24 September - 7 October 2025

粵式蒸點
Steamed Dim Sum

筍尖蝦餃 (四件) 58 ☐
Har Gau • Bamboo Shoot (4 Pcs)

鵪鶉蛋燒賣 (三件) 58 ☐
Siu Mai • Quail Egg (3 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)

黃耳上素餃 (三件) 55 ☐
Vegetarian Dumplings (3 Pcs)

西施蟹肉餃 (三件) 78 ☐
Crab Meat Dumplings • Egg White (3 Pcs)

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

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

瑤柱節瓜甫 (三件) 56 ☐
Hairy Gourd • Conpoy (3 Pcs)

時菜鯪魚球 (三件) NEW 68 ☐
Minced Dace Fish Dumplings • Air-dried Meats • Vegetable (3 Pcs)

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)

白汁蟹肉焗大啡菇 (兩件) 138 ☐
Portobello Mushrooms • Crab Meat • Cream Sauce (2 Pcs)

炸雲吞配甜酸汁 (三件) 58 ☐
Shrimp Wontons • Sweet & Sour Sauce (3 Pcs)

香滑腸粉
Cheong Fan

韮黃鮮蝦腸粉 63 ☐
Shrimps • Yellow Chives

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

紅米上素腸粉 65 ☐
Mushroom • Brown Rice

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

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)

沙薑鹽水鴨 148 ☐
Simmered Salty Duck • Aromatic Ginger

南乳炸鱔片 118 ☐
Crispy Eel • Red Bean Curd Sauce

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

黃金魚皮 88 ☐
Crispy Fish Skin • Salted Egg Yolk

白灼薑蔥牛柏葉 148 ☐
Poached Beef Omasum Tripe • Ginger • Spring Onion

粥粉麵飯
Congee, Noodles & Rice

皮蛋瘦肉粥 60 ☐
Congee • Pork • Preserved Eggs

乾炒黑椒牛柳絲河粉 238 ☐
Stir-fried Rice Noodles • Shredded Beef • Black Pepper

豉油皇鮮魷炒麵 188 ☐
Wok-fried Noodles • Squid • Soy Sauce

雪菜肉絲銀絲燜米粉 178 ☐
Braised Rice & Glass Vermicelli • Shredded Pork • Preserved Vegetables

瑤柱肉碎瓜粒泡飯 228 ☐
Rice • Conpoy • Minced Pork • Supreme Soup

脆米蟹肉櫻花蝦炒飯 238 ☐
Fried Rice • Crab Meat • Dried Shrimps • Crispy Rice

健康素食
Vegetarian Corner

香菇甘筍煮大芥菜 138 ☐
Simmered Mustard Greens • Mushroom • Baby Carrots

冬菜素肉碎煮青瓜 138 ☐
Steamed Cucumber • Impossible Meat • Preserved Vegetable

花菇雪菜黃豆燜豆腐 138 ☐
Stewed Bean Curd • Soyabean • Mushroom • Preserved Vegetable

素炒木耳藕片 128 ☐
Sautéed Lotus Root • Fungus • Carrot

秋日滋潤甜品
Desserts

士多啤梨凍露 48 ☐
Chilled Strawberry Cream Soup • Sago • Aloe

椰汁馬豆糕 (三件) 58 ☐
Chilled Pea Coconut Pudding (3 Pcs)

午市孖寶
Lunch Combo

沙薑鹽水鴨
Simmered Salty Duck • Aromatic Ginger
+
脆米蟹肉櫻花蝦炒飯
Fried Rice • Crab Meat • Dried Shrimps • Crispy Rice
358 ☐

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南乳炸鱔片
Crispy Eel • Red Bean Curd Sauce
+
雪菜肉絲銀絲燜米粉
Crispy Rice Vermicelli • Prawns • Supreme Broth
258 ☐

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