H404. 鐵板醬爆牛仔骨  .....10.95  
Sautéed Short Rib w. Brown Sauce in Sizzling Hot Plate
- H405. 鐵板中式牛柳 .....10.95  
Filet of Beef Chinese Style in Sizzling Hot Plate
- H406. 鐵板川椒鷄掌  .....12.95  
Goose Web w. Pepper in Sizzling Hot Plate
- H407. 鐵板醬爆花蜆  .....10.95  
Clam w. Special Sauce in Sizzling Hot Plate
- H408. 鐵板海鮮大會 .....13.95  
Assorted Seafood in Sizzling Hot Plate
- H409. 鐵板生煮芥蘭片 .....9.95  
Hot Sizzling w. Chinese Broccoli

## 家禽類

POULTRY

- 801. 粥之家招牌蒜香雞(Half) 9.00 (Whole) 18.00  
House Special Chicken
- 802. 秘制家鄉咸雞 .....(Half) 8.00 (Whole) 16.00  
Salted Chicken in Country Style
- 803. 籠仔北菇金針蒸雞 .....8.95  
Steamed Chicken w. Black Mushroom
- 804. 腰果雞丁 .....8.95  
Sautéed Chicken w. Cashew Nut
- 805. 左宗雞  .....8.95  
General Tso's Chicken
- 806. 芝麻雞 .....8.95  
Sesame Chicken
- 807. 魚香雞  .....9.95  
Chicken w. Garlic Sauce
- 808. 籠仔金針雲耳蒸雙雞 .....16.95  
Steamed Chicken and Frog w. Black Mushroom
- 809. 紅燒乳鴿 .....14.95  
Roasted Young Pigeon
- 810. 鄉村五味鴨  
.....(1/4) 4.95 (Half) 8.95 (Whole) 16.00



# 香濃煲仔菜

CASSEROLE

- C201. 粥之家一品煲 .....13.95  
House Special Casserole
- C202. 紅燒魚頭煲 .....8.95  
Braised Fried Fish Head in Casserole
- C203. 家鄉扣肉煲 .....8.95  
Stewed Pork in Home Style Casserole
- C204. 鹹魚雞粒茄子煲 .....8.95  
Salted Fish, Chicken and Eggplant in Casserole
- C205. 鹹魚雞粒豆腐煲 .....8.95  
Salted Fish, Diced Chicken and Bean Curd in Casserole
- C206. 啫啫滑雞煲 .....8.95  
Sizzling Chicken in Casserole
- C207. 涼瓜排骨煲 .....8.95  
Bitter Melon and Spare Rib in Casserole
- C208. 沙茶牛肉粉絲煲 .....8.95  
Sha Cha beef & Vermicelli in Casserole
- C209. 北菇鵝掌煲 .....12.95  
Goose Web and Chinese Mushroom in Casserole
- C210. 原汁粉絲蟹煲 .....11.95  
Delicious Crab & Vermicelli in Casserole
- C211. 啫啫田雞煲 .....16.95  
Sizzling Frog in Casserole
- C212. 枝竹羊肉煲 .....11.95  
Lamb and Dried Bean Curd in Casserole
- C213. 節瓜蝦米粉絲煲 .....7.95  
Dried Shrimp and Squash w. Vermicelli in Casserole
- C214. 紅燒豆腐煲 .....7.95  
Deep Fried Bean Curd in Casserole
- C215. 鍋仔勝瓜粉絲蝦干 .....11.95  
Dried Shrimp, Squash w. Vermicelli
- C216. 錦江豆腐煲 .....13.95  
Assorted Seafood w. Fried Bean Curd
- C217. 牛腩腸粉煲 .....6.50  
Beef Stew w. Rice Roll
- C218. 薑蔥豬肝腸粉煲 .....6.50  
Pork Liver w. Rice Roll
- C219. 豉汁排骨腸粉煲 .....6.50  
Spare Rib Rice Roll in Black Bean Sauce



C202. 紅燒魚頭  
Braised Fried Fish Head  
in Casserole



C215. 鍋仔勝瓜粉絲蝦干  
Dried Shrimp, Squash w. Vermicelli



C216. 錦江豆腐  
Assorted Seafood w.  
Fried Bean Curd





708. 清炒什菜  
Sauteed Mixed Vegetable



720. 蒜蓉小白菜  
Sauteed Bok Choy w. Garlic



716. 什菌扒炸豆腐  
Fresh Mixed Mushroom and  
Fried Bean Curd



717. 豉油王生煎豆腐  
Pan Fried Bean Curd w. Soy Sauce



718. 勝瓜萬壽果煮魚肚  
Squash Papaya w. Fish Maw

## 蔬菜類 VEGETABLES

- 701. 上湯蒜子浸時菜 .....7.95  
Chinese Green w. Garlic in Broth
- 702. 清炒時菜 .....7.95  
Sauteed Chinese Vegetable
- 703. 瑤柱扒瓜甫 .....9.95  
Sauteed Squash w. Dried Scallop
- 704. 南乳炒藕片 .....7.95  
Sauteed Lotus Root w.  
Special Bean Paste Sauce
- 705. 發財羅漢齋 .....7.95  
Assorted Vegetable  
Buddhist Style
- 706. 錦繡松子金粟 .....7.95  
Golden Pine Nut and Corn
- 707. 荷塘豆腐 .....7.95  
Sauteed Bean Curd w.  
Mixed Vegetable
- 708. 清炒什菜 .....7.95  
Sauteed Mixed Vegetable
- 709. 蒜蓉豆苗 .....11.95  
Sauteed Snow Pea Leaf w. Garlic
- 710. 腐乳通菜 .....10.95  
Sauteed Chinese Seasonal  
Spinach w. Bean Paste Sauce
- 711. 宮廷香滑豆腐 .....8.95  
Bean Curd w. Seafood Royal Style
- 712. 竹筴茄子豆腐 .....9.95  
Eggplant Vegetable w. Bean Curd
- 713. 上湯粥水浸豆苗 .....11.95  
Snow Pea Leaf w. Garlic in Rice Broth
- 714. 上湯瑤柱涼瓜皮 .....9.95  
Bitter Melon w. Dried Scallop Casserole
- 715. 家鄉豆腐 .....7.95  
Steam or Fried Bean Curd w.  
Black Mushroom and Shredded Pork
- 716. 什菌扒炸豆腐 .....12.95  
Fresh Mixed Mushroom and  
Fried Bean Curd
- 717. 豉油王生煎豆腐 .....8.95  
Pan Fried Bean Curd w. Soy Sauce
- 718. 勝瓜萬壽果煮魚肚 .....14.95  
Squash Papaya w. Fish Maw
- 719. 高湯焗菜西芥蘭 .....12.95  
Steamed Broccoli w. Seaweed in Broth
- 720. 蒜蓉小白菜 .....9.95  
Sauteed Bok Choy w. Garlic



# 精選點心

DIM SUM

- 501. **素菜春卷 (1)** .....1.25  
Vegetable Spring Roll
- 502. **上海小籠飽 (6)** .....3.95  
Small Juicy Bun in Shanghai Style
- 503. **港式蔥油餅** .....2.95  
Scallion Pancakes in Hong Kong Style
- 504. **炸素饅頭 (5)** .....1.95  
Fried Bread
- 505. **蒸素饅頭 (5)** .....1.95  
Steamed Bread
- 506. **菜肉飽 (2)** .....1.80  
Minced Pork Bun
- 507. **XO醬炒豬腸粉** .....6.95  
Rice Roll w. XO Sauce
- 508. **油條** .....1.00  
Deep Fried Dough
- 509. **香煎鍋貼 (3)** .....2.00  
Pan Fried Pork Dumpling
- 510. **素菜水餃 (3)** .....2.00  
Steamed Vegetable Dumpling
- 511. **香煎咸甜薄餐每件** .....4.95  
Sweet or Salted Chinese Pan Cake
- 512. **番薯餅 (6)** .....4.95  
Sweet Potato Pan Cake
- 513. **香煎蝦米腸** .....2.50  
Pan Fried Dry Shrimp Rice Roll
- 514. **豉油王蒸腸粉** .....4.95  
Steamed Soy Sauce Rice Roll
- 515. **焦糖燉蛋** .....2.00  
Crame Brulee



502. 上海小籠飽  
Small Juicy Bun in Shanghai Style



509. 香煎鍋貼  
Pan Fried Pork Dumpling



515. 焦糖燉蛋  
Crame Brulee





311. 泰式鳳爪  
Boneless Chicken Feet  
w. Thai Sauce



312. X.O. 醬蜜豆炒鴨舌  
Sautéed Sweet Pea Pod  
and Duck Tongue w. XO Sauce



313. 涼拌皮蛋黃瓜  
Cold Preserve Egg Mix Pickle



314. 日式芥末撈三鮮  
Wasabi Mix Three Kind Sea Food



316. 銀魚干蒸吊片絲  
Steamed Silver Fish &  
Dried Squid w. Soy Sauce

## 特別小食 SPECIAL PLATES

301. 薑蔥鴨紅 .....7.95  
Duck's Blood w. Ginger & Scallion
302. 韭菜鴨紅 .....7.95  
Duck's Blood w. Chives
303. 砵仔焗魚腸 .....8.95  
Baked Fish Intestine in Clay Pot
304. 豉油王鵝腸 .....16.95  
Goose Intestine w. Soy Sauce
305. 豉椒鵝腸 .....16.95  
Goose Intestine w.  
Black Bean Sauce
306. 白灼鵝腸 .....16.95  
Boiled Goose Intestine  
w. Bean Sprout
307. 酥炸大腸 .....7.95  
Fried Intestine
308. 咸酸菜大腸 .....7.95  
Pickle Vegetable w. Intestine
309. 大豆芽炒大腸 .....7.95  
Soy Bean Sprout w. Intestine
310. 涼拌海蜆 .....7.95  
Cold Jelly Fish
311. 泰式鳳爪 .....8.95  
Boneless Chicken Feet  
w. Thai Sauce
312. X.O. 醬蜜豆炒鴨舌 .....14.95  
Sautéed Sweet Pea Pod  
and Duck Tongue w. XO Sauce
313. 涼拌皮蛋黃瓜 .....7.95  
Cold Preserve Egg Mix Pickle
314. 日式芥末撈三鮮 .....22.95  
Wasabi Mix Three Kind Sea Food
316. 銀魚干蒸吊片絲 .....10.95  
Steamed Silver Fish & Dried Squid  
w. Soy Sauce



## 湯類 SOUP

- 601. 雞茸粟米羹 .....5.95  
Chicken and Corn Soup
- 602. 酸辣湯 .....5.95  
Hot and Sour Soup
- 603. 西湖牛肉羹 .....6.95  
West Lake Beef Soup
- 604. 什錦冬瓜湯 .....6.95  
Subgum Winter Melon Soup
- 605. 海龍皇湯 (花蜆, 蟹, 有頭蝦, 粉絲) .....9.95  
Clam, Crab, Shrimp and Vermicelli Soup
- 606. 勝瓜花蜆湯 .....8.95  
Clam w. Squash Soup
- 607. 芥菜豆腐魚頭湯 .....7.95  
Mustard Green, Bean Curd and Fish Head Soup
- 608. 鹹蛋芥菜肉片湯 .....7.95  
Preserved Egg, Mustard Green and Sliced Pork Soup
- 609. 原盅乾貝冬瓜燉湯 .....每位 4.95  
Scallop and Winter Melon Soup For One
- 610. 原盅淮山杞子燉水魚 .....每位 4.95  
Turtle Soup For One
- 611. 百花魚肚羹 .....10.95  
Seafood w. Fish Maw Soup
- 612. 蟲草花燉水鴨 .....十位 68.00  
Simmered Duck Soup w. Chinese Herbs
- 613. 原盅淮山杞子燉水魚 .....十位 48.00  
Simmered Turtle Soup w. Wolfberry Seeds
- 614. 花旗參燉竹絲雞 .....位 4.95  
Simmered Ginseng Chicken Soup  
.....十位 48.00



612. 蟲草花燉水鴨  
Simmered Duck Soup  
w. Chinese Herbs



614. 花旗參燉竹絲雞  
Simmered Ginseng Chicken Soup

## 竹筒·燉飯 RICE BAKED

- R301. 北菇滑雞燉飯 .....6.75  
Rice Baked w. Chicken and Shitake Mushroom
- R302. 淡口鹹魚燉飯 .....6.75  
Rice Baked w. Salted Fish
- R303. 金銀臘腸燉飯 .....6.75  
Rice Baked w. Two Kinds of Chinese Sausage
- R304. 南安臘鴨燉飯 .....6.75  
Rice Baked w. Nan an Preserved Duck
- R305. 家鄉咸雞燉飯 .....6.75  
Rice Baked w. Home Style Salted Chicken
- R306. 海鮮燉飯 .....7.25  
Rice Baked w. Seafood
- R307. 鹹魚雞粒燉飯 .....7.75  
Rice Baked w. Salted Fish and Diced Chicken
- R308. 鮮菇田雞燉飯 .....8.25  
Rice Baked w. Chinese Mushroom and Frog
- R309. 原只南瓜海鮮燉飯 .....14.95  
Rice Baked w. Seafood in Whole Pumpkin



R301. 北菇滑雞燉飯  
Rice Baked w. Chicken  
and Shitake Mushroom



R309. 原只南瓜海鮮燉飯  
Rice Baked w. Seafood in  
Whole Pumpkin



## 粉麵飯類

PASTA & RICE



211. 乾炒牛河  
Sliced Beef Chow Fun Noodle



213. 星洲炒米  
Singapore Style Mei Fun



215. 大鵬炒米粉  
Tai Peng Style Chow Mei Fun

- |      |  |       |
|------|--|-------|
| 201. | <b>叉燒炒飯</b> .....                                      | 5.95  |
|      | Roast Pork Fried Rice                                  |       |
| 202. | <b>生炒牛肉飯</b> .....                                     | 5.95  |
|      | Beef Fried Rice  |       |
| 203. | <b>蝦仁炒飯</b> .....                                      | 7.95  |
|      | Baby Shrimp Fried Rice                                 |       |
| 204. | <b>雞炒飯</b> .....                                       | 5.95  |
|      | Chicken Fried Rice                                     |       |
| 205. | <b>什菜炒飯</b> .....                                      | 5.95  |
|      | Assorted Vegetable Fried Rice                          |       |
| 206. | <b>本樓炒飯</b> .....                                      | 8.50  |
|      | House Special Fried Rice                               |       |
| 207. | <b>揚州炒飯</b> .....                                      | 7.95  |
|      | Young Chow Fried Rice                                  |       |
| 208. | <b>鹹魚雞粒炒飯</b> .....                                    | 9.50  |
|      | Salted Fish and Diced Chicken Fried Rice               |       |
| 209. | <b>福建炒飯</b> .....                                      | 10.95 |
|      | Fu Kan Style Fried Rice                                |       |
| 210. | <b>豉椒干炒牛河</b> .....                                    | 7.95  |
|      | Sliced beef w. Black Bean Sauce Chow Fun Noodle        |       |
| 211. | <b>乾炒牛河</b> .....                                      | 7.95  |
|      | Sliced Beef Chow Fun Noodle                            |       |
| 212. | <b>海鮮炒河</b> .....                                      | 10.95 |
|      | Seafood Chow Fun Noodle                                |       |
| 213. | <b>星洲炒米</b> 🍷 .....                                    | 7.95  |
|      | Singapore Style Mei Fun                                |       |
| 214. | <b>廈門炒米</b> .....                                      | 7.95  |
|      | Han Moon Style Mei Fun                                 |       |
| 215. | <b>大鵬炒米粉</b> .....                                     | 10.95 |
|      | Tai Peng Style Chow Mei Fun                            |       |
| 216. | <b>冬菜肉絲燜米</b> .....                                    | 7.95  |
|      | Shredded Pork and Preserved Diced Vegetable w. Mei Fun |       |
| 217. | <b>豉油王炒麵</b> .....                                     | 7.95  |
|      | Soy Sauce Chow Mein                                    |       |
| 218. | <b>豉油王吊片炒麵</b> .....                                   | 10.95 |
|      | Soy Sauce w. Shredded Dried Squid Chow Mein            |       |
| 219. | <b>肉絲炒麵</b> .....                                      | 7.95  |
|      | Shredded Pork Chow Mein                                |       |
| 220. | <b>菜遠牛肉炒麵</b> .....                                    | 7.95  |
|      | Beef Chow Mein w. Chinese Veg.                         |       |
| 221. | <b>海鮮炒麵</b> .....                                      | 10.95 |
|      | Seafood Chow Mein                                      |       |
| 222. | <b>海鮮湯麵</b> .....                                      | 6.50  |
|      | Seafood Noodle in Soup                                 |       |
| 223. | <b>牛腩湯麵</b> .....                                      | 4.95  |
|      | Beef Stew Noodle in Soup                               |       |
| 224. | <b>金雙蛋炒飯</b> .....                                     | 12.95 |
|      | Golden Egg Fried Rice                                  |       |
| 225. | <b>蝦球湯麵</b> .....                                      | 6.50  |
|      | Jumbo Shrimp w. Noodle Soup                            |       |



# 生滾煲仔粥

RICE CONGEE

- 401. 狀元及第粥 .....4.45  
Pork Stomach Porridge
- 402. 皮蛋瘦肉粥 .....3.50  
Sliced Pork and Preserved Egg Porridge
- 403. 白果上素粥 .....3.50  
Healthy Vegetarian Porridge
- 404. 豬紅粥 .....3.50  
Pig's Blood Porridge
- 405. 老火白粥 .....2.50  
Plain Porridge
- 406. 薑汁鮮魷粥 .....3.50  
Fresh Squid w. Ginger Sauce Porridge
- 407. 薑汁豬肝粥 .....3.50  
Pork Liver w. Ginger Sauce Porridge
- 408. 荔灣艇仔粥 .....4.45  
Sampan Porridge
- 409. 瑤柱白果粥 .....4.45  
Dried Scallop and White Nut Porridge
- 410. 香滑牛肉粥 .....4.45  
Beef Porridge
- 411. 北菇滑雞粥 .....4.45  
Chicken w. Black Mushroom Porridge
- 412. 豬肝瘦肉粥 .....4.45  
Liver and Sliced Pork Porridge
- 413. 美味三絲粥 .....4.45  
Pork, Chicken and Duck Porridge
- 414. 豬紅魚片粥 .....4.45  
Pig's Blood & Sliced Fish Porridge
- 415. 皮蛋魚片粥 .....4.45  
Sliced Fish and Preserved Egg Porridge
- 416. 生菜魚片粥 .....4.45  
Sliced Fish and Lettuce Porridge
- 417. 香滑魚咀粥 .....4.45  
Fish Maw Porridge
- 418. 家鄉咸雞粥 .....4.45  
Salted Chicken Porridge
- 419. 滑牛豬肝粥 .....4.45  
Beef and Liver Porridge
- 420. 火鴨肉丸粥 .....4.45  
Roast Duck and Meat Ball Porridge
- 421. 豬肝魚片粥 .....4.45  
Liver and Sliced Fish Porridge
- 422. 滑牛魚片粥 .....4.45  
Sliced beef & Fish Porridge
- 423. 鮮蟹粥 .....4.45  
Crab Porridge
- 424. 鮑魚雞粥 .....5.45  
Abalone and Chicken Porridge
- 425. 田雞粥 .....5.45  
Frog Meat Porridge
- 426. 海鮮粥 .....5.45  
Seafood Porridge
- 427. 龍蝦粥 .....7.25  
Lobster Porridge
- 428. 鮑魚田雞粥 .....8.25  
Abalone and Frog Porridge
- 429. 石螺田雞粥 .....8.25  
Snail and Frog Porridge
- 430. 石螺雞粥 .....6.25  
Snail and Chicken Porridge



408. 荔灣艇仔粥  
Sampan Porridge



413. 美味三絲粥  
Pork, Chicken and Duck Porridge



423. 鮮蟹粥  
Crab Porridge