



營業時間：11:30-15:00 17:30-22:00

Opening Hours：11:30-15:00 17:30-22:00

花雕醉雞		
Marinated Chicken with Huadiao Wine		\$100
四喜烤麸		
Braised Gluten with Fungus		\$90
脆皮素鵝		
Deep Fried Bean Curd Sheet filled with Vegetables		\$90
鹽酥小黃魚		
Deep Fried Croaker with Salt & Pepper		\$100
蔥油拌海蜆頭		
Jelly Fish Head Tossed with Scallion Oil		\$100
茶葉燻蛋		
Tea Leaf Smoked Egg	每隻 (Each)	\$15
燻魚		
Smoked Fish		\$100
皮蛋拌豆腐		
Thousand Year Egg with Bean Curd		\$80
糖醋小排		
Spareribs in Sweet Vinegar Sauce		\$100
醉蝦		
Marinated Shrimp with Huadiao Wine		\$100
醉鴿		
Marinated Pigeon with Huadiao Wine		\$120
糖醋青瓜		
Cucumber in Sweet Vinegar Sauce		\$80

火腿雞片燴花膠 Braised Fish Maw with Jinhua Ham and Chicken	每盅 (Per serving)	\$115
松子桂魚 Deep Fried Sweet and Sour Mandarin Fish with Pine Nut		\$330
苔條拖桂魚 Deep Fried Sliced Mandarin Fish with Seaweed		\$170
糟溜魚片 Fish Fillet in Rice Wine Sauce		\$180
雪菜燴魚片 Braised Fish Fillet with Snow Cabbage		\$220
清炒鱧糊 Sautéed Shredded Eel		\$160
清炒蝦仁 Stir Fried River Shrimp		\$230
鹹蛋黃炒蝦仁 Stir Fried River Shrimp with Salted Egg Yolk		\$230
鹹蛋黃明蝦 (兩隻起) Stir Fried Prawns with Salted Egg Yolk (minimum two pieces)	每隻 (Each)	\$135
賽螃蟹 Sautéed Egg White with Mushroom and Conpoy		\$135
蝦仁老燒蛋 Fried Shrimp with Fungus, Winter Bamboo Shoot and Egg		\$160
蝦醬炸雞塊 Deep Fried Chicken with Shrimp Paste		\$180
炸子雞 Deep Fried Chicken with Salted Pepper	半隻 (Half) 壹隻 (Whole)	\$180 \$340
樟茶鴨 Camphor Tea Leaf Smoked Duck	半隻 (Half) 壹隻 (Whole)	\$180 \$340
紅燒元蹄 Braised Pork Knuckle in Brown Sauce		\$380
紅燒肉燒蛋 Braised Pork with Roast Egg		\$180
回鍋肉 Sautéed Sliced Pork with Cabbage in Spicy Sauce		\$140
蔥爆牛肉 Sautéed Beef with Scallion		\$140
蜜汁火腩 Sliced Jinhua Ham Steamed in Honey Sauce		\$160

百頁結烤小排骨 Braised Small Spare Ribs with Bean Curd Sheet	\$160
椒鹽排骨 Deep Fried Spicy Salted Spare Ribs	\$160
三鮮豆腐砂鍋 Bean Curd with Seafood in Casserole	\$138
素雞冬菇毛豆砂鍋 Braised Bean Curd with Chinese Mushroom and Green Soybean in Casserole	\$120
獅子頭砂鍋 Braised Meat Ball in Casserole	\$160
雜錦鍋巴 Crispy Rice with Assorted Meat	\$180
四寶夾餅 Crispy Pocket Puff	\$190
砂鍋餛飩雞湯 Chicken and Won-Ton Soup in Casserole	\$210
砂鍋醃篤鮮 Salted Pork and Bamboo Shoot Soup in Casserole	\$200
鹹肉豆腐湯 Salted Pork and Bean Curd Soup	\$110
酸辣湯 Hot and Sour Soup	半份 (Half) \$75 壹份 (Whole) \$150
皮蛋黃魚羹 Croacker with Preserved Egg Soup	\$140
三鮮菠菜羹 (帶子、蟹肉、蝦仁) Spinach Soup with Scallop, Crab Meat and Shrimp	\$160
鹹肉小棠菜 Stir Fried Young Shanghai Cabbage with Salted Meat	\$110
三絲菠菜 Spinach with Jinhua Ham, Shredded Mushroom and Shredded Bamboo Shoot	\$110
肉絲炒菠菜 Stir Fried Spinach with Shredded Pork	\$110
火腿津白 Braised Tianjin Cabbage with Jinhua Ham	\$110
上湯勝瓜蕃茄雲耳百頁 Braised Bean Curd Sheet with Angled Luffa, Tomato and Black Fungus in Broth	\$110

梓園炒飯 "The Catalpa Garden" Fried Rice		\$105
青菜泡飯 Vegetable Rice in Soup		\$80
嫩雞煨麵 Stewed Soft Noodles with Chicken and Vegetable		\$95
蔥蝦拌麵 Marinated Noodles with Scallion and Shrimp		\$95
雪菜蝦仁湯麵 Noodles with Shrimp and Snow Cabbage in Soup		\$95
上海粗炒麵 Fried Noodles with Shredded Pork and Cabbage in Soy Sauce "Shanghai Style"		\$95
上海炒年糕 Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce "Shanghai Style"		\$95
菜肉餛飩 Pork and Vegetable Won-Ton in Soup		\$68
鮮肉鍋貼 Pan Fried Meat Dumplings		\$55
蒸銀絲卷 Steamed Plain Roll		\$38
上海小籠包 Steamed Shanghai Minced Pork Dumplings		\$50
蔥油餅 Pan Fried Spring Onion Pancake		\$40
桂花拉糕 Osmanthus Flavored Steamed Glutinous Cake		\$46
血糯八寶飯	半份 (Half)	\$45
Steamed Black Glutinous Rice Stuffed with Mashed Red Bean	壹份 (Whole)	\$90
豆沙窩餅 Mashed Red Bean Pancake		\$60
高力豆沙 Deep-Fried Souffle Ball with Mashed Red Bean		\$50
紅棗蓮心雪耳糖水 Double Boiled White Fungus with Lotus Seed and Red Dates Sweet Soup	每盅 (Per serving)	\$38
酒釀桂花丸子 Mini Rice Dumplings with Osmanthus Flavored, Sweet Rice Wine Soup		\$38

以上價目須另加一服務費 All prices are subject to 10% service charge