

Appetizers 道地小吃

台灣泡菜	✓	A1.	Preserved Cabbage	\$ 6.5
五香鹵蛋		A2.	Soy Egg	1.5
香菇米糕		A3.	Taiwanese Rice Pudding	8
五香鹵肉		A4.	Stewed Pork Belly	12
刈包		A5.	Pork Belly Buns (2)	9.5
鹽酥雞		A6.	Taiwanese Fried Chicken	10
香茅豬扒		A7.	Fried Pork Chop	10
香辣雞翼	S	A8.	Spicy Chicken Wings	10
紅燒牛肉		A9.	Stewed Beef Chuck	13
南乳豬手		A10.	Stewed Pig Feet	12
鎮江骨		A11.	Sweet & Sour Spare Ribs	12
蒜泥白肉		A12.	Pork w. Spicy Garlic Sauce	11
蒜泥木耳	✓	A13.	Fungus Salad	9.5
冬菇木耳豆腐	✓	A14.	Fried Tofu w. Mushrooms	9
酸辣土豆絲	✓	A15.	Hot & Sour Potato Salad	8.5
脆皮炸大腸		A16.	Crispy Fried Pork Intestine	12
皮蛋豆腐		A17.	Tofu w. Thousand-year Egg (Cold)	9
蠔油生菜		A18.	Lettuce w. Oyster Sauce	10



A3



A5



A12

Dim Sum 點心

小籠湯包		B1.	Steamed Pork Soup Dumpling (4)	\$ 8
雞肉小籠包		B2.	Steamed Chicken Soup Dumpling (4)	8.5
鍋貼		B3.	Pan Fried Dumpling (4)	8
香煎辣雞肉餃		B4.	Pan Fried Spicy Dumpling (6)	11
韭菜水餃		B5.	Pork & Leek Dumpling (4)	8
素菜餃	✓	B6.	Veggie Dumpling (4)	8
蔥油餅	✓	B7.	Scallion Pancake	7
蝦餃		B8.	Shrimp Dumpling (4)	9
蝦燒賣		B9.	Shrimp Shu Mai (4)	9
雞燒賣		B10.	Chicken Shu Mai (4)	9
牛肉燒賣		B11.	Beef Shu Mai (4)	9
糯米燒賣	✓	B12.	Sticky Rice Shu Mai (4)	8
春卷	✓	B13.	Spring Roll (2)	6
油條	✓	B14.	Fried Wheat Collar	5
炸雲吞		B15.	Fried Wonton (10)	11
麻辣雲吞	S	B16.	Spicy Wonton (10)	11
叉燒包		B17.	Roast Pork Bun (2)	8.5
鮮蝦春卷		B18.	Shrimp Roll (2)	9
酸辣水餃	S	B19.	Hot & Sour Dumplings (6)	11
麻辣蝦肉雲吞	S	B20.	Spicy Shrimp Wonton (10)	11



B1



B9



B15

✓=Vegetarian, S=Spicy

Noodle Soup 湯麵

(Choice of thick wheat noodle or thin rice Noodle. 麵條或米粉)

紅燒牛肉	C1.	Stewed Beef Chuck	\$ 16
香茅豬扒	C2.	Fried Pork Chop	15
雪菜雞片	C3.	Sliced Chicken w. Salted Veggie	15
南乳豬手	C4.	Pig Feet	16
菜肉雲吞	C5.	Pork Wonton	15
燥肉土豆絲 S	C6.	Shredded Potato w. Minced Pork	15
雪菜燥肉	C7.	Minced Pork w. Salted Veggie	15
燥肉鹵蛋	C8.	Minced Pork & Egg	15
炸雞扒	C9.	Fried Chicken Cutlet	15
香辣肉丁 S	C10.	Spicy Diced Pork	15
香辣雞丁 S	C11.	Spicy Diced Chicken	15
炸菜肉絲	C12.	Pork w. Pickle Cabbage	15
素什錦 V	C13.	Mixed Vegetables	15
雪菜豆腐 V	C14.	Tofu w. Salted Veggie	15
鎮江骨	C15.	Sweet & Sour Ribs	16
香辣雞翼 S	C16.	Spicy Chicken Wing	15
本樓大碗麵	C17.	House Style	17

(Beef, Pork Chop, Egg, Mushroom & Choy-sum)



C9



C15



C3

Steam Rice in Basket

竹籠荷葉蒸飯

臘腸排骨飯	S1.	Ribs w. Chinese Sausage	\$ 16
豉汁排骨飯	S2.	Ribs w. Black Bean	15
梅菜排骨飯	S3.	Ribs w. Preserved Veggie	15
臘腸滑雞飯	S4.	Chicken w. Chinese Sausage	16
北菇滑雞飯	S5.	Chicken w. Mushroom	15
梅菜滑雞飯	S6.	Chicken w. Preserved Veggie	15
醬肉臘腸飯	S7.	Pork Belly w. Chinese Sausage	16
臘腸肉餅飯	S8.	Pork Loaf w. Chinese Sausage	16
梅菜肉餅飯	S9.	Pork Loaf w. Preserved Veggie	15
咸蛋肉餅飯	S10.	Pork Loaf w. Salted Egg	15

Extra Chn.Sausage \$2, Salted Egg \$2. 另加臘腸\$2, 咸蛋\$2。



C13



S5

V=Vegetarian, **S**=Spicy

Over Rice / Taiwanese Lo-Mein

蓋飯或干麵

(Serve with white rice. Fried rice or lo-Mein extra \$1. 配白飯, 炒飯或干麵加\$1.)

紅燒牛肉	D1.	Stewed Beef Chuck	\$ 16
炸豬扒	D2.*	Fried Pork Chop	15
雪菜雞片	D3.	Sliced Chicken w. Salted Veggie	15
炸雞扒	D4.*	Fried Chicken Cutlet	15
南乳豬手	D5.	Pig Feet	16
雪菜鮮蝦	D6.	Shrimp w. Salted Veggie	16
燥肉鹵蛋	D7.	Soy Egg with Minced Pork	15
左宗雞	S D8.	General Tso's Chicken	15
芝麻雞	D9.	Sesame Chicken	15
咖喱雞	S D10.	Curry Chicken	15
雪菜肉絲	D11.	Pork w. Salted Veggie	15
炸菜肉絲	D12.	Pork w. Pickle Cabbage	15
香辣肉丁	S D13.	Spicy Diced Pork	15
香辣雞丁	S D14.	Spicy Diced Chicken	15
素什錦	V D15.	Mixed Vegetables	15
本樓大碗飯	D16.	House Style	17
(Beef, Pork Chop, Egg, Mushroom & Choy-sum)			

* with Curry Sauce OR Teriyaki Sauce. 可選配咖哩汁或照燒汁



D1



D6



D16



D8



D7

Baked Rice Hong Kong Style

港式焗飯

焗豬扒飯	E1.	Baked Rice w. Pork Chop	\$ 16
焗雞扒飯	E2.	Baked Rice w. Chicken Cutlet	16
焗海鮮飯	E3.	Baked Rice w. Seafood	17
(Shrimp, Filet, Squid & Crab Stick)			



E1



E3

Chef's Specials

特式小炒

Serves with white rice. 奉送白飯

蝦仁炒蛋		N1.	Shrimp with Scramble Egg	\$ 19
脆皮炸大腸		N2.	Crispy Fried Pork Intestine	21
椒鹽魚柳		N3.	Salt & Pepper Fish Fillet	21
甜酸班片		N4.	Fish Fillet with Sweet & Sour Sauce	21
左宗雞	S	N5.	General's Chicken	19
芝麻雞		N6.	Sesame Chicken	19
甜酸雞		N7.	Sweet & Sour Chicken	19
椒鹽肉排		N8.	Salt & Pepper Pork Chop	19
菠蘿咕嚕肉		N9.	Sweet & Sour Pork w. Pineapple	19
椒鹽蝦球		N10.	Salt & Pepper Shrimp	25
黑椒豬扒	S	N11.	Pork Chop w. Black Pepper Sauce	19
麻婆豆腐	S	N12.	Ma Po Tofu	19
蒜蓉炒時蔬	V	N13.	Seasonal Vegetable with Fresh Garlic	19
芥蘭蝦球		N14.	Shrimp with Broccoli	25
芥蘭牛肉		N15.	Beef with Broccoli	20
芥蘭雞片		N16.	Chicken with Broccoli	19
水煮牛肉	SS	N17.	Beef in Szechuan Spicy Soup	22
水煮魚片	SS	N18.	Fish Fillet in Szechuan Spicy Soup	22
沙爹牛肉粉絲煲	S	N19.	Beef w. Vermicelli in Pot	20
豆腐斑腩煲		N20.	Fish Fillet w. Tofu in Pot	20
咖喱斑腩煲	S	N21.	Fish Fillet w. Curry in Pot	20
茄子斑腩煲		N22.	Fish Fillet w. Eggplant in Pot	20
五香肉丁茄子煲	S	N23.	Eggplant w. Five Spiced Pork in Pot	19
魚香茄子	S	N24.	Eggplant w. Garlic Sauce	19
咖喱牛腩煲	S	N25.	Beef Chuck w. Curry in Pot	21
咖喱雞煲	S	N26.	Chicken w. Curry in Pot	19
五香肉丁豆腐煲	S	N27.	Tofu w. Five Spiced Pork in Pot	19
香辣雞丁豆腐煲	S	N28.	Tofu w. Spicy Chicken in Pot	19
冬菇木耳豆腐	V	N29.	Fried Tofu w. Mushrooms	19



N18



N9



N12



N15



N1



N22



N25



N3



N20



N14

Dessert

甜品

奶黃包	R1.	Egg Custard Bun (3)	\$ 8
豆沙包	R2.	Red Bean Bun (3)	8
葡撻	R3.	Portuguese Custard Tarts (3)	10

Bubble Tea with Tapioca Boba

珍珠奶茶

			Hot	Cold
珍珠奶茶	T1.	Bubble Milk Tea	\$ 5.5	6
芋香奶茶	T2.	Taro Bubble Tea	5.5	6
芒果奶茶	T3.	Mango Bubble Tea	5.5	6
椰香奶茶	T4.	Coconut Bubble Tea	5.5	6
哈密瓜奶茶	T5.	Honeydew Bubble Tea	5.5	6
日式抹茶奶茶	T6.	Green Tea Bubble Tea	5.5	6
泰式奶茶	T7.	Thai Tea	5.5	6



Drink

飲品

			Hot	Cold
新鮮豆漿	T7.	Soy Milk	\$ 5.5	5.5
罐裝汽水	T8.	Soda		2.5
瓶裝礦泉水	T9.	Bottle Spring Water		2.5
橙汁	T10.	Orange Juice		5
蘋果汁	T11.	Apple Juice		5
檸檬蜜茶	T12.	Lemon Honey Tea	5.5	6
柚子蜜茶	T13.	Grapefruit Honey Tea	5.5	6
紅棗茶	T14.	Date Palm Tea	5.5	6