



冷盤類

Cold Dish

* 瑤柱豆瓣酥	
Mashed Broad Bean with Conpoy	\$100
* 紅燒牛腩	
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
香莠筍拌海蜇	
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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Cold Dish

	蘿蔔絲拌海蜇	
	Tossed Jelly Fish with Shredded Turnip	\$90
✱	茶葉燻蛋	
	Tea Leaf Smoked Egg	每隻(Each) \$15
	皮蛋拌豆腐	
	Thousand Year Egg with Bean Curd	\$80
	鹹雞	
	Salted Chicken	\$100
✱	四喜烤麩	
	Braised Gluten with Fungus	\$90
	茼蒿蒜茸拌香莠筍	
	Pickled Bamboo Shoot with Coriander and Garlic	\$90
	怪味雞	
	Chicken and Peanut with Special Spicy Sauce	\$100
	涼拌西芹	
	Chilled Celery with Special Sauce	\$80
	醬排骨	
	Dry Braised Spare Ribs with Soy Paste	\$100
	紅燒素鵝	
	Braised Bean Curd Sheet filled with Vegetables	\$90
	醉豬手	
	Pork Knuckle with Huadiao Wine	\$100
	無錫脆鱈	
	Wuxi Crispy Eel	\$110
	素雞伴雙脆	
	Boiled Bean Curd Roll with Cucumber & Pickles	\$85
	油燜小竹筍	
	Stewed Baby Bamboo Shoot	\$85
	凍羊糕	
	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）	
	Three Kinds of Cold Dish	\$200
	(Exclude: Stewed Pigeon with Dark Sauce, Marinated Pigeon with Huadiao Wine, Deep Fried Croaker with Salt & Pepper and Wuxi Crispy Eel)	

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魚翅、鮑魚、海參、花膠類

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

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

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魚類

Fish

* 清蒸鱈魚	
Steamed Hilsa Herring	\$450
滷汁蒸黃魚	
Yellow Croaker with Chinese Marinade Sauce	\$200
松子桂魚	
Deep Fried Sweet and Sour Mandarin Fish with Pine Nut	\$330
* 雲南大頭菜炒桂魚絲	
Sautéed Shredded Mandarin Fish with Yunnan Cabbage	\$230
* 苔條拖桂魚	
Deep Fried Sliced Mandarin Fish with Seaweed	\$170
* 糟溜魚片	
Fish Fillet in Rice Wine Sauce	\$180
蔥烤鯽魚	
Braised Crucian with Scallions	\$180
清炒鱈糊	
Sautéed Shredded Eel	\$160
韭黃炒鱈糊	
Sautéed Shredded Eel with Chives	\$150
銀芽炒鱈糊	
Sautéed Shredded Eel with Bean Sprout	\$150
雪菜年糕炒魚絲	
Sautéed Shredded Fish and Rice Cake with Snow Cabbage	\$230
雪菜蒸銀鱈魚	
Steamed Codfish Fillet with Snow Cabbage	\$210
煎封銀鱈魚	
Pan Fried Codfish Fillet with Soya Sauce	\$210
蒜子紅燒黃魚	
Braised Croaker with Garlic	\$220
松子黃魚	
Deep Fried Sweet and Sour Croaker with Pine Nut	\$220
雪菜燴魚片	
Braised Fish Fillet with Snow Cabbage	\$220
火腿冬菇蒸銀鱈魚	
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		\$220
Braised Chicken with Onion		
* 樟茶鴨	半隻 (Half)	\$180
Camphor Tea Leaf Smoked Duck	壹隻 (Whole)	\$340
香酥鴨	半隻 (Half)	\$180
Deep Fried Crispy Duck	壹隻 (Whole)	\$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	半隻 (Half)	\$180
Deep Fried Chicken with Salted Pepper	壹隻 (Whole)	\$340
花雕蒸雞	半隻 (Half)	\$190
Steamed Chicken with Huadiao Wine	壹隻 (Whole)	\$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
蜜汁火魴	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	每隻 (Each) \$35
	(minimum four pieces)	
京蔥牛肉粒鍋巴卷 (四隻起)	Braised Minced Beef and Scallion Crispy Rice Cone	每隻 (Each) \$35
	(minimum four pieces)	
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		
Crispy Pocket Puff		\$190
🌿 煙豆干炒西芹		
Stir Fired Celery with Smoked Dried Bean Curd		\$100
蝦仁干絲		
Shredded Dried Bean Curd with Shrimp		\$130
火腿雞絲干絲		
Shredded Dried Bean Curd with Jinhua Ham and Shredded Chicken		\$130
雜錦干絲		
Shredded Dried Bean Curd with Assorted Meat and Vegetables		\$130
家常豆腐		
Braised Bean Curd with Brown Sauce		\$110
* 麻婆豆腐		
Braised Bean Curd and Minced Meat in Spicy Sauce “Sichuan Style”		\$110
🌿 雪菜毛豆扁尖百頁		
Bean Curd Sheet with Snow Cabbage, Dried Bamboo Shoot and Green Soybean		\$110
百頁炒肉絲		
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
	竹笙火腿西蘭花	
	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, Gingkgo 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

	瑤柱粿糕 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
Prices above are subject to 10% service charge

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)	\$48
		壹份 (Whole)	\$96
*	血糯八寶飯		
	Steamed Black Glutinous Rice Stuffed with Mashed Red Bean	半份 (Half)	\$45
		壹份 (Whole)	\$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	半份 (Half)	\$45
	Sesame Cake with Mashed Dates	壹份 (Whole)	\$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

* Chef Recommendation 廚師推介

🍃 Vegetarian Dishes 素食

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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

CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE
EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH
過量飲酒危害健康

A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA
THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED
禁止向未滿十八歲人士銷售或提供酒精飲料

 Alcohol drink, Alcohol concentration above 1.2% | 酒精飲品，酒精濃度1.2%以上

以上價目另加一服務費
Prices above are subject to 10% service charge