

点心 DIM SUM

家乡糯米卷 Steamed Glutinous Rice Roll	\$5.80 (4件/pcs)
蜜汁叉烧包 Steamed BBQ Pork Bun	\$5.80 (3粒/pcs)
香滑马拉糕 Steamed Sponge Cake	\$5.80 (1件/pc)
家乡烧卖皇 Steamed "Siew Mai"	\$7.00 (4粒/pcs)
鼓汁蒸凤爪 Steamed Chicken Feet	\$7.00 (1碟/plate)
鼓汁蒸排骨 Steamed Spare Ribs	\$7.00 (1碟/plate)
黄金流沙包 Steamed Custard Bun	\$7.80 (4粒/pcs)
奶皇千层糕 Steamed Custard Layered Cake	\$7.80 (4件/pcs)
水晶鲜虾饺 Steamed "Ha Kau"	\$7.80 (4粒/pcs)
珍珠糯米鸡 Steamed Mini Glutinous Rice	\$7.80 (3件/pcs)
鲜虾腐皮卷 Deep-Fried Beancurd Skin Prawn Roll	\$7.80 (3件/pcs)

蜜汁叉烧酥 Baked BBQ Pork Pie	\$7.80 (3件/pcs)
鱼翅灌汤饺 Shark's Fin Dumpling Soup	\$10.80 (1个/portion)
黄桥烧饼 Baked Onion Pies with Ham	\$8.00 (4粒/pcs)
杨枝甘露 Chilled Mango Sago with Pomelo	\$8.50 (1位/person)
香芒布丁 Mango Pudding	\$7.50 (1位/person)
蜜瓜西米露 Chilled Honey Dew Sago	\$7.50 (1位/person)

*以下食品只限于星期六/日和公共假期

*Items below available only on Saturdays/Sundays & PH

菠萝叉烧包 Baked BBQ Pork Bun	\$8.00 (4粒/pcs)
迷你鸡蛋挞 Mini Egg Tart	\$7.80 (4粒/pcs)
迷你鸡尾包 Baked Coconut Bun HK Style	\$7.80 (4粒/pcs)



\$8.20 (3个/pcs)

Q点心 Q DIM SUM



企鹅先生 (莲蓉, 夏果)
Mr Penguin (Lotus Paste, Macadamia Nut)



快乐小猪 (黑芝麻)
Oinklets (Black Sesame)



恐龙武士 (菜脯, 虾米, 鸡肉)
Little Big Foot (Diced Radish, Dried Shrimp, Chicken)



腊肠狗仔 (芝士香肠)
Naughty Puppy (Cheese Sausage)

肉类·小炒·海鲜
MEAT • SIDE DISH • SEAFOOD

虾籽双菇龙虾 Baked Lobster with Mushrooms & Dried Shrimp	\$38 (一份/per portion)	海参扣鹅掌 Braised Sea Cucumber with Goose Web	\$28 (每位/per person)
红烧焖鱼件 Braised Fish Cutlet in Hong Kong Style	\$38 (一份/per portion)	咕嚕肉 Sweet and Sour Pork	\$18
彩椒美极牛仔粒 Beef Cubes with Capsicum	\$30	豉汁凉瓜牛肉 Sliced Beef with Bitter Gourd in Black Bean Sauce	\$18
菜脯肉碎煎蛋 Pan Fried Omelette with Minced Meat & Chye Poh	\$15	渔香茄子 Eggplant with Salted Fish & Minced Pork	\$15
鱼鳔豆腐 Braised Beancurd with Fish Maw	\$16	腿茸焖津白 Braised Tien Tsin Cabbage with Minced Ham	\$15
百花鲍脯 Braised Sliced Abalone with Mushrooms	\$28 (一件/per pc)	榄菜肉碎四季豆 String Beans with Black Olive & Minced Pork	\$15
红烧石窝翅 Braised Shark's Fin Soup in Stone Bowl	\$55	野菌自制豆腐 Homemade Tofu with Assorted Mushrooms	\$20
海鲜豆腐 Seafood with Tofu	\$20	沙茶牛肉 Sliced Beef in Satay Sauce	\$20
鲍鱼仔鱼鳔捞饭或面 Baby Abalone & Fish Maw with Rice / Noodle	\$13.80	银丝海鲜 Seafood with Vermicelli	\$30
猪脚醋 Pig Trotters in Vinegar	\$12 (一份/per portion)	花菇扣海参 Braised Sea Cucumber with Mushrooms	\$32
咸菜猪肚汤 Double Boiled Pig's Stomach Soup with Salted Vegetable	\$12 (每位/per person)	黑椒烧汁鹿肉 Stir Fried Venison with Black Pepper Sauce	\$20
竹笙花胶汤 Double Boiled Fish Maw Soup with Bamboo Fungus	\$38 (每位/per person)	咕嚕石斑片 Sweet and Sour Sliced Fish	\$38

粥·粉·面·饭
CONGEE • NOODLES • RICE

烧肉饭 Roasted Pork Rice Bento	\$12	滑蛋海鲜河 Fried Kway Teow with Seafood & Eggs	\$19
叉烧饭 Char Siew Rice Bento	\$12	干炒牛肉河 Fried Beef Kway Teow	\$19
油鸡饭 Soya Sauce Chicken Rice Bento	\$12	海鲜炒面线 Fried Vermicelli with Seafood	\$20
双拼饭 Combo Two Roasted Meat Bento	\$16	方鱼肉碎粥 Minced Pork Congee with Dried Fish	\$9.50 (每位/per person)
豉油皇炒面 Fried Noodle with Supreme Soya Sauce	\$14	鲍鱼三丝粥 Abalone Congee	\$16 (每位/per person)
瑶柱蛋白炒饭 Fried Rice with Conpoy & Egg White	\$19	潮州鱼粥 Teochew Pomfret Congee	\$11 (每位/per person)

卤水·粤式烧味
SOYED ASSORTMENT • CANTONESE ROASTED

烧肉 Roasted Meat	\$18	卤水鸭舌 (冻/热) Soyed Duck Tongue (Chilled/Hot)	\$16
叉烧 Char Siew	\$12	卤水掌翼 Soyed Duck Web & Wing	\$11
油鸡 Soya Sauce Chicken	\$18半只/half \$35一只/whole	明炉烧鸭 Crispy Roasted Duck	\$30半只/half \$58一只/whole
脆皮盐焗鸡 Crispy Baked Salted Chicken	\$18半只/half \$35一只/whole	*只限于星期六/日和公共假期 *Available only on Saturdays/Sundays & Public Holidays	
卤水大肠 Soyed Intestine	\$16		

健康素食
HEALTHY VEGETARIAN

西兰花 Broccoli	\$16	芦笋 Asparagus	\$22
芥兰 Kai Lan	\$16	白菜苗 Baby Cabbage	\$16

