粵式蒸點
Steamed Dim Sum

晶瑩鮮蝦餃 (四件) 58 ☐
Har Gau • Bamboo Shoot (4 Pcs)

杞子燒賣皇 (四件) 58 ☐
Siu Mai • Medlars (4 Pcs)

蠔皇叉燒包 (三件) 53 ☐
Barbecued Pork Buns (3 Pcs)

薑蔥牛肉餃 (三件) NEW 53 ☐
Minced Beef Dumplings • Spring Onion • Ginger (3 Pcs)

雜菌素菜餃 (三件) 55 ☐
Mushrooms • Vegetable Dumplings (3 Pcs)

螞蟻上樹餃 (三件) 78 ☐
Pork & Shrimp Dumplings • Vermicelli (3 Pcs)

北菇棉花雞 68 ☐
Fish Maw • Chicken • Black Mushroom

瑤柱灌湯餃 (每位) 62 ☐
Soup Filled Dumpling • Conpoy • Seafood
(Per Person)

水晶雙蚌餃 (三件) 78 ☐
Coral Mussels Dumplings • Short Necked Clam (3 Pcs)

熊井野米珍珠雞 (三件) 70 ☐
Glutinous Rice Dumplings • Chicken (3 Pcs)

潮州粉果 (三件) 55 ☐
Pork Dumplings • Chives • Peanuts (3 Pcs)

欖角豆卜蒸魚雲 126 ☐
Steamed Fish Head • Bean Curd Puffs • Pickled Olives

焗煎炸點
Pan-fried & Crispy

焗叉燒餐包 (三件) 54 ☐
Barbecued Pork Buns (3 Pcs)

臘味大根蘿蔔糕 (三件) 58 ☐
Turnip Pudding • Air-dried Meats (3 Pcs)

蒜香鮮蝦春卷 (三件) 60 ☐
Spring Rolls • Shrimps • Garlic (3 Pcs)

雞粒炸芋角 (三件) 53 ☐
Taro Puffs • Diced Chicken • Minced Pork (3 Pcs)

家鄉鹹水角 (三件) 53 ☐
Glutinous Dumplings • Pork •
Dried Shrimps (3 Pcs)

皮蛋子薑叉燒酥 (三件) 53 ☐
Barbecued Pork Pastry • Young Ginger •
Preserved Egg (3 Pcs)

生煎蟹肉水晶粿 (三件) 78 ☐
Crab Meat Dumplings (3 Pcs)

沙爹牛肉生煎包 (三件) 65 ☐
Beef Buns • Satay Sauce (3 Pcs)

香滑腸粉
Cheong Fan

紅米米網鮮蝦腸粉 68 ☐
Shrimps • Brown Rice

蔥花叉燒腸粉 60 ☐
Barbecued Pork • Spring Onion

香茜馬蹄牛肉腸粉 65 ☐
Minced Beef • Water Chestnut • Chinese Parsley

布拉腸粉 48 ☐
Plain

X.O.醬炒腸粉 62 ☐
Wok-fried • X.O. Chilli Sauce

大排檔美食
Food Stalls

17 – 29 July 2025

上湯鮮蝦水餃 88 ☐
Shrimp & Pork Dumplings • Supreme Broth

白灼時令蔬菜 (菜心/芥蘭/唐生菜) 70 ☐
Poached Seasonal Vegetables
(Choy Sum/Kale/Chinese Lettuce)

香醋豬腳薑 85 ☐
Pig Trotters • Ginger • Dark Sweet Vinegar

鮑汁花生雞腳 80 ☐
Chicken Feet • Peanuts • Abalone Sauce

大虎蝦多士 (四件) 288 ☐
Crispy Tiger Prawn Toasts (4 Pcs)

黃金軟殼蟹 148 ☐
Crispy Softshell Crab • Salted Egg Yolk

香菇醬瀨尿蝦乾啫啫芥蘭煲 188 ☐
Braised Dried Mantis Shrimp • Kale • Mushroom
Sauce • Clay Pot

蝦醬炸雞翼 80 ☐
Fried Chicken Wings • Shrimp Paste

蜜味燒排骨 138 ☐
Spare Ribs • Honey

懷舊碗仔翅 (每位) 65 ☐
Mushrooms • Shredded Chicken • Fungus •
Bean Vermicelli Broth (Per Person)

粥粉麵飯
Congee, Noodles & Rice

柴魚花生豬骨粥 60 ☐
Congee • Pork Bone • Dried Stockfish •
Peanuts

咖喱鮮蝦炒貴刁 168 ☐
Fried Rice Noodles • Shrimps • Curry

榨菜火鴨絲湯米粉 178 ☐
Rice Vermicelli • Shredded Duck Meat •
Pickled Vegetables

頭抽牛肉炒陳村粉 178 ☐
Stir-fried Flat Rice Noodles • Beef •
Soya Sauce

瑤柱北菇鮑魚雞粒燴飯 248 ☐
Fried Rice • Abalone • Minced Chicken •
Conpoy • Mushroom

薑米炒五穀紅米飯 158 ☐
Fried Rice • Five Grains • Red Rice • Ginger

健康素食
Vegetarian Corner

嗆炒包心椰菜 138 ☐
Stir-fried Cabbage • Chilli • Garlic • Vinegar

素肉粉絲節瓜煲 138 ☐
Braised Hairy Gourd • Impossible Meat •
Rice Vermicelli • Clay Pot

香芋汁焗西蘭花 138 ☐
Baked Broccoli • Taro Sauce

鮮茄淮山煮蛋 138 ☐
Simmered Eggs • Yam • Tomato

甜品
Desserts

芒果布甸 53 ☐
Chilled Fresh Mango Pudding

奶香椰茸雞蛋散 (三件) 50 ☐
Deep-fried Egg Fritters • Floss Coconut •
Milk (3 Pcs)

午市孖寶
Lunch Combo

十五年花雕醉鮑魚 (四隻)
Drunken Abalone •
15 Years Hua Diao Wine (4 Pcs)

+

咖喱鮮蝦炒貴刁
Fried Rice Noodles • Shrimps • Curry

338 ☐

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蜜味燒排骨
Spare Ribs • Honey

+

榨菜火鴨絲湯米粉
Rice Vermicelli • Shredded Duck Meat •
Pickled Vegetables

288 ☐

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡 If You Have Any Food Allergies, Please Inform Our Staff Vegetarian Item Spicy item

茶芥及水 Tea, Water & Condiment Charge (每位 Per Person) 20