

涼菜 · 小食 | APPETIZER

四川炸春卷 	788
Deep Fried Golden Spring Roll with Szechuan Pepper & Garlic	
蒜汁胡椒炸雞	1,388
Crispy Fried Chicken Cubes with Pepper, Sweet & Spicy Vinegar	

湯 · 羹類 | SOUP

酸辣海鮮豆腐羹 	988
Hot & Sour Soup with Crab Meat	
海鮮豆腐粟米羹 	988
Sweet Corn Soup with Seafood	
干貝燉雞湯 	988
Double Boiled Sun-dried Scallop, Chia Seed & Chicken Soup	

招牌 · 點心 | SIGNATURE DIM SUM

傳統蒸籠點心
TRADITIONAL BAMBOO BASKET
STEAMED DIM SUM
每種點心3件起點
Each Selection with 3-pcs Per Serving



上海小籠包 	988
Shanghai Pork Dumpling with Black Vinegar & Ginger	
加拿大帶子燒賣 	1,188
Siu Mai with Scallop (Pork or Chicken)	
叉燒包	1,188
BBQ Bun "Char Siu Bao" (Pork or Chicken)	
水晶蝦餃 	1,288
Crystal Prawn Dumpling with Water Chestnut	
豆豉蒸排骨 	788
Spicy Pork Spare Ribs with Black Bean	

炸烤點心
CRISPY FRIED DIM SUM
每種點心3件起點
Each Selection with 3-pcs Per Serving

百里香炸杏仁蝦球 	1,488
Prawn Ball with Almond Flakes	
四川炸春卷 	788
Golden Spring Roll with Szechuan Pepper & Garlic	
齋春卷 	788
Deep Fried Vegetarian Spring Roll	

粵式 · 料理 CANTONESE DELICACIES


猪肉 | PORK

酸甜糖醋咕咾肉 	2,188
Deep Fried Pork with Sweet & Sour Sauce	
蒜香炸排骨	1,888
Fried Pork Ribs with Crispy Garlic	
粵式東坡肉 	1,588
Braised Pork Belly	

家禽类 | POULTRY

酥炸蜜汁雞球	1,288
Crispy Fried Chicken with Honey Glaze	
酸甜糖醋雞球	1,288
Deep Fried Chicken with Sweet & Sour Sauce	
香燻子薑鴨件	3,888
Braised Duck Meat Cantonese Style	

牛肉 · 羊肉类 | BEEF & LAMB

京蔥炒羊柳片	3,388
Stir Fried Sliced Lamb with Cumin & Chinese Leek	
孜然羊柳片 	3,388
Crispy Fried Lamb with Cumin & Chili	
粵式香燻牛肉	3,388
Cantonese Braised Beef	

四季 · 煲仔菜 | CASSEROLE

香燻花雕雞	1,988
Chicken Stew with Chinese Wine & Black Fungus	
香燻鹹魚花腩煲 	2,188
Stewed Pork Belly with Salted Fish & Dried Chili	
香菇豆腐粉絲煲	2,788
Braised Black Mushroom with Bean Curd, Glass Noodle & Vegetables	

魚 · 海鮮 FISH & SEAFOOD

鮮水虎蝦	3,388
Tiger Prawns (min 3pcs)	
龍蝦	7,988
Whole Rock Lobster (500g/pcs)	
石斑魚	3,888
Whole Grouper Fish (600g)	
鱸魚片	2,188
Moda Fish Fillet (200g)	
魷魚	4,488
Whole Squid (min 500g)	

自選烹飪方法 | CHOOSE YOUR COOKING STYLE

黃金鹹蛋醬 	Salted Egg (our recommendation: Crab / Lobster / Prawn / Squid)
奶油	Butter Milk (our recommendation: Crab / Lobster / Prawn)
新加坡辣椒式 	Singapore Sweet Chili (our recommendation: Crab / Lobster)
黑椒式	Black Pepper Style (our recommendation: Crab / Lobster / Prawn)
糖醋式 	Sweet & Sour (our recommendation: Fish Fillet / Prawn / Squid)
薑蔥式	Ginger & Spring Onion (our recommendation: Lobster / Crab / Fish Fillet)

川菜 · 風味 SZECHUAN DELIGHTS

宮保爆炒花肉 	2,188
Stir Fried Sliced Pork with Dried Chili & Cashew Nuts	
蒜苗回鍋肉 	3,388
Stir Fried Pork Belly with Fermented Chili Paste & Sprouts	
川味香辣雞球 	2,188
Wok Fried Chicken Cubes with Coriander & Chili Oil	
麻婆豆腐	2,188
Stewed Mapo Tofu with Minced Pork & Mushroom	

蔬食 | VEGETARIAN

蒜酥爆炒空心菜  	Morning Glory with Garlic	788	三菇齋菜  	Assorted mixed Chinese Vegetables	1,088
蒜香四季豆  	Green Beans with Bell Pepper, Onion & Garlic	788	香燜金磚豆腐  	Wok Fried Tofu with Black Fungus, Green Beans in Gravy	1,088
蒜茸西蘭花  	Broccoli with Crispy Garlic	1,088	蔬菜齋炒飯  	Vegetable Fried Rice	1,188

飯 · 麵類 | RICE & NOODLE

楊州炒飯 	Yang Zhou Fried Rice with Chicken Char Siu & Shrimps	1,588
港式桂花麵 	Hong Kong Style Fried Noodles with Mixed Seafood	4,288
海鮮星洲米粉 	Wok Fried Singaporean Mee Hoon with Chicken Char Siu & Shrimps	3,888
錫蘭蝦仁蛋炒飯 	Fried Rice "Gindara" with Prawns & Egg	1,588

精心 · 甜品 | DESSERT

薑茶湯圓	Ginger Syrup with Glutinous Rice Ball	788
牛油果香奶凍拼香草雪糕 	Chilled Avocado Cream with Milk Pudding topped with Vanilla Ice Cream	1,088
香茅青檸凍	Chilled Lemongrass Jelly with Aloe Vera topped with Lemon Sorbet	788
楊枝甘露 	Sago Pudding with Yellow Mango Puree & Vanilla Ice Cream	788
中式焦糖蛋糕	Ginger Crème Brûlée with Berry Compote	788
中式巧克力布丁拼香椰冰淇淋	Five Spice Hot Chocolate Pudding with Vanilla & Coconut Ice Cream	1,088

 招牌菜 Chefs Signature Dish
  海鮮 Seafood
  辣椒 Spicy
  酒精 Contains Alcohol
  素食 Vegetarian
  健康 Healthy Choice
  堅果 Contains Nuts
  豬肉 Contains Pork

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager

All prices are in Sri Lankan Rupees and inclusive of service charge and government taxes

