27 August – 9 September2025

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)

蜜汁叉燒包 (三件) 53 ☐
Barbecued Pork Buns (3 Pcs)

山竹牛肉球 (三件) 53 ☐
Minced Beef Balls • Bean Curd Sheet (3 Pcs)

黑松露羊肚菌餃 (三件) 78 ☐
Morel Mushroom Dumplings • Black Truffle (3 Pcs)

北寄貝蟹肉餃 (三件) 78 ☐
Crab Meat Dumplings • Surf Clam • Caviar • Shrimp • Chinese Celery (3 Pcs)

四寶雞扎 (二件) 68 ☐
Chicken Feet • Fish Maw • Pork • Mushroom • Bean curd Sheet (2 Pcs)

松茸灌湯餃 (每位) 62 ☐
Soup Filled Dumpling • Seafood • Matsutake (Per Person)

黑椒蘿蔔金錢肚 54 ☐
Beef Tripe • Turnip • Black Pepper

沙嗲蒸土魷 NEW 70 ☐
Squid • Satay

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

欖角蒸魚雲 126 ☐
Steamed Fish Head • 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)

櫻花蝦蘿蔔絲酥 (三件) 78 ☐
Turnip Puffs • Dried Shrimps (3 Pcs)

順德鮮奶卷 (四件) 60 ☐
Crispy Fresh Milk Rolls (4 Pcs)

香滑腸粉
Cheong Fan

杞子紅棗豬潤腸粉 65 ☐
Pork Liver • Medlars • Red Dates

梅菜叉燒腸粉 60 ☐
Barbecued Pork • Preserved Vegetables

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

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)

脆皮素鵝 98 ☐
Crispy Bean Curd Sheet Rolls • Assorted Vegetables

豉汁百花釀茄子 (四件) 78 ☐
Steamed Eggplant • Shrimp Mousse • Black Bean Sauce (4 Pcs)

白灼薑蔥牛頸脊 228 ☐
Poached Chuck Flap Tail Beef • Ginger • Spring Onion

魚湯生菜魚滑豆腐煲 88 ☐
Minced Dace Fish • Chinese Lettuce • Bean Curd • Fish Soup • Clay Pot

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

粥粉麵飯
Congee, Noodles & Rice

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

旺菜鮮蝦煮銀針粉 158 ☐
Silver Needle Noodles • Shrimps • Cabbage

鮮茄滑蛋帶子炒河 228 ☐
Wok-fried Rice Noodles • Scallops • Egg • Tomato

沙巴斑片魚湯米線 228 ☐
Rice Vermicelli • Sabah Garoupa Fillets • Fish Soup

五穀鮑汁海鮮荷葉飯 248 ☐
Fried Rice • Five Grains • Shrimps • Lotus Leaf

欖菜肉碎玉豆炒飯 158 ☐
Fried Rice • Minced Pork • String Beans • Pickled Vegetables

健康素食
Vegetarian Corner

金銀蛋浸莧菜 133 ☐
Simmered Chinese Spinach • Salted Eggs • Preserved Eggs

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

煎素菜蛋餅 138 ☐
Vegetarian Pancake

菇菌醬杯子耳炒秋葵 138 ☐
Sautéed Okra • Mushroom

甜品
Desserts

海帶綠豆沙 48 ☐
Green Bean Soup • Kelp

奶皇西米角 (三件) NEW 58 ☐
Custard Dumplings • Sago (3 Pcs)

午市孖寶
Lunch Combo

大虎蝦多士 (兩件)
Crispy Tiger Prawn Toast (2 Pcs)

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鮮茄滑蛋帶子炒河
Wok-fried Rice Noodles • Scallops • Egg • Tomato

328 ☐

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

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欖菜肉碎玉豆炒飯
Fried Rice • Minced Pork • String Beans • Pickled Vegetables

338 ☐

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