

## 頭盆 STARTER



SCAN TO JOIN OUR WECHAT GROUP 掃描QR碼加人 我們的微信群

R07	海皇豆腐羹 Seafood & tofu special consommé	★(L) £25.00	ф (м) £18.00
R08	西湖牛肉羹 West lake minced beef consommé	<b>★</b> (L) £18.00	ф (м) £13.50
R10	魚頭豆腐芫茜湯 Tofu & fish head soup garnished with coriander	★ (L) £15.00	ф (M) £11.50
R12	咸蛋肉片芥菜湯 Salted duck egg, sliced pork & kai choi soup	★ (L) £15.00	ф (M) £10.00
R13	蕃茄紫菜蛋花湯 Dried seaweed, tomato & egg soup	★(L) £15.00	ф (M) £10.00
390	雲吞湯 Wun ton soup (prawn & pork)		每碗 £12.80
391	水餃湯 Sui kau soup (prawn, bamboo-shoot & black back	fungi)	每碗 £12.80
803N	1 <mark>酸辣湯</mark> Hot & sour soup ♪		每碗 £15.00



## 涼菜 COLD DISHES

813	涼拌海蜇 Jelly fish	£12.00
861	白雲鳳爪 Chicken feet with wine sauce	£9.00
R21	涼拌海帶絲 Shredded fresh seaweed	£7.80
R22	酸姜皮蛋 Pickled ginger & century egg	£6.80
R23A	A 紅油肚絲 Red chilli oil with shredded chi toou ⊅	£8.80
R30	刀拍黃瓜拌雲耳 Cucumber & wan yee with chilli sauce	£6.80

#### 海鮮 SEAFOOD

時價 (預訂) SEASONAL

KI 蒜茸粉絲蒸 Steamed with garlic & starch vermicelli

841 有頭大蝦 Large head on shell prawn

<del>-份</del> £18.80

[A] 薑蔥焗 Ginger & spring onions

[C] 黃金炒 Salted duck egg yolk

[B] 椒鹽 Salt & pepper ♪

[R] 干煎 Shallow fried with tomato sauce

834 賴尿蝦 Mantis shrimps

時價 (預訂) SEASONAL

[B] 椒鹽 Salt & pepper ♪

[P] 白灼 Boiled

**有殼帶子** (最小兩隻) Scallop in shell (min 2 pcs)

每隻 (預訂) £5.00

U 豉汁蒸
Steamed in black bean sauce

KI 蒜茸粉絲蒸 Steamed with garlic & starch vermicelli

836 有殼聖子皇 Razor clam in shell (each)

每條 (預訂) £3.00

U 豉汁蒸 Steamed in black bean sauce KI 蒜茸粉絲蒸 Steamed with garlic & starch vermicelli

839C 新鮮生蠔 (生食) Fresh oyster (raw)

每隻 (預訂) £3.00

840 新鮮有殼青口 Fresh mussel in shell (per lb)

(預訂) £15.80

[H] 蒜茸炒 Fried with garlic sauce

[J] 豉汁炒 Fried with black bean sauce

838 蟹 Fresh Crab

每隻 (預訂) £14.80

[A] 薑蔥焗 Ginger & spring onion

[C] 黃金炒 Salted duck egg yolk

[B] 椒鹽 Salt & pepper ♪

[D] 咖喱 Curry sauce 🗸

848 新鮮魷魚 Fresh squid

每份 £19.80

[A] 薑蔥炒 Ginger & spring onion

[C] 黃金炒 Salted duck egg yolk

[B] 椒鹽 Salt & pepper ≥

843 多寶魚 Fresh Tubo Fish

時價 SEASONAL

[Q] 清蒸 Steamed with ginger & spring onion

[J] 豉汁蒸 Steamed in black bean sauce

[F] 味菜熅 with salted m green

846 鱸魚 Fresh Seabass

每條 £19.80

[G] 泰式 Deep fried (Thai style) 🗸

[J] 豉汁蒸 Steamed in black bean sauce

[Q] 清蒸 Steamed with ginger & spring onion

## 燒味 ROAST & POULTRY

862H	明爐燒鴨 Cantonese style roast duck (half)	<b>半隻</b> £14.80
864	脆皮火腩 Cantonese style roast belly pork	£15.00
865	三燒拼盤 Three roasts platter	★(L) £29.80 中(M) £19.80
867	雙燒拼盤 Two roasts platter	£17.00
873H	白切雞 Boiled chicken (half)	<b>半隻</b> £12.80
877H	文瑰豉油雞 Cantonese style soya sauce chicken (half)	<b>半隻</b> £12.80
883H	北京田鴨 Roast duck Beijing style (half)	<b>半隻</b> £20.80
888	金牌乳豬 Roast suckling pig (whole)	全隻 (預訂) £198.00

# 北方小菜 NORTHERN CHINA CUISINE

R52	水煮魚片 Sichuan spicy fish in a hot soup (very hot)	£14.00
R53A	水煮牛肉 Beef sichuan spicy hot soup 🗸	£14.00
R53B	水煮豬肉 Pork sichuan spicy hot soup 🌶	£14.00
R54	辣子雞丁 Chilli chicken (herbal peppers & chilli paste) ♪	£14.00
R55	四川回鍋肉 Sichuan double cooked meat 🗸	£14.00
R56	虎皮尖椒肉碎 Deep fried whole chilli with minced pork ♪	£14.00
R58	四川麻婆豆腐 Sichuan mapo tofu A	£14.00
R59	魚香肉絲 Shredded pork with yee-hiong sauce	£14.00
R74	孜然羊肉 Lamb with cumin	£14.00
R76	四川口水雞 Chicken with sichuan style (half chicken)	<b>半隻</b> £14.50
R78	酸菜魚片 (一條鱸魚) Sliced fish with salted m green (whole seabass)	£14.00



# 精美小菜 CHEF'S SPECIAL

R60	金牌蒜香骨 House special garlic spare ribs	£14.00	
R61	豉汁蒸排骨 Steam spare ribs in black bean sauce	£14.00	
R62	XO 醬海鮮炒豆角 Stir fried seafood with fine beans in xo sauce ♪	£16.50	
R65	XO 醬肉碎炒四季豆 Stir fried season beans with minced pork	£14.80	
R66	XO 醬豆角炒牛肉 Stir fried beef with fine beans	£14.80	
R69	涼瓜炒牛肉 Stir fried beef with bitter melon	£14.00	
R70	自制肉碎豆腐 Homemade beancurd with minced pork 大(L) £14.00	ф (M) £7.50	
R71	南乳蓮藕五花腩 Belly pork with lotus roots in red beancurd sauce	£14.00	
R77	菲菜肉絲腐片 Shredded pork with chives & beancurd sheet	£14.80	
R95	啫啫咸魚芥蘭 (鐵板上) Chi Chi Salted Fish with Kai Lam (on hot plate)	£15.80	
815	煎讓三寶 Green pepper, tofu & aubergine stuffed with prawn	£14.00	
849	蝦餅炒 Stir fried prawn cake		
	蘆荀 Asparagus £15.80 [K] 芥蘭 Kai lan	£15.80	
	菜心 Choi sum £14.50 [M] 荷豆 Mangetout	£15.80	
[G]	蒜心 Garlic Stem £15.80 [P] 白菜 Pak choi	£14.50	
R79	蘆荀炒班球 Monk fish with asparagus	£14.80	
891	生炒骨 Sweet & sour spare ribs	£14.00	
892A	椒鹽豬扒 Boneless pork chop with salt & pepper ♪	£14.50	
	京都豬扒 Boneless pork chop in peking sauce	£14.50	
895		£15.80	
	腊味炒 Stir fried chinese vegetable with chinese bacon & sausage 蘆筍 Asparagus [K] 芥蘭 Kai lan	L 13.00	
	蒜心 Garlic stem [S] 糖豆 Sugar bean	100	
		w	
897A	鐵板中式牛柳 Beef steak in Cantonese style	£17.80	
897B	397B 鐵板黑召牛柳 Beef Steak with black pepper		
R97	肉絲蒜心 Shredded pork & garlic stem	£14.80	
[A]	馬拉盞 Malaysian prawn paste [B] XO醬 X.O. Sauce		

# 煲仔 CLAY POT

961	魚香茄子煲 Pork mince & aubergine with a touch of salted fish	£13.00
847T	魚頭豆腐煲 Braised Fish head with tofu	£14.00
962	班腩豆腐煲 Braised deep fried monk fish with tofu & pork mince	£16.00
963	蘿蔔牛腩煲 Chinese style five spiced beef stew	£14.00
964B	梅菜扣肉煲 Pork belly with mui choi	£14.00
966	枝竹羊腩煲 Chinese style lamb stew with soya bean stick	£14.00
967	涼瓜排骨煲 Spare ribs with bitter melon	£15.00
968	海鮮豆腐煲 Braised seafood with tofu	£16.00
970	成菜枝竹豬肚煲 S m green, beancurd stick with chu toou	£14.00
971	家常豆腐煲 Fried tofu, squid, black back fungi, pepper & onion	£13.00
974	紅燒豆腐煲 Braised tofu Chinese style (tofu, roast belly pork & chinese mushroom)	£13.00
975	<b>咕堵雞煲</b> Chicken, pork liver, ginger, chinese mushroom & spring onion	£14.00
976	紅燒肉煲 Braised Belly Pork	£14.00
841Z	有頭大蝦薑蔥粉絲煲 Head on king prawn with spring onion, ginger & starch vermicelli	£18.80
-		£18.80





# 適令時菜 SEASONAL VEGETABLE

	正17-42/2+ <del>+</del>					
911T	馬拉盞通菜 Malaysian prawn paste stir frie	ed tong choi	ø			£14.80
919						
	菜心 Choi sum	£13.50	[S]	波菜	Po choi (Chinese s	oinach) £13.50
	芥蘭 Kai lan	£14.80			Tong choi	£14.80
[P]	白菜 Pak choi	£13.50				
	+1744 帝亚 3字兰					
920T	椒絲腐乳通菜 Stir fried fermented red beand	curd with tong	g choi .	ø		£14.80
921	薑汁 Stir fried ginger sauc	e			. 1	
	菜心 Choi sum	£13.50	[S]	波菜	Po choi (Chinese s	oinach) £13.50
[K]	芥蘭 Kai lan	£14.80	[T]	通菜	Tong choi	£14.80
[P]	白菜 Pak choi	£13.50				
	h喜\$由。					C12 F0
	<b>蠔油</b> Oyster sauce 菜心 Choi sum		[S]	油芸	Object of the selection	£13.50
	白菜 Pak choi		[0]	/汉米	Chinese spinach	
	□ <del>  </del> Fak Cil∪i					
923	金銀蛋大白菜					044.00
	Chinese lettuce with salted du	ıck egg & pre	servec	duck eg	SS .	£14.80
924	蓮藕炒四蔬 Stir fried sliced lotus root with	vegetable				£14.80
925	金銀蛋波菜	) processed a	duals as			£14.80
	Po choi with salted duck egg 8	s preserved (	auck e	88		114.00
愈	<b>支</b> 类頁 RICE					
931	<b>瑤柱蛋白炒飯</b> Dried scallop & white egg fried	d rice				£15.80
933	成魚雞粒飯	a ricc				110.00
933	PX 宗天王不正 以X Diced chicken & salted fish frie	ed rice				£13.80
951	中式招牌炒飯				1224	040.00
	House special fried rice (Chine	ese style)		27		£13.80
953	福建炒飯 Fu-jian fried rice					£14.80
077						14.00
977	蕃茄牛肉飯 Beef with tomato rice					£13.80
388	粟米班块飯					
	Slice monk fish with sweetcor	n rice				£13.80
726	白飯 Boiled rice					£3.00

#### 五人起計算

**5 PERSONS** 

- 湯和五菜

Select **one** soup + five main dishes. 六人可選多 6 PERSONS 款主菜 Add 1 main dishes and so on...

#### 湯類(請選一湯)

SOUPS (please choose one soup):-

- 咸蛋肉片芥菜湯 Salted duck egg & kai choi soup
- 魚頭豆腐芫茜湯 Fish head, tofu & coriander soup

每位 (per head)

f22.00

- 海皇豆腐羹 Seafood with tofu soup
- 蕃茄紫菜肉片湯 Tomato, seaweed & sliced pork soup

#### 主菜

MAIN DISHES (for 5 persons):-

- 三燒拼海哲 Three roasts platter with jelly fish
- 京都豬扒
- Pork steak Peking style 魚香茄子煲 Pork mince & aubergines with

a touch of salted fish

清蒸鱸魚

Steamed seabass with spring onions & ginger

金銀蛋時菜

Seasonal vegetables with salted duck egg & preserved duck egg

- 白飯 Boiled rice
- 甜品 Sweet of the day
- 生果 Fruits

#### 六人或以上附加菜

Additional Dishes available for Set Menu for 6 persons or above:

- 玫瑰豉油雞 (半隻) Soya sauce chicken (half chicken)
- 白切雞 (半隻) Boiled chicken (half chicken)
- 班腩豆腐煲 Deep fried monk fish with tofu (clay pot)
- Sweet & sour spare ribs (Cantonese style)
- 四川回鍋肉 Sichuan double cooked meat 🌽
- 水煮牛肉 Beef Sichuan spicy hot soup 🌽

魚香肉絲

Shredded pork with yee-hiong suace 🤌

XO 醬海鮮豆角

Stir fried beef with fine bean 🌽

椒鹽尤魚

Salt & pepper squid 🤌

蝦餅炒白菜

Stir fried prawn cake with pak choi

煎讓三寶

Stuffed green pepper, tofu & aubergines with prawn