

APPETIZERS. 前菜

GOOSE LIVER,
Touch Of Black Pepper
黑椒汁鵝肝
32.

EGG ROLLS,
Fresh Vegetable with Bell Peppers
素菜齋春卷
12.

POT STICKERS,
Fresh Dough with Pork and Vegetable
生煎窩貼
12.

BBQ BACK RIBS
明爐排骨
16.

BBQ PORK
明爐叉燒
14.

LETTUCE WRAPS,
Shrimp and Vegetable
生菜蝦崙
16.

SHIITAKE MUSHROOMS,
Sweet Vinaigrette Sauce
酥炸齋鱔
10.

GOLDEN SEAFOOD
MEDALLION,
Cream Cheese with Shrimp
and Crab Meat on Toast
酥炸海鮮乳酪多士
14.

TEMPURA STRING BEANS,
Sweet Soy Sauce and Minced Daikon
日式炸四季豆
12.

TEMPURA-FRIED ICE FISH,
Salt and Pepper
椒鹽白飯魚
14.

CRISP-FRIED EGGPLANTS,
HK Vinaigrette Sauce
椒鹽茄子
13.

TEMPURA-FRIED PAI PA TOFU,
Vegetarian with Mayonnaise
素食琵琶豆腐
12.

CRISP-FRIED BEEF ROLL
WITH ENOKI MUSHROOMS,
Mandarin Brown Sauce
金菇牛肉卷
14.

CHILLED EGGPLANT,
Peanut Sesame Dressing
涼拌棒棒茄子
13.

SOUP. 湯羹

HOT AND SOUR,
Vegetarian
素菜酸辣湯
10.

WOR WON TON,
Shrimp and Scallop
窩雲吞湯
14.

CHICKEN CORN CHOWDER,
Topped with Cilantro
雞蓉粟米湯
10.

TWIN NOODLE CHICKEN,
Rice Vermicelli
and Bean Thread Noodle
雞絲鴛鴦粉
10.

TOFU WITH ASSORTED
MUSHROOMS
雜菇豆腐湯
10.

HONG KONG-STYLE
SOUP OF THE DAY
明火例湯
9.

WHITE PEPPER PORK BONE
BEAN CURD
(Order in Advance)
胡椒豬骨湯
(預訂)
10.

SEAFOOD. 海鮮

MAINE LOBSTER AND FRESH FRUIT SALAD

(Order 24 Hours in Advance)

緬因州鮮果龍蝦沙律

(24 小時 預 訂)

160.

MAINE LOBSTER

Choice of Broth, Ginger or Scallion,
Steamed with Garlic, Sashimi,
or Fried with Garlic and Pepper

緬因州龍蝦

上湯焗, 薑蔥焗,

蒜茸蒸, 刺身, 避風塘

120.

KING CRAB

Choice of Broth, Ginger or Scallion,
Steamed with Garlic, Sashimi,
or Fried with Garlic and Pepper

皇帝蟹

上湯焗, 薑蔥焗,

蒜茸蒸, 刺身, 避風塘

150.

DUNGENESS CRAB

Choice of Broth, Ginger or Scallion,
Steamed, Fried with Garlic and Pepper,
or Black Bean

加拿大肉蟹

上湯焗, 薑蔥焗, 清蒸,

避風塘, 豉椒

56.

AUSTRALIAN CRYSTAL CRAB

Choice of Broth, Ginger or Scallion,
Steamed with Garlic, or Black Bean

澳洲水晶蟹

上湯焗, 薑蔥焗,

蒜茸蒸, 豉椒

290.

JIUZHOU-STYLE CHILLED CRYSTAL CRAB

(Order 24 Hours in Advance)

潮州凍水晶蟹

(24 小時 預 訂)

290.

SANTA BARBARA SPOT PRAWN

Choice of Steamed, Soy Sauce,
Salt and Pepper,
Steamed with Garlic, or Sashimi

游水海蝦

白灼, 豉油皇, 椒鹽,

蒜蓉蒸, 刺身

75.

BRIDGE OVER GIANT CLAM WITH BEAN SPROUT

過橋象拔蚌

240.

GIANT CLAM

Choice of Sashimi or Pan-Fried

象拔蚌

刺身或油泡

200.

LIVE FISH 東星斑

Choice of Steamed, Fried, Braised,
or Garlic-Pickled in Broth

老虎斑, 青斑, 筍殼,

大眼魚, 清蒸, 油浸,

紅燒, 咸菜蒜子上湯

Coral Cod 100. Per Pound

Goby 60. Per Pound

Red Cod 48. Per Pound

Grass Cod 60. Per Pound

STEAMED CRAB CLAWS ON EGG WHITE

蛋白蒸蟹鉗

24.

MANILA CLAM,

Black Bean Sauce

豉椒炒蜆

28.

PAN-FRIED CHINESE BROCCOLI AND FISH FILET

蘭度雪魚片

36.

STEAMED SEA BASS
AND TOFU,
Black Bean Sauce
豆腐豉汁蒸雪魚
42.

CRISP-FRIED
CHILEAN SEA BASS
香煎雪魚
38.

CRISP-FRIED FLOUNDER FILET,
Sweet and Sour Sauce
甜酸龍利肉
32.

FISH BALL AND PEA SHOOTS,
Savory Broth
上湯浸豆苗魚球
22.

PAN-FRIED FISH PATTY
WITH DAIKON
蘿白炒魚崧
22.

SUPREME FISH BROTH
WITH SIMMERED CHINESE
BROCCOLI STALK
魚湯浸原條蘭度
22.

PAN-FRIED SCALLOP
AND BELL PEPPERS,
Black Bean Sauce
豉椒炒帶子
32.

SZECHUAN SHRIMP
四川蝦球
29.

WALNUT PRAWNS,
Topped with Mayonnaise
合桃西醬蝦球
29.

STEAMED STUFFED SHRIMP
MOSS ON TOFU
百花蒸釀豆腐
24.

STEAMED EGGPLANT
WITH SALTED FISH
咸魚粒蒸茄子
24.

PAN-FRIED STUFFED SHRIMP
MOSS ON TOFU AND PEPPER,
Black Bean Sauce
豉汁煎釀尖椒豆腐
28.

LOBSTER TAIL 龍蝦球 90.
Choice of
Spicy XO Meat Sauce
XO 醬龍蝦
Cantonese Black Bean and Egg Sauce
豉汁龍蝦糊
Indonesian Spicy Coconut Curry Sauce
印尼咖哩椰汁龍蝦
Ginger and Scallion
姜蔥龍蝦

STEAMED JUMBO SHRIMP,
Garlic Butter Sauce
蒜蓉蒸大蝦
60.

KUNG PAO SHRIMP,
Medium Spicy
宮保蝦球
28.

MEAT. 肉類

KUNG PAO CHICKEN,
Medium Spicy
公保雞球
26.

CANTONESE-STYLE
FRIED CHICKEN,
Bone-In Half Chicken
當紅炸子雞
26.

CHICKEN BREAST,
Lemon Sauce
西檸雞
26.

STEAMED CHOPPED CHICKEN,
WITH MUSHROOMS
AND CHINESE SAUSAGE
北菇蒸雞
22.

BBQ DUCK,
Bone-In Half Duck
明爐燒鴨
39.

PEKING DUCK
Choice of Steamed Bun or Wraps
北京片皮鴨
79.

CHICKEN BREAST
WITH MACADAMIA NUTS
夏果雞球
26.

MONGOLIAN BEEF,
Medium Spicy
蒙古牛
28.

BEEF TENDERLOIN WITH
PORTABELLA MUSHROOMS,
Black Pepper Sauce
大鮮菇牛柳
36.

BEEF BROCCOLI
西蘭牛肉
28.

JIAN BO BEEF,
Spicy Scallion Sauce
漿爆牛
28.

PAN-FRIED BEEF WITH SWEET
GINGER AND PINEAPPLE
子羅炒牛肉
28.

SPICY WOK-FRIED
SCALLION VEAL CHEEK,
Cilantro and Jalapeño
辣炒牛爽肉
32.

PAN-FRIED
SHREDDED BEEF TENDERLOIN,
Chives and Onions
彩虹牛柳條
32.

MANDARIN PORK CHOP,
Tangy Sauce
京都肉排
28.

PAN-FRIED
SPICY SHREDDED PORK
WITH FIRM TOFU AND PEPPER
香干肉絲
22.

PAN-FRIED PEPPERS
爛虎皮辣椒
22.

STEAMED SALTED FISH
ON GROUND PORK
馬友咸魚蒸肉餅
24.

SPICY ON SPICY,
Chinese Sausage and Peppers
辣炒辣
22.

LAMB CHOP,
Garlic and Pepper
蒜香羊扒
38.

HOT POT. 煲仔

NATURAL NINE,
Abalone, Fish Maw, Sea Cucumber,
Chicken, Duck Feet, Mushrooms,
Lobster, Yam Noodle
大獲全勝
160.

ENOKI MUSHROOMS
AND DRIED SHRIMP
WITH BEAN THREAD NOODLE
蝦干金菇粉絲
26.

SHRIMP PASTE
ROMAINE LETTUCE
蝦漿唐生菜
16.

SPICY CHICKEN,
Garlic and Onion
三杯雞
22.

SPICY EGGPLANT
SHREDDED PORK
魚香茄子
18.

OX TAIL,
Medium Spicy
茄汁牛尾
28.

NOODLES. 粉面

CHOW MEIN **炒面**
Choice of Items with Chow Mein or
Hong Kong Style **炒面或兩面黃**
Seafood, Shrimp, Fish Filet, Scallop
海鮮 28.
Beef **牛肉** 22.
Chicken **雞球** 20.
Vegetables **素菜** 18.
BBQ Pork **叉燒** 20.

CHOW FUN
炒粉
Beef **牛肉** 22.
Chicken **雞球** 20.

SINGAPORE VERMICELLI,
Shrimp and Pork Curry Flavored
星州炒米
20.

SCALLOP RICE VERMICELLI,
Foo Yue Flavored
腐乳帶子炆米
22.

BRAISED E-FU NOODLES
WITH SCALLOP
AND ENOKI MUSHROOMS
鮮瑤柱金菇伊麵
22.

FRIED RICE. 炒飯

GARLIC PRAWN FRIED RICE
蒜香大蝦炒飯
20.

SPICY INDIAN-STYLE
FRIED RICE,
Curry Flavored
with Chicken and Shrimp
印度醬炒飯
20.

SPICY XO LOBSTER FRIED RICE
XO 醬龍蝦炒飯
32.

EGG WHITE AND DRIED
SCALLOP FRIED RICE
瑤柱蛋白炒飯
19.

YANG CHOW FRIED RICE,
Shrimp and Pork
揚州炒飯
16.

VEGETABLE FRIED RICE
素菜炒飯
15.

CHINESE SAUSAGE FRIED RICE
臘腸炒飯
16.

FOO JIAN-STYLE FRIED RICE,
Diced Seafood, Duck and Chicken
Topped with Brown Gravy
福建炒飯
24.

PAN-FRIED RED RICE,
Egg White, Dried Scallop
and Vegetables
瑤柱蛋白炒紅米飯
20.

VEGETABLES. 素菜

FRESH MIXED VEGETABLES
清炒素菜
14.

PAN-FRIED CHINESE BROCCOLI
清炒中蘭
16.

PAN-FRIED CHOY SUM,
Garlic Sauce
蒜蓉菜心
16.

SPINACH,
Garlic
蒜蓉菠菜
14.

STRING BEANS,
Spicy XO Meat Sauce
干扁 XO 四季豆
16.

PAN-FRIED PEA SHOOTS
上湯豆苗
20.

PAN-FRIED ONG CHOY,
Garlic
蒜蓉通心菜
20.

BRAISED BAI LING
MUSHROOMS
WITH BABY BOK CHOY
百靈菇扒白菜苗
16.

CHINESE NAPA CABBAGE,
Creamy White Sauce
奶油扒津白
18.

BRAISED TOFU
WITH BLACK MUSHROOM
紅燒豆腐
18.

MA PO TOFU,
Medium Spicy
麻婆豆腐
18.

MUSTARD GREENS,
Savory Broth,
Topped with Shredded Dried Scallop
上湯芥膽
20.

SALT AND PEPPER FRIED TOFU
椒鹽炸豆腐
16.