

游水海鮮單點

FRESH SEAFOOD

[時價]

游水頂級龍蝦 (1.5磅起)

TOP GRADE LOBSTER (1.5LBS OR MORE)

游水溫哥華蟹

VANCOUVER CRAB

游水青斑

GREENBASS

游水金多寶

TURBOT FISH

海鮮做法：薑蔥/美極/上湯/清蒸/黑白胡椒炒/蛋白蒸

另：蒜蓉粉絲蒸加\$10，招牌避風塘/金沙/麻辣/咖哩炒加\$15

Ginger & Green Onion Sauce / Maggi / In Broth / Steamed / Sauteed with Black & White Pepper / Steamed with Egg White / Other options +\$10 Steamed with Minced Garlic and Rice Vermicelli, +\$15: Signature Hong Kong Style / Fried with Salted Egg Sauce/ Fried with Spicy Sauce/ Fried with Curry Sauce



*美極銀魚燻龍蝦

鷄鴨類

CHICKEN & DUCK

招牌五味鴨 必吃

SIGNATURE MARINATED DUCK

\$33/\$58

(HALF / WHOLE)

手淋脆皮乳鴿

CRISPY B.B.Q. SQUAB

\$33 [預定]

[PRE-ORDER]

瑤柱貴妃走地雞

DOUBLE BOILED FREE RANGE CHICKEN

\$18/\$32

(HALF / WHOLE)

姜蔥霸王雞

DOUBLE BOILED FREE RANGE CHICKEN WITH GINGER & GREEN ONION

\$20/\$34

(HALF / WHOLE)

手淋黃油走地雞

CRISPY FREE RANGE CHICKEN (WHOLE)

\$38 [預定]

[PRE-ORDER]

東江鹽焗手撕雞

SHREDDED SALT BAKED CHICKEN

\$19/33

(HALF / WHOLE)



* 招牌五味鴨 必吃



* 美極粉絲大蟹煲 (2磅) 主廚推介



* 碧綠鮮菌炒黃旗斑球

主廚
推介

XO醬爆禿參 (例)

Sea Cucumber with XO Sauce

\$46

三蔥醬爆海參件 (例)

Stir Fried Sea Cucumber with Ginger & Green Onion

\$45

三蔥生啫黃旗斑腩 (例)

Grouper with Ginger & Green Onion in Clay Pot

\$45

紅燒黃旗斑尾 (例)

Braised Tofu with Grouper Tail

\$75

紅燒黃旗斑翅 (例)

Braised Tofu with Grouper Fin

\$65

碧綠鮮菌炒黃旗斑球

Fish Fillet Grouper with Mix Mushroom

\$45

豆腐黃旗斑腩煲

Grouper & Fried Tofu in Clay Pot

\$43

美極粉絲大蟹煲 (2磅)

Maggi Crab with Rice Vermicelli 2lbs

時價

海鮮小炒

SEAFOOD DISHES

XO醬爆澳洲帶子

FRIED AUSTRALIAN SCALLOP WITH XO SAUCE

\$36.99

皇子菇炒帶子

FRIED SCALLOP WITH KING MUSHROOM

\$35.99

荷芹炒蝦球帶子

STIR FRIED SHRIMP & SCALLOP WITH CELERY

\$33.99

金沙南瓜老虎蝦

FRIED TIGER SHRIMP & PUMPKIN WITH SALTED EGG SAUCE

\$42.99

美極粉絲老虎蝦

MAGGI TIGER SHRIMP WITH RICE VERMICELLI

\$42.99

濃湯雲耳鮮蜆浸勝瓜

FRESH CLAMS AND LUFFA IN BROTH

\$29.99

XO醬韭菜花炒鮮魷

STIR FRIED SQUID & LEEK WITH XO SAUCE

\$27.99

椒鹽中蝦

SALT & PEPPER SHRIMP

\$23.99

蜜椒焗生蠔

BAKED OYSTER WITH HONEY PEPPER SAUCE

\$38.99

金沙焗生蠔

BAKED OYSTER WITH SALTED EGG SAUCE

\$40.99

避風塘炒溫哥華蜆

STIR FRIED CLAM IN SIGNATURE HONG KONG STYLE

\$27.99

豉汁炒蜆

STIR FRIED CLAM WITH CHILI BLACK BEAN SAUCE

\$25.99

潮式煎蠔餅

TEOCHEW STYLE FRIED OYSTER CAKE

\$27.99

金沙鮮魷

FRIED SQUID WITH SALTED EGG SAUCE

\$27.99

椒鹽鮮魷

SALT & PEPPER SQUID

\$26.99

滑蛋蝦仁

FRIED SHRIMP & SCRAMBLE EGG

\$23.99

本店食物有機會接觸花生或其他果仁。如有任何食物過敏，請知會服務員作出安排。

Please inform us of any food allergies. All of our foods may contain traces of nuts, peanuts and/or other allergen products. Items and prices subject to change without notice.

本店只收現金以及銀行卡。所有價錢不包括任何稅項及小費。

We accept Cash & Debit only. Price does not include tax or tips.

JUNE 2023

猪肉類

PORK

例牌

秘制食神叉燒	\$21.99
SIGNATURE B.B.Q. PORK	
菠蘿咕嚕肉 	\$21.99
SWEET & SOUR PORK WITH PINEAPPLE	
秘制欖角骨	\$27.99
BRAISED RIBS WITH PRESERVED BLACK OLIVES	
梅菜扣肉	\$23.99
BRAISED PORK BELLY WITH PRESERVED VEGETABLE IN SOYA SAUCE	
XO醬韭菜花炒爽肉	\$25.99
STIR FRIED PORK & LEEK WITH XO SAUCE	
川味什菌爆爽肉	\$25.99
STIR FRIED SPICY PORK & MIX MUSHROOM	
三蔥蘑菇醬爆爽肉	\$25.99
STIR FRIED PORK & MUSHROOM WITH GREEN ONION	
梅菜蒸肉餅	\$22.99
STEAMED MINCED PORK & PRESERVED VEGETABLE	

椒鹽肉排	\$21.99
SALT & PEPPER PORK CHOP	
京都肉排	\$21.99
PEKING PORK CHOP	
咸魚蒸肉餅	\$23.99
STEAMED MINCED PORK & SALTED FISH	
栗子排骨煲	\$21.99
STEWED SPARERIBS WITH CHESTNUTS IN CLAY POT	
蒜香一字骨	\$27.99
GARLIC BABY BACK RIBS	
欖菜肉碎四季豆	\$20.99
SAUTEED GREEN BEANS WITH MINCED PORK & PRESERVED VEGETABLES	
菜脯肉碎煎蛋	\$20.99
OMELET WITH PRESERVED VEGETABLE & MINCED PORK	
乾煸肉碎四季豆	\$20.99
DRY FRIED GREEN BEANS WITH MINCED PORK	



牛肉類

BEEF

例牌

美極腰果牛柳粒	\$29.99
MAGGI BEEF TENDERLOIN WITH CASHEW NUTS	
蜜椒薯仔牛柳粒	\$29.99
FRIED BEEF TENDERLOIN WITH POTATO IN HONEY PEPPER SAUCE	
法式芥蜜牛柳粒	\$29.99
BEEF TENDERLOIN WITH FRENCH MUSTARD & HONEY	
什菌醬爆牛柳粒	\$29.99
STIR FRIED BEEF TENDERLOIN WITH MIX MUSHROOM	
中式牛柳粒	\$29.99
CHINESE STYLE BEEF TENDERLOIN	
鮮枝竹牛腩煲	\$29.99
BEEF BRISKET WITH BEAN CURD IN CLAY POT	
蔥爆蘑菇安格斯牛肉	\$26.99
STIR FRIED ANGUS BEEF & MUSHROOM WITH GINGER & GREEN ONION	
沙爹牛肉粉絲煲	\$26.99
SATAY BEEF WITH VERMICELLI IN CLAY POT	
芥蘭炒安格斯牛肉	\$26.99
STIR FRIED ANGUS BEEF WITH CHINESE KALE	
豉汁涼瓜安格斯牛肉	\$26.99
STIR FRIED ANGUS BEEF & BITTER MELON WITH CHILI BLACK BEAN SAUCE	



* 菠蘿咕嚕肉 必吃

養生燉湯

STEWED SOUP

[敬請預訂]
[PRE-ORDER]

羊肚菌燉野生水鴨湯	(4-6位) (8-10位) \$45/\$80
MORCHELLA MUSHROOM WITH TEAL DUCK	
原條花旗參燉竹絲雞湯	\$40/\$70
AMERICAN GINSENG & SILKIE CHICKEN	
川貝海底椰燉鷓鴣湯	\$45/\$80
SEA COCONUT & PARTRIDGE	
鮮椰子燉老雞湯	\$35/\$50
FRESH COCONUT & CHICKEN	

花膠海參燉四寶湯	(4-6位) (8-10位) \$70/\$100
FISH MAW & SEA CUCUMBER	

南北杏西洋菜陳腎湯	\$35/\$50
CHINESE APRICOT KERNELS & WATERCRESS	

蟲草花燉竹絲雞湯	\$35/\$50
CHINESE CORDYCEPS & SILKIE CHICKEN	

湯羹類

SOUP

西湖牛肉羹	(4-6位) \$23
CILENTO EGG DROP SOUP WITH BEEF	
鮮蟹肉花膠羹	\$31
FRESH CRAB & FISH MAW IN CLAY POT	
海鮮酸辣湯	\$25
SEAFOOD SPICY AND SOUR SOUP	
海皇花膠羹	\$26
SEAFOOD SOUP WITH FISH MAW	
鷄蓉粟米羹	\$22
CHICKEN AND CORN SOUP	



* 什菌醬爆牛柳粒



* XO醬韭菜花炒爽肉

蔬菜類

VEGETABLES

例牌

雜菌紅燒豆腐	\$21.99
BRAISED TOFU WITH MIX MUSHROOM	
麻婆豆腐	\$19.99
BRAISED BEAN CURD & MINCED PORK WITH SPICY SAUCE	
羅漢齋扒豆腐	\$21.99
MIXED VEGETABLES WITH TOFU	
椒鹽豆腐	\$19.99
SALT & PEPPER TOFU	
金沙南瓜拼涼瓜	\$21.99
STIR FRIED BITTER MELON & PUMPKIN WITH SALTED EGG SAUCE	
鮮菌炒南瓜	\$21.99
STIR FRIED PUMPKIN WITH MIX MUSHROOM	
皇子菇扒豆苗	\$24.99
KING MUSHROOM WITH SNOW PEA SPROUT	
鮮枝竹扒菜苗	\$21.99
BEAN CURD WITH VEGETABLES	
上湯蒜子浸豆苗	\$23.99
BRAISED PEA SPROUT WITH GARLIC IN BROTH	
姜汁白酒炒芥蘭	\$20.99
STIR FRIED CHINESE KALE WITH GINGER & WINE SAUCE	
皇子菇扒時蔬	\$21.99
KING MUSHROOM WITH SEASONAL VEGETABLES	
清炒時蔬	\$19.99
STIR FRIED VEGETABLE	



* 鮮菌炒南瓜



* 皇子菇扒豆苗

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