



# ENTRÉE

## 前菜类

**Mixed Entrées (for 2 people) \$ 23.80**

(Spring Roll\*2, Deep Fired Pork and Prawn Dim Sum\*2, Deep Fried Prawn Dumpling\*2)

雜燴炸盤 (2人份)

**Sesame Prawn Toast(4) \$ 18.80**

芝麻蝦多士 (4)

**Steamed Scallop & Prawn Dumplings(3) \$ 13.80**

鳳眼帶子餃 (3)

**Steamed Prawn W/ Coriander Dumplings(3) \$ 13.80**

香菜蝦粉果 (3)

**Shanghai Pork Soup Dumplings(4) \$ 13.80**


小籠包 (4)

**Steamed Prawn W/ Chives Dumplings (3) \$ 13.80**

柳葉韭菜餃 (3)

# ENTRÉE



**Vegetable San Choy Bow (4)** 

素生菜包 (4) \$ 23.80

**Chicken San Choy Bow(4)**

鸡肉生菜包 (4) \$ 23.80

**Steamed Prawn Dumplings (3)**

蒸蝦餃 (3) \$ 13.80

**Deep Fried Prawn Dumplings (3)**

炸蝦餃 (3) \$ 13.80



**Steamed Dim Sum (Pork & Prawn) (4)**

蒸點心 (4) \$ 13.80

**Deep Fried Dim Sum (Pork & Prawn) (4)**

炸點心 (4) \$ 13.80



**King Prawn Spring Rolls(3)**

酥脆蝦春卷 (3) \$ 18.80

**Vegetable Spring Rolls(3)** 

春卷 (3) \$ 10.80



**Salt and Pepper Soft Shell Crabs**

椒鹽軟殼蟹

\$ 22.80

**Salt and Pepper Quail (Each)**

椒鹽鶉鶉 (1只)

\$ 19.80

# SOUP

**Crab Meat and Sweet Corn Soup**

蟹肉粟米羹

\$ 13.80

**Combination Wonton Soup**

什會雲吞湯

\$ 18.80

**Hot and Sour Soup**

酸辣湯

\$ 13.80

**Seafood With Dried Scallops Soup**


海皇瑤柱羹

\$ 16.80

**Seafood and Tofu Soup**

海鮮豆腐羹

\$ 16.80

**Vegetable Soup** 

素菜湯

\$ 13.80



**Chicken and Sweet Corn Soup**

雞絲粟米羹

\$ 12.80

**Wonton Soup**

(Add Noodles +\$8)

雲吞湯 (加面、米粉、河粉另加\$8)

\$ 12.80



# PEKING DUCK



## Peking Duck 2 Courses 北京片皮鴨二食

\$ 88.80

### COURSE 1

#### PEKING DUCK PANCAKES

wrapped with duck skin,  
cucumber, shallot and peking  
duck sauce

### COURSE 2

#### DUCK SAN CHOY BOW 鴨生菜包

with roast duck meat, onion, capsicum and lettuce leaf

OR DUCK FRIED RICE / NOODLE 鴨炒飯/面



## BBQ SPECIAL 燒味類



#### BBQ Duck (Duck with Bones)

燒鴨 \$ 34.80

#### BBQ Pork

蜜味叉燒 \$ 30.80



#### Crispy Pork Belly

秘制燒肉

\$ 34.80

#### Combination BBQ Special

(2 Selection from BBQ Duck, BBQ Pork and Crispy Pork Belly)

燒味雙拼

\$ 39.80

#### Crispy Duck With Plum Sauce (Boneless Duck)

梅子鴨

\$ 35.80

# CHICKEN

## Honey Chicken

蜜糖雞球

\$ 30.80



# 雞肉類



## Chicken With Cashew Nuts

腰果雞球

\$ 32.80

## Deep Fried Crispy Skin Chicken (Chicken with Bones) \$ 32.80

招牌脆皮炸子雞

## Steamed Chicken With Ginger&Shallots \$ 32.80

(Chicken with Bones)

金牌霸王雞

## Sweet and Sour Chicken \$ 30.80

咕嚕雞球

## Braised Chicken With Garlic \$ 30.80

蒜蓉雞球

## Lemon Chicken \$ 30.80

檸檬雞球

## Chicken With Mix Vegetables \$ 30.80

什菜雞球

## Chicken With Chilli Sauce \$ 30.80

辣子雞球

## Chicken With Satay Sauce \$ 30.80

沙爹雞球

## Chicken With Kung Pao Sauce \$ 30.80

宮保雞球

## Chicken With Black Bean Sauce \$ 30.80

豉汁雞球

# BEEF

## 牛肉類

## Sliced Fillet Steak With Honey & Black Pepper Sauce \$ 38.80

蜜椒牛柳絲

## Fillet Steak In Chinese Style \$ 38.80

中式牛柳

## Chilli Beef \$ 32.80

辣子牛肉



## Beef With Black \$ 32.80

Bean Sauce

豉汁牛肉

## Beef With Cashew Nuts \$ 34.80

腰果牛肉

## Beef With Oyster Sauce \$ 32.80

蚝油牛肉

## Beef With Mix Vegetables \$ 32.80

什菜牛肉

## Beef With Satay Sauce \$ 32.80

沙爹牛肉

## Rainbow Beef \$ 38.80

京都牛柳絲

## Fillet Steak In Black \$ 38.80

Pepper Sauce

黑椒牛柳粒



## PORK

### Sweet and Sour Pork

菠蘿咕嚕肉

\$ 30.80



### Salt and Pepper Spare Ribs

\$ 32.80

椒鹽排骨



## 豬肉類

### Spare Ribs With Peking Sauce

\$ 32.80

京都排骨

### B. B.Q Pork With Plum Sauce

\$ 32.80

梅子醬叉燒

### Steamed Pork Mince With Salted Fish

\$ 35.80

咸魚蒸肉餅

### Steamed Spare Ribs With Black Bean Sauce

\$ 32.80

豉汁蒸排骨

## PRAWNS

### Honey King Prawns

\$ 39.80

蜜糖蝦球



### King Prawn With Ginger and Shallots

姜葱蝦球

\$ 39.80



### Stir Fried King Prawns With Kung Pao Style

\$ 39.80

宮保蝦球

### Boiled Fresh King Prawns ( Prawn With Shell )

\$ 39.80

白灼海蝦

### Salt and Pepper King Prawns

\$ 39.80

椒鹽蝦球

### Chilli King Prawns

\$ 39.80

辣子蝦球

### Wasabi King Prawns

\$ 39.80

芥末蝦球

### King Prawns With Vegetables

\$ 39.80

時菜蝦球

### King Prawns With Cashew Nuts

\$ 39.80

腰果蝦球

### Steamed King Prawns With Garlic Sauce

\$ 39.80

蒜蓉蒸開邊蝦

( Prawn With Shell )

## Oysters, Scallops and Fish Fillets

生蠔扇貝魚片類

Steamed Oysters With Garlic Sauce \$ 39.80

蒜蓉蒸生蚝

Steamed Oysters With XO Sauce \$ 39.80

XO醬蒸生蚝

Steamed Oysters With Ginger and Shallots \$ 39.80

姜葱蒸生蚝

Steamed Scallops With Vermicelli and Garlic Sauce \$ 39.80

蒜蓉粉絲蒸帶子

Steamed Scallops With Ginger and Shallots \$ 39.80

姜葱蒸帶子

Steamed Scallops With XO Sauce \$ 39.80

XO醬蒸帶子

Honey Scallops \$ 39.80

蜜糖帶子

Wasabi Scallops \$ 39.80

芥末帶子

Steamed Fish Fillets With Ginger & Shallots \$ 39.80

薑蔥蒸魚片

Salt and Pepper Fish Fillets \$ 39.80

椒鹽魚片

Salt and Pepper Whitebait \$ 39.80

椒鹽白飯魚

## SQUID

魷魚類

Salt and Pepper Calamari

椒鹽魷魚

\$ 32.80

Squid With Ginger and Shallots

姜葱鮮魷

\$ 32.80

Squid With Capsicum & Black Bean Sauce

豉椒鮮魷

\$ 32.80

Chilli Squid

辣子鮮魷

\$ 32.80

Stir Fried Squid With Celery

西芹鮮魷

\$ 32.80

## VEGETABLE

時菜類

Green Beans With Chicken Mince and Chilli Sauce \$ 28.80

幹煸四季豆

Fresh Vegetable With Oyster Sauce

蚝油時菜

\$ 22.80

Stir Fried Mix Vegetables

清炒時菜

\$ 22.80

Chinese Mushroom and Fresh Vegetables In Oyster Sauce \$ 32.80

北菇扒菜膽

Spinach Leaves In Broth

上湯菠菜苗

\$ 32.80

Stir Fried Broccoli With Chili and Preserved Bean Curd Sauce \$ 32.80

椒絲腐乳西蘭花

Green Garden Soup With Chinese Pickles

鹽水菜心

\$ 32.80

## Tofu

豆腐類

Crispy Salt  
and Pepper Tofu

椒鹽豆腐

\$ 25.80



Mapo Tofu

麻婆豆腐

\$ 25.80

Braised Tofu With Salted Egg Yolk

蟹黃豆腐

\$ 32.80

In House Tofu

黃金滑豆腐

\$ 32.80

## OMELETTE

芙蓉類

Combination Omelette

什會芙蓉

\$ 32.80

Seafood Omelette

海鮮芙蓉

\$ 38.80

King Prawns Omelette

蝦球芙蓉

\$ 38.80

B.B.Q.Pork Omelette

叉燒芙蓉

\$ 32.80

Vegetable Omelette

菜芙蓉

\$ 32.80

## SIZZLING HOT POT

煲仔類

Mngolian Beef In Sizzling Hot Pot

蒙古牛肉煲

\$ 38.80

Mongolian Chicken In Sizzling Hot Pot

蒙古雞肉煲

\$ 38.80

Mongolian Lamb In  
Sizzling Hot Pot

蒙古羊肉煲

\$ 38.80



Seafood With Tofu In  
Sizzling Hot Pot

海鮮豆腐煲

\$ 39.80

Braised Eggplant With Chilli Sauce In Sizzling Hot Pot

魚香茄子煲

\$ 35.80

Braised Tofu In Sizzling Hot Pot

紅燒豆腐煲

\$ 32.80

Prawns In Shell and Vermicelli With XO Sauce  
In Sizzling Hot Pot

XO醬粉絲蝦碌煲

\$ 39.80

Braised Beef Brisket In Sizzling Hot Pot

柱候牛腩煲

\$ 38.80

# RICE

## 炒飯類

### Minced Beef Fried Rice

生炒牛肉飯

\$ 23.80



### Combination Seafood Fried Rice

海鮮炒飯

\$ 32.80

### King Prawn Fried Rice

蝦球炒飯

\$ 32.80

### Salted Fish and Chicken Fried Rice

咸魚雞粒炒飯

\$ 32.80



### Special Fried Rice

揚州炒飯

\$ 18.80

### Chicken Fried Rice

生炒雞絲飯

\$ 22.80

### Chinese Olive Fried Rice

橄欖菜炒飯

\$ 32.80

### Vegetable Fried Rice

菜炒飯

\$ 23.80

### Steam Rice

白飯

\$ 3.80

# NOODLES

## 炒面類

### Combination Noodles

什會炒面

\$ 28.80



### Seafood Noodles

海鮮炒面

\$ 35.80

### Seafood With Egg White Sauce and Flat Rice Noodles

滑蛋海鮮河粉

\$ 35.80

### King Prawn Noodles

蝦球炒面

\$ 35.80

### Beef Noodles

牛肉炒面

\$ 25.80

### Chicken Noodles

雞肉炒面

\$ 25.80

### Stir Fried Beef Flat Rice Noodles

幹炒牛河

\$ 26.80

### Singapore Rice Noodles

星洲炒米粉

\$ 26.80

### Stir Fried E-Fu Noodles

幹燒伊面

\$ 28.80

### Vegetable Noodles

菜炒面

\$ 26.80

# AUSTRALIAN KING CRAB



## 皇帝蟹 时价

澳洲皇帝蟹是海鮮中的上品，蟹中之皇。

皇帝蟹體大肥重，一般甲寬可達60厘米，足展1.5米；重量平力52公斤到56公斤，是世界上最重的螃蟹，體重可達36公斤，但是其生長周期緩慢，要生長十年左右才有七八斤重；其甲殼較為堅硬，呈紅白色，甲殼扇形；蟹足粗壯，通常雙鉗一大一小，鉗指黑色。產區主要在南澳塔斯馬尼亞島、袋鼠島附近水溫在2-5°C的海域。生長棲息在20-820米水深的岩石和泥底的大陸架邊緣。

其中110-180米水深的海底是最豐富的產區，澳洲皇帝蟹紅白相間，多膏多肉，蟹肉結實，爽口無比是海鮮上品，蟹中之皇。

其肉鮮味美，營養價值高。

能提供人體所需蛋白質，破物翼和其他維生素微量元素。



## KING CRAB

### 澳洲皇帝蟹

Live King Crab Two Courses Or Three Courses 時價 SEASONAL PRICE

皇帝蟹兩食或三食

(蟹黃可做撈伊面，炒飯，蒸水蛋)

Live King Crab Hot and Spicy HongKong Style 時價 SEASONAL PRICE

港式避風塘皇帝蟹

Live King Crab Stir Fried With Ginger and Shallots 時價 SEASONAL PRICE

姜葱皇帝蟹

Live King Crab With Garlic and Butter Sauce 時價 SEASONAL PRICE

蒜蓉牛油皇帝蟹

Steamed Live King Crab 時價 SEASONAL PRICE

清蒸皇帝蟹

Salt And Pepper Live King Crab 時價 SEASONAL PRICE

椒鹽皇帝蟹



# LOBSTER

刺身是日本料理中最具特色的美食，若要追溯历史。

刺身最早是唐代从中国传入日本的。

据记载，公元14世纪时，日本人吃刺身便已经成为时尚，

那人用“脍”字来概括刺身和类似刺身的食品，

当时的“脍”是指生的鱼丝和肉丝，也可指醃泡的鱼魏和肉丝，

而那时刺身只是“脍”的一种烹调技法。

直到15世纪，酱油传入日本并被广泛使用以后，刺身才逐渐演变成现在的格式。

刺身以漂亮的造型、新鲜的原料、柔嫩鲜美的口感以及带有刺激性的调味料，

强烈地吸引着人们的注意力。近整年，随着餐饮业国际间交往的增多、

世界各国好吃的东西都能在国内找到。刺身也是这样，

它已经从日本料理店走进了数量众多的中高档中餐馆。



## LOBSTER

龍蝦

Live Lobster Sashimi

龍蝦刺身

時價 SEASONAL PRICE

Live Lobster With Ginger and Shallots

姜葱龍蝦

時價 SEASONAL PRICE

Live Lobster With Hot and Spicy HongKong Style

港式避風塘炒龍蝦

時價 SEASONAL PRICE

Live Lobster With Supreme Sauce

上湯焗龍蝦

時價 SEASONAL PRICE

Live Lobster With Garlic and Butter Sauce

蒜蓉牛油焗龍蝦

時價 SEASONAL PRICE

Salt and Pepper Live Lobster

椒鹽龍蝦

時價 SEASONAL PRICE

Lobster Congee

生滾龍蝦粥

時價 SEASONAL PRICE

澳洲野生鮑魚以啃食海底藻類為生，生長十分緩慢，大約需要經過八年左右的時間，才能長到一公斤大小。肥美的優質野生鮑魚，對於生存環境的要求非常之高：所居岩礁區域的海水要冷，鹽分要高，水質要清，水流要快，又要背風背流。具有足够的海藻。澳大利亞的海域遼闊，海流清澈，條件適宜，地理環境得天獨厚，才可孕育出了這些聞名于世、鮮美異常、倍受青睞的澳洲野生鮑魚。



# LIVE ABALONE

游水鮑魚

Steamed Sliced Live Abalone With Ginger  
and Shallots

清蒸游水鮑魚

時價 SEASONAL PRICE

Stir Fried Sliced Live Abalone

油泡游水鮑魚

時價 SEASONAL PRICE

Stir Fried Sliced Live Abalone With Capsicum

雙椒炒鮑魚

時價 SEASONAL PRICE

# MUD CRABS

昆士兰泥蟹

Live Mud Crab With Ginger and Shallots

時價 SEASONAL PRICE

姜葱炒泥蟹

Live Mud Crab With Hot and Spicy HongKong Style

時價 SEASONAL PRICE

港式避風塘炒泥蟹

Steamed Live Mud Crab With Chinese Wine

時價 SEASONAL PRICE

花雕蛋白蒸泥蟹

Singapore Chilli Live Mud Crab

時價 SEASONAL PRICE

星洲炒泥蟹

Salt and Pepper Live Mud Crab

時價 SEASONAL PRICE

椒鹽泥蟹

Live Mud Crab Congee

時價 SEASONAL PRICE

生滾泥蟹粥



# LIVE FISH

游水魚類 / 活鱼

Steamed Live Coral Trout With Ginger and Shallots

時價 SEASONAL PRICE

清蒸游水東星斑

Braised Live Coral Trout with HongKong Style

時價 SEASONAL PRICE

港式紅燜游水東星斑煲

Steamed Live Perch With Chinese Mushroom

時價 SEASONAL PRICE

雙冬蒸游水鱸魚

Braised Live Perch

時價 SEASONAL PRICE

紅燒游水鱸魚



## BANQUET A

\$68.00 P/P Minimum 4 persons

Steamed Pork & Prawn Dim Sums

Chicken San Choy Bow

Honey King Prawns

Mongolian Lamb In Sizzling Hot Pot

Sweet and Sour Pork

Beef With Mix Vegetables

Special Fried Rice

Deep Fried Ice Cream

Chinese Tea

## BANQUET B

\$80.00 P/P Minimum 4 persons

Steamed Shanghai Pork Soup Dumplings

Mixed Entree  
( Vegetable Spring Rolls, Deep Fried Prawn Dumplings )  
( Deep Fried Pork & Prawn Dim Sum )

Peking Duck 2 Courses  
1st Peking Duck Skin With Pancake  
2nd Peking Duck Meat San Choy Bow

Wagyu Beef With Black Pepper Sauce

Salt and Pepper King Prawns

Crispy Skin Chicken

Spare Ribs With Peking Sauce

Steamed Fish Fillets With Ginger & Shallots

Special Fried Rice

Deep Fried Ice Cream

Chinese Tea

## 經典川菜

凉拌牛腱子	\$23.80	水煮牛肉	\$46.80
凉拌牛雜	\$29.80	孜然羊肉	\$35.80
魚香肉絲	\$32.80	酸菜炒大腸	\$38.80
酸菜魚	\$46.80	水煮魚	\$46.80
辣子雞	\$38.80	口水雞	\$35.80
孜然野生鹿肉	\$68.80	酸菜豬肝	\$32.80
香幹回鍋肉	\$40.80	醋溜土豆絲	\$28.80
奇味大腸煲	\$43.80		

## DESSERT 甜品类



Mango Pancake \$ 12.80

芒果班戟



Mango Pudding \$ 9.80

芒果布丁



Coconut Jelly

椰汁棉花糕

\$ 8.80



Steamed Custard Buns \$ 9.80

奶黃包



Steamed Salted Egg Yolk Custard Bun \$ 9.80

黃金流沙包

Deep Fried Ice-Cream

炸雪糕

\$ 9.80

Banana Fritter with Ice-Cream

香蕉雪糕

\$ 15.80

Chinese Tea (Per Person)

中國名茶(每位)

\$ 3.00

