



905-597-2668

280 West Beaver Creek Rd, L13-15, Richmond Hill, ON



味
道
家
居

FLAVOURFUL HOUSE



九大必點名菜

Chef's Recommendations

SP308



享受農家風味 · 品嚐啖啖濃情



\$ 22.99

★🌶️ D208 火爆回鍋肥腸
Double Cooked Chitterlings



\$ 32.99

D011 金沙老虎蝦南瓜
Fried Tiger Shrimp & Pumpkin
Coated with Salted Egg Yolk



特價MP

🌶️🥜 SP302 咖哩焗溫哥華蟹
Curry Dungeness crab



\$ 35.99

D312 紅燒乳鴿
Roasted Squab



\$ 30.99

T600 客家梅子鴨
Hakka Style Steam Duck



\$ 18.99

T602 客家梅菜扣肉
Pork Belly with Preserve Mustard
Green



\$ 25.99

D504 舞茸菇羊肚菌炒南瓜
Stir-fried Fungus & Pumpkin



\$ 17.99

D309 花雕豉油皇文昌雞
Soy Sauce Chicken



\$ 28.99

D102 蒜香磨菇牛柳粒
Stir-fried Diced Beef with Garlic
& Mushroom

★ 必吃 Must Try

🌶️ 辣味 Spicy

🥜 含果仁 Contains Nuts

私房篇

SP008



需要一天前預訂
Order one day in advance

SP012

- SP001 雙魚釀野生竹筍羊肚菌(各6件)..... \$ 128.99
Bamboo Fungus & Morel Mushroom Stuffed with Mixed Fish Paste (6 pcs of each)
- SP002 北菇鮑魚鵝掌扒苗皇(各4件)..... \$ 88.00
Braised Shiitake Mushroom, Abalone & Goosefeet with Premium Pea Shoots (4 pcs of each)
- SP003 發財花菇瑤柱脯..... \$ 68.00
Long Thread Moss, Shiitake Mushroom & Dried Scallops
- SP004 魚翅釀雞翼(一兩翅)..... \$ 28.99/隻
Stuffed Chicken Wings with Shark Fin (37.5 g)
- SP005 百花雞翼..... \$ 8.99/隻
Stuffed Chicken Wing with Minced Shrimp (each)
- SP006 糯米釀雞翼..... \$ 8.99/隻
Stuffed Chicken Wing with Sticky Rice (each)
- SP007 生拆大溫蟹炒鮮奶..... \$ 88.99/隻
Stir-Fried Crab Meat with Fresh Milk
- SP008 江南百花雞..... \$ 62.99/隻
Stuffed Chicken Skin with Minced Shrimp
- SP009 瑤柱金鈎糯米釀全雞..... \$ 62.99/隻
Stuffed Chicken with Sticky Rice & Dried Scallop
- SP010 八寶釀全鴨..... \$ 62.99/隻
Eight Treasure Stuff Duck
- SP011 傳統荔茸香酥鴨..... \$ 62.99/隻
Traditional Deep Fried Duck with Taro
- SP012 野生菌冬林上素..... \$ 48.99
Wild Fungus & Mushroom with Veggies

★ 必吃 Must Try 🌶️ 辣味 Spicy 🥜 含果仁 Contains Nuts

享受經典粵菜的古樸回歸
Enjoy traditional Cantonese dishes



湯水篇

需要一天前預訂
Order one day in advance

秋冬滋補 Fall-Winter

- SP101 銀杏豬肚包雞燉湯 \$ 99.⁹⁹
Chicken Soup with Pig Tripe & Ginkgo
- ★ SP103 松茸菇響螺頭燉野生走地雞 \$ 138.⁹⁹(大) / \$ 118.⁹⁹(中) / \$ 98.⁹⁹(小)
Chicken Soup with Matsutake and Conch
- SP105 瑤柱蟲草花燉野生水鴨 \$ 128.⁹⁹(大) / \$ 108.⁹⁹(中) / \$ 88.⁹⁹(小)
Duck Soup with Dried Scallop & Cordyceps Militaris
- SP106 響螺頭花膠花菇瑤柱燉菜膽 \$ 138.⁹⁹(大) / \$ 118.⁹⁹(中) / \$ 98.⁹⁹(小)
Braised Conch, Fish Maw, Mushroom, Dried Scallop with Vegetables
- SP108 鷓鴣燉川貝海底椰 \$ 138.⁹⁹(大) / \$ 118.⁹⁹(中) / \$ 98.⁹⁹(小)
Partridge Soup with Fritillary Bulb & Coconut

春夏消暑 Spring-Summer

- SP201 傳統八寶燉冬瓜盅 \$ 128.⁹⁹(大) / \$ 109.⁹⁹(中) / \$ 89.⁹⁹(小)
Traditional Eight Treasure Winter Melon Soup
- SP202 鯪魚粉葛瑤柱赤小豆燉湯 \$ 99.⁹⁹(大) / \$ 48.⁹⁹(小)
Cirrhinus Fish Soup with Dried Scallop

★ 必吃 Must Try

🌶️ 辣味 Spicy

🥜 含果仁 Contains Nuts

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- SP203 黃鰭斑豆腐滾魚湯 \$ 30.99/窩
Grouper with Tofu Soup
- SP205 瓜粒紫菜拆魚羹 \$ 28.99/窩
Diced Melon, Seaweed & Shedded Fish Soup
- SP206 溫哥華蟹肉冬茸羹 \$ 88.99
Winter Melon Crab Meat Soup
- SP207 溫哥華蟹肉南瓜羹 \$ 88.99
Pumpkin Crab Meat Soup
- SP208 上湯金山勾翅 \$ 62.99/位
Shark Fin Soup
- SP209 紅燒雞絲蟹肉翅 \$ 38.99/位
Roasted Shredded Chicken & Crab Meat Shark Fin Soup
- SP210 蟹肉魚肚羹 \$ 24.99/窩
Crab Meat & Fish Maw Soup
- SP211 蟹肉海皇南瓜羹 \$ 26.99/窩
Crab Meat & Pumpkin Soup
- SP212 粟米雞茸羹 \$ 22.99/窩
Chicken & Corn Soup
- SP213 海鮮酸辣湯 \$ 22.99/窩
Spicy & Sour Seafood Soup

游水海鮮

Live Seafood



SP305



SP301

SP301 皇帝蟹 King Crab

- 身 避風塘/美極/🌶️麻辣蒜香/清蒸/金沙(+ \$ 6.99)
 Body HK Style / Maggi Sauce / 🌶️ Spicy & Garlic / Steam / Salted Egg Yolk (+ \$ 6.99)
- 爪 蟲草花蒸(粉絲底)/🌶️麻辣炒
 Claws Steam with Cordyceps Militaris(with Cellophane Noodle) / 🌶️ Spicy Stir-fried
- 蓋 蒸蛋/炒飯(+ \$ 12.99)
 Shell Steam Egg / Fried Rice (+ \$ 12.99)

SP302 溫哥華蟹 Dungeness Crab

- 烹調 避風塘/🌶️🌶️馬來咖喱/薑蔥炆/蔥油蒸/金沙(+ \$ 6.99)
 Cooking Style HK Style / 🌶️🌶️ Malaysian Curry / Ginger & Scallion / Steam with Scallion Oil / Salted Egg Yolk (+ \$ 6.99)
- 配對 伊麵(+ \$ 12.99)/印度薄餅(+ \$ 5.99)/煎米粉(+ \$ 12.99)
 Pairing with Ramen (+ \$ 12.99) / Naan (+ \$ 5.99) / Pan Fried Rice Noodle (+ \$ 12.99)

SP305 巨龍蝦 Lobster

- 身 避風塘/美極/🌶️麻辣炒/金沙(+ \$ 6.99)
 Body HK Style / Maggi Sauce / 🌶️ Spicy Stir-fried / Salted Egg Yolk (+ \$ 6.99)
- 爪 炆伊麵(+ \$ 12.99)/薑蔥蒸(粉絲底)
 Claws Braised E-fu Noodle (+ \$ 12.99) / Steam with Scallion (with Cellophane Noodle)
- 膏 蒸蛋/伊麵(+ \$ 12.99)/炒飯(+ \$ 12.99)
 Tomalley Steam Egg / E-Fu Noodle (+ \$ 12.99) / Fried Rice (+ \$ 12.99)



SP312

SP306 白鱈 White Eel

烹調..... 椒鹽鱈片/蜜椒金錢鱈件/陳皮豉汁蒸金錢鱈/金沙鱈片
Cooking Style 椒鹽/蜜椒/陳皮豉汁/金沙
Spice & Pepper Salt / Honey & Black Pepper / Black Bean Sauce with Dried Orange Peel / Salted Egg Yolk Eel

SP307 殼蠔 Oyster

烹調..... 蒜蓉蒸/豉汁蒸/ XO醬蒸
Cooking Style Steam with Garlic / Steam in Black Bean Sauce / Steam with XO Sauce

SP308 有殼帶子 Scallop

烹調..... 蒜蓉蒸/豉汁蒸/ XO醬蒸
Cooking Style Steam with Garlic / Steam in Black Bean Sauce / Steam with XO Sauce

SP309 大黑斑(兩食) Black Spotted (Two-way)

烹調..... XO醬炒/豉汁蒸/清蒸/ 剝椒蒸
Cooking Style Stir-fried in XO Sauce / Steam in Black Bean Sauce / Steam / Steam with Chili Peppers

SP310 筍殼魚 Sook Hock

烹調..... 煎封/葱油蒸
Cooking Style Pan Fried / Steam with Scallion Oil

SP311 青斑 Green Grouper

烹調..... XO醬斬件蒸/葱油蒸/ 椒鹽/ 剝椒蒸
Cooking Style Steam in XO Sauce (Steak Size) / Steam with Scallion Oil / Spice & Pepper Salt / Steam with Chilli Peppers

SP312 金多寶 Turbot

烹調..... 骨香(+ \$ 12.99)/葱油蒸
Cooking Style Crispy Fish Bone (+ \$ 12.99) / Steam with Scallion Oil

游水海鮮

Live Seafood

SP312

SP306

煮出不平凡海鮮食譜
Creating extraordinary seafood recipes



經典農家菜

Traditional Dishes

- ★ T600 農家梅子蒸鴨 (例) \$ 30.99
Hakka Style Steamed Duck with Pickled Plum Sauce
- T601 傳統芋頭扣肉 \$ 28.99
Authentic Pork Belly with Taro
- ★ T602 客家梅菜蒸扣肉 \$ 18.99
Hakka Style Pork Belly Preserved Mustard Greens
- T603 麵鼓醬蒸五花腩 \$ 18.99
Steamed Pork Belly with Miso Sauce
- T605 客家梅菜蒸肉丸 / 餅 \$ 20.99
Steamed Minced Pork with Preserved Mustard Green
- T606 蒜茸蒸茄子 \$ 18.99
Steam Eggplant with Garlic
- T607 蟲草花蒸走地雞 \$ 22.99
Steamed Chicken with Cordyceps Militaris
- T608 梅菜蒸走地雞 \$ 22.99
Steam Chicken with Preserved Mustard Green
- T609 冬菇金腿茸雲耳蒸走地雞 \$ 22.99
Steam Chicken with Mushroom, Black Fungus & Fried Lily Buds
- T610 東江客家煎釀豆腐 \$ 23.99
Pan Fried Stuffed Tofu
- T611 客家煎釀尖椒 \$ 25.99
Pan Fried Stuffed Pepper
- T612 香煎腐皮卷 / 豆腐雙拼 \$ 28.99
Pan Fried Tofu / Tofu Skin Rolls
- T613 豉汁煎釀茄子煲 \$ 22.99
Pan Fried Stuffed Eggplant in Black Bean Sauce Served in Hop Pot

★ 必吃 Must Try 🌶️ 辣味 Spicy 🥜 含果仁 Contains Nuts

享受天下美食 · 體驗百味生活
Enjoy delicious food, experience living

海鮮類


Seafood


D018

- D001 美極龍蝦粉絲煲..... \$ 32.99
Maggi Lobster with Cellophane Noodle Pot
- D002 避風塘生蠔..... \$ 36.99
HK Style Oyster
- D003 酥炸/蜜椒 生蠔..... \$ 36.99
Deep-fried / Honey Pepper Oyster
- D004 金沙生蠔..... \$ 38.99
Stir-fried Oyster Coated with Salted Egg Yolk
- D005 薑蔥生蠔煲..... \$ 36.99
Braised Oyster with Ginger & Green Onion in Pot
- D006 蝦醬茄子火腩生蠔煲..... \$ 28.99
Braised Oyster, Pork, Eggplant with Shrimp Paste in Pot
-  D007 咖喱海鮮滑豆腐煲..... \$ 25.99
Seafood Curry with Tofu Pot
- ★ D008 勝瓜雲耳炒鮫魚球..... \$ 22.99
Stir-fried Dace Fishball with Sponge Gourd & Black Fungus
- D009 蝦醬勝瓜雲耳炒鮮魷魚..... \$ 26.99
Stir-fried Squid with Luffa & Black Fungus
- D010 豉汁炒溫哥華蜆..... \$ 20.99
Stir-fried Clam in Black Bean Sauce
- D011 金沙老虎蝦南瓜..... \$ 32.99
Stir-fried Tiger Shrimp & Pumpkin Coated with Salted Egg Yolk
- D012 菲黃翡翠炒黃旗斑球..... \$ 38.99
Stir-fried Grouper with Chives

D013	豆腐火腩扣黃旗斑尾.....	\$ 68.99
	<i>Stir-fried Grouper with Tofu & Roasted Pork</i>	
D014	黃鰭斑腩豆腐煲.....	\$ 28.99
	<i>Grouper Belly with Tofu Pot</i>	
D015	美極黃鰭斑腩.....	\$ 28.99
	<i>Stir-fried Grouper Belly in Maggi Sauce</i>	
 D016	椒鹽黃鰭斑球炒蘆筍.....	\$ 38.99
	<i>Stir-fried Spice & Pepper Salt Grouper Filet with Asparagus</i>	
 D017	翡翠XO醬虎蝦皇帶子.....	\$ 38.99
	<i>Stir-fried Scallop & Shrimp with Veggies in XO Sauce</i>	
 D018	XO醬炒桂花蚌.....	\$ 48.99
	<i>Stir-fried Sea Cucumber Meat in XO Sauce</i>	
 D019	椒鹽鮮魷.....	\$ 25.99
	<i>Spice & Pepper Salt Squid</i>	
 D020	椒鹽九肚魚.....	\$ 35.99
	<i>Spice & Pepper Salt Bombay Duck (Fish)</i>	
 D021	椒鹽海三鮮(老虎蝦、帶子、鮮魷).....	\$ 28.99
	<i>Spice & Pepper Salt Fresh Seafood (Shrimp, Scallop, Squid)</i>	
D022	蝦仁韭黃炒滑蛋.....	\$ 20.99
	<i>Scrambled Egg with Shrimp & Chives</i>	
 D023	蟹肉蝦腰炒鮮牛奶.....	\$ 22.99
	<i>Stir-fried Crab Meat & Shrimp with Milk</i>	
D024	潮州蠔仔煎蛋.....	\$ 20.99
	<i>Oyster Omelette</i>	
   D025	臺灣小炒.....	\$ 18.99
	<i>Taiwanese Style Stir-fried Silverfish & Squid with Peanuts</i>	
 D026	麻辣水煮斑片.....	\$ 48.99
	<i>Szechuan Spicy Boiled Grouper</i>	
D027	蝦醬鮮魷炒勝瓜.....	\$ 23.99
	<i>Stir-fried Squids with Luffa in Shrimp Paste</i>	
D028	蠔仔泡飯(窩).....	\$ 22.99
	<i>Soup Rice with Oyster</i>	

★ 必吃 Must Try

 辣味 Spicy

 含果仁 Contains Nuts

牛・羊肉類

Beef & Lamb



-  D101 美極腰果牛柳粒..... \$ 28.⁹⁹
Stir-fried Diced Beef with Cashew in Maggi Sauce
- D102 蒜香磨菇牛柳粒..... \$ 28.⁹⁹
Stir-fried Diced Beef with Garlic & Mushroom
- D103 中式牛柳粒..... \$ 28.⁹⁹
Beef Tenderloin Chinese-style
- D104 鐵板紅蔥醬爆磨菇牛仔肉..... \$ 22.⁹⁹
Teppan Beef with Mushroom in Shallot Sauce
-   D105 鐵板鍋巴川椒炒牛肉..... \$ 22.⁹⁹
Teppan Beef & Red Pepper with Scorched Rice
-   D106 麻辣水煮雪花肥牛..... \$ 26.⁹⁹
Szechuan Spicy Boiled Marbled Beef
-   D107 麻辣水煮肥羊..... \$ 26.⁹⁹
Szechuan Spicy Boiled Lamb
- D108 馬拉盞牛肉茄子煲..... \$ 20.⁹⁹
Beef with Belacan Eggplant Pot
- D109 馬拉盞牛肉四季豆..... \$ 18.⁹⁹
Beef with Belacan Green Bean
- D110 傳統支竹蘿蔔牛仔腩煲..... \$ 20.⁹⁹
Beef Brisket with Radish & Bean Curd Pot
- D111 八珍豆腐煲..... \$ 20.⁹⁹
Braised Beef & Tofu with Vegetables Pot
-  D112 鐵板雪花肥牛炒蒜苗..... \$ 23.⁹⁹
Teppan Marbled Beef with Garlic Sprouts
-  D113 鐵板肥羊炒蒜苗..... \$ 23.⁹⁹
Teppan Lamb with Garlic Sprouts
- D114 薑蔥油淋小肥羊..... \$ 23.⁹⁹
Lamb Cooked in Ginger & Scallion Oil
- D115 沙爹牛肉粉絲煲..... \$ 20.⁹⁹
Satay Beef with Cellaphone Noodle Pot
- D116 涼瓜牛肉..... \$ 20.⁹⁹
Stir-fried Beef with Bitter Melon
- D117 蝦醬通菜炒牛肉..... \$ 22.⁹⁹
Stir-fried Water Spinach and Beef with Shrimp Paste
- D118 芥蘭炒牛肉..... \$ 20.⁹⁹
Stir-fried Beef with Chinese Broccoli

豬 肉 類

-  D201 紅蔥醬青辣椒炒豬爽肉 \$ 24.99
Stir-fried Pork Jowl with Jalapeño in Shallot Sauce
- D202 鐵板醬爆磨菇炒豬爽肉 \$ 24.99
Teppan Pork Jowl with Mushroom
- D203 南乳炆豬手..... \$ 22.99
Braised Pork Knuckles with Marinated Tofu
-  D204 XO醬富貴花炒豬爽肉 \$ 24.99
Stir-fried Pork Jowl with Zucchini & Fungus in XO Sauce
- D205 鹹肉炒蒜芯..... \$ 22.99
Stir-fried Salted Pork Belly with Garlic Shoots
-   D206 川味鍋巴回鍋肉..... \$ 22.99
Szechuan Double Cooked Pork
- D207 菠蘿咕嚕肉..... \$ 17.99
Sweet & Sour Pork with Pineapple
-   D208 火爆回鍋肥腸..... \$ 22.99
Double Cooked Chitterlings
- D209 味菜涼瓜炒豬腸..... \$ 24.99
Stir-fried Veggies with Chitterlings
- D210 富貴花炒臘味..... \$ 20.99
Stir-fried Preserve Pork with Cauliflower
- D211 韭菜花尖椒炒豬爽肉..... \$ 25.99
Stir-fried Pork Jowl with Chives and Jalapeño
- D212 蝦醬火腩茄子豆腐煲..... \$ 18.99
Pork Belly with Belacan Eggplant & Tofu Pot
-  D213 椒鹽豬腸..... \$ 25.99
Spice & Pepper Salt Chitterlings
- D214 金沙一字骨..... \$ 28.99
Fried Ribs Coated with Salted Egg Yolk

- 🌶️ D215 椒鹽一字骨..... \$ 26.99
 Salt & Spice Pepper Spare Ribs
- D216 蒜香一字骨..... \$ 25.99
 Deep Fried Spare Ribs with Garlic
- D217 冰梅攪角骨..... \$ 26.99
 Ribs in Plum Sauce
- 🌶️ D218 椒鹽豬腩片..... \$ 24.99
 Spice & Pepper Sliced Pork Belly
- D219 生炒排骨..... \$ 25.99
 Sweet & Sour Spare Ribs with Pineapple
- D220 炸大腸頭..... \$ 28.99
 Deep Fried Chitterlings
- D221 金沙肥腸..... \$ 28.99
 Fried Chitterlings Coated with Salted Egg Yolk



雞·乳鴿·燒味

Chicken, Squab & BBQ



- 🌶️ D301 椒鹽雞膝 \$ 20.99
 Salt and Pepper Chicken Cartilage
- D302 金沙雞膝 \$ 22.99
 Stir-fried Chicken Cartilage Coated with Salted Egg Yolk
- D303 酥炸雞翼 (6隻) \$ 20.99
 Deep-fried Chicken Wings (6 pcs)
- D304 生炒走地雞煲 \$ 28.99
 Stir-fried Free-range Chicken in Clay Pot
- D305 鍋巴川椒雞片 \$ 24.99
 Szechuan Chicken with Scorched Rice & Red Pepper
- 🌶️ D306 醬爆磨菇雞片 \$ 22.99
 Chicken with Mushroom
- D307 菠蘿咕嚕雞 \$ 18.99
 Sweet & Sour Chicken with Pineapple
- D308 馬拉盞茄子雞煲 \$ 22.99
 Chicken & Belacan Eggplant Pot
- ★ D309 花雕豉油皇文昌雞 \$ 17.99 (半隻) / \$ 35.00 (一隻)
 Stir-fried Salted Pork & Sponge Gourd
- D310 東江鹽焗手撕走地雞 \$ 17.99 (半隻) / \$ 35.00 (一隻)
 Stir-fried Veggies with Chitterlings
- D311 馳名廣州清平雞 \$ 17.99 (半隻) / \$ 35.00 (一隻)
 Qingping Style Chicken
- D312 紅燒 / 豉油皇乳鴿 \$ 35.99
 Roasted / Soy Sauce Squab
- ★ D313 炸子雞 (一隻) \$ 37.99
 Deep-fried Crispy Whole Chicken
- D314 薑蔥霸王雞 \$ 18.99 (半隻) / \$ 36.99 (一隻)
 Ginger & Green Onion Chicken
- D316 脆皮燒鴨 \$ 26.99 (半隻) / \$ 52.99 (一隻)
 Roasted Duck
- D315 傳統燒腩仔 (例) \$ 26.99
 Roasted Pork Belly
- D317 蜜汁叉燒 (例) \$ 20.99
 Honey Glazed BBQ Pork Loin

蔬菜類

- D501 皇子菇扒豆苗 \$ 24.99
King Oyster Mushroom with Pea Shoots
- D502 瑤柱鮮支竹扒玉子豆腐 \$ 24.99
Dry Scallop with Bean Curd & Egg Tofu
- D503 蒜蓉豆豉鮫魚炒勝瓜 \$ 22.99
Stir Fried Dace Fish with Sponge Gourd in Garlic & Black Bean
- ★ D504 舞茸菇羊肚菌炒南瓜 \$ 25.99
Stir Fried Fungus & Pumpkin
- ★ 🌶️ 🍴 D505 咖喱皇子菇茄子生筋煲 \$ 22.99
Curry King Oyster Mushroom with Eggplant Pot
- D506 南乳溫公粗齋煲 \$ 18.99
Braised Assorted Vegetables with Marinated Tofu
- D507 瑤柱節瓜粉絲煲 \$ 18.99
Dried Scallop & Joint Wax Gourd with Cellophane Noodle Pot
- D508 粥水鹹蛋浸芥菜膽 \$ 22.99
Salted Egg and Mustard Leaf Broiled in Rice Soup
- ★ D509 自家秘製手打鮫魚丸西洋菜煲 \$ 22.99
Hand-made Dace Fishball with Watercress Pot
- D510 馬拉盞鮮魷魚炒通菜 \$ 25.99
Belacan Squid Stir Fried Water Spinach
- D511 🌶️ 椒絲腐乳 / 蒜蓉炒通菜 \$ 18.99
Stir Fried Water Spinach with 🌶️ Chili Pepper & Fermented Tofu Sauce / Garlic
- D512 清炒 / 蒜蓉炒豆苗 \$ 18.99
Fried Pea Shoots / with Garlic
- D513 上湯蒜子浸蕃薯苗 \$ 22.99
Stir Fried Potato Leaves in Belacan Sauce

- D514 馬拉盞炒蕃薯苗 \$ 22.99
Stir-fried Water Spinach and Beef with Shrimp Paste
- D515 臘味炒芥蘭 \$ 20.99
Stir-fried Chinese Broccoli with Dry-cured Meat
- D516 薑汁 / 蒜蓉炒芥蘭 \$ 18.99
Stir-fried Chinese Kale in Ginger Juice / Garlic
- D517 清炒 / 蒜蓉炒菜芯 \$ 18.99
Stir-fried Choy Sum / Garlic
- D518 金銀蛋扒豆苗 \$ 20.99
Salted & Preserved Egg with Pea Shoots
- D519 紅杞鮮竹魚湯浸勝瓜 \$ 20.99
Poached Sponge Gourd & Bean Curd in Fish Broth with Goji Berries
- D520 蝦乾瑤柱浸娃娃菜 \$ 20.99
Dried Shrimps, Dried Scallops Poached Cabbage
- 🌶️ D521 麻婆豆腐 \$ 18.99
Sauteed Tofu in Hot & Spicy Sauce
- D522 客家肉燥扒玉子豆腐 \$ 21.99
Hakka Style Braised Pork with Egg Tofu
- 🌶️ D523 椒鹽 / 鹵水豆腐 \$ 15.99
Salt & Pepper / Marinated Been Curd
- D524 紅燒豆腐 \$ 18.99
Braised Tofu
- D525 金沙涼瓜 \$ 20.99
Fried Bitter Melon Coated with Salted Egg Yolk
- D526 金沙涼瓜南瓜 \$ 22.99
Fried Bitter Melon and Pumpkin Coated with Salted Egg Yolk

★ 必吃 Must Try 🌶️ 辣味 Spicy 🥜 含果仁 Contains Nuts

Fresh | Healthy | Tasty



粉 Rice Noodle

- L301 蝦仁火鴨絲炒米粉 \$ 18.99
Shrimp & Shredded Duck Fried Vermicelli
- ★ L302 海皇瑤柱炒粉絲 \$ 23.99
Fried Cellophane Noodle with Dried Scallop
- 🌶️ L303 星州炒米粉 \$ 18.99
Singapore Style Fried Vermicelli
- ★ L305 鯪魚球涼瓜味菜煎米粉 \$ 20.99
Fresh & Bitter Melon Pan Fried Vermicelli
- L306 瑤柱金菇鴨絲炆鴛鴦米粉 \$ 18.99
Dried Scallop, Mushroom & Shredded Duck Braised Vermicelli
- ★ L307 家鄉炒米 \$ 18.99
Traditional Fried Vermicelli
- L308 鍋氣安格斯乾炒牛河 \$ 18.99
Angus Beef Fried Rice Noodle
- ★ 🌶️ L309 尖椒五花肉乾炒河粉 \$ 18.99
Spicy Pork Belly Fried Rice Noodle
- L310 豉椒牛肉炒河粉 \$ 18.99
Beef Fried Rice Noodle in Black Bean Sauce
- L311 滑蛋牛肉炒河 \$ 18.99
Scramble Egg with Beef Fried Rice Noodle
- L312 滑蛋蝦仁炒河 \$ 20.99
Scramble Egg with Shrimps Fried Rice Noodle
- L313 韭黃炒河 \$ 15.99
Fried Rice Noodle with Chives

麵 Noodle

- L600 雞絲湯拉麵.....\$ 22.99
Soup Ramen with Chicken
- L601 薑蔥龍蝦炒麵.....\$ 32.99
Ginger & Scallion Lobster Fried Noodle
- L602 薑蔥龍蝦炆伊麵.....\$ 32.99
Simmer Ginger & Scallion Lobster with E-Fu Noodle
- L603 魚香茄子香菇肉絲炆伊麵.....\$ 18.99
Fish Flavour Eggplant with Shredded Pork Fried E-Fu Noodle
- ★🌶️ L605 XO醬蝦仁帶子炒烏冬.....\$ 22.99
Shrimps & Scallops Fried Udon with XO Sauce
- L606 黑椒牛肉炒烏冬.....\$ 18.99
Black Pepper Beef Fried Udon
- L607 廣東炒麵.....\$ 20.99
Cantonese Fried Noodle
- L608 海鮮炒麵.....\$ 21.99
Seafood Fried Noodle
- L609 上素珍菌炒麵.....\$ 20.99
Vegetarian Fried Noodle
- ★ L610 味菜涼瓜牛肉炒麵.....\$ 20.99
Beef with Bitter Melon & Veggie Fried Noodle
- ★ L611 沙爹安格斯牛肉炒拉麵.....\$ 18.99
Satay Angus Beef Fried Ramen
- L612 煎餃子.....\$ 22.99
Pan-fried Dumplings
- L613 芽菜仔炒麵.....\$ 15.99
Fried Noodle with Bean Sprouts
- L614 乾燒伊麵.....\$ 18.99
Braised E-Fu Noodle with Chives & Mushrooms

飯 Rice

- L201 揚州炒飯.....\$ 18.99
Yeung Chow Style Fried Rice
- L202 蝦仁帶子蒜香炒飯.....\$ 22.99
Garlic Shrimp & Scallop Fried Rice
- ★ L203 海鮮粒瑤柱蛋白薑米炒飯.....\$ 22.99
Dice Seafood & Dried Scallop Egg White Ginger Fried Rice
- ★🌶️ L205 泰辣蟹醬牛松炒飯.....\$ 18.99
Minced Beef with Thai Spicy Crab Sauce Fried Rice
- 🌶️ L206 客家辣子雞炒飯.....\$ 18.99
Haka Style Spicy Chicken Fried Rice
- L207 鹹魚雞粒炒飯.....\$ 18.99
Preserved Fished with Diced Chicken Fried Rice
- L208 生炒瑤柱臘味糯米飯.....\$ 20.99
Fried Sticky Rice with Dried Scallops & Preserved Meat
- L209 福建炒飯.....\$ 20.99
Fukien Style Fried Rice
- L210 叉燒欖菜四季豆炒飯.....\$ 18.99
BBQ Pork Loin, Olives & Green Bean Fried Rice
- L211 生炒牛肉飯.....\$ 18.99
Stir-fried Veggies with Chitterlings



飲品

Drinks

非酒精飲品 Non-alcobolic Drinks

樽裝水	\$ 1.00
Bottled Water	
可樂/雪碧/芬達	\$ 2.00
Coke / Sprite / Fanta	
雀巢檸檬茶	\$ 2.50
Nestea	
加多寶	\$ 2.99
JDB Herbal Tea	

啤酒 Beers

百威 / Coors Light	\$ 4.50
Budweiser / Coors Light	
青島/喜力	\$ 4.99
Tsang Tao / Heineken	
Sapporo	\$ 5.99
Sapporo	

紅/白酒 Red/White Wine

請向店員查詢有關選擇
Please ask server for our selection

