



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
蔥油拌海蜇頭	
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
醉鵠	
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
清炒鱈糊		
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	半隻 (Half)	\$180
Deep Fried Chicken with Salted Pepper	壹隻 (Whole)	\$340
樟茶鴨	半隻 (Half)	\$180
Camphor Tea Leaf Smoked Duck	壹隻 (Whole)	\$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
蜜汁火魴		
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	半份 (Half) \$75
Hot and Sour Soup	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		\$95
"Shanghai Style"		
上海炒年糕		
Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce		\$95
"Shanghai Style"		
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