南北小厨
惠州风味甜梅菜蒸南瓜
Steamed Angled Luffa with Pickled Mustard Greens

辣椒乾胡椒蝦煲
Prawns with Chili and Black Pepper served in Casserole

上湯鮮蝦喹米粉
Pan-fried Rice Vermicelli with Shrimp in Supreme Soup
Marinated Sliced Bitter Melon with Osmanthus Sauce (V)

Sweet Corn Soup with Crab Meat
## Appetizer

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>上海燻魚 Marinated Fish with Sweet Soy Sauce in Shanghai Style</td>
<td>$52</td>
</tr>
<tr>
<td>涼拌桂花涼瓜片 Marinated Sliced Bitter Melon with Osmanthus Sauce (V)</td>
<td>$48</td>
</tr>
<tr>
<td>柚子醋小木耳青瓜 Marinated Cucumber and Black Fungus with Pomelo Vinegar (V)</td>
<td>$40</td>
</tr>
<tr>
<td>香煎素鴨 (六件) Pan-fried Beancurd Sheet Roll (6pcs) (V)</td>
<td>$38</td>
</tr>
<tr>
<td>金磚豆腐 (六件) Deep-fried Beancurd Cube (6pcs) (V)</td>
<td>$38</td>
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</table>

## Soup

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>芫茜鮮茄滑豆腐鰻魚片湯 (窩) Coriander, Tomato, Beancurd and Grass Carp Soup in Pot</td>
<td>$88</td>
</tr>
<tr>
<td>鮑蟹肉粟米羹 (窩) Sweet Corn Soup with Crab Meat in Pot</td>
<td>$78</td>
</tr>
<tr>
<td>鮮蝦海鮮豆腐羹 (窩) Beancurd Soup with Shrimp and Assorted Seafood in Pot</td>
<td>$78</td>
</tr>
<tr>
<td>酸辣湯 (窩) Sour and Spicy Soup in Pot</td>
<td>$75</td>
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</tbody>
</table>
燒鴨叉燒 • 醃味雙拼
Barbecued Selection - Roasted Duck and Honey Glazed Barbecued Pork
Barbecued Selection

脆皮腩仔 (例)  $70  
Roasted Crispy Pork Belly (regular)

潮蓮燒鵝 (例)  $88  
Roasted Goose (regular)

佛山燻蹄 (例)  $52  
Marinated Pork Knuckle (regular)

蜜汁叉燒 (例)  $60  
Honey Glazed Barbecued Pork (regular)

玫瑰豉油鷄 (例)  $60  
Marinated Chicken in Soy Sauce (regular)

香妃鷄 (例)  $60  
Poached Salted Chicken (regular)

燒鴨 (例)  $60  
Roasted Duck (regular)

精選燒味雙拼 (例)  $75  
Barbecued Selection (regular)

請選擇以下任何兩款  Choose Two From Below

蜜汁叉燒/玫瑰豉油雞/香妃鷄/燒鴨  
Honey Glazed Barbecued Pork / Marinated Chicken in Soy Sauce / Poached Salted Chicken / Roasted Duck
Prawn with Chili and Black Pepper served in Casserole
海鮮佳餚

Seafood Favourites

辣椒乾胡椒蝦煲 $128
Prawn with Chili and Black Pepper
served in Casserole

秘製椒絲焗鰻魚件 (六件) $98
Baked Grass Carp with Shredded Chili (6pcs)

西蘭花炒雙魷 $98
Stir-fried Fresh and Dried Squid with Broccoli

太極雙式蝦球 $89
Prawn in Two Flavors

花彪豆乳蛋白蒸蝦球 $89
Steamed King Prawn with Egg White,
Bean Soya Milk and Hua Diao Wine

酸菜魚柳 $89
Poached Fish Fillet
with Preserved Mustard Vegetable

蟹肉炒滑蛋 $89
Scrambled Egg with Crab Meat
水煮牛肉
Boiled Sliced Beef in Spicy Chili Sauce

麻辣肉末茄子
Spicy Minced Pork with Eggplant
肉滋料理

Meat Selection

蒜片西冷牛肉粒 $75
Stir-fried Diced Sirloin with Sliced Garlic

水煮牛肉 $75
Boiled Sliced Beef in Spicy Chili Sauce

菜遠炒沙茶牛肉 $75
Stir-fried Beef and Seasonal Vegetable with Sa Cha Sauce

香醬肉末四季豆 $70
Stir-fried Minced Pork and Green Long Bean in Special Sauce

時果咕嚕肉 $70
Sweet and Sour Pork with Seasonal Fresh Fruit

河塘煎藕餃 $70
Pan-fried Lotus Root Cake with Salted Fish and Minced Pork

麴醬淮山雜菌炒牛肉 $70
Stir-fried Beef with Assorted Mushroom and Chinese Yam in Soya Bean Paste

回鍋肉 $70
Twice Cooked Pork and Cabbage

麻辣肉末茄子 $70
Spicy Minced Pork with Eggplant
金針雲耳蒸滑雞
Steamed Chicken with Dried Lily Flower and Black Fungus
Poultry Selection

漁港雞件煲 $128
Sauteed Chicken Fillet with Stewed Sea Cucumber and Fish Maw in Casserole

風味土豆辣子雞丁 $75
Stir-fried Chicken and Potato in Spicy Sauce

砵酒雙蔥雞球 $70
Sauteed Chicken with Shallot and Spring Onion in Port Wine

金針雲耳蒸滑雞 $70
Steamed Chicken with Dried Lily Flower and Black Fungus

麻椒雞 $68
Sauteed Chicken with Sichuan Pepper
Poached Seasonal Vegetables
with Chestnut in Supreme Rice Soup
Healthy Selection (V)

甘栗米皇浸時蔬  $70
Poached Seasonal Vegetable with Chestnut in Supreme Rice Soup

蒜蓉茄子蒸豆腐  $60
Steamed Beancurd and Eggplant with Minced Garlic

豉汁涼瓜扒玉子  $60
Braised Beancurd and Bitter Melon in Soy Sauce

雞腿菇筍果炒素丁  $60
Sauteed Coprinus with Cashew Nut and Diced Beancurd

木桶一品生根炆粗齢  $60
Braised Beancurd Puff and Vegetables in Wooden Pot

惠州風味甜梅菜蒸勝瓜  $60
Steamed Angled Luffa with Pickled Mustard Greens

清炒時蔬  $38
Stir-fried Seasonal Vegetable
上湯鮮蝦乾米粉
Pan-fried Rice Vermicelli with Shrimp in Supreme Soup

上湯冬瓜粒塔柱火鴨粒泡飯
Diced Winter Melon, Roasted Duck and Conpoy with Rice in Supreme Soup
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<tr>
<td>上湯冬瓜粒瑤柱火鴨粒泡飯</td>
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<tr>
<td>Diced Winter Melon, Roasted Duck and Conpoy with Rice in Supreme Soup</td>
<td></td>
</tr>
<tr>
<td>香蔥蟹肉烐飯</td>
<td>$70</td>
</tr>
<tr>
<td>Braised Rice with Crab Meat and Spring Onion</td>
<td></td>
</tr>
<tr>
<td>上湯鮮蝦煎米粉</td>
<td>$70</td>
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<tr>
<td>Pan-fried Rice Vermicelli with Shrimp in Supreme Soup</td>
<td></td>
</tr>
<tr>
<td>瑤柱海鮮蛋白炒飯</td>
<td>$68</td>
</tr>
<tr>
<td>Fried Rice with Seafood, Conpoy and Egg White</td>
<td></td>
</tr>
<tr>
<td>銀魚大澳炒飯</td>
<td>$68</td>
</tr>
<tr>
<td>Fried Rice with Minced Pork, Dried Fish and Dried Shrimp in Tai O Shrimp Paste</td>
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</tr>
<tr>
<td>乾炒牛河</td>
<td>$50</td>
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<tr>
<td>Fried Rice Noodle with Beef and Bean Sprout</td>
<td></td>
</tr>
<tr>
<td>豉油皇炒麵</td>
<td>$50</td>
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<td>Fried Noodle in Soy Sauce</td>
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甜甜蜜蜜

Dessert Selection

鮮果盤 (大)  
Fresh Fruit Platter (Large)  $55

鮮果盤 (細)  
Fresh Fruit Platter (Small)  $35

大良薑汁燉蛋白  
Double-boiled Egg White with Ginger Sauce  $18

楊枝甘露  
Chilled Mango, Sago & Pomelo Sweet Soup  $21

香芒布甸  
Mango Pudding  $13

芋蓉珍珠糕 (3件)  
Mashed Taro Pudding (3 pcs)  $13

杞子桂花糕 (3件)  
Osmanthus and Wolfberry Pudding (3 pcs)  $13

咖啡奶層糕 (3件)  
Twins Coffee Pudding (3 pcs)  $13

紅豆水晶糕 (3件)  
Red Bean Pudding (3 pcs)  $13

客家婆豆腐花  
Homemade Beancurd Pudding  $13

四式糕點拼盤 (6件)  
Assorted Pudding Platter (6 pcs)  $21

中國茶 (香片、普洱、壽眉、龍井)  
Chinese Tea (Jasmine / Puerh / Shoumei / Longjing)  每位$5