Appetizers 餐前小食

001	Chilled Cuttlefish and Cucumber with Korean Lemonade Chili Paste 檸七韓醬青瓜墨魚片	165.00
002	Sliced Pork Belly with Garlic Puree 蒜泥白肉	155.00
003	Spicy Beef Flavored with Vinegar 陳醋五香牛肉	175.00
004	Shredded Beef and Celery with Chinese Sauerkraut 酸菜西芹牛肉絲	165.00
005	Deep Fried Assorted Seafood and Cashew Nuts with Garlic 香蒜腰果海鮮粒	160.00
006	Deep Fried Squid with Spicy Salt and Chili Peppers 椒鹽鮮魷	155.00
007	Deep Fried Mini Shrimp Toasts with Sesame (8pcs) 迷你芝蔴蝦多士(8粒)	170.00
008	Deep Fried Mashed Cuttlefish Balls with Honey Sauce 蜜汁炸花枝丸	160.00
009	Deep Fried Spicy Chicken Wings 五香脆皮雞中翼	120.00
010	Shredded Pork and Bean Sprouts with Fungus in Fermented Rice 酒釀雲耳銀芽拌肉絲	145.00

Soups 湯類

011	Assorted Meats and Conpoy Broth 三絲瑤柱羹	例窩 per pot 每位 per person	160.00 80.00	
012	Scallop and Shrimps Broth 蝦仁帶子羹	例窩 per pot 每位 per person	160.00 80.00	
013	Crab Meat and Sweet Corn Broth 蟹肉粟米羹	例窩 per pot 每位 per person	140.00 70.00	
014	Minced Beef and Vegetables Borth 西湖牛肉羹	例窩 per pot 每位 per person	150.00 75.00	
015	Pork Ribs and Bitter Melon with Preserved Vegetables Soup 涼瓜味菜排骨湯	例窩 per pot 每位 per person	140.00 70.00	
016	Roasted Duck and Enoki Mushrooms with Vegetarian Shark's Fin Broth 金菇火鴨絲燴素翅	例窩 per pot 每位 per person	140.00 70.00	
017	Daily Soup 老火例湯	例窩 per pot 每位 per person	120.00 60.00	
Seafood 海鮮類				
021	Stir Fried Prawns with Spicy Black Bean Paste 老乾媽爆蝦球		250.00	
022	Prawns with Coconut Flavored Satay Sauce 椰汁沙茶蝦球		250.00	
023	Stir Fried Prawns with Celery and Chives 西芹韭黃鳳尾蝦		250.00	
024	Poached Prawn with Vermicelli in Szechuan Spicy Soup 水煮鳳尾蝦		230.00	

Seafood

海鮮類

025	Braised Garoupa Fillet with Vegetables 生 炆 石 斑 柳	255.00
026	Braised Garoupa Fillet with Spicy and Sour Sauce 酸辣石斑柳	255.00
027	Deep Fried Sole Fillet with Lemon Sauce 西 檸 龍 脷 柳	145.00
028	Poached Sole Fillet with Garlic in Bone Marrow Soup 豬骨湯蒜子浸龍脷柳	145.00
029	Stir Fried Scallops and Choi Sum with Chives 菜心韭黃炒帶子	250.00
030	Steamed Bean Curd Stuffed with Scallops on Black Bean Sauce 豉汁帶子蒸豆腐	250.00
031	Stir Fried Squid with Szechuan Sauce 川汁爆鮮魷	155.00
032	Stir Fried Cuttlefish with Broccoli in Preserved Shrimp Paste 蝦醬西蘭花炒墨魚片	155.00
033	Steamed Squid and Eggplant with Fermented Rice 酒 醸 鮮 魷 蒸 茄 子	155.00
034	Scrambled Egg Whites with Crab Meat and Fresh Milk 蟹肉蛋白炒鮮奶	135.00
035	Scrambled Egg with Crab Meat and Vegetarian Shark's Fin 蟹肉桂花素翅	135.00

Meats

肉類

041	Deep Fried Crispy Chicken 球會炸子雞	半隻 Half 原隻 Whole	210.00 420.00
042	Roasted Chicken with Sesame 金牌芝蔴雞	半隻 Half 原隻 Whole	210.00 420.00
043	Braised Chicken with Chili Peppers 剁椒烟雞	半隻 Half 原隻 Whole	210.00 420.00
044	Stir Fried Chicken with Hot Sauce 回窩雞球		145.00
045	Stir Fried Diced Chicken with Bitter Melon 涼瓜炒雞粒		145.00
046	Deep Fried Chicken with Lemon Sauce 西 檸 雞 塊		145.00
047	Stir Fried Chicken Szechuan Style 四川乾煎雞件		155.00
048	Steamed Chicken with Red Dates and Fungus 紅棗雲耳蒸滑雞		155.00
049	Steamed Egg with Shredded Chicken and Vegetarian Shark's F 素翅雞絲蒸水蛋	in	145.00
050	Stir Fried Beef and Broccoli with Black Peppers 黑椒西蘭花牛肉		190.00
051	Stir Fried Beef Cube with Hot Chili 宮保牛肉粒		190.00
052	Stir Fried Shredded Beef with Preserved Mixed Vegetables 七彩牛柳絲		190.00
053	Stir Fried Beef Fillet with Onion in Garlic Sauce 蒜汁洋蔥牛仔柳		220.00

Meats

肉類

054	Steamed Beef with Preserved Vegetables and Fungus 炸菜雲耳蒸牛肉	190.00
055	Braised Beef Brisket with Lettuce in Brown Sauce 生菜柱候牛腩	200.00
056	Beef Pan Cake with Preserved Vegetables and Spring Onions 雪菜香蔥牛肉餅	165.00
057	Poached Beef Tendon with Whole Garlic in Supreme Soup 上湯蒜子浸牛筋	170.00
058	Braised Pork Chops with Vinegar 香醋燴豬扒	135.00
059	Roasted Pork Neck Barbecue Sauce 香燒豬頸肉	145.00
060	Stir Fried Pork Belly with Sweet and Sour Sauce 京醬爆腩肉	145.00
061	Stir Fried Pork Ribs and Bitter Melon with Black Pepper Sauce 豉汁涼瓜炒排骨	135.00
062	Crispy Sweet and Sour Pork with Pineapple 菠蘿咕嚕肉	140.00
063	Stir Fried Sliced Pork with Garlic and Chives 蒜茸韭黃炒肉片	145.00
064	Steamed Pork Patties with Preserved Vegetables and Salty Egg 梅菜鹹蛋蒸肉餅	150.00
065	Scrambled Egg with Minced Pork and String Beans 豆角肉崧炒蛋	135.00

Vegetables & Bean Curd 菜蔬/豆腐類

071	Stir Fried Four Kinds of Vegetables with Oyster Sauce 蠔皇四寶蔬	130.00
072	Sauteed Baby Sweet Corn and Mixed Bell Peppers with Black Beans 豆豉三色椒炒珍珠筍	110.00
073	Stir Fried Vegetarain Minced Pork and Green Beans with Hot Chili 剁椒素肉燥四季豆	130.00
074	Braised Bean Curd with Lo Hon Mixed Vegetables 羅漢上素燴豆腐	130.00
075	Deep Fried Bean Curd Stuffed with Mixed Mushrooms 炸釀野菌豆腐	115.00
076	Braised Vegetarian Abalone on Steamed Bean Curd 齋鮑魚扒滑豆腐	105.00
077	Braised Eggplant and Flour Puffs Cake with Preserved Vegetables 梅菜油筋粒炆茄子	105.00

Casserole Specialties 煲仔菜精選

081	Shredded Roasted Duck with Bean Sprouts and Preserved Vegetables 雪菜銀芽火鴨絲煲	145.00
082	Chinese Spinach with Crab Meat and Egg Whites 蟹肉蛋白莧菜煲	135.00
083	Sole Fillet with Olive Leaves and Spring Onion	160.00
	薑蔥欖角菜炆龍脷柳煲	
004	D. CEIL C. M. D IV II.	220.00
084	Beef Fillet with Preserved Vegetables 梅菜牛仔柳煲	230.00
	传来十万柳炎 ————————————————————————————————————	
085	Salty Pork Belly and Eggplant Flavored with Bean Paste	145.00
	麵醬鹹肉茄子煲	
086	Deep Fried Cuttlefish Balls and Lettuce in Fish Soup	160.00
	魚湯炸墨魚丸生菜煲	
0.05		150.00
087	Braised Chicken with Spring Onions 工	150.00
	玉蔥滑雞煲	
088	Crab Meat and Vegetarian Shark's Fin Broth with Rice	135.00
	蟹肉素翅撈飯	
089	Air Dried Shrimps, Black Mushrooms, Kale and Vermicelli	135.00
	蝦乾北菇芥蘭粉絲煲	

Fried Rice and Noodles

炒飯麵類

091	Crab Meat and Chives in Running Egg with Rice 並黃滑蛋蟹肉飯	115.00
092	Stir Fried Udon with Squid in Malaysian Paste 馬拉盞乾炒鮮魷烏冬	130.00
093	Stir Fried Noodles with Chicken in Maggie Sauce 美極乾炒雞球麵	120.00
094	Beef Fillet and Pineappple with Satay Sauce on Rice 鳳梨沙茶牛仔柳飯	140.00
095	Fried Crispy Vermicelli with Pork Ribs in Oyster Sauce 蠔皇菜遠排骨煎米粉	100.00
096	Fried Noodles Singapore Style 星洲炒米	105.00
097	Fried Rice Noodles with Roasted Duck and Bitter Melon 豉汁涼瓜火鴨絲炒河粉	105.00
098	Stir Fried Oil Noodles with Assorted Meats 乾炒三絲油麵	110.00
099	Fried Noodles with Shredded Pork and Bean Sprouts 肉絲炒麵	105.00
100	Fried Rice Yeung Chow Style 楊州炒飯	105.00

Noodles in Soup

湯麵類

101	Beef Brisket with Rice Noodles in Soup 牛腩湯河	100.00
102	Shredded Pork and Preserved Vegetables with Vermicelli in Soup 炸菜肉絲湯米	85.00
103	Golf Club Dam Dam Noodles 球會擔麵	85.00
104	Black Pepper Pork Belly with Oil Noodles in Bone Marrow Soup 黑椒腩片豬骨湯油麵	90.00
105	Prawn and Scallops Szechuan Style with Udon in Soup 四川蝦球帶子湯烏冬	110.00
106	Crab Meat and Running Egg with E-Fu Noodles in Soup 鴻圖蟹肉湯伊麵	100.00
107	Beef with Udon in Chongqing Spicy Soup 重慶牛肉湯烏冬	105.00
108	Spicy Minced Pork and Eggplant with Rice in Soup 剁椒茄子肉崧湯飯	85.00
109	Scallop and Brocolli with Rice in Soup 西蘭花帶子湯飯	110.00
110	Kim Chi and Chicken with Ramen in Soup 泡菜雞肉湯拉麵	85.00

Desserts

甜品類

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