

* 桌面上湿餐巾都需收费

Wet Towels are Chargeable ONLY when use

每份/Each Order (for 2-4 人用/people dining)

~ Appetizers/小吃 ~

- \$12 ① Crispy vegetables spring roll ②春夏秋冬卷 (6pcs)
- \$15 Crispy fish skin 酥脆鱼皮
- \$15 Soft shell crabs in lemon butter milk sauce 奶柠软壳蟹
- \$15 Crispy white baits, Thai style 泰式炸白饭鱼
- \$15 👍 Crispy baby squids, chef's recipe sauce 酥脆苏东仔
- \$15 ① Organic farm salads with shredded fruits ②水果野菜沙拉
- \$18 Crispy fish skin with salted egg yolk puree 咸蛋黄脆鱼皮

~ All Day Dim Sum/全日点心 ~

- \$7 ① Chinese pancake with red bean paste ②红豆泥锅饼
- \$8 Butterfly pea flower spinach prawn dumpling 蝶花菠菜饺 (4pcs/件)
- \$8 Steamed honey pork buns 叉烧包 (4pcs/件)
- \$8 Glutinous rice with chicken, mushrooms and pork 荷香糯米鸡 (3pcs/件)
- \$8 ① Steamed handmade vegetable dumplings ②菩提蔬菜果 (4pcs/件)
- \$8 ① Steamed vegetarian dumpling ②素元宝饺子 (4pcs/件)
- \$8 ① Steamed mini peach buns with bean paste ②豆蓉桃子包 (4pcs/件)
- \$8 Signature Yellow Duckling bun 小黄鸭包 (3pcs/件)
- \$8 ① Osmanthus and water chestnut cake ②香煎桂花马蹄糕 (4pcs/件)
- \$11 Steamed chicken feet in black bean sauce 豆豉汁蒸凤爪 (2 baskets/籠)
- \$11 Poached fresh pork dumplings 北方猪肉饺子 (6pcs/件)
- \$12 ① Signature chilli crab meat buns ②🍵🍵 辣椒蟹肉包 (6pcs/件)
- \$12 Steamed fresh prawn dumplings 虾饺 (6pcs/件)
- \$12 "Siew Mai" dumplings with pork, prawn 烧卖 (6pcs/件)
- \$18 Steamed Shanghainese pork dumplings 小笼包 (10pcs/件)

~ Soup 汤 ~

一位/each person

- \$9 ① Bamboo piths soup with three treasures ②竹笙三宝汤
- \$9 Sweet corn soup with shredded chicken 鸡丝粟米羹
- \$10 Seafood hot and sour soup 海鲜酸辣羹
- \$11 Crab meat and fishmaw in yellow thicken soup 黄焖鱼鳔蟹肉羹
- \$13 Chicken soup with conpoy and American Conch 美国螺头干贝炖鸡汤
- \$13 Fresh fishmaw soup with three treasures 花胶三宝汤
- \$14 👍 Seafood soup in whole young coconut 椰子海鲜汤

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~ Crabs 螃蟹 ~

\$95.20 (两只/2pcs)

 Singapore chilli sauce 新加坡辣椒螃蟹

\$95.20 (两只/2pcs)

 Singapore black pepper 新加坡黑胡椒螃蟹

\$95.20 (两只/2pcs)

Sautéed with spring onions and young ginger 姜葱螃蟹

\$95.20 (两只/2pcs)

Steamed with egg white & yellow wine 花雕蛋白蒸螃蟹

\$95.20 (两只/2pcs)

Crispy with healthy oat meal flakes 麦香螃蟹

\$95.20+\$6 (两只/2pcs)

Sautéed with salted egg yolk puree 咸蛋黄螃蟹

\$6.00 (6 件/pcs)

Deep-fried buns 炸馒头

\$6.00 (6 件/pcs)

Steamed Buns 蒸馒头

~ Sea Prawns (Shell) 海虾 (带壳) ~

\$40

Poached in light soya sauce 白灼虾

\$40

Steamed with garlic and vermicelli 蒜茸粉丝蒸海虾

\$40

Crispy with healthy oat meal flakes 麦香海虾

\$40+\$6

Sautéed with salted egg yolk puree 咸蛋黄海虾

~ Australian Lobster 澳州龙虾 ~

\$388 (只/1pc)

Steamed with egg white and chinese wine 花雕蛋白蒸

\$388 (只/1pc)

Sashimi style 刺身

~ Boston Lobster 波士顿龙虾 ~

\$68 (只/1pc)

 Stir-fried in black pepper 黑胡椒龙虾

\$68 (只/1pc)

Wok-fried with spring onions and young ginger 姜葱龙虾

\$68 (只/1pc)

Steamed with garlic and vermicelli 蒜茸粉丝蒸龙虾

\$68 (只/1pc)

 Signature braised in Ee-fu noodles   龙虾焖伊面

\$68 (只/1pc)

Steamed with egg white and chinese wine 花雕蛋白蒸龙虾

~ Live Fish 活鱼 ~

\$60 (只/1pc)

PEARL fish in baba nyonya sauce 酱蒸珍珠鱼

\$80 (只/1pc)

 BADIN fish in black bean sauce 豆豉汁蒸巴丁鱼

\$90 (只/1pc)

DRAGON TIGER GAROUPA in ginger sauce 青姜茸蒸龙虎斑

\$110 (只/1pc)

SOON HOCK fish in light soya sauce 清蒸笋壳鱼

\$240 (只/1pc)


TENGALAN river fish in light soya sauce 清蒸丁加兰河鱼

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~ Prawns/Scallops 虾球/带子 ~

- \$28  Crispy prawns in healthy oat meal flakes 麦香虾球
- \$28 Crispy prawns in Japanese wasabi dressing 东瀛虾球
- \$28 Crispy prawns in sweet & sour sauce 糖醋虾球
- \$28 Crispy prawns in lemon butter milk sauce 奶柠虾球
- \$32 Sautéed prawns with wild mushrooms and vegetables 野菌芥兰炒虾球
- \$32 Stir-fried scallops with garlic and vegetables 蒜香带子炒芥兰
- \$34 Wok-fried scallops with asparagus in XO chilli sauce 极品酱带子炒芦笋

~ Pork/Beef/Duck/Chicken 猪/牛/鸭/鸡 ~

- \$36 Wok-fried baby pork belly ribs, Jiangsu style 江苏镇江排骨
- \$36 Crispy sweet & sour pork 咕嚕肉
- \$36 Sautéed sliced fillet of beef with vegetables 六十年代炒牛肉片
- \$36 Pan-seared tenderloin of beef in roasted sesame sauce 芝麻酱煎牛柳
- \$36 Stir-fried tenderloin of beef cubes in black pepper sauce 黑椒牛柳粒
- \$36  Roast duck, hong kong style (half) 港式烧鸭 (半只)
- \$36 Crispy chicken cubes in lemon sauce 柠檬酱炸鸡球
- \$36 Crispy chicken cubes peanut satay sauce 花生沙爹酱炸鸡球

~ Vegetables 蔬菜 ~

- \$18  Homemade tofu pockets  菩提豆袋 (3pcs/件)
- \$20  Stir-fried green chives with garlic 蒜茸青龙菜
- \$20  Sautéed crunchy vegetables with black pepper  黑胡椒粉炒爽菜
- \$20 Poached spinach in superior broth 上汤枸杞蒜子浸苋菜
- \$20 Stir-fried broccoli flower with garlic 蒜茸西兰花
- \$20  Wok-fried hong kong choy sum  清炒香港菜心
- \$22  Wok-fried hong kong kai lan  清炒香港芥兰
- \$22 Stir-fried asparagus with wild mushrooms 野菌炒芦笋
- \$22 Poached spinach three kind of eggs 三皇蛋浸苋菜

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~ Fried Rice/Noodles 炒饭/面 ~

- \$28 "Yang Zhou" fried rice with shrimps and pork 扬州炒饭
- \$28 Braised rice noodles with sliced fish in egg wash sauce 鱼片滑蛋河粉
- \$28 Wok-fried rice noodles with beef 干炒牛河
- \$28 Braised Ee-fu noodles with mushrooms and chives 干烧伊面
- \$30 🍷 Stewed mee sua noodles with baby abalone 🍷 小鲍鱼焖面线
- \$30 👍 Seafood fried rice with baby abalone 小鲍鱼海鲜炒饭
- \$32 Fresh Crab meat fried rice with egg white 蟹肉蛋白炒饭
- \$24 Egg fried rice with diced vegetables 玉兰蛋炒饭
- \$24 🍷 Vegetarian fried rice with vegetables, No Egg 无蛋菜粒炒饭
- \$18 **PORRIDGE (Chicken/Fish/Century Egg & Pork) 粥(鸡丝/鱼片/皮蛋猪肉)**

~ Vegetarian/素食 ~

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- \$8 🍷 Steamed handmade vegetable dumplings 圆菩提蔬菜果 (4pcs/件)
- \$8 🍷 Steamed vegetarian dumpling 圆素元宝饺子 (4pcs/件)
- \$9 🍷 Bamboo piths soup with three treasures 圆竹笙三宝汤
- \$12 🍷 Crispy vegetables spring roll 圆春夏秋冬卷 (6pcs)
- \$15 🍷 Organic farm salads with shredded fruits 圆水果野菜沙拉
- \$18 🍷 Homemade tofu pockets 圆菩提豆袋 (3pcs/件)
- \$20 🍷 Sautéed crunchy vegetables with black pepper 圆黑胡椒粉炒爽菜
- \$22 🍷 Wok-fried hong kong choy sum 圆清炒香港菜心
- \$22 🍷 Wok-fried hong kong kai lan 圆清炒香港芥兰
- \$22 🍷 Stir-fried asparagus with wild mushrooms 圆野菌炒芦笋
- \$24 🍷 Vegetarian fried rice with vegetables, No Egg 圆无蛋菜粒炒饭
- \$24 Egg fried rice with diced vegetables 玉兰蛋炒饭
- \$5 Chinese pear with Gum Tragacanth 雪燕炖雪梨
- \$5 👍 Whole fragrant pear in pomelo jam 柚子茶香梨
- \$7 🍷 Chinese pancake with red bean paste 圆红豆泥锅饼
- \$8 🍷 Osmanthus and water chestnut cake 圆香煎桂花马蹄糕 (4pcs/件)
- \$8 🍷 Steamed mini peach buns with bean paste 圆豆蓉桃子包 (4pcs/件)

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~ GLUTEN FREE MENU ~

Each Order (for 2-4 people dining)

\$15	Organic farm salads with shredded fruits
\$9 each	Bamboo piths soup with three treasures
\$14 each	 Seafood soup in whole young coconut
\$95.20 (两只/2pcs)	Sautéed with spring onions and young ginger
\$68 (只/1pc)	Wok-fried with spring onions and young ginger
\$32	Prawns with mushrooms and vegetables
\$20	Stir-fried broccoli flower with garlic
\$22	Wok-fried hong kong kai lan
\$22	Stir-fried asparagus with wild mushrooms
\$30	 Seafood fried rice with baby abalone
\$32	Fresh Crab meat fried rice with egg white
\$24	Egg fried rice with diced vegetables
\$24	Vegetarian fried rice with vegetables, No Egg

Gluten Free Dessert Menu

\$5 each	Chinese pear with Gum Tragacanth
\$5 each	 Whole fragrant pear in pomelo jam

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~ Desserts/甜品~

每份/Each Order

- \$4 Vanilla ice cream (single scoop) 香草雪糕
- \$4 Lychee sorbet (single scoop) 荔枝雪坝
- \$5 ⑤ Chinese pear with Gum Tragacanth (cold or hot) ⑥ 雪燕炖雪梨(冷或热)
- \$5 Essence of mango puree with attap seeds 亚搭子香芒露
- \$5 👍 ⑤ Double-boiled whole fragrant pear in pomelo jam ⑥ 柚子茶香梨
- \$7 ⑤ Chinese pancake with red bean paste ⑥ 红豆泥锅饼
- \$8 Double-boiled hasma with red dates (cold or hot) 红枣炖雪蛤(冷或热)
- \$8 Signature Yellow Duckling bun 小黄鸭包 (3pcs/件)
- \$8 Steamed custard bun with puree of walnuts 核桃流沙包 (4pcs/件)
- \$8 ⑤ Osmanthus and water chestnut cake ⑥ 香煎桂花马蹄糕 (4pcs/件)
- \$8 ⑤ Steamed mini peach buns with bean paste ⑥ 豆蓉桃子包 (4pcs/件)
- \$9 Mango puree with ice cream in whole young coconut 椰青雪糕香芒露
- \$18 Birdnest dessert in Honey Rock Sugar(cold or hot) 石蜂糖炖燕窝(冷或热)
- \$5 Malaysia Ipoh White Coffee 马来西亚怡保白咖啡
- \$5 Coffee BLACK 咖啡乌

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