

懷舊點心 STEAMED ITEMS

	傳統蝦餃 Traditional shrimp dumplings	四件 4 pieces	\$52	☐
P	蟹籽燒賣 Steamed pork dumplings with crab roe	四件 4 pieces	\$52	☐
	鮮竹牛肉球 Steamed minced beef dumplings	三件 3 pieces	\$45	☐
	豉汁蒸鳳爪 Steamed chicken feet in black bean sauce		\$41	☐
P	蜜汁叉燒包 Steamed barbecue pork buns	三件 3 pieces	\$52	☐
P	*蜜餞鵝肝潤腸卷 Steamed honey-glazed goose liver and preserved Chinese sausage rolls	兩件 2 pieces	\$52	☐
P	*椰皇灌湯餃 Steamed pork and shrimp dumpling in young coconut	一件 1 piece	\$80	☐

手拉腸粉 RICE FLOUR ROLLS

P	三式腸粉 叉燒 鮮蝦 牛肉 Steamed assorted rice rolls barbecue pork shrimp beef		\$67	☐
	鮮蝦腸粉 Steamed rice rolls with shrimps		\$67	☐
P	蜜汁叉燒腸粉 Steamed rice rolls with barbecue pork		\$52	☐
	香茜牛肉腸粉 Steamed rice rolls with beef and coriander		\$52	☐
S	*藤椒春風得意腸粉 Steamed rice rolls with shrimps, carrot, celery and Sichuan green peppercorns		\$67	☐
V	懷舊蔥花炸兩 Steamed rice rolls with deep-fried dough stick		\$45	☐

健康素點 VEGETARIAN

V	*黑蒜翠瓜素腸粉 Steamed rice rolls with zucchini and black garlic		\$52	☐
VS	泡椒黑虎掌珍菌酥 Baked assorted mushrooms puffs with sarcodon mushrooms and pickled pepper	三件 3 pieces	\$62	☐
VN	*紫薯松籽素餃 Steamed vegetable dumplings with purple potato and pine nuts	三件 3 pieces	\$52	☐
V	羅漢齋腐皮卷 Pan-fried bean curd sheet rolls with mixed fungus, black mushrooms and bamboo shoots	三件 3 pieces	\$45	☐
V	竹笙素粉粿 Steamed vegetable dumplings with mushrooms and bamboo pith	三件 3 pieces	\$45	☐
VE	素菜燒賣 Steamed assorted vegetable and mushroom dumplings	四件 4 pieces	\$41	☐

田園時蔬 VEGETABLES

P	*XO醬爆炒唐生菜段 Stir-fried lettuce with homemade XO sauce		\$109	☐
P	上湯野菌鮮百合浸菜遠 Seasonal vegetables with lily bulbs and wild mushrooms in superior broth		\$142	☐
	*油鹽水頭菜浸芥蘭 Poached kale with preserved vegetables in salted broth		\$109	☐
E	*魚湯魚腐野菌浸時蔬 Poached seasonal vegetables with dace fish mousse and wild mushrooms in fish broth		\$142	☐

精美小食 SNACKS

PE	*香煎蓮藕盒 Pan-fried lotus root puffs	三件 3 pieces	\$91	☐
P	脆皮燒腩仔 Roasted crispy pork belly		\$91	☐
E	*香煎百花蟹餅 Pan-fried crab and shrimp cakes	三件 3 pieces	\$91	☐
	*避風塘圍蝦 Deep-fried shrimps in spicy salt and chilli		\$91	☐
VS	*蜜椒薯角 Deep-fried potato wedges with honey pepper		\$70	☐
ES	椒鹽魷魚鬚 Deep-fried crispy squid with spicy salt		\$91	☐
V	與別不同春卷 Deep-fried vegetable spring rolls		\$70	☐
P	欖菜肉末四季豆 Sautéed green beans with minced pork and preserved vegetables		\$91	☐
PS	XO醬肉末炒腸粉 Pan-fried rice rolls with minced pork and homemade XO sauce		\$91	☐

香酥推介 DEEP-FRIED & BAKED

P	芋絲炸春卷 Crispy spring rolls with pork, chicken, shrimps, black mushrooms and shredded taro	三件 3 pieces	\$41	☐
DP	雪山叉燒包 Baked barbecue pork buns	三件 3 pieces	\$50	☐
E	家鄉鹹水角 Deep-fried glutinous rice dumplings with diced chicken	三件 3 pieces	\$50	☐
P	*香煎蘿蔔糕 Pan-fried turnip pudding	三件 3 pieces	\$41	☐

特別推介 CHEF'S RECOMMENDATIONS



* 蒜香鮮蝦韭菜餃
Steamed shrimp dumplings with
chives and garlic
三件 | 3 pieces \$63 ☐



NS * 黑椒開心果和牛撻
Baked Wagyu beef tarts with
pistachios and black pepper
三件 | 3 pieces \$72 ☐



s * 京蔥香辣雞粒酥
Baked chicken puffs with Chiu Chow
chilli sauce and scallions
三件 | 3 pieces \$63 ☐



s * 芹香雞油菌桂魚餃
Steamed mandarin fish dumplings
with marinated chanterelles
and celery
三件 | 3 pieces \$63 ☐

馳名粉、麵、飯 NOODLES & RICE

- P * 雪菜肉絲炆稻庭烏冬 \$194 ☐
Braised Inaniwa udon with shredded pork
and preserved vegetables
- E * 豉油王吊片炒麵 \$184 ☐
Stir-fried egg noodles with dried squid and soy sauce
- PE * 豉椒牛肉河 \$184 ☐
Stir-fried rice noodles with beef and black bean sauce
- E * 榨菜粒牛鬆炒飯 \$184 ☐
Fried rice with minced beef and preserved vegetables
- PE 蟹肉鮮菇燴伊麵 \$194 ☐
Braised e-fu noodles with crabmeat and straw mushrooms
- * 魚湯鮮腐竹星斑球魚湯米粉 每位 | per person \$126 ☐
Rice vermicelli, spotted garoupa fillet and
bean curd sheets in fish broth

迷你砂鍋生滾粥品 CONGEE

- * 蝦乾花菇雞球粥 每位 | per person \$101 ☐
Chicken fillet congee with black mushrooms
and dried shrimps
- E * 鹹蛋燒鴨粥 每位 | per person \$96 ☐
Roasted duck and salty egg congee
- E 榨菜牛肉粥 每位 | per person \$80 ☐
Beef congee with preserved vegetables
- * 香茜蠔仔肉碎粥 每位 | per person \$96 ☐
Minced pork and oyster congee with coriander

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 \$57 ☐
Egg tarts
製作需時25分鐘 Please allow 25 minutes to prepare
- VN 擂沙湯圓 四件 | 4 pieces \$57 ☐
Glutinous sesame paste dumplings
coated with peanut powder
- N * 開心果蓉紅豆批 三件 | 3 pieces \$60 ☐
Baked red bean and pistachio puffs
- E 懷舊香麻蛋散 四件 | 4 pieces \$57 ☐
Baked traditional sweet egg twists
- NE 冬蓉松子老婆餅 三件 | 3 pieces \$57 ☐
Baked winter melon and pine nut pastries
- V * 拉絲雪燕小白兔 三件 | 3 pieces \$54 ☐
Chilled little white rabbit puddings
- V * 新疆棗皇糕 三件 | 3 pieces \$54 ☐
Steamed red date puddings
- V 懷舊芝麻卷 三件 | 3 pieces \$60 ☐
Chilled black sesame rolls
- DE 薑汁雙皮奶 每位 | per person \$57 ☐
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 \$57 ☐
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 \$57 ☐
Chilled sago cream with fresh mango, melon,
pomelo, coconut milk and mango juice
- D 香芒果布甸 每位 | per person \$57 ☐
Chilled mango pudding

檯號
Table no.

經手人
Staff

懷舊點心 STEAMED ITEMS

	傳統蝦餃	四件 4 pieces	\$52	☐
	Traditional shrimp dumplings			
P	蟹籽燒賣	四件 4 pieces	\$52	☐
	Steamed pork dumplings with crab roe			
	鮮竹牛肉球	三件 3 pieces	\$45	☐
	Steamed minced beef dumplings			
	豉汁蒸鳳爪		\$41	☐
	Steamed chicken feet in black bean sauce			
P	蜜汁叉燒包	三件 3 pieces	\$52	☐
	Steamed barbecue pork buns			
P	* 蟲草花蒸排骨	三件 3 pieces	\$52	☐
	Steamed pork ribs with cordyceps			
P	椰皇灌湯餃	一件 1 piece	\$80	☐
	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	\$67	☐
	Steamed assorted rice rolls barbecue pork shrimp beef			
	鮮蝦腸粉		\$67	☐
	Steamed rice roll with shrimps			
NP	蜜汁叉燒腸粉		\$52	☐
	Steamed rice rolls with barbecue pork			
	香茜牛肉腸粉		\$52	☐
	Steamed rice rolls with beef and coriander			
S	* 藤椒春風得意腸粉		\$67	☐
	Steamed rice rolls with shrimps, carrot, celery and Sichuan green peppercorns			
V	懷舊蔥花炸兩		\$45	☐
	Steamed rice rolls with deep-fried dough stick			

健康素點 VEGETARIAN

V	* 黑蒜翠瓜素腸粉		\$52	☐
	Steamed rice rolls with zucchini and black garlic			
VS	泡椒黑虎掌珍菌酥	三件 3 pieces	\$62	☐
	Baked assorted mushrooms puffs with sarcodon mushrooms and pickled pepper			
V	* 牛肝菌韭菜煎餅	三件 3 pieces	\$50	☐
	Porcini mushroom and chive pancakes			
V	* 翡翠苗靈芝菇餃	三件 3 pieces	\$50	☐
	Steamed marmoreal mushroom and pea sprout dumplings			
V	竹筴素粉粿	三件 3 pieces	\$45	☐
	Steamed vegetable dumpling with mushrooms and bamboo pith			
VE	素菜燒賣	四件 4 pieces	\$41	☐
	Steamed assorted vegetable and mushroom dumplings			

田園時蔬 VEGETABLES

	* 竹筴扒時蔬		\$157	☐
	Braised seasonal vegetables with bamboo pith			
P	上湯野菌鮮百合浸菜遠		\$142	☐
	Seasonal vegetables with lily bulbs and wild mushrooms in superior broth			
	* 油鹽水頭菜浸芥蘭		\$109	☐
	Poached kale with preserved vegetables in salted broth			
E	* 魚湯魚腐野菌浸時蔬		\$142	☐
	Poached seasonal vegetables with dace fish mousse and wild mushrooms in fish broth			

精美小食 SNACKS

E	* 黑椒洋蔥牛柳粒		\$101	☐
	Sautéed diced beef with onions and black pepper			
	* 蔥爆豉油王圍蝦		\$88	☐
	Sautéed shrimps with scallions and soy sauce			
E	白飯魚煎蛋角		\$88	☐
	Whitebait omelette			
NE	* 鍋貼芝麻蝦	三件 3 pieces	\$91	☐
	Pan-fried shrimp dumplings with sesame			
ES	* 椒鹽鮮魷		\$91	☐
	Deep-fried squid with spicy salt			
PS	XO醬肉末炒腸粉		\$91	☐
	Pan-fried rice rolls with minced pork and homemade XO sauce			
P	欖菜肉末四季豆		\$91	☐
	Sautéed green beans with minced pork and preserved vegetables			
V	與別不同春卷		\$70	☐
	Deep-fried vegetable spring rolls			

香酥推介 DEEP-FRIED & BAKED

P	芋絲炸春卷	三件 3 pieces	\$41	☐
	Crispy spring rolls with pork, chicken, shrimps, black mushrooms and shredded taro			
DP	雪山叉燒包	三件 3 pieces	\$50	☐
E	Baked barbecue pork buns			
	家鄉鹹水角	三件 3 pieces	\$50	☐
	Deep-fried glutinous rice dumplings with diced chicken			
P	* 香煎蘿蔔糕	三件 3 pieces	\$41	☐
	Pan-fried turnip pudding			

特別推介 CHEF'S RECOMMENDATIONS



*蟹肉菜苗龍蝦餃
Steamed lobster dumplings with
crab and vegetable shoots
三件 | 3 pieces \$72 ☐



s*藤椒羊肉柳葉餃
Steamed lamb and Sichuan green
peppercorn dumplings
三件 | 3 pieces \$54 ☐



E*原隻鮑魚黑金酥
Whole abalone in black gold
puff pastry
兩件 | 2 pieces \$72 ☐



E*黑松露蘿蔔絲酥餅
Shredded turnip and black truffle
puffs
三件 | 3 pieces \$63 ☐

馳名粉、麵、飯 NOODLES & RICE

- ES*黑椒牛柳絲炒麵 \$178 ☐
Fried egg noodles with shredded beef in black pepper
- 鮑汁福建炒飯 \$194 ☐
Braised seafood fried rice "Hokkien" style
- PE煎蛋豉椒免治牛肉飯 \$165 ☐
Fried rice with minced beef in black bean sauce
topped with fried egg
- E黑椒黑松露雞粒炒飯 \$194 ☐
Fried rice with diced chicken, black truffle and black pepper
- PE*星洲炒貴刁 \$178 ☐
S Singapore-style stir-fried rice noodles with shrimps
and barbecue pork
- P荷芹魚鬆炆鴛鴦米 \$178 ☐
Fried rice vermicelli with glass noodles, fish cakes
and Chinese celery

迷你砂鍋生滾粥品 CONGEE

- *花膠瑤柱粥 每位 | per person \$132 ☐
Fish maw and conpoy congee
- *薑蔥魚腩粥 每位 | per person \$80 ☐
Fish belly congee with ginger and spring onions
- *蝦乾花菇雞球粥 每位 | per person \$101 ☐
Chicken fillet congee with black mushrooms and
dried shrimps
- PE*皮蛋肉碎粥 每位 | per person \$80 ☐
Minced pork and preserved egg 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 \$57 ☐
Egg tarts
製作需時25分鐘 Please allow 25 minutes to prepare
- VN搗沙湯圓 四件 | 4 pieces \$57 ☐
Glutinous sesame paste dumplings
coated with peanut powder
- N*開心果蓉紅豆批 三件 | 3 pieces \$60 ☐
Baked red bean and pistachio puffs
- E懷舊香麻蛋散 四件 | 4 pieces \$57 ☐
Baked traditional sweet egg twists
- NE冬蓉松子老婆餅 三件 | 3 pieces \$57 ☐
Baked winter melon and pine nut pastries
- V*拉絲雪燕小白兔 三件 | 3 pieces \$54 ☐
Chilled little white rabbit puddings
- V*新疆棗皇糕 三件 | 3 pieces \$54 ☐
Steamed red date puddings
- V懷舊芝麻卷 三件 | 3 pieces \$60 ☐
Chilled black sesame rolls
- DE薑汁雙皮奶 每位 | per person \$57 ☐
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 \$57 ☐
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 \$57 ☐
Chilled sago cream with fresh mango, melon,
pomelo, coconut milk and mango juice
- D香芒果布甸 每位 | per person \$57 ☐
Chilled mango pudding

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