

粵式蒸點

Steamed Dim Sum

露筍鮮蝦餃 (四件) Har Gau • Asparagus (4 Pcs)	58	□
瑤柱燒賣皇 (四件) Siu Mai • Conpoy (4 Pcs)	58	□
蠔皇叉燒包(三件) Barbecued Pork Buns (3 Pcs)	53	□
香茜牛肉球 (三件) Minced Beef Balls • Chinese Parsley (3 Pcs)	53	□
麻香素肉豆腐餃 (三件) 	52	□
黑蒜帶子鳳眼餃(三件) NEW Scallop Dumplings • Black Garlic (3 Pcs)	78	□
北菇棉花雞 Fish Maw • Chicken • Black Mushroom	68	□
瑤柱灌湯餃 (每位) Soup Filled Dumpling • Seafood • Conpoy (Per Person)	62	□
金蒜銀絲蒸鮮魷 Squid • Rice Vermicelli • Garlic	80	□
咖喱薯仔牛仔筋 Beef Tendon • Potato • Curry	68	□
潮州粉果 (三件) Pork Dumplings • Chives • Peanuts (3 Pcs)	55	□
陳皮古法蒸魚雲 Steamed Fish Head • Pork • Mushroom • Tangerine Peel	138	□

焗煎炸點

Pan-fried & Crispy

墨西哥焗叉燒餐包 (三件) Barbecued Pork Buns • Sweet Crust (3 Pcs)	54	□
臘味大根蘿蔔糕 (三件) Turnip Pudding • Air-dried Meats (3 Pcs)	58	□
墨魚蝦春卷 (三件) Spring Rolls • Cuttlefish • Shrimps (3 Pcs)	60	□
雞粒炸芋角 (三件) Taro Puffs • Diced Chicken • Minced Pork (3 Pcs)	53	□
皮蛋子薑叉燒酥 (三件) Barbecued Pork Pastry • Young Ginger • Preserved Egg (3 Pcs)	53	□
香煎孜然羊肉餃 (三件) Lamb Dumplings • Water Chestnut • Onion (3 Pcs)	68	□
白汁蟹肉焗大啡菇 Portobello Mushrooms • Crab Meat • Cream Sauce (2 Pcs)	138	□
蔥香芝麻燒餅(三件) NEW Pork Pastries • Spring Onion • Sesame (3 Pcs)	62	□

香滑腸粉

Cheong Fan

紅米米網鮮蝦腸粉 Shrimps • Brown Rice	68	□
蔥花叉燒腸粉 Barbecued Pork • Spring Onion	60	□
陳皮牛肉腸粉 Minced Beef • Tangerine Peels	65	□
X.O.醬炒腸粉 Wok-fried • X.O. Chilli Sauce	62	□

大排檔美食

Food Stalls

上湯鮮蝦水餃 Shrimp & Pork Dumplings • Supreme Broth	88	□
白灼時令蔬菜 (菜心/芥蘭/唐生菜) Poached Seasonal Vegetables (Choy Sum/Kale/Chinese Lettuce)	70	□
香醋豬腳薑 Pig Trotters • Ginger • Dark Sweet Vinegar	85	□
鮑汁花生雞腳 Chicken Feet • Peanuts • Abalone Sauce	80	□
大虎蝦多士 (四件) Crispy Tiger Prawn Toasts (4 Pcs)	288	□

粥粉麵飯

Congee, Noodles & Rice

金銀蛋瘦肉粥 Congee • Pork • Mussels • Salted Egg • Preserved Egg	60	□
瑤柱蟹肉香菇炆伊麵 Braised E-fu Noodles • Crab Meat • Conpoy • Mushroom	228	□
豉油皇鮮魷炒麵 Wok-fried Noodles • Squid • Soy Sauce	188	□
薑蔥叉燒蝦子撈粗麵 Braised Shrimp Roe Noodles • Barbecued Pork • Ginger • Spring Onion	188	□
芫茜皮蛋斑片湯河 Rice Noodles • Garoupa Fillets • Preserved Egg • Coriander	228	□
脆米蛋白帶子炒飯 Fried Rice • Conpoy • Scallops • Egg White	228	□

健康素食

Vegetarian Corner

鮮百合浸紅苜蓿菜 	138	□
甘湯素肉煮滑豆腐 	138	□
香煎黑松露素藕餅 	138	□
有機涼瓜菜甫煎蛋餅 	138	□
杞子蘆薈燉雪耳 Double-boiled Snow Fungus • Medlars • Aloe Vera	48	□
日本南瓜凍糕 (三件) NEW Chilled Japanese Pumpkin (3 Pcs)	48	□

甜品

Desserts

13 May - 26 May 2026

脆皮素鵝 Crispy Bean Curd Sheet Rolls • Assorted Vegetables	98	□
豉汁煎釀三寶 Pan-fried Stuffed Bell Peppers • Dace Fish	78	□
南乳炸雞件 Crispy Chicken Fillets • Fermented Red Bean Curd Sauce	148	□
白灼薑蔥牛柏葉 Poached Beef Omasum Tripe • Ginger • Spring Onion	148	□
韮菜鴨紅燜蘿蔔 NEW Braised Duck Blood Curd • Turnip • Chives	78	□

午市孖寶

Lunch Combo

南乳炸雞件 Crispy Chicken Fillets • Fermented Red Bean Curd Sauce		
+		
瑤柱蟹肉香菇炆伊麵 Braised E-fu Noodles • Crab Meat • Conpoy • Mushroom	328	□

白灼薑蔥牛柏葉 Poached Beef Omasum Tripe • Ginger • Spring Onion		
+		
芫茜皮蛋斑片湯河 Rice Noodles • Garoupa Fillets • Preserved Egg • Coriander	358	□

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