

粵式蒸點

Steamed Dim Sum

筍尖蝦餃 (四件)	58	□
Har Gau • Bamboo Shoot (4 Pcs)		
蟹籽燒賣皇 (四件)	58	□
Siu Mai • Crab Roe (4 Pcs)		
蠔皇叉燒包 (三件)	53	□
Barbecued Pork Buns (3 Pcs)		
子薑牛肉球 (三件)	53	□
Minced Beef Balls • Young Ginger (3 Pcs)		
野菌冬菇包 (三件)	52	□
Mushroom Buns (3 Pcs)		
翠綠蒜香帶子餃 (三件) NEW	72	□
Scallop Dumpling • Garlic (3 Pcs)		
北菇棉花雞	68	□
Fish Maw • Chicken • Black Mushroom		
瑤柱灌湯餃 (每位)	68	□
Soup Filled Dumpling • Conpoy • Seafood (Per Person)		
X.O. 醬豚肉刺蝟餃 (三件) NEW	78	□
Pork Dumpling • Shrimps • Mushroom • Dried Fish • X.O. Chilli Sauce (3 Pcs)		
濃湯鮮竹卷 (三件)	68	□
Bean Curd Sheet Rolls • Fish Supreme Broth (3 Pcs)		
潮州粉果 (三件)	55	□
Pork Dumplings • Chives • Peanuts (3 Pcs)		
子薑剝椒蒸魚雲 NEW	138	□
Steamed Fish Head • Young Ginger • Finely Chopped Chilli		

焗煎炸點

Pan-fried & Crispy

焗菠蘿叉燒包 (三件)	54	□
Barbecued Pork Buns • Sweet Crust (3 Pcs)		
臘味大根蘿蔔糕 (三件)	58	□
Turnip Pudding • Air-dried Meats (3 Pcs)		
葡汁鮮蝦春卷 (三件)	60	□
Spring Rolls • Shrimps • Portuguese Sauce (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)		
粟米墨魚餅 (三件)	60	□
Cuttlefish Cakes • Sweet Corn (3 Pcs)		
香滑腸粉		
Cheong Fan		
韭黃鮮蝦腸粉	63	□
Shrimps • Yellow Chives		
蔥花叉燒腸粉	60	□
Barbecued Pork • Spring Onion		
竹筍上素腸粉 NEW	54	□
Bamboo Shoot • Vegetable		
陳皮牛肉腸粉	65	□
Minced Beef • Tangerine Peel		
X.O. 醬炒腸粉	62	□
Wok-fried • X.O. Chilli Sauce		

大排檔美食

Food Stalls

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		
沙薑雞腳	80	□
Chicken Feet • Aromatic Ginger		
大虎蝦多士 (四件)	288	□
Crispy Tiger Prawn Toasts (4 Pcs)		

粥粉麵飯

Congee, Noodles & Rice

皮蛋瘦肉粥	60	□
Congee • Pork • Preserved Eggs		
豉椒牛肉炒陳村粉	178	□
Stir-fried Flat Rice Noodles • Beef • Black Bean Sauce		
金菇瑤柱燜伊麵	188	□
Braised E-fu Noodles • Conpoy • Enoki Mushroom		
鮮茄滑蛋帶子炒河	228	□
Wok-fried Rice Noodles • Scallops • Egg • Tomato		
福建海鮮炒飯	228	□
Fried Rice • Seafood • Fujian Style		
牛油果粟米菜粒炒飯 NEW	158	□
Fried Rice • Sweet Corn • Vegetable • Avocado		

健康素食

Vegetarian Corner

菜甫水瓜煎蛋烙 NEW	98	□
Preserved Vegetable • Luffa • Egg		
豉蒜炒鴛鴦涼瓜 NEW	148	□
Sautéed White & Green Bitter Squash • Black Bean & Garlic		
酸辣藕帶炒花生芽 NEW	138	□
Sautéed Lotus Root • Peanut Sprouts • Hot & Sour Sauce		
杞子薑絲浸紅莧菜 NEW	168	□
Simmered Red Amaranthg • Medlars • Ginger		
甜品		
Desserts		
楊枝甘露	58	□
Chilled Mango Cream soup • Pomelo • Sago		
竹炭流沙包 (三件) NEW	48	□
Charcoal Bun • Salted Egg Yolk (3 Pcs)		

27 May - 9 June 2026

胡椒鹹菜煮豬肚	108	□
Pig Stomach • Pickled Vegetable • Bean Curd Sheet		
椒鹽魷魚鬚	128	□
Deep-fried Squid • Spicy Salt		
煎釀虎皮尖椒 NEW	98	□
Pan-fried Green Peppers • Dace Fish Paste		
五香牛雜	128	□
Beef Entrails • Five Spices		
懷舊碗仔翅 (每位)	65	□
Mushrooms • Shredded Chicken • Fungus • Bean Vermicelli Broth (Per Person)		

午市孖寶

Lunch Combo

煎釀虎皮尖椒 NEW	
Pan-fried Green Peppers • Dace Fish Paste	
+	
福建海鮮炒飯	
Fried Rice • Seafood • Fujian Style	
298	□

椒鹽魷魚鬚	
Deep-fried Squid • Spicy Salt	
+	
金菇瑤柱燜伊麵	
Braised E-fu Noodles • Conpoy • Enoki Mushroom	
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