

\* 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 ~

- \$7 ① Crispy vegetables spring roll 春夏秋冬卷 (6pcs)
- \$10 Crispy fish skin 酥脆鱼皮
- \$12 Soft shell crabs in lemon butter milk sauce 奶柠软壳蟹
- \$12 Crispy white baits, Thai style 泰式炸白饭鱼
- \$12 👍 Crispy baby squids, chef's recipe sauce 酥脆苏东仔
- \$12 Crispy fish skin with salted egg yolk puree 咸蛋黄脆鱼皮
- \$15 ① Organic farm salads with shredded fruits 水果野菜沙拉

~ All Day Dim Sum/全日点心 ~

- \$7 ① Chinese pancake with red bean paste 红豆泥锅饼
- \$4.80 Steamed honey pork buns 叉烧包 (3pcs/个)
- \$5.50 Steamed Shanghainese pork dumplings 小笼包 (3pcs/个)
- \$5.50 Glutinous rice with chicken, mushrooms and pork 荷香糯米鸡 (2pcs/个)
- \$4.80 ① Steamed shredded vegetable dumplings 菩提蔬菜果 (3pcs/个)
- \$4.80 ① Steamed vegan mushrooms dumpling 素元宝饺子 (3pcs/个)
- \$4.80 ① Steamed mini peach buns with bean paste 豆蓉桃子包 (3pcs/个)
- \$5.50 Signature Yellow Duckling bun 小黄鸭包 (2pcs/个)
- \$5 ① Osmanthus and water chestnut cake 香煎桂花马蹄糕 (3pcs/个)
- \$4.80 Steamed chicken feet in black bean sauce 豆豉汁蒸凤爪 (1 basket/籠)
- \$5.50 Poached fresh pork dumplings 北方猪肉饺子 (3pcs/个)
- \$6 ⑤ Signature chilli crab meat buns 辣椒蟹肉包 (3pcs/个)
- \$6 Steamed fresh prawn dumplings 虾饺 (3pcs/个)
- \$5.50 "Siew Mai" dumplings with pork, prawn 烧卖 (3pcs/个)
- \$18 Steamed Shanghainese pork dumplings 小笼包 (10pcs/件)

~ Soup 汤 ~

一位/each person

- \$6 ① Bamboo piths soup with three treasures 竹笙三宝汤
- \$6 Sweet corn soup with shredded chicken 鸡丝粟米羹
- \$7 Seafood hot and sour soup 海鲜酸辣羹
- \$9 Crab meat and fishmaw in yellow thicken soup 黄焖鱼鳔蟹肉羹
- \$9 Fresh fishmaw soup with three treasures 花胶三宝汤
- \$10 👍 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) ~

\$30

Poached in light soya sauce 白灼虾

\$30

Steamed with garlic and vermicelli 蒜茸粉丝蒸海虾

\$30

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 澳洲龙虾 ~

\$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 ~

\$38 (只/1pc)

PEARL fish in baba nyonya sauce 酱蒸珍珠鱼

\$48 (只/1pc)

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

\$60 (只/1pc)

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

\$80 (只/1pc)


SOON HOCK fish in light soya sauce 清蒸笋壳鱼

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~ Prawns/Scallops 虾球/带子 ~

- \$24  Crispy prawns in healthy oat meal flakes 麦香虾球
- \$24 Crispy prawns in Japanese wasabi dressing 东瀛虾球
- \$24 Crispy prawns in sweet & sour sauce 糖醋虾球
- \$26 Stir-fried scallops with garlic and vegetables 蒜香带子炒芥兰
- \$26 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 ~

- \$22 Wok-fried baby pork belly ribs, Jiangsu style 江苏镇江排骨
- \$22 Crispy sweet & sour pork 咕嚕肉
- \$24 Sautéed sliced fillet of beef with vegetables 六十年代炒牛肉片
- \$24 Pan-seared tenderloin of beef in roasted sesame sauce 芝麻酱煎牛柳
- \$24 Stir-fried tenderloin of beef cubes in black pepper sauce 黑椒牛柳粒
- \$34  Roast duck, hong kong style (half) 港式烧鸭 (半只)
- \$22 Crispy chicken cubes in lemon sauce 柠檬酱炸鸡球

~ Vegetables 蔬菜 ~

- \$16  Stir-fried green chives with garlic 蒜茸青龙菜
- \$16 Poached spinach in superior broth 上汤枸杞蒜子浸苋菜
- \$16 Stir-fried broccoli flower with garlic 蒜茸西兰花
- \$18 Stir-fried asparagus with wild mushrooms 野菌炒芦笋
- \$18 Poached spinach three kind of eggs 三皇蛋浸苋菜
- \$18  Wok-fried hong kong kai lan  清炒香港芥兰

~ Fried Rice/Noodles 炒饭/面 ~

- \$22 "Yang Zhou" fried rice with shrimps and pork 扬州炒饭
- \$24 Braised rice noodles with sliced fish in egg wash sauce 鱼片滑蛋河粉
- \$24 Wok-fried rice noodles with beef 干炒牛肉河粉
- \$20 Braised Ee-fu noodles with mushrooms and chives 干烧伊面
- \$26  Stewed mee sua noodles with baby abalone   小鲍鱼焖面线
- \$24  Seafood fried rice with baby abalone 小鲍鱼海鲜炒饭
- \$26 Fresh Crab meat fried rice with egg white 蟹肉蛋白炒饭
- \$20 Egg fried rice with diced vegetables 玉兰蛋炒饭
- \$20  Vegetarian fried rice with vegetables, No Egg  无蛋菜粒炒饭

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