

**推**

SIGNATURE

**S01 點心拼盤 (小)** Small Dim Sim Tray 9pcs  
(蝦餃x2 燒賣x2 叉燒包x2 煎堆x3)

\$12.99

Shrimp Dumplings (Har Gow) x 2,  
Steamed Pork Dumplings (Siu Mai) x 2,  
Steamed BBQ Pork Bun x 2, Crispy Sesame Ball x 3

**S02 點心拼盤 (大)** Large Dim Sim Tray 18pcs  
(蝦餃x4 燒賣x4 雞包仔x4 馬拉糕x6)

\$18.99

Shrimp Dumplings (Har Gow) x 4,  
Steamed Pork Dumplings (Siu Mai) x 4,  
Steamed Ginger Chicken Bun x 4, Steamed Brown Sugar Egg Sponge Cake x 6

**粥**

CONGEE

**E02 西洋菜鯪魚球粥**  
Watercress and Fish Ball Congee

\$12.50

**E05 芥菜咸豬骨粥**  
Salt Pork Bone Congee

\$12.50

**甜**

SWEET

**W05 香濃咖啡糕**  
Coffee Jelly Cake

\$6.25

**W06 招牌小慕斯**  
Signature Mousse Cake

\$7.25

**W07 粒粒西多士**  
French Toast Cubes

\$8.50

**特**

SPECIAL

**D11 香煎魚餅**  
Pan Fried Fish Cake

\$8.50

**D12 酥炸蓮藕夾**  
Deep Fried Lotus Root and Minced Pork Cake

\$12.99

**D13 杏香蝦棗**  
Deep Fried Shrimp Ball with Almond

\$12.99

**D14 脆皮豆腐**  
Spice & Pepper Salt Bean Curd

\$12.99

**X01 金沙南瓜魚皮**  
Salted Egg Yolk Pumpkin & Fish Skin

\$12.99

**X02 蜜椒鴨舌**  
Honey Pepper Duck Tongue

\$15.99

**X03 椒鹽豬手**  
Salt & Pepper Pork Knuckle

\$15.99

**X04 XO醬炒腸粉**  
Stir-Fried Rice Noodle Rolls with XO Sauce

\$15.99

**X05 麻辣涼拌牛腩粒**  
Spicy Cold Beef Shank Cubes

\$12.99

**X06 紅杞鮮竹濃湯浸時蔬**  
Seasonal Vegetables and Bean Curd Sheet in Broth

\$12.99

**X07 白灼芥蘭**  
Poached Gailan

\$12.99

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.

# 麵

NOODLES

## 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

## 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

# 飯

RICE

## 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 Sticky 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

特價套餐供應時間 11:30am~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

### 薑蔥霸王雞半隻

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

### 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