

懷舊點心 STEAMED ITEMS

	傳統蝦餃	四件 4 pieces	\$50	<input type="checkbox"/>
	Traditional shrimp dumplings			
P	蟹籽燒賣	四件 4 pieces	\$50	<input type="checkbox"/>
	Steamed pork dumplings with crab roe			
	鮮竹牛肉球	三件 3 pieces	\$43	<input type="checkbox"/>
	Steamed minced beef dumplings			
	豉汁蒸鳳爪		\$39	<input type="checkbox"/>
	Steamed chicken feet in black bean sauce			
P	蜜汁叉燒包	三件 3 pieces	\$50	<input type="checkbox"/>
	Steamed barbecue pork buns			
P	*椰皇灌湯餃	一件 1 piece	\$78	<input type="checkbox"/>
	Steamed pork and shrimp dumpling in young coconut			

手拉腸粉 RICE FLOUR ROLLS

P	三式腸粉 叉燒 鮮蝦 牛肉	\$65	<input type="checkbox"/>
	Steamed assorted rice rolls barbecue pork shrimp beef		
	鮮蝦腸粉	\$65	<input type="checkbox"/>
	Steamed rice roll with shrimps		
P	蜜汁叉燒腸粉	\$50	<input type="checkbox"/>
	Steamed rice rolls with barbecue pork		
	香茜牛肉腸粉	\$50	<input type="checkbox"/>
	Steamed rice rolls with beef and coriander		
	*海皇紅米脆腸粉	\$65	<input type="checkbox"/>
	Seafood spring rolls wrapped in steamed red rice roll		
V	懷舊蔥花炸兩	\$43	<input type="checkbox"/>
	Steamed rice rolls with deep-fried dough stick		

健康素點 VEGETARIAN

V	*羊肚菌響鈴素腸粉	\$50	<input type="checkbox"/>
	Steamed rice rolls with deep-fried bean curd and morel mushrooms		
VS	*泡椒黑虎掌珍菌酥	三件 3 pieces \$60	<input type="checkbox"/>
	Baked assorted mushrooms puffs with sarcodon mushrooms and pickled pepper		
V	*紅腰豆雜菌咸煎堆	三件 3 pieces \$48	<input type="checkbox"/>
	Deep-fried sesame glutinous dumplings with assorted mushrooms and kidney beans		
V	*蒜香百合黃瓜素餃	三件 3 pieces \$48	<input type="checkbox"/>
	Steamed vegetable dumplings with cucumber, lily bulbs and garlic		
V	竹笙素粉粿	三件 3 pieces \$43	<input type="checkbox"/>
	Steamed vegetable dumpling with mushrooms and bamboo pith		
VE	素菜燒賣	四件 4 pieces \$39	<input type="checkbox"/>
	Steamed assorted vegetable and mushroom dumplings		

田園時蔬 VEGETABLES

	*竹笙扒時蔬	\$152	<input type="checkbox"/>
	Braised seasonal vegetables with bamboo pith		
P	上湯野菌鮮百合浸菜遠	\$138	<input type="checkbox"/>
	Seasonal vegetables with lily bulbs and wild mushrooms in superior broth		
	*油鹽水頭菜浸芥蘭	\$106	<input type="checkbox"/>
	Poached kale with preserved vegetables in salted broth		
	*魚湯魚腐野菌浸時蔬	\$138	<input type="checkbox"/>
	Poached seasonal vegetables with dace fish mousse and wild mushrooms in fish broth		

精美小食 SNACKS

E	蒜片牛柳粒	\$98	<input type="checkbox"/>
	Sautéed beef cubes with garlic		
V	*燒汁雜菌甜豆	\$78	<input type="checkbox"/>
	Stir-fried honey peas with assorted mushrooms in gravy		
E	白飯魚煎蛋角	\$85	<input type="checkbox"/>
	Whitebait omelette		
VN	*潮式滷水花生豆腐	\$78	<input type="checkbox"/>
	'Chaozhou' style marinated bean curd and peanuts		
ES	椒鹽九肚魚	\$88	<input type="checkbox"/>
	Deep-fried Bombay duck with spicy salt		
ES	椒鹽魷魚鬚	\$88	<input type="checkbox"/>
	Deep-fried crispy squid with spicy salt		
PS	XO醬肉末炒腸粉	\$88	<input type="checkbox"/>
	Pan-fried rice rolls with minced pork and homemade XO sauce		
P	欖菜肉末四季豆	\$88	<input type="checkbox"/>
	Sautéed green beans with minced pork and preserved vegetables		
V	與別不同春卷	\$68	<input type="checkbox"/>
	Deep-fried vegetable spring rolls		

香酥推介 DEEP-FRIED & BAKED

P	芋絲炸春卷	三件 3 pieces \$39	<input type="checkbox"/>
	Crispy spring rolls with pork, chicken, shrimps, black mushrooms and shredded taro		
DP	雪山叉燒包	三件 3 pieces \$48	<input type="checkbox"/>
E	Baked barbecue pork buns		
	家鄉鹹水角	三件 3 pieces \$48	<input type="checkbox"/>
	Deep-fried glutinous rice dumplings with diced chicken		
P	*香煎蘿蔔糕	三件 3 pieces \$39	<input type="checkbox"/>
	Pan-fried turnip pudding		

特別推介 CHEF'S RECOMMENDATIONS



* 黑蒜鮮蝦勝瓜餃 \$50
Steamed shrimp and angled luffa dumplings with black garlic
三件 | 3 pieces ☐



* 繡球菌烏魚醬斑肉餃 \$68
Steamed garoupa with bottarga and wild fungus dumplings
三件 | 3 pieces ☐



PE * 干巴菌豚肉蓮藕酥 \$68
Deep-fried lotus root puffs with minced pork and ganba fungus
三件 | 3 pieces ☐



PES * 藤椒黃橋燒餅 \$58
Spicy pork and sakura shrimp cakes with green Sichuan pepper
三件 | 3 pieces ☐

馳名粉、麵、飯 NOODLES & RICE

- E 野菌安格斯牛肉炒烏冬 \$188 ☐
Wok-fried udon with Angus beef and wild mushrooms
- * 鮑汁福建炒飯 \$188 ☐
Braised seafood fried rice "Hokkien" style
- PE 煎蛋豉椒免治牛肉飯 \$160 ☐
Fried rice with minced beef in black bean sauce topped with fried egg
- E * 黑椒黑松露雞粒炒飯 \$188 ☐
Fried rice with diced chicken, black truffle and black pepper
- PE * 廈門炒米 \$173 ☐
Fried rice vermicelli with barbecued pork, shrimps and carrots
- P 荷芹魚鬆炆鴛鴦米 \$173 ☐
Fried rice vermicelli and glass noodles with fish cakes and Chinese celery

生滾粥品 CONGEE

- * 花膠蠔豉粥 每位 | per person \$128 ☐
Dried oyster congee with fish maw
- * 薑蔥魚腩粥 每位 | per person \$78 ☐
Fish belly congee with ginger and spring onions
- * 花菇蝦乾雞球粥 每位 | per person \$78 ☐
Chicken fillet congee with black mushrooms and dried shrimps
- P * 黃沙豬腸粥 每位 | per person \$98 ☐
Pig's liver congee

V 素食 / Vegetarian D 乳製品 / Dairy P 豬 / Pork
N 堅果 / Nuts E 蛋 / Eggs S 辣味 / Spicy
* 新點心 / New item

精選甜品 DESSERTS

- DE 鮮奶蛋撻仔 三件 | 3 pieces \$55 ☐
Egg tart
製作需時25分鐘 Please allow 25 minutes to prepare
- VN 搗沙湯圓 四件 | 4 pieces \$55 ☐
Glutinous sesame paste dumpling coated with peanut powder
- DE * 蛋黃麻蓉包 三件 | 3 pieces \$58 ☐
Steamed buns with sesame paste and egg yolk
- E 懷舊香麻蛋散 四件 | 4 pieces \$55 ☐
Baked traditional sweet egg twist
- NE * 冬蓉松子老婆餅 三件 | 3 pieces \$55 ☐
Baked winter melon and pine nut pastries
- V * 蓮香荷花酥 三件 | 3 pieces \$52 ☐
Baked lotus pastries
- V 杞子桂花糕 四件 | 4 pieces \$52 ☐
Chilled osmanthus and goji berry jelly
- V * 懷舊芝麻卷 三件 | 3 pieces \$58 ☐
Chilled black sesame roll
- DE 薑汁雙皮奶 每位 | per person \$55 ☐
Double-boiled milk custard with ginger
製作需時25分鐘 Please allow 25 minutes to prepare
- DE 焗蓮蓉西米布甸 每位 | per person \$55 ☐
Baked sago and lotus seed paste pudding
製作需時25分鐘 Please allow 25 minutes to prepare
- D 楊枝甘露 每位 | per person \$55 ☐
Chilled sago cream with fresh mango, melon, pomelo, coconut milk and mango juice
- D 香芒果布甸 每位 | per person \$55 ☐
Chilled mango pudding

檯號
Table no.

經手人
Staff