



# 冷盤類

## Cold Dish

- \* 瑤柱豆瓣酥  
Mashed Broad Bean with Conpoy \$100
- \* 紅燒牛脰  
Braised Beef Shank \$100
- \* 糖醋小排  
Spareribs in Sweet Vinegar Sauce \$100
- 鎮江肴肉  
Sliced Pork Terrine with Zhenjiang Black Vinegar \$100
- 油爆蝦  
Sautéed Shrimps with Shells in Soy Sauce \$100
- 上海醬鴿  
Stewed Pigeon with Dark Sauce \$120
- 醉鴿  
Marinated Pigeon with Huadiao Wine \$120
- 燻魚  
Smoked Fish \$100
- \* 鳳尾魚  
Deep Fried Anchovy \$100
- 鹽酥小黃魚  
Deep Fried Croaker with Salt & Pepper \$100
- \* 花雕醉雞  
Marinated Chicken with Huadiao Wine \$100
- \* 醉蝦  
Marinated Shrimp with Huadiao Wine \$100
- 麻醬雞絲粉皮  
Shredded Chicken with Bean Vermicelli in Sesame Sauce \$100
- 🌿 脆皮素鵝  
Deep Fried Bean Curd Sheet filled with Vegetables \$90
- 🌿 馬蘭頭拌豆腐干  
Minced Dried Bean Curd and Shanghainese Wild Vegetables \$95
- \* 蔥油拌海蜇頭  
Jelly Fish Head Tossed with Scallion Oil \$100
- 香蒿筍拌海蜇  
Jelly Fish with Pickled Bamboo Shoot \$100
- 紅燒鴨舌  
Braised Duck Tongue with Soy Sauce \$100
- 🌿 雲耳拌西芹  
Marinated Black Fungus with Celery \$85
- 🌿 糖醋青瓜  
Cucumber in Sweet Vinegar Sauce \$80
- 南京鹽水鴨  
Nanjing Style Salted Duck \$100

\* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

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- |   |  |               |
|---|--|---------------|
|   | 蘿蔔絲拌海蜇<br>Tossed Jelly Fish with Shredded Turnip   | \$90          |
| ✱ | 茶葉燻蛋<br>Tea Leaf Smoked Egg  | 每隻(Each) \$15 |
|   | 皮蛋拌豆腐<br>Thousand Year Egg with Bean Curd  | \$80          |
|   | 鹹雞<br>Salted Chicken   | \$100         |
| ✱ | 四喜烤麩<br>Braised Gluten with Fungus   | \$90          |
|   | 芫茜蒜茸拌香萵筍<br>Pickled Bamboo Shoot with Coriander and Garlic   | \$90          |
|   | 怪味雞<br>Chicken and Peanut with Special Spicy Sauce   | \$100         |
|   | 涼拌西芹<br>Chilled Celery with Special Sauce  | \$80          |
|   | 醬排骨<br>Dry Braised Spare Ribs with Soy Paste   | \$100         |
|   | 紅燒素鵝<br>Braised Bean Curd Sheet filled with Vegetables   | \$90          |
|   | 醉豬手<br>Pork Knuckle with Huadiao Wine  | \$100         |
|   | 無錫脆鱈<br>Wuxi Crispy Eel  | \$110         |
|   | 素雞伴雙脆<br>Boiled Bean Curd Roll with Cucumber & Pickles   | \$85          |
|   | 油燜小竹筍<br>Stewed Baby Bamboo Shoot  | \$85          |
|   | 凍羊糕<br>Sliced Mutton Terrine   | \$100         |
|   | 精選三小碟 (上海醬鵝、醉鵝、鹽酥小黃魚、無錫脆鱈除外)<br>Three Kinds of Cold Dish<br>(Exclude: Stewed Pigeon with Dark Sauce, Marinated Pigeon with Huadiao Wine, Deep Fried Anchovy and Wuxi Crispy Eel) | \$200         |

✱ Chef Recommendation 廚師推介

✱ Vegetarian Dishes 素食

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# 魚翅、鮑魚、海參、花膠類

## Shark's Fin, Abalone, Sea cucumber & Dried Fish Maw

- |   |   |
|---|---|
| * 火腫雞燉大排翅 (需要預訂)<br>Double Boiled Superior Shark's Fin Soup with Chicken<br>and Jinhua Ham (order in advance) | 四人用 (4 Pax) \$1680<br>半份 (Half) \$2500<br>壹份 (Whole) \$4680 |
| * 原盅雞燉翅<br>Double Boiled Shark's Fin Soup with Chicken  | 每盅 (Per serving) \$200                                      |
| 砂鍋雞煲翅<br>Braised Shark's Fin with Chicken in Casserole  | 六人用 (6 Pax) \$880<br>十二人用 (12 Pax) \$1700                   |
| * 魚翅燉蛋<br>Double-Boiled Shark's Fin with Egg  | 每盅 (Per serving) \$130                                      |
| 十二頭鮑魚拌紅燒肉 (二位起)<br>Abalone (12-head) with Braised Pork (minimum two persons)                                  | 每位 (Per persons) \$80                                       |
| 六頭鮑魚拌紅燒肉 (二位起)<br>Abalone (6-head) with Braised Pork (minimum two persons)                                    | 每位 (Per persons) \$160                                      |
| 蝦子日本遼參拌西蘭花 (二位起)<br>Japanese Sea Cucumber with Shrimp Roes and Broccoli<br>(minimum two persons)              | 每條 (Each) \$138   |
| 鮑片烏參<br>Braised Sliced Abalone and Superior Sea Cucumber  | 半份 (Half) \$1200<br>壹份 (Whole) \$2300                       |
| 蔥烤大烏參<br>Braised Superior Sea Cucumber with Scallion  | 半份 (Half) \$600<br>壹份 (Whole) \$1200                        |
| * 蝦子大烏參<br>Braised Superior Sea Cucumber with Shrimp Roe  | 半份 (Half) \$600<br>壹份 (Whole) \$1200                        |
| 三絲花膠羹<br>Fish Maw Soup with Mushroom, Bamboo Shoots<br>and Ham Threads  | 每盅 (Per serving) \$100                                      |
| 火腫花膠雞湯<br>Chicken Soup with Fish Maw and Jinhua Ham   | 半份 (Half) \$1120<br>壹份 (Whole) \$2100                       |
| 瑤柱花膠火腿燉雞湯<br>Double Boiled Chicken Soup with Conpoy,<br>Fish Maw and Jinhua Ham                               | 每盅 (Per serving) \$130                                      |
| 火腿雞片燴花膠<br>Braised Fish Maw with Jinhua Ham and Chicken   | 每盅 (Per serving) \$115                                      |

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# 魚類

## Fish

- |   |       |
|---|-------|
| * 清蒸鱈魚<br>Steamed Hilsa Herring                                   | \$450 |
| 鹵汁蒸黃魚<br>Yellow Croaker with Chinese Marinade Sauce               | \$200 |
| 松子桂魚<br>Deep Fried Sweet and Sour Mandarin Fish with Pine Nut     | \$330 |
| * 雲南大頭菜炒桂魚絲<br>Sautéed Shredded Mandarin Fish with Yunnan Cabbage | \$230 |
| * 苔條拖桂魚<br>Deep Fried Sliced Mandarin Fish with Seaweed           | \$170 |
| * 糟溜魚片<br>Fish Fillet in Rice Wine Sauce                          | \$180 |
| 蔥烤鯽魚<br>Braised Crucian with Scallions                            | \$180 |
| 清炒鱻糊<br>Sautéed Shredded Eel                                      | \$160 |
| 韭黃炒鱻糊<br>Sautéed Shredded Eel with Chives                         | \$150 |
| 銀芽炒鱻糊<br>Sautéed Shredded Eel with Bean Sprout                    | \$150 |
| 雪菜年糕炒魚絲<br>Sautéed Shredded Fish and Rice Cake with Snow Cabbage  | \$230 |
| 雪菜蒸銀鱈魚<br>Steamed Codfish Fillet with Snow Cabbage                | \$210 |
| 煎封銀鱈魚<br>Pan Fried Codfish Fillet with Soya Sauce                 | \$210 |
| 蒜子紅燒黃魚<br>Braised Croaker with Garlic                             | \$220 |
| 松子黃魚<br>Deep Fried Sweet and Sour Croaker with Pine Nut           | \$220 |
| 雪菜燴魚片<br>Braised Fish Fillet with Snow Cabbage                    | \$220 |
| 火腿冬菇蒸銀鱈魚<br>Steamed Codfish Fillet with Jinhua Ham and Mushroom   | \$260 |

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# 蝦蟹類

## Shrimp, Crab

- \* 清炒蝦仁  
Stir Fried River Shrimp \$230
- 苔條蝦仁  
Stir Fried River Shrimp with Seaweed \$230
- 鹹蛋黃炒蝦仁  
Stir Fried River Shrimp with Salted Egg Yolk \$230
- 雪菜炒蝦仁  
Stir Fried River Shrimp with Snow Cabbage \$230
- 乾燒明蝦 (兩隻起)  
Dry Braised Prawn with Brown Sauce 每隻 (Each) \$135  
(minimum two pieces)
- \* 宮爆明蝦  
Fried Prawn with Spicy Sauce \$390
- \* 鹹蛋黃明蝦 (兩隻起)  
Stir Fried Prawns with Salted Egg Yolk 每隻 (Each) \$135  
(minimum two pieces)
- \* 醬爆明蝦粗麵 (兩隻起)  
Braised Prawn in Spicy Sauce with Thick Noodles 每隻 (Each) \$135  
(minimum two pieces)
- 明蝦炒年糕  
Sautéed Prawn with Rice Cake \$415
- 六月黃炒年糕 (兩隻起)  
Sautéed Fried Hairy Crab with Rice Cake 每隻 (Each) \$130  
(minimum two pieces)
- \* 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
- 蝦仁燉蛋 (兩盅起)  
Double Boiled Egg with River Shrimp 每盅 (Per serving) \$50  
(minimum two servings)

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# 雞鴨類

## Chicken & Duck

洋蔥燜雞 Braised Chicken with Onion		\$220
* 樟茶鴨 Camphor Tea Leaf Smoked Duck	半隻 (Half) 壹隻 (Whole)	\$180 \$340
香酥鴨 Deep Fried Crispy Duck	半隻 (Half) 壹隻 (Whole)	\$180 \$340
八寶鴨 (需預訂) Eight Treasures Stuffed Duck (order in advance)		\$420
蝦醬炸雞塊 Deep Fried Chicken with Shrimp Paste		\$180
宮保雞丁 Spicy Diced Chicken with Peanuts		\$140
八寶雞 (需預訂) Eight Treasures Stuffed Chicken (order in advance)		\$380
* 炸子雞 Deep Fried Chicken with Salted Pepper	半隻 (Half) 壹隻 (Whole)	\$180 \$340
花雕蒸雞 Steamed Chicken with Huadiao Wine	半隻 (Half) 壹隻 (Whole)	\$190 \$360
油豆腐粉絲炆雞 Braised Chicken with Fried Bean Curd and Vermicelli		\$210

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# 豬、牛肉類

## Pork & Beef

紅燒元蹄 Braised Pork Knuckle in Brown Sauce	\$380
八寶辣醬 Sautéed Assorted Meat in Spicy Paste	\$160
椒鹽排骨 Deep Fried Spicy Salted Spare Ribs	\$160
豬八戒踢皮球 (豬腳雞蛋) Braised Pork, Pork Knuckle and Egg in Dark Sauce	\$160
紅燒肉燒蛋 Braised Pork with Roast Egg	\$180
回鍋肉 Sautéed Sliced Pork with Cabbage in Spicy Sauce	\$140
鹹肉蒸百頁 Steamed Bean Curd Sheet with Salted Pork	\$140
* 爛糊肉絲 Braised Tianjin Cabbage with Shredded Pork in Cream Sauce	\$120
雪菜毛豆肉絲 Sautéed Shredded Pork with Snow Cabbage and Green Soybean	\$110
煙豆干青椒肉絲 Sautéed Shredded Pork with Smoked Dried Bean Curd and Green Bell Pepper	\$110
蔥爆牛肉 Sautéed Beef with Scallion	\$140
蜜汁火腩 Sliced Jinhua Ham Steamed in Honey Sauce	\$160
* 稻草扎肉 Braised Pork Belly Wrapped with Fragrant leaves	\$180
百頁結烤小排骨 Braised Small Spare Ribs with Bean Curd Sheet	\$160
* 腐乳紅方肉 Pork with Red Fermented Bean Curd	\$190
* 醬爆肉絲配薄餅 Fried Shredded Meat in Soy Bean Paste Served with Pancakes	\$170
醬爆牛柳 Stir-Fried Beef with Spicy Sauce	\$170
火腿雞片燴蹄筋 Braised Pork Tendons with Jinhua Ham and Chicken	\$210
炸雙脆 (炸排骨, 炸苔條桂魚) Deep Fried Spare Ribs with Five Spices & Deep Fried Mandarin Fish with Seaweed	\$230
咸香魚紅燒肉 Braised Pork with Salted Fish	\$230

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# 砂鍋、鍋巴類

## Casserole & Crispy Rice

香蔥蝦仁豆腐濃湯 Soup with Bean Curd, Shrimp, Mushroom and Shallot in Casserole	\$138
砂鍋紅燒肉 Braised Pork in Casserole	\$180
雜錦砂鍋 Assorted Meat and Vegetable in Casserole	\$190
粉皮魚頭砂鍋 Braised Fish Head with Mung Bean Noodles in Casserole	\$300
* 獅子頭砂鍋 Braised Meat Ball in Casserole	\$160
* 三鮮豆腐砂鍋 Bean Curd with Seafood in Casserole	\$138
🌿 扁尖豆腐砂鍋 Bean Curd with Dried Bamboo Shoot in Casserole	\$120
紅燒魚頭豆腐砂鍋 Braised Fish Head and Bean Curd in Casserole	\$300
鹹肉津白麵筋砂鍋 Tianjin Cabbage with Salted Meat and Bran Gluten in Casserole	\$135
🌿 冬菇麵筋砂鍋 Sautéed Chinese Mushroom & Bran Gluten in Casserole	\$135
🌿 冬菇扁尖毛豆豆腐砂鍋 Bean Curd with Chinese Mushroom, Dried Bamboo Shoot and Green Soybean in Casserole	\$120
🌿 素雞冬菇毛豆砂鍋 Braised Bean Curd with Chinese Mushroom and Green Soybean in Casserole	\$120
松子肉沫鍋巴卷 (四隻起) Minced Pork and Pine Nut Crispy Rice Cone (minimum four pieces)	每隻 (Each) \$35
京蔥牛肉粒鍋巴卷 (四隻起) Braised Minced Beef and Scallion Crispy Rice Cone (minimum four pieces)	每隻 (Each) \$35
火腿海參鍋巴 Crispy Rice with Sea Cucumber and Jinhua Ham	\$250
茄汁蝦仁鍋巴 Crispy Rice with Shrimp in Tomato Sauce	\$180
雜錦鍋巴 Crispy Rice with Assorted Meat	\$180

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# 豆腐、干絲類

## Bean Curd

- |   |       |
|---|-------|
| * 四寶夾餅<br>Crispy Pocket Puff  | \$190 |
| 🌿 煙豆干炒西芹<br>Stir Fired Celery with Smoked Dried Bean Curd                             | \$100 |
| 蝦仁干絲<br>Shredded Dried Bean Curd with Shrimp  | \$130 |
| 火腿雞絲干絲<br>Shredded Dried Bean Curd with Jinhua Ham and Shredded Chicken               | \$130 |
| 雜錦干絲<br>Shredded Dried Bean Curd with Assorted Meat and Vegetables                    | \$130 |
| 家常豆腐<br>Braised Bean Curd with Brown Sauce  | \$110 |
| * 麻婆豆腐<br>Braised Bean Curd and Minced Meat in Spicy Sauce "Sichuan Style"            | \$110 |
| 🌿 雪菜毛豆扁尖百頁<br>Bean Curd Sheet with Snow Cabbage, Dried Bamboo Shoot and Green Soybean | \$110 |
| 百頁炒肉絲<br>Fried Bean Curd Sheet with Shredded Pork                                     | \$110 |

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# 蔬菜類

## Vegetable

- 🍃 雪菜炒毛豆  
Stir Fried Green Soybean with Snow Cabbage \$100
- 🍃 勝瓜麵筋炒毛豆  
Sautéed Green Soybean with Angled Luffa and Bran Gluten \$100
- 🍃 南瓜炒百合  
Stir Fired Pumpkin and Lily Bulb \$100
- 竹筴火腿西蘭花  
Braised Bamboo Fungus with Jinhua Ham and Broccoli in Soup \$150
- 鹹肉小棠菜  
Stir Fried Young Shanghai Cabbage with Salted Meat \$110
- 🍃 \* 清炒小棠菜  
Stir Fried Young Shanghai Cabbage \$90
- 🍃 莧菜豆瓣  
Broad Bean Sautéed with Chinese Spinach \$90
- 🍃 素雜錦  
Stir Fried Assorted Vegetables \$100
- 🍃 油燜茄子  
Stewed Eggplant with Soy Sauce \$90
- 🍃 清炒蠶豆  
Stir Fried Broad Bean \$100
- 乾燒四季豆  
Stir Fried Green Bean with Minced Pork \$90
- \* 火腿津白  
Braised Tianjin Cabbage with Jinhua Ham \$110
- 三絲菠菜  
Spinach with Jinhua Ham, Shredded Mushroom and Shredded Bamboo Shoot \$110
- 上湯銀杏腐皮火腿津白  
Braised Tianjin Cabbage with Jinhua Ham, Ginkgo and Bean Curd Sheet in Broth \$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
- 肉絲炒菠菜  
Stir Fried Spinach with Shredded Pork \$110
- 🍃 雪菜銀芽炒莧菜  
Chinese Spinach Fried with Snow Cabbage and Bean Sprout \$100

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# 湯羹類

## Soup

一品鍋		
Assorted Casserole	半份 (Half)	\$650
(Jinhua Ham, Chicken, Pork's knuckle & Vegetables)	壹份 (Whole)	\$1300
* 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	半份 (Half)	\$75
Hot and Sour Soup	壹份 (Whole)	\$150
* 蘿蔔絲鯽魚湯		
Gold Carp and Shredded Turnip Soup		\$120
雪菜黃魚餛飩湯		
Croacker and Won-Ton with Snow Cabbage Soup		\$250
雪菜肉絲豆腐羹		
Snow Cabbage, Shredded Pork and Bean Curd Soup		\$120
皮蛋黃魚羹		
Croacker with Preserved Egg Soup		\$140
火腿冬瓜湯		
Winter Melon with Jinhua Ham Soup		\$110
麵筋百頁湯		
Bran Gluten and Bean Curd Sheet Soup		\$130
西施骨黃豆湯		
Pork Bone Soup with Soybean		\$130
三鮮菠菜羹 (帶子、蟹肉、蝦仁)		
Spinach Soup with Scallop, Crab Meat and Shrimp		\$160

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# 飯麵類

## Rice & Noodles

蕃茄洋蔥牛肉焗飯 Baked Beef, Tomato and Onion with Rice	\$140
 苔條松子炒飯 Fried Rice with Seaweed and Pine Nut	\$105
咸肉菜粒松子蛋炒飯 Fried Rice with Salted Meat, Vegetable, Pine Nut and Egg	\$105
* 梓園炒飯 "The Catalpa Garden" Fried Rice	\$105
肉絲蛋炒飯 Fried Rice with Shredded Pork and Egg	\$110
梅干菜蝦仁炒飯 Fried Rice with Preserved Vegetable and Shrimp	\$105
* 蔥蝦拌麵 Marinated Noodles with Scallion and Shrimp	\$95
蔥油開洋拌麵 Marinated Noodles with Scallion and Dried Shrimp	\$95
鱈糊湯麵 Noodles with Shredded Eel in Soup	\$95
排骨湯麵 Noodles with Spare Ribs in Soup	\$95
燻魚湯麵 Noodles with Smoked Fish in Soup	\$95
雪菜蝦仁湯麵 Noodles with Shrimp and Snow Cabbage in Soup	\$95
雪菜肉絲湯麵 Noodles with Shredded Pork and Snow Cabbage in Soup	\$85
* 嫩雞煨麵 Stewed Soft Noodles with Chicken and Vegetable	\$95
 * 青菜煨麵 Stewed Soft Noodles with Vegetable	\$80
 陽春麵 Plain Noodles in Superior Soup	\$45
紅燒牛腩麵 Noodles with Braised Beef Shank in Soup	\$95
上海湯麵 Noodles with Shredded Pork and Cabbage in Soup "Shanghai Style"	\$95
上海粗炒麵 Fried Noodles with Shredded Pork and Cabbage in Soy Sauce "Shanghai Style"	\$95
上海二面黃炒麵 Crispy Noodles with Shredded Pork "Shanghai Style"	\$138

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# 飯麵類

## Rice & Noodles

菜飯 (排骨/燻魚/八寶辣醬)	
Shanghai Style Vegetable Rice with Spare Ribs, Smoked Fish or Sautéed Assorted Meat in Spicy Sauce	\$100
三鮮泡飯	
Shrimp, Sea Cucumber and Croaker Rice in Soup	\$110
雪菜肉絲泡飯	
Shredded Pork with Snow Cabbage Rice in Soup	\$95
 青菜泡飯	
Vegetable Rice in Soup	\$80
* 上海炒年糕	
Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce “Shanghai Style”	\$95
雪菜肉絲炒年糕	
Stir Fried Rice Cake with Shredded Pork and Snow Cabbage	\$95
雪菜肉絲湯年糕	
Rice Cake with Shredded Pork and Snow Cabbage in Soup	\$95

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# 點心類

## Dim Sum

	瑤柱燻飯糕 Conpoy with Rice Cake	\$48
*	菜肉餛飩 Pork and Vegetable Won-Ton in Soup	\$68
	煎菜肉餛飩 Pan Fried Pork and Vegetable Won-Ton	\$68
	上海小籠包 Steamed Shanghai Minced Pork Dumplings	\$50
	鮮肉鍋貼 Pan Fried Meat Dumplings	\$55
*	上海炸春卷 Deep Fried Shredded Meat and Tianjin Cabbage Spring Roll	\$38
🌿 *	蒸銀絲卷 Steamed Plain Roll	\$38
🌿	炸銀絲卷 Deep Fried Plain Roll	\$38
🌿	一蒸一炸銀絲卷 Steamed Plain Roll and Deep Fried Plain Roll	\$38
🌿	素菜蒸餃 Steamed Vegetable Dumplings	\$38
*	韭菜水餃 Chives and Pork Dumplings	\$60
🌿	素菜包 Steamed Vegetable Bun	\$36
*	生煎包 Pan Fried Minced Pork Bun	\$55
🌿	蔥油餅 Pan Fried Spring Onion Pancake	\$40
	香蔥酥餅 Pan Fried Chives Shortbread	\$50
	鮮肉湯圓 Minced Pork Rice Ball Dumplings	\$65
	蘿蔔絲酥餅 Turnip Puff Pastry	\$45

\* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

以上價目另加一服務費  
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# 甜品類

## Desserts

紅棗冰糖燕窩 Double Boiled Bird's Nest with Red Dates	每盅 (Per serving)	\$220
桂花八寶飯 Steamed Glutinous Rice with Osmanthus and Mashed Red Bean	半份 (Half) 壹份 (Whole)	\$48 \$96
* 血糯八寶飯 Steamed Black Glutinous Rice Stuffed with Mashed Red Bean	半份 (Half) 壹份 (Whole)	\$45 \$90
高力豆沙 Deep-Fried Souffle Ball with Mashed Red Bean		\$50
豆沙窩餅 Mashed Red Bean Pancake		\$60
🍃 棗泥麻餅 Sesame Cake with Mashed Dates	半份 (Half) 壹份 (Whole)	\$45 \$90
🍃 南瓜餅 Pumpkin Pancake		\$38
紅豆鬆糕 Steamed Glutinous Rice Cake with Mashed Red Bean		\$38
🍃 * 棗泥鬆糕 Mashed Dates Sponge Cake		\$42
🍃 棗泥馬拉糕 Mashed Dates Steamed Cake		\$42
🍃 桂花拉糕 Osmanthus Flavored Steamed Glutinous Cake		\$46
* 豆沙春卷 Deep Fried Mashed Red Bean Spring Roll		\$46
豆沙青團 Sweet Green Rice Ball with Mashed Red Bean		\$36
豆沙小籠包 Steamed Dumplings with Mashed Red Bean		\$46
豆沙包 Steamed Mashed Red Bean Bun		\$38
🍃 紅棗蓮心桂圓糖水 Double Boiled Longan with Lotus Seed and Red Dates Sweet Soup	每盅 (Per serving)	\$38
🍃 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
酒釀寧波湯圓 Rice Ball Dumplings Stuffed with Mashed Black Sesame and Mashed Red Bean in Sweet Rice Wine Soup		\$55
🍃 鮮果拼盤 Fresh Fruit Platter		\$68

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# 飲品類

## Drinks

蘋果汁 Apple Juice	\$48
西瓜汁 Watermelon Juice	\$48
鮮橙汁 Fresh Orange Juice	\$48
鮮豆漿 Fresh Soy Milk	\$45
可樂 Coca Cola	\$35
健怡可樂 Coca Cola Light	\$35
芬達橙汁 Fanta Orange	\$35
玉泉忌廉 Schweppes Cream Soda	\$35
七喜 Seven-Up	\$35
屈臣氏蘇打水 Watson's Soda Water	\$38
屈臣氏蒸餾水 Watson's Distilled Water	\$38
巴黎有氣礦泉水 Perrier Mineral Water	\$38
依雲礦泉水 Evian Mineral Water	\$38
健力士波打 Guinness Stout	\$45
喜力 Heineken	\$45
嘉士伯 Carlsberg	\$45
生力 San Miguel	\$45
青島 Tsingtao	\$45
澳門啤酒 Macao Beer	\$45
比利時啤酒 Hoegaarden	\$45

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