

\* 桌面上小吃和湿餐巾都需收费

**Peanuts and Smart Towels are Chargeable on consumption basis**

## 全日点心

### All Day Dim Sum

- \$13.80 香煎辣椒螃蟹包(6件) - 招牌菜  
Signature Pan-seared chilli crab meat buns (6pcs)
- \$18.00 上海小笼包(10件)  
Steamed Shanghainese pork dumplings (10pcs)
- \$12.00 水晶鲜虾饺(6件)  
Steamed fresh prawn dumplings (6pcs)
- \$11.00 北方猪肉饺子(6件)  
Poached fresh pork dumplings (6pcs)
- \$10.00 潮州蒸粉果(6件)  
Steamed Teochew dumplings with pork and peanuts (6pcs)
- \$10.00 鲍鱼仔蒸烧卖(6件)  
“Siew Mai” dumplings with abalone, pork and prawns (6pcs)
- \$10.00 菩提蔬菜果(6件)  
Steamed handmade vegetable dumplings (6pcs)
- \$10.00 蜜汁叉烧包(6件)  
Steamed honey pork buns (6pcs)
- \$10.00 豆豉汁蒸凤爪(2份)  
Steamed chicken feet with black bean sauce (2 baskets)
- \$10.00 荷香糯米鸡(4件)  
Steamed glutinous rice with diced chicken, mushrooms and chinese sausages (4pcs)
- \$9.60 冠华流沙包(6粒)  
Steamed custard buns with salted egg yolk (6pcs)
- \$9.60 莲蓉桃子包(6粒)  
Steamed mini peach buns with louts paste (6pcs)
- \$5.00 廉奶炸馒头(6粒)  
Crispy mantou buns with condensed milk (6pcs)
- \$7.00 榛子酱芋泥窝饼  
Chinese pancake with Nutella and Yam

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**好介绍/Recommendations**

\$24.00/\$36.00	五香扣肉竹炭包 Stewed five spices pork belly, bamboo charcoal buns
\$24.00/\$36.00	咖啡猪腩骨 Baby pork belly ribs, coffee sauce
\$68.00	北京片皮鸭 (一只) Peking duck with pancakes (whole)
\$30.00	果园香酥鸭 Crispy shredded duck, Jiang-nan style
\$34.00	明炉广式烤鸭 (半) Roast duck (half)
\$24.00/\$36.00	奇异果柠檬脆鸡球 Crispy fillet of chicken with kiwi fruit in lemon sauce
\$22.00	盐水梅子白斩鸡 (半) Poached chicken in sea salt broth (half)
\$28.00/\$42.00	中式煎牛柳 Pan-seared tenderloin of beef, Chinese style
\$28.00/\$42.00	黑椒牛柳粒 Black pepper beef cubes
\$20.00/\$30.00	豆腐扒罗马生菜 Braised homemade tofu with Romaine lettuce
\$22.00	腰果什菜炸芋圈 Crispy yam ring with vegetables and cashew nuts
\$38.00/\$57.00	十头鲍鱼豆腐伴时蔬 Stewed whole abalone with tofu and garden greens
\$28.00/\$42.00	海鲜豆腐煲 Clay Pot tofu with assorted seafood
\$32.00/\$48.00	极品酱带子炒芦笋 Sautéed scallops with asparagus in XO chilli sauce
\$28.00/\$42.00	香芥末炸虾球 Wasabi prawns
\$28.00/\$42.00	糖醋炸虾球 Prawns in sweet & sour sauce

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## 拼盘 Combo Platters

- \$32.00 三味炸虾球  
Crispy prawn in Three Dressings
- \$28.00 海鲜双拼 (软壳蟹/咸蛋鱼皮)  
Duo Seafood Platter (soft shell crabs/salted egg fish skin)

## 前菜 Appetizers

- \$18.00 咸蛋黄脆鱼皮  
Crispy fish skin with salted egg yolk puree
- \$15.00 奶柠软壳蟹  
Soft shell crabs in lemon butter milk sauce
- \$15.00 泰式炸白饭鱼  
Crispy white sliver fish, Thai style
- \$15.00 酥脆苏东仔  
Crispy baby squids
- \$12.00 春夏秋冬卷 (6 件)  
Vegetables spring roll (6 pcs)

## 汤类 Soup

- \$22.00/\$33.00 老火汤  
Soup of the Day
- \$16.00 三宝炖花胶汤  
Double-boiled fresh fish maw soup with three treasures
- \$16.00 椰青海鲜汤  
Double-boiled seafood soup in whole young coconut
- \$14.00 虫草花淮山干贝炖鸡汤  
Chicken soup with cordyceps flower and huai shan
- \$9.00 竹笙三宝汤  
Bamboo piths soup with wolfberries and mushrooms
- \$9.00 海鲜酸辣羹  
Seafood hot & sour soup
- \$9.00 蟹肉粟米羹  
Crab meat sweet corn soup

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## 海上鲜 Fish

请到鱼池挑选您喜爱的海上鲜

Select your catch from our aquarium and choose your favourite cooking method

市价/Market Price

煮法/Cooking Method

1)香港蒸

Hong Kong Steamed

2)潮州蒸

Teochew Steamed

3)蒜茸蒸

Minced Garlic Steamed

4)青姜茸蒸

Spring Onions and Young Ginger Steamed

5)豆豉蒸

Black Bean Sauce Steamed

6)油浸炸

Crispy Original

7)泰式炸

Crispy Thai Style

8)糖醋炸

Crispy Sweet & Sour Sauce

9)古法豆根煲焖

Claypot Stewed

**\$18.00 红斑鱼件 Red Garoupa Fillet (两件/2pcs)**

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## 螃蟹 Crabs

市价/Market Price

### 煮法/Cooking Method

1)冠华招牌咖啡

Signature Coffee Sauce

2)新加坡辣椒

Singapore Chilli

3)黑胡椒炒

Black Pepper

4)椒盐爆

Fine Salt & Pepper

5)麦片黄油爆

Crispy Oatmeal Flakes

6)青姜茸蒸

Spring Onions and Young Ginger Sauce Sautéed

7)花雕蛋白蒸

Egg White and Chinese Wine Steamed

8)姜葱炒

Young Ginger and Spring Onions Sautéed

9)咸蛋黄炒(另加\$6)

Sautéed Salted Egg Yolk Puree (additional \$6)

10)焖米粉(另加\$6)

Stewed Bee Hoon (additional \$6)

11)沙煲粥(另加\$6)

Porridge (additional \$6)

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## 带壳海虾 Shelled Sea Prawns

10/100g

最少 300g/min 300g

### 煮法/Cooking Method

1) 蒜茸蒸

Minced Garlic Steamed

2) 青姜茸蒸

Spring Onions and Young Ginger Steamed

3) 椒盐爆

Sautéed with Fine Salt & Pepper

4) 麦片黄油爆

Crispy Oatmeal Flakes

5) 花雕蛋白蒸

Egg White and Chinese Wine Steamed

6) 姜葱炒

Sautéed with Young Ginger and Spring Onions

7) 咸蛋黄炒 (另加\$6)

Sautéed Salted Egg Yolk Puree (additional \$6)

8) 焖米粉 (另加\$6)

Stewed Bee Hoon (additional \$6)

9) 沙煲粥 (另加\$6)

Porridge (additional \$6)

\$10.00 大虾皇 King Prawn 只/each

\$84.00 波士顿龙虾 Boston Lobster 只/each

\$56.00 龙虾沙煲粥 Lobster porridge 份/order

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## 蔬菜 Vegetables

- |                 |   |
|-----------------|---|
| \$20.00/\$30.00 | 黑木耳莲藕炒荷兰豆<br>Wok-fried snow peas and lotus root with black fungus |
| \$20.00/\$30.00 | 上汤枸杞子浸苋菜<br>Poached spinach with wolfberries in superior stock    |
| \$20.00/\$30.00 | 马来风光花枝片(辣)<br>Sautéed Kang Kong and squid, sambal chilli (spicy)  |
| \$20.00/\$30.00 | 金银蒜爆炒西兰花<br>Sautéed broccoli flower with minced garlic            |
| \$22.00/\$33.00 | 三皇蛋浸苋菜<br>Braised spinach with three kinds of egg                 |
| \$22.00/\$33.00 | 清炒香港芥兰<br>Wok-fried hong kong kai lan                             |

## 炒饭/面食 Fried Rice & Noodles

- |                 |   |
|-----------------|---|
| \$24.00/\$36.00 | 玉兰蛋炒饭<br>Egg fried rice with diced vegetables               |
| \$28.00/\$42.00 | 小小鲍鱼海鲜炒饭<br>Seafood fried rice with baby abalone            |
| \$32.00/\$48.00 | 蟹肉瑶柱蛋白炒饭<br>Crab meat fried rice with conpoy and egg white  |
| \$30.00/\$45.00 | 小小鲍鱼焖面线 - 招牌菜<br>Signature stewed mee sua with baby abalone |
| \$28.00/\$42.00 | 海鲜干炒米粉<br>Seafood fried bee hoon                            |
| \$28.00/\$42.00 | 滑蛋海鲜河粉<br>Braised homemade rice flat noodles with seafood   |
| \$28.00/\$42.00 | 干炒牛肉河粉<br>Wok-fried homemade rice noodles with beef fillet  |
| \$28.00/\$42.00 | 干烧伊面<br>Stewed Ee-fu noodles with straw mushrooms           |

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## 素食 Vegetarian Dishes

\$20.00/\$30.00	无蛋蔬菜干炒河粉 Wok-fried rice noodles with vegetables, No egg
\$20.00/\$30.00	无蛋蔬菜炒饭 Vegetables fried rice, No egg
\$22.00	腰果什菜炸芋圈 Crispy yam ring with vegetables and cashew nuts
\$22.00/\$33.00	三菇扒西兰花 Broccoli flower with three kind of mushrooms
\$22.00/\$33.00	清炒香港芥兰 Wok-fried hong kong kai lan
\$18.00/\$27.00	奇异果柠檬汁素球 Crispy gluten cubes with kiwi fruits in lemon sauce
\$18.00/\$27.00	豆根菜心老豆腐 Stewed beancurd with vegetables and gluten sheet
\$18.00/\$27.00	糖醋三果炸土豆 Potatoes with three kind of fruits, sweet & sour sauce
\$10.00	菩提蔬菜果(6件) Steamed vegetable dumplings (6pcs)
\$12.00	春夏秋冬卷(六件) Crispy vegetables spring rolls (6pcs)
\$12.00	黑菌芥末脆香菇 Wasabi fresh mushrooms
\$12.00	水果野菜沙拉 Organic farm mixed greens salad with fruits
\$9.00	脆金针菇 Crispy golden mushrooms
\$9.00	三宝竹笙汤 Bamboo piths soup
\$9.00	白豆腐粟米羹 Sweet corn soup with white beancurd

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## 甜品 Desserts

- \$4.80 小黄鸭包 - 招牌菜  
Signature steamed yellow duckling bun with Nutella and yam paste
- \$6.00 雪山水果盘 (每位/最少两位起用)  
Seasonal fruits on Ice (per person/min 2 people)
- \$4.80 膨大海文思甘露  
Puree of mango with fresh malva nuts
- \$4.80 万寿果炖雪梨 (热/冷)  
Double-boiled papaya with chinese pear (hot or cold)
- \$4.80 苹果炖芦荟(热/冷)  
Double-boiled green apple with aloe vera (hot or cold)
- \$8.80 椰青雪糕香芒露  
Fresh mango puree with ice cream in whole young coconut
- \$6.80 红莲炖雪蛤 (热/冷)  
Double-boiled hasma with red dates (hot or cold)
- \$5.00 柚子酱炖香梨  
Chilled whole fragrant pear in pomelo jam
- \$5.00 蜂皇浆龟苓膏  
Chilled herbal terrine with royal honey jelly
- \$24.00 甜品诱惑(4人份)  
(紫米糍/白雪红梅/锅饼/流沙包)  
Sweet's Temptation (for 4 persons)  
(Black glutinous rice dumpling/glutinous rice dumpling)  
(Chinese pancake/salted egg yolk custard bun)

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