粤式•料理 涼菜•小食 魚•海鮮 **APPETIZER** CANTONESE DELICACIES **FISH & SEAFOOD** -## 四川炸春巻 🗇 🖊 👀 Deep Fried Golden Spring Roll with Szechuan Pepper & Garlic 1,188 猪肉 | PORK 鮮水虎蝦 Tiger Prawns (min 3pcs) 4,188 酸甜糖醋咕咾肉 Crispy Fried Chicken Cubes with Pepper, Sweet & Spicy Vinegar 1,888 Deep Fried Pork with Sweet & Sour Sauce 2,788 Whole Rock Lobster (500g/pcs) 10,088 蒜香炸排骨 湯•虀類 **SOUP** 石斑魚 Fried Pork Ribs with Crispy Garlic 2,488 Whole Grouper Fish (600g) 5,088 粤式東坡肉 🗿 酸辣海鮮豆腐羹 🗿 🖊 😘 Braised Pork Belly 鱸魚片 2,188 Hot & Sour Soup with Crab Meat 1,488 Moda Fish Fillet (200g) 2,788 家禽类 | POULTRY 海鮮豆腐粟米羹 🔊 😘 魷魚 Sweet Corn Soup with Seafood 1,488 5,788 酥炸蜜汁雞球 Whole Squid (min 500g) Crispy Fried Chicken with Honey Glaze 1,788 自選烹飪方法 | CHOOSE YOUR COOKING STYLE 干貝燉雞湯 😘 Double Boiled Sun Dried Scallop, Chia Seed & Chicken Soup 1,488 酸甜糖醋雞球 黄金鹹蛋酱 🍠 Deep Fried Chicken with Sweet & Sour Sauce Salted Egg (our recommendation: Crab / Lobster / Prawn / Squid) 1,788 招牌•點小 SIGNATURE DIM SUM 香燜子薑鴨件 Butter Milk (our recommendation: Crab / Lobster / Prawn) Braised Duck Meat Cantonese Style 5,088 新加坡辣椒式 🐬 Singapore Sweet Chili (our recommendation: Crab / Lobster) 傳統蒸籠點心 炸烤點心 牛肉•羊肉类 | BEEF & LAMB 黑椒式 TRADITIONAL BAMBOO BASKET CRISPY FRIED DIM SUM Black Pepper Style (our recommendation: Crab / Lobster / Prawn) 京葱炒羊柳片 STEAMED DIM SUM 每種點心3件起點 Each Selection with 3-pcs Per Serving Stir Fried Sliced Lamb with Cumin Sweet & Sour (our recommendation: Fish Fillet / Prawn / Squid) 4,188 每種點心3件起點 & Chinese Leek Each Selection with 3-pcs Per Serving Ginger & Spring Onion (our recommendation: Lobster / Crab / Fish Fillet) 百里香炸杏仁蝦球 🔊 孜然羊柳片 矛 ♪ Crispy Fried Lamb with Cumin & Chili Prawn Ball with Almond Flakes 4,188 上海小籠包 🔊 1,988 川菜•風味 Shanghai Pork Dumpling with 1,488 粤式香燜牛肉 SZECHUAN DELIGHTS 四川炸春卷 Black Vinegar & Ginger Cantonese Braised Beef 4,188 Golden Spring Roll with Szechuan 1,188 Pepper & Garlic 加拿大带子燒賣 🔊 😘 宮保爆炒花肉 🔊 🌶 **CASSEROLE** Siu Mai with Scallop 1,688 Stir Fried Sliced Pork with Dried Chili 2,788 齋春巻 💋 (Pork or Chicken) # & Cashew Nuts Deep Fried Vegetarian Spring Roll 1,188 香燜花雕雞 叉燒包 蒜苗回鍋肉 🍠 Chicken Stew with Chinese Wine & 2,588 BBO Bun "Char Siu Bao" Stir Fried Pork Belly with Fermented 4,188 **Black Fungus** Chili Paste & Sprouts Chicken 1,588 Pork 1,688 香燜鹹鱼花腩煲 / 川味香辣雞球 🍠 Stewed Pork Belly with Salted Fish & 2,788 Wok Fried Chicken Cubes with Coriander 2,788 水晶蝦餃 🔊 😘 Dried Chili & Chili Oil Crystal Prawn Dumpling with 1,788 Water Chestnut 香菇豆腐粉絲煲 麻婆豆腐 Braised Black Mushroom with Bean Curd, 豆豉蒸排骨 🔊 🌶 Stewed Mapo Tofu with Minced Pork & 3,488 2,788 Glass Noodle & Vegetables Mushroom Spicy Pork Spare Ribs with Black Bean 1,188





















| 蔬食 | VEGETARIAN |
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|---|-------|---|-------|
| 蒜酥爆炒空心菜 🥒 🖤 | | 三菇齋菜 💋 🤍 | |
| Morning Glory with Garlic | 1,188 | Assorted mixed Chinese Vegetables | 1,588 |
| 蒜香四季豆 ┛ ♥ Green Beans with Bell Pepper, Onion & Garlic | 1,188 | 香燜金磚豆腐 🏉 🤍 Wok Fried Tofu with Black Fungus, Green Beans in Gravy | 1,588 |

蒜茸西蘭花 💋 🤍 蔬菜齋炒飯 💋 🕥 Broccoli with Crispy Garlic 1,588 Vegetable Fried Rice 1,688

飯•麵類 RICE & NOODLE

| 楊州炒飯 ⑤ Yang Zhou Fried Rice with Chicken Char Siu & Shrimps | 2,188 |
|---|-------|
| 港式桂花麵 ⑤ Hong Kong Style Fried Noodles with Mixed Seafood | 5,488 |
| 海鮮星洲米粉 | 5,088 |
| 錫蘭蝦仁蛋炒飯 \$\square\$ Fried Rice "Gindara" with Prawns & Egg | 2,188 |

库业、针□ DECCEDT

| 精心•甜品 DESSERT | M e |
|--|----------------|
| 基本 相同 | ─── |
| 薑茶湯圓 Ginger Syrup with Glutinous Rice Ball | 1,188 |
| 牛油果香奶凍拼香草雪糕 句 Chilled Avocado Cream with Milk Pudding topped with Vanilla Ice Cream | 1,588 |
| 香茅青檸凍 Chilled Lemongrass Jelly with Aloe Vera topped with Lemon Sorbet | 1,188 |
| 楊枝甘露 句 Sago Pudding with Yellow Mango Puree & Vanilla Ice Cream | 1,188 |
| 中式焦糖蛋糕 Ginger Crème Brûlée with Berry Compote | 1,188 |
| 中式巧可力布丁拼香椰冰琪琳 Five Spice Hot Chocolate Pudding with Vanilla & Coconut Ice Cream | 1,588 |

















If you or your guests have a food allergy/intolerance or special dietary restriction, please inform our floor manager and we will be happy to accommodate your needs.

