

推 SIGNATURE

- 加單 Add Order
- C01 切肉燒賣皇 L Steamed Pork & Shrimp Dumpling (Siu Mai) (4pcs)
 - C02 抹茶流沙包 L Steamed Matcha Egg Yolk Bun (3pcs)
 - C03 黑糖馬拉糕 L Steamed Brown Sugar Egg Sponge Cake (6pcs)
 - C04 金牌叉燒酥 L Baked BBQ Pork Puff Pastry (3pcs)
 - C05 金牌香芒糯米糍 \$7.50 Mango Mochi (3pcs)
 - C06 叉燒菠蘿包 L Baked BBQ Pork Bun (3pcs)

蒸 STEAMED

- S01 瑤柱蟹肉灌湯餃 SP Steamed Seafood Dumpling in Soup
- S02 至尊蝦餃皇 L Shrimp Dumplings (Har Gow) (4pcs)
- S03 潮州蒸粉果 M Steamed Chicken and Veggie Dumplings (4pcs)
- S04 鮮蝦韭菜餃 L Steamed Chives and Shrimp Dumplings (3pcs)
- S05 西洋菜香茜牛肉球 M Steamed Beef Ball (4pcs)
- S06 醬汁蒸鳳爪 M Steamed Chicken Feet
- S07 豉汁蒸金沙骨 M Steamed Spareribs with Black Bean Sauce

- 加單 Add Order
- S08 薑蔥牛柏葉 L Beef Tripe with Ginger and Green Onion
 - S09 蟲草花鮮竹卷 L Minced Pork and Shrimp Stuffed Bean Curd Sheet Roll (3pcs)
 - S10 蛋黃野米珍珠雞 L Sticky Rice with Chicken in Lotus Leaf (2pcs)
 - S11 蠔皇叉燒包 M Steamed BBQ Pork Bun (3pcs)
 - S12 薑粒雞包仔 M Steamed Ginger Chicken Bun (3pcs)
 - S13 五香鹹肉糰 \$7.50 Pork Sticky Rice Dumpling (1pc)
 - S14 腐皮齋素鵝 M Vegetarian Bean Curd Sheet Roll
 - S15 咖哩墨魚仔 L Steamed Cuttlefish with Curry Sauce
 - S16 紅棗雲耳蒸烏雞 L Silkie Chicken with Red Date, Black Fungus
 - S17 豉汁金沙骨卷腸 XL Steamed Rice Roll with Black Bean Sauce Spareribs
 - S18 味菜胡椒豬肚 L Pork Tripes with Pepper & Preserved Vegetables
 - S19 上海小籠包 L Steamed Pork Soup Dumplings (5pcs)
 - S20 川味炆牛根 XL Slow Cooked Spicy Beef Tendon

NEW NEW

炸 DEEP FRIED

- 加單 Add Order
- S21 雞蛋豬腳薑 SP Pork Hock & Egg Boiled in Ginger & Sweetened Vinegar
 - D01 五香炸龍鬚 SP Deep Fried Spicy Octopus Tentacles
 - D02 蜜汁牛仔骨 SP Pan Fried Beef Ribs in Honey Glaze
 - D03 紅米臘味瑤柱蘿蔔糕 M Red Rice Chinese Style Pork Sausage & Dried Scallop Turnip Cake (3pcs)
 - D04 菊花馬蹄糕 M Water Chestnut Cake (3pcs)
 - D05 金珠鹹水角 S Deep Fried Glutinous Chicken Dumplings (4pcs)
 - D06 香芋炸春卷 S Taro & Chicken Spring Roll (3pcs)
 - D07 擂沙煎堆仔 M Crispy Sesame Ball (4pcs)
 - D08 韭菜炸蝦餅 L Deep Fried Chive Shrimp Cake (3pcs)
 - D09 蜆介鯪魚球 L Deep Fried Fish Ball with Clam Sauce (4pcs)
 - D16 生煎韭菜鮮肉餃 \$7.50 Pan Fried Pork & Shrimp with Chives Dumplings (6pcs)
 - D14 子薑皮蛋酥 M Ginger & Preserved Duck Eggs Pastry (3pcs)

腸

RICE ROLL

R01 安格斯牛肉片腸 L
Steamed Rice Roll with Sliced Angus Beef and Mushroom



R02 韭黃鮮蝦腸 L
Steamed Shrimp Rice Roll with Chives



R03 手刮豬肉腸 L
Steamed Rice Roll with Pork



R04 黑魚子抹茶脆蝦腸 L
Steamed Matcha Crispy Shrimp Rice Roll



R05 晶瑩白板腸 M
Steamed Plain Rice Roll



R06 蜜汁叉燒腸 L
Steamed BBQ Pork Rice Roll



甜

SWEET

W01 酥皮雞蛋撻 M
Hong Kong Style Egg Tart (3pcs)



W02 經典葡式蛋撻 M
Portuguese Egg Tart (2pcs)



W03 流心芝士撻 L
Cheese Tart (2pcs)



W04 黑糖蜂巢糕 L
Brown Sugar Honey Cake (4pcs)



W06 招牌小慕斯 L
Signature Mousse Cake (1pc)



粥

CONGEE

E01 生滾龍蝦粥
Lobster Congee

S \$28.98

E02 生滾海皇粥
Seafood Congee

S \$19.98
L \$24.98

E03 金銀蛋芥菜蜆粥
Clam, Mustard Green & Salted Egg Congee

S \$21.98
L \$26.98

E04 生滾牛肉粥
Slice Beef Congee

S \$18.98
L \$24.98

麵

NOODLES

早上十一時後供應
Available after 11am

N01 薑蔥龍蝦伊麵

Lobster with Ginger & Green Onion Crispy E-Fu Egg Noodle

\$28.99

N02 香茜皮蛋黃旗班球魚湯窩米

Grouper Fillets and Preserved Eggs with Vermicelli Soup

S \$26.99
L \$39.99

N03 牛筋腩河粉

Beef Brisket with Pho

S \$16.99
L \$25.99

N04 啫啫牛筋腩腸粉煲

Sizzling Beef Brisket and Rice Noodle Rolls in Clay Pot

\$16.99

N05 瑤柱桂花炒新竹米

Stir-Fried Vermicelli with Eggs and Dried Scallop

\$18.99

N06 欖菜肉碎四季豆炒河

Fried Rice Noodle with Green Beans, Preserved Vegetable & Minced Pork

\$19.99

N07 潮式欖菜涼瓜爽肉炒米

Chiu Chow Style Fried Vermicelli with Preserved Vegetable, Pork & Bitter Melon

\$20.99

N08 星洲炒米粉

Singapore Stir Fried Rice Vermicelli

\$19.99

N09 瑤柱蝦米炒粉絲

Stir Fried Noodle with Dry Scallops & Dried Shrimp

\$20.99

N10 家鄉炒米粉

Starchiva Stir Fried Rice Vermicelli

\$19.99

N11 肉絲炒麵

Shredded Pork Chow Mein

\$19.99

N12 XO醬豉油皇炒麵

Soya & XO Sauce Chow Mein

\$18.99

N13 乾炒牛河

Pan Fried Beef Noodle

\$19.99

飯

RICE

早上十一時後供應
Available after 11am

N14 涼瓜雞片炒河

Fried Rice Noodle with Bitter Melon & Chicken

\$19.99

N15 廣東炒麵

Cantonese Fried Rice Noodle

\$21.99

N16 沙爹牛肉芥蘭煎米

Fried Rice Vermicelli with Sliced Beef & Chinese Kale in Satay sauce

\$22.99

N17 鮮菌炆伊麵

Braised E-Fu Egg Noodle with Mushroom

\$18.99

R01 揚州炒飯

Yeung Chow Fried Rice with Shrimp & B.B.Q. Pork

\$19.99

R02 蒜香海皇炒飯

Seafood Stir Fried Rice with Minced Garlic

\$18.99

R03 生炒牛肉飯

Beef Fried Rice

\$18.99

R04 生炒臘味糯米飯

Stir Fried Sticky Rice with Preserved Meat

\$24.99

R05 咸魚雞粒炒飯

Salted Fish and Chicken Fried Rice

\$19.99

R06 薑米瑤柱蛋白炒飯

Egg White Fried Rice with Dried Scallop and Ginger

\$19.99

R07 潮式肉碎蠔仔泡飯

Chiu Chow Style Oysters and Minced Pork Rice in Soup

S \$15.99
L \$24.99

R08 籠仔蒜香荷葉龍蝦蒸飯

Steamed Lobsters and Rice with Garlic Sauce

\$28.99

R09 籠仔黑椒龍蝦糯米飯

Steamed Lobsters and Sticky Rice with Black Pepper Sauce

\$29.99

早上十一時後供應
Available after 11am

特價套餐供應時間 11:00am~3:30pm

午市套餐A \$68

LUNCH SET A

金銀蒜粉絲蒸開邊龍蝦 1.5磅

Lobsters Steamed with Minced Garlic & Rice Vermicelli 1.5lbs

貴妃走地雞半隻

Double Boiled Chicken (Half)

鮮菌瑤柱扒豆腐

Tofu with Mushrooms

午市套餐B \$108

LUNCH SET B

美極銀魚雙龍蝦 2.5磅

Maggi Style Two Lobsters with Whitebait 2.5lbs

菠蘿咕嚕肉

Sweet and Sour Pork with Pineapple

豉椒牛河

Pan Fried Beef Noodle in Chili Black Bean Sauce

蒜蓉高麗菜

Stir Fried Cabbage with Minced Garlic

午市套餐C \$69

LUNCH SET C

游水青斑二吃:

Two Styles of Greenbass

1. 荷芹炒青斑球

Stir Fried Greenbass Fillet with Celery

2. 欖角蒸頭腩

Steam Greenbass Belly & Bone with Preserved Black Olives

XO醬炒富貴花

Stir Fried Cauliflower in XO Sauce

午市套餐D \$118

LUNCH SET D

黑松露蒸開邊雙龍蝦 2.5磅

Steamed Lobsters with Black Truffle Sauce 2.5lbs

姜葱霸王雞半隻

Double Boiled Free Range Chicken with Ginger and Green Onion (Half)

豉汁炒蜆

Stir Fried Clam with Chili Black Bean Sauce

方魚炒芥蘭

Stir Fried Chinese Kale with Shredded Dried Flounder

午市套餐E \$78

LUNCH SET E

游水青斑二吃

Two Styles of Greenbass

1. 青斑片滾粥

Greenbass Congee

2. 美極焗骨腩

Greenbass Bone with Maggi sauce

欖菜四季豆炒河

Fried Rice Noodle with Sauteed Green Beans & Preserved Vegetable

午市套餐F \$98

LUNCH SET F

游水A級龍蝦二吃3磅

Two styles Grade A Lobster 3lbs

1. 美極銀魚龍蝦身

Lobster with Maggi Sauce and Whitebait

2. 高湯龍蝦頭爪燴伊麵

Lobster in Broth with Crispy Egg E-Fu Noodle

清炒時菜

Stir Fried Vegetables