

九大必點名菜

Chef's Recommendations

SP308



享受農家風味 · 品嚐啖啖濃情



D208

\$ 26.99



火爆回鍋肥腸

Double Cooked Chitterlings



D011

\$ 32.99

金沙老虎蝦南瓜

Fried Tiger Shrimp & Pumpkin
Coated in Salted Egg Yolk



SP302

時價MP



咖哩焗溫哥華蟹

Dungeness Curry Crab



D312

\$ 39.99

紅燒乳鴿

Roast Squab



T600

\$ 30.99

客家梅子鴨

Hakka Plum Steam Duck



T602

\$ 20.99

客家梅菜扣肉

Pork Belly with Preserved
Mustard Greens



D504

\$26.99

舞茸菇羊肚菌炒南瓜

Stir-fried Mushroom
Medley & Pumpkin

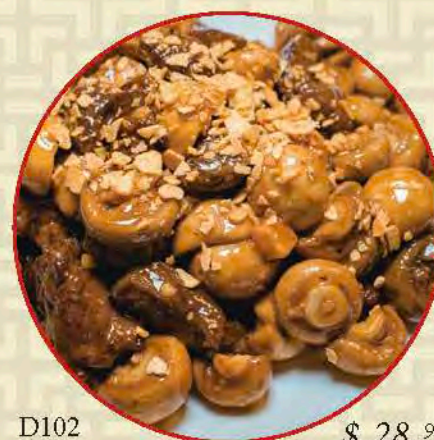


D309

\$20.99

花雕豉油皇文昌鵝

Soy Sauce Chicken



D102

\$ 28.99

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

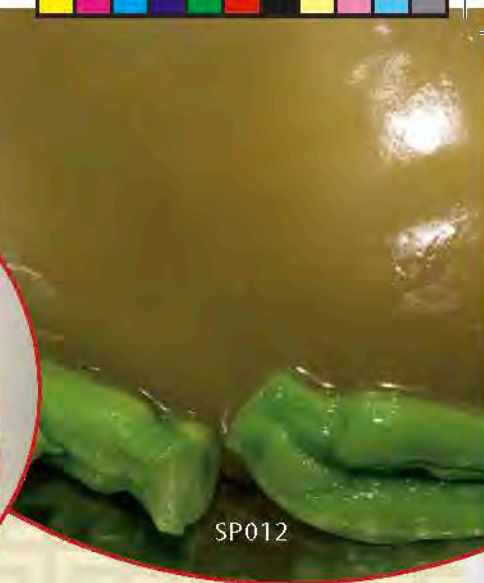
需要一天前預訂

Order one day in advance

SP008



SP012



- SP001 雙魚釀野生竹笙羊肚菌(各6件)..... \$ 88.⁹⁹
Bamboo Fungus & Morel Mushroom stuffed with Mixed Fish Paste (6pcs of each)
- SP002 北菇鵝掌扒苗皇(各6件) \$ 48.⁹⁹
Braised Bean Sprouts with Mushrooms and Goose Palms
- 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)..... \$ 32.⁹⁹/隻
Stuffed Chicken Wing with Shark Fin (37.5g)
- SP005 百花雞翼..... \$ 9.⁹⁹/隻
Stuffed Chicken Wing with Minced Shrimp (each)
- SP006 糯米釀雞翼..... \$ 9.⁹⁹/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 瑤柱金鉤糯米釀全雞..... \$ 62.⁹⁹/隻
Stuffed Chicken with Sticky Rice & Dried Scallop
- SP010 八寶釀全鴨..... \$ 62.⁹⁹/隻
Eight Treasure Stuffed Duck
- SP011 傳統荔茸香酥鴨..... \$ 62.⁹⁹/隻
Deep Fried Duck with Taro
- SP012 野生菌冬林上素..... \$ 48.⁹⁹
Wild Fungus & Mushroom with Veggies
- SP013 八珍扒鴨..... \$ 62.⁹⁹/隻
Braised Duck with Eight Delicacies



SP101 銀杏豬肚包雞燉湯.....\$ 99.⁹⁹

Chicken Soup with Pig Tripe & Gingko

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 \$ 138.⁹⁹(大) / \$ 118.⁹⁹(中) / \$ 98.⁹⁹(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, and Dried Scallop with Vegetables Soup

SP108 鷓鴣燉川貝海底椰 \$ 138.⁹⁹(大) / \$ 118.⁹⁹(中) / \$ 98.⁹⁹(小)

Partridge Soup with Fritillary Blub & 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



- SP203 黃鰓斑豆腐滾魚湯 \$ 32.⁹⁹/窩
Grouper with Tofu Soup
- SP205 魚翅海味撈飯焦(三兩翅)..... \$ 168.⁹⁹
Shark Fin Seafood with Scorched Rice
- 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 \$ 68.⁹⁹/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 \$ 24.⁹⁹/窩
Spicy & Sour Seafood Soup







SP301 皇帝蟹 King Crab

身.....	避風塘/美極/麻辣蒜香/清蒸/金沙(+ \$ 8. ⁹⁹)
Body	HK Style / Maggi Sauce / Spicy & Garlic / Steam / Salted Egg Yolk (+ \$ 8. 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(+ \$ 15. ⁹⁹)
Shell	Steam Egg / Fried Rice (+ \$ 15. 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(+ \$ 8. ⁹⁹)
Cooking Style	HK Style / Malaysian Curry / Ginger & Scallion / Steam with Scallion Oil / Salted Egg Yolk (+ \$ 8. ⁹⁹)
配對	伊麵(+ \$ 15. ⁹⁹) / 印度薄餅(+ \$ 5. ⁹⁹) / 煎米粉(+ \$ 16. ⁹⁹)
Pairing with	Ramen (+ \$ 15. ⁹⁹) / Naan (+ \$ 5. ⁹⁹) / Pan Fried Rice Noodle (+ \$ 16. ⁹⁹)

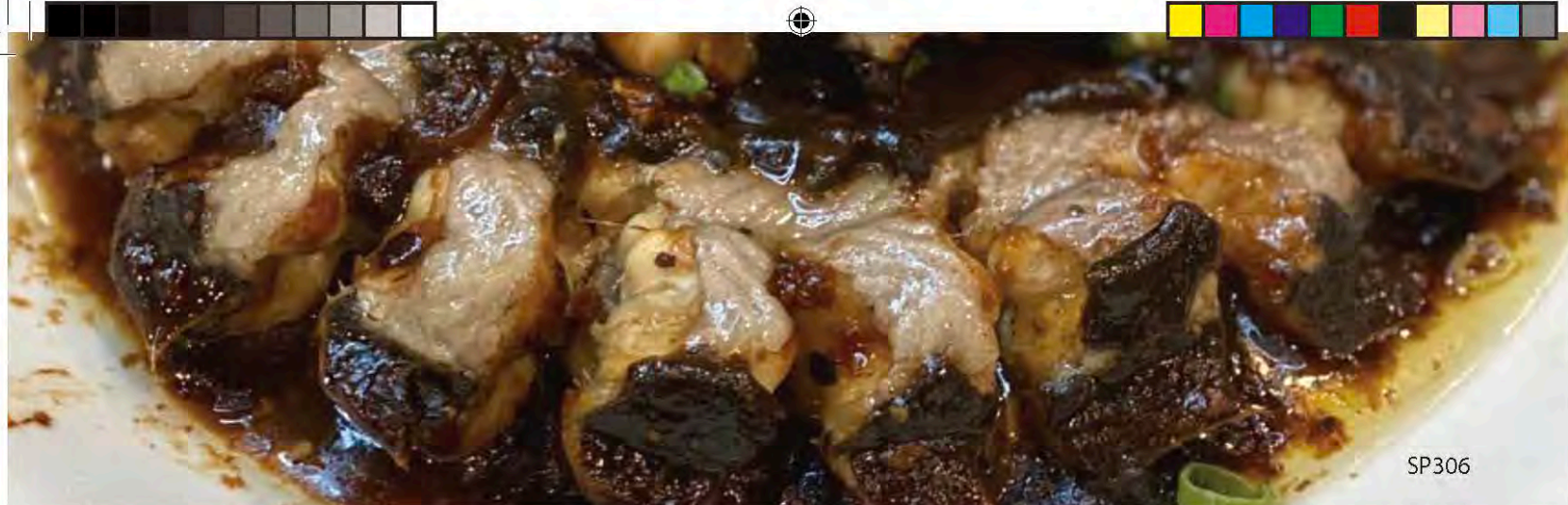
SP305 巨龍蝦 Lobster

身.....	避風塘/美極/麻辣炒/金沙 (+ \$ 8. ⁹⁹)
Body	HK Style / Maggi Sauce / Spicy Stir-fried / Salted Egg Yolk (+ \$ 8. ⁹⁹)
爪.....	炆伊麵(+ \$ 16. ⁹⁹) / 薑蔥蒸(粉絲底)
Claws	Braised E-fu Noodle (+ \$ 16. ⁹⁹) / Steam with Scallion (with Cellophane Noodle)
膏.....	蒸蛋/伊麵(+ \$ 15. ⁹⁹) / 炒飯(+ \$ 15. ⁹⁹)
Tomalley	Steam Egg / E-Fu Noodle (+ \$ 15. ⁹⁹) / Fried Rice (+ \$ 15. ⁹⁹)

★ 必吃 Must Try

🌶️ 辣味 Spicy

🌰 含果仁 Contains Nuts



SP306

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/ 辣 XO 醬蒸

Cooking Style 蒜蓉/豉汁/XO 醬
Steamed 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 辣

Cooking Style 蒜蓉/豉汁/XO 醬 辣
Steamed with Garlic/Steamed in Black Bean Sauce/Steam with XO Sauce

SP309 大黑班(兩食) *Black Spotted* (Two-way)

烹調..... 韭黃碧綠炒班球/豉汁蒸/清蒸/ 剁椒蒸 辣

Cooking Style 韭黃碧綠炒/豉汁蒸/清蒸/ 剁椒蒸 辣
Stir-Fried Grouper with Chives/ Steam in Black Bean Sauce / Steam / Steam with Chili Peppers

SP310 筍殼魚 *Soon Hock*

烹調..... 煎封/蔥油蒸

Cooking Style 煎封/蔥油蒸
Pan Fried /Steam with Scallion Oil

SP311 青班 *Green Grouper*

烹調..... 辣 XO 醬斬件蒸/蔥油蒸 辣 椒鹽/ 辣 剁椒蒸

Cooking Style 辣 XO 醬斬件蒸/蔥油蒸 辣 椒鹽/ 辣 剁椒蒸
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(+ \$ 15.99)/蔥油 蒸

Cooking Style 骨香(+ \$ 15.99)/蔥油 蒸
Crispy Fish Carcass (+\$12.99) / Steam with Scallion Oil

★ 必吃 *Must Try*

辣味 *Spicy*

含果仁 *Contains Nuts*





經典農家菜

Traditional Dishes





- ★ T600 農家梅子蒸鴨(例) \$ 30.⁹⁹
Hakka Style Steamed Duck with Plum Sauce
- T601 傳統芋頭扣肉 \$ 28.⁹⁹
Authentic Pork Belly with Taro
- ★ T602 客家梅菜蒸扣肉..... \$ 20.⁹⁹
Pork Belly Preserved Mustard Greens
- T603 蝦醬蒸五花腩..... \$ 22.⁹⁹
Steamed Pork Belly with Shrimp Paste
- T605 咸魚蓮藕蒸肉餅 \$ 26.⁹⁹
Steamed Pork Patties with Salted Fish and Lotus Root
- T606 蒜茸蒸茄子..... \$ 18.⁹⁹
Steam Eggplant with Garlic
- T607 鼓汁帶子蒸豆腐..... \$ 28.⁹⁹
Steamed Tofu with Scallops in Black Bean Sauce
- T608 梅菜蒸走地雞 \$ 22.⁹⁹
Steamed Chicken with Preserved Vegetables
- T609 冬菇金腿茸雲耳蒸走地雞..... \$ 24.⁹⁹
Steam Chicken with Mushroom, Black Fungus, & Fried Lily Buds
- T610 東江客家煎釀豆腐 \$ 25.⁹⁹
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 鼓汁煎釀茄子煲..... \$ 25.⁹⁹
Pan Fried Stuffed Eggplant in Black Bean Sauce Served in Hot Pot
- T614 琵琶豆腐..... \$ 25.⁹⁹
Pipa Tofu

★ 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





Seafood

海鮮類

D018

- | | | |
|--|--|----------------------|
| D001 | 美極龍蝦粉絲煲 | \$ 32. ⁹⁹ |
| | <i>Maggi Lobster with Cellophane Noodle Pot</i> | |
| D002 | 避風塘生蠔 | \$ 36. ⁹⁹ |
| | <i>HK Style Oyster</i> | |
| D003 | 酥炸/蜜椒 生蠔 | \$ 36. ⁹⁹ |
| | <i>Deep Fried / Honey Pepper Oyster</i> | |
| D004 | 金沙生蠔 | \$ 38. ⁹⁹ |
| | <i>Stir-fried Oyster Coated with Salted Egg Yolk</i> | |
| D005 | 薑蔥生蠔煲 | \$ 36. ⁹⁹ |
| | <i>Braised Oyster with Ginger & Green Onion in Pot</i> | |
| D006 | 蝦醬茄子火腩生蠔煲 | \$ 30. ⁹⁹ |
| | <i>Braised Oyster, Pork, Eggplant with Shrimp Paste in Pot</i> | |
|  D007 | 咖喱海鮮滑豆腐煲 | \$ 25. ⁹⁹ |
| | <i>Seafood Curry with Tofu Pot</i> | |
|  D008 | 勝瓜雲耳炒魚滑 | \$ 24. ⁹⁹ |
| | <i>Stir-fried Dace Fishball with Sponge Gourd & Black Fungus</i> | |
| D009 | 蝦醬勝瓜雲耳炒鮮魷魚 | \$ 26. ⁹⁹ |
| | <i>Stir Fried Squid with Luffa & Black Fungus</i> | |
| D010 | 豉汁炒溫哥華蜆 | \$ 22. ⁹⁹ |
| | <i>Stir-fried Clams in Black Bean Sauce</i> | |
| D011 | 金沙老虎蝦南瓜 | \$ 32. ⁹⁹ |
| | <i>Stir-fried Tiger Shrimp & Pumpkin Coated in Salted Egg Yolk</i> | |
| D012 | 韭黃翡翠炒黃旗斑球 | \$ 38. ⁹⁹ |
| | <i>Stir-fried Grouper with Chives</i> | |



- D013 豆腐火腩扣黃旗斑尾..... \$ 68.⁹⁹
Stir-fried Grouper with Tofu and Roast Pork
- D014 黃鰭斑腩豆腐煲..... \$ 30.⁹⁹
Grouper Belly with Tofu Pot
- D015 美極黃鰭斑腩..... \$ 30.⁹⁹
Stir-fried Grouper Belly in Maggi Sauce
- 🌶️ D016 椒鹽黃鰭斑球炒蘆筍..... \$ 38.⁹⁹
Stir-fried Spice & Pepper Salt Grouper Filets with Asparagus
- 🌶️ D017 翡翠XO醬虎蝦皇帶子..... \$ 38.⁹⁹
Stir-fried Scallop & Shrimp with Veggies in XO Sauce
- 🌶️ D018 XO醬炒桂花蚌..... \$ 58.⁹⁹
Stir-fried Sea Cucumber Meat in XO Sauce
- 🌶️ D019 椒鹽鮮魷..... \$ 28.⁹⁹
Spice & Pepper Salt Squid
- 🌶️ D020 椒鹽九肚..... \$ 36.⁹⁹
Spice & Pepper Salt Bombay Duck (Fish)
- 🌶️ D021 椒鹽海三鮮(老虎蝦、帶子、鮮魷)..... \$ 28.⁹⁹
Spice & Pepper Salt Seafood (Shrimp, Scallop, Squid)
- D022 蝦仁韭黃炒滑蛋..... \$ 22.⁹⁹
Scrambled Egg with Shrimp & Chives
- ★ D023 蟹肉蝦腰炒鮮牛奶..... \$ 24.⁹⁹
Stir-fried Crab Meat & Shrimp with Milk
- D024 潮州蠔仔煎蛋..... \$ 22.⁹⁹
Oyster Omelette
- ★ 🌶️ 🥜 D025 臺灣小炒..... \$ 20.⁹⁹
Taiwanese Style Stir-fried Silverfish & Squid with Peanuts
- D026 蠔仔泡飯(窩)..... \$ 22.⁹⁹
Soup Rice with Oyster
- D027 辣子醬爆炒鮮魷..... \$ 25.⁹⁹
Stir Fried Squid and Vegetables with a Spicy Sauce

★ 必吃 *Must Try*

🌶️ 辣味 *Spicy*

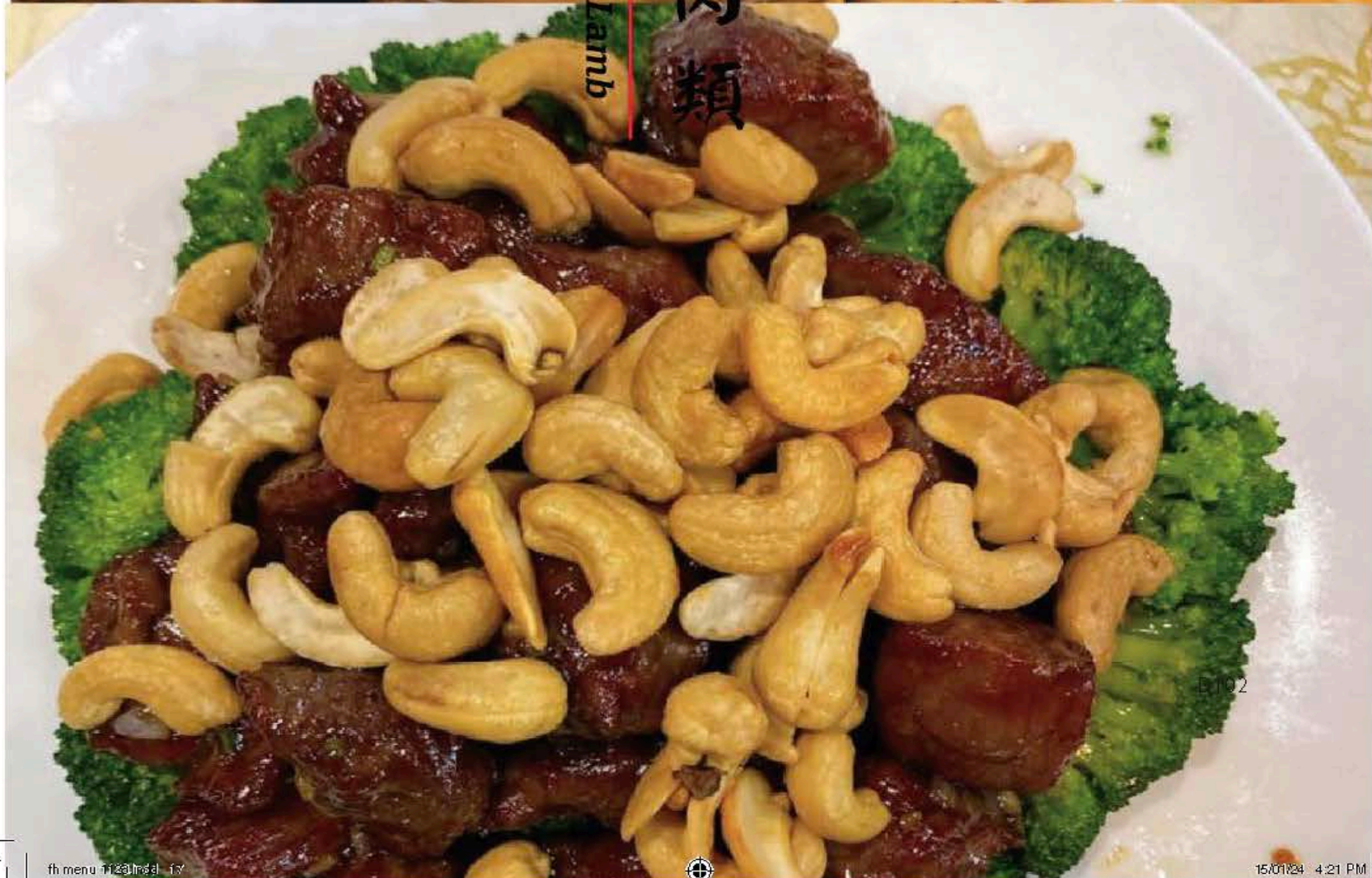
🥜 含果仁 *Contains Nuts*





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 芝麻牛肉..... \$ 28.⁹⁹
Sesame Beef
- ★  D105 鐵板鍋巴川椒炒牛肉..... \$ 24.⁹⁹
Teppan Beef & Red Pepper with Scorched Rice
- ★  D106 麻辣水煮牛肉..... \$ 26.⁹⁹
Szechuan Spicy Boiled Beef
- ★ D107 鐵板紅蔥醬爆磨菇牛仔肉..... \$ 24.⁹⁹
Teppan Beef with Mushroom in Shallot Sauce
- D108 馬拉盞牛肉茄子煲..... \$ 22.⁹⁹
Beef with Belegan Eggplant Pot
- D109 馬拉盞牛肉四季豆..... \$ 22.⁹⁹
Beef with Belegan Green Bean
- D110 傳統支竹蘿蔔牛仔腩煲..... \$ 26.⁹⁹
Beef Brisket with Radish & Bean Curd Pot
- D111 八珍豆腐煲..... \$ 20.⁹⁹
Braised Beef & Tofu with Vegetables Pot
- ★ D112 咖哩牛腩煲..... \$ 26.⁹⁹
Curry Beef Brisket in Pot
- ★ D113 沙爹牛肉粉絲煲..... \$ 22.⁹⁹
Satay Beef with Cellophane Noodle Pot
- D114 涼瓜牛肉..... \$ 22.⁹⁹
Stir-fried Beef with Bitter Melon
- D115 蝦醬通菜炒牛肉..... \$ 26.⁹⁹
Stir-fried Water Spinach and Beef with Shrimp Paste
- D116 芥蘭炒牛肉..... \$ 24.⁹⁹
Stir-fried Beef with Chinese Broccoli

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豬肉類

- D202 鐵板醬爆磨菇炒豬爽肉 \$ 25.⁹⁹
Teppan Pork Jowl with Mushroom
- D203 南乳豬爽肉炒藕片..... \$ 25.⁹⁹
Fried Lotus Root slices with Fermented Bean Curd and Pork
- 🌶️ D204 XO醬富貴花炒豬爽肉..... \$ 25.⁹⁹
Stir-fried Pork Jowl with Zucchini & Fungus in XO Sauce
- D205 川味鍋巴回鍋肉..... \$ 24.⁹⁹
Szechuan Double Cooked Pork
- D206 菠蘿咕嚕肉..... \$ 20.⁹⁹
Sweet & Sour Pork with Pineapple
- D207 火爆回鍋肥腸..... \$ 25.⁹⁹
Double Cooked Chitterlings
- ★🌶️ D208 味菜涼瓜炒豬腸..... \$ 25.⁹⁹
Stir-fried Veggies with Chitterlings
- D209 富貴花炒臘味..... \$ 24.⁹⁹
Stir-fried Cured Pork with Cauliflower
- D210 韭菜花尖椒炒豬爽肉..... \$ 25.⁹⁹
Stir-fried Pork Jowl with Chives and Jalapeño
- D211 蝦醬火腩茄子豆腐煲..... \$ 20.⁹⁹
Pork Belly with Belacan Eggplant & Tofu Pot
- D212 椒鹽豬腸 \$ 25.⁹⁹
Spice & Pepper Salt Chitterlings
- D213 金沙一字骨..... \$ 28.⁹⁹
Fried Ribs Coated with Salted Egg Yolk
- D214 欖菜肉碎四季豆..... \$ 18.⁹⁹
Stir Fried Olives, Minced Pork, and Green Beans

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

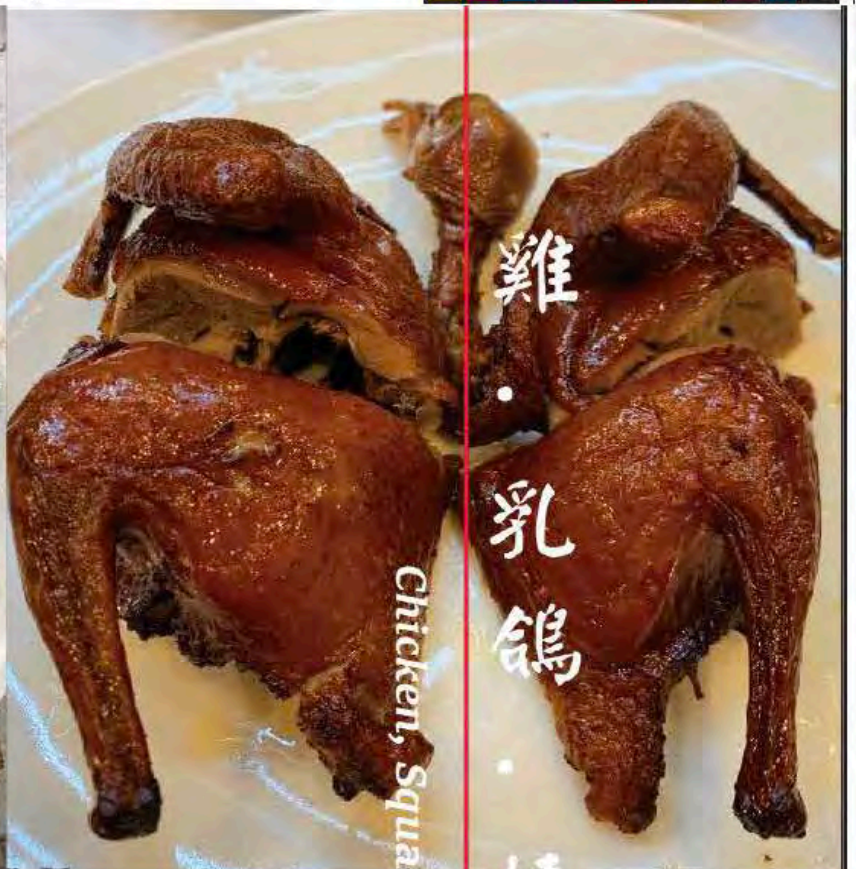


- 🌶️ D215 椒鹽一字骨..... \$ 26.⁹⁹
Salt & Spice Pepper Spare Ribs
- D216 蒜香一字骨..... \$ 25.⁹⁹
Deep Fried Spare Ribs with Garlic
- D217 冰梅欖角骨..... \$ 26.⁹⁹
Ribs in Plum Sauce
- 🌶️ D218 椒鹽豬腩片..... \$ 24.⁹⁹
Spice & Pepper Sliced Pork Belly
- D219 生炒排骨..... \$ 26.⁹⁹
Sweet & Sour Spare Ribs with Pineapple
- D220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



T602





雞

乳鴿

Chicken, Squab & BBQ

燒味



-  D301 椒鹽雞膝..... \$ 22.⁹⁹
Salt and Pepper Chicken Cartilage
- D302 金沙雞膝..... \$24.⁹⁹
Stir-fried Chicken Cartilage Coated with Salted Egg Yolk
- D303 酥炸雞翼 (6隻)..... \$ 22.⁹⁹
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..... \$ 24.⁹⁹
Chicken with Mushroom
- D307 菠蘿咕嚕雞..... \$ 19.⁹⁹
Sweet & Sour Chicken with Pineapple
- D308 馬拉盞茄子雞煲..... \$ 22.⁹⁹
Chicken & Belacan Eggplant Pot
- ★ D309 花雕豉油皇昌雞..... \$ 20.⁹⁹ (半隻) / \$ 40.⁹⁹ (一隻)
Soy Sauce Chicken
- D310 東江鹽焗手撕走地雞..... \$ 20.⁹⁹ (半隻) / \$ 40.⁹⁹ (一隻)
Salt Baked Shredded Chicken
- D311 馳名廣州清平雞..... \$ 20.⁹⁹ (半隻) / \$ 40.⁹⁹ (一隻)
Qingping Style Chicken
- D312 紅燒 / 豉油皇乳鴿..... \$ 39.⁹⁹
Roasted / Soy Sauce Squab
- ★ D313 炸子雞(一隻)..... \$ 40.⁹⁹
Deep-fried Crispy Whole Chicken
- D314 薑蔥霸王雞..... \$ 20.⁹⁹ (半隻) / \$ 40.⁹⁹ (一隻)
Ginger & Green Onion Chicken
- D315 豉汁尖椒爆炒鴨腎..... \$ 25.⁹⁹
Stir Fried Duck Kidney with Black Bean sauce and Chili Pepper

★ 必吃 Must Try

 辣味 Spicy

 含果仁 Contains Nuts

蔬菜類

- D501 皇子菇扒豆苗..... \$ 26.⁹⁹
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..... \$ 24.⁹⁹
Stir Fried Dace Fish with Sponge Gourd in Garlic & Black Bean
- ★ D504 舞茸菇羊肚菌炒南瓜..... \$ 26.⁹⁹
Stir Fried Fungus & Pumpkin
- ★ 🌶️ D505 咖喱皇子菇茄子支竹煲..... \$ 24.⁹⁹
Curry King Oyster Mushroom with Eggplant Pot
- D506 南乳溫公粗齋煲..... \$ 20.⁹⁹
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 自家秘製手打墨魚丸西洋菜煲..... \$ 24.⁹⁹
Hand-made Dace Fishball with Watercress Pot
- D510 馬拉盞鮮魷魚炒通菜..... \$ 28.⁹⁹
Belecan Squid Stir-Fried Water Spinach
- D511 🌶️ 椒絲腐乳 / 蒜蓉炒通菜..... \$ 22.⁹⁹
Stir Fried Water Spinach with 🌶️ Chili pepper & Fermented Tofu Sauce / Garlic
- D512 清炒 / 蒜蓉炒豆苗..... \$ 22.⁹⁹
Fried Pea Shoots / with Garlic
- D513 五柳炸脆雞蛋..... \$ 20.⁹⁹
Wuliu Fried Egg With Five Spice Vegetables (Onion, Bell Pepper, Mustard Greens)

新鮮 | 營養 | 味美

- D514 椒鹽三蔬 (皇子菇,磨菇,灵芝菇)..... \$ 24.⁹⁹
Salt and Pepper Vegetables
- D515 臘味炒芥蘭.....\$ 24.⁹⁹
Stir-fried Chinese Broccoli with Dry-Cured Meat
- D516 薑汁/蒜蓉 炒芥蘭..... \$ 22.⁹⁹
Stir-fried Chinese Kale in Ginger Juice / Garlic
- D517 清炒 / 蒜蓉 炒菜芯.....\$ 20.⁹⁹
Stir-fried Choy Sum / Garlic
- D518 金銀蛋扒豆苗..... \$ 24.⁹⁹
Salted & Preserved Egg with Pea Shoots
- D519 紅杞鮮竹魚湯浸勝瓜..... \$ 22.⁹⁹
Poached Sponge Gourd & Bean Curd in Fish Broth with Goji Berries
- D520 麻婆豆腐..... \$ 18.⁹⁹
Mapo Tofu
- D521 客家肉燥扒玉子豆腐..... \$ 24.⁹⁹
Hakka Style Braised Pork with Egg Tofu
- D522 椒鹽 / 鹵水豆腐..... \$ 15.⁹⁹
Salt & Pepper/ Marinated Bean Curd
- D523 紅燒豆腐..... \$ 18.⁹⁹
Soy Sauce Braised Tofu
- D525 金沙涼瓜..... \$ 22.⁹⁹
Fried Bitter Melon Coated with Salted Egg Yolk
- D526 金沙涼瓜南瓜..... \$ 24.⁹⁹
Fried Bitter Melon and Pumpkin Coated with Salted Egg Yolk
- D527 咸鱼鸡豆腐煲..... \$ 24.⁹⁹
Salted Fish, Chicken and Tofu Clay Pot

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

Fresh | Healthy | Tasty

粉·麵·飯

粉 Rice Noodle

- L301 蝦仁火鴨絲炒米粉..... \$ 22.⁹⁹
Shrimp & Shredded Duck Fried Vermicelli
- ★ L302 海皇瑤柱炒粉絲..... \$ 24.⁹⁹
Fried Cellophane Noodle with Dried Scallop
- 🌶 L303 星州炒米粉..... \$ 20.⁹⁹
Singapore Style Fried Vermicelli
- ★ L305 鯪魚球涼瓜味菜煎米粉 \$ 22.⁹⁹
Fresh & Bitter Melon Pan Fried Vermicelli
- L306 瑤柱金菇鴨絲炆鴨肫米粉..... \$ 22.⁹⁹
Dried Scallop, Mushroom & Shredded Duck Braised Vermicelli
- ★ L307 家鄉炒米..... \$ 20.⁹⁹
Traditional Fried Vermicelli
- L308 銅氣安格斯乾炒牛河..... \$ 18.⁹⁹
Angus Beef Fried Rice Noodle
- ★🌶 L309 尖椒五花肉乾炒河粉..... \$ 20.⁹⁹
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..... \$ 22.⁹⁹
Scramble Egg with Shrimps Fried Rice Noodle
- L313 韭黃炒河..... \$ 15.⁹⁹
Fried Rice Noodle with Chives

★ 必吃 Must Try

🌶 辣味 Spicy

🌰 含果仁 Contains Nuts

麵 Noodle

- L600 雞絲湯拉麵..... \$ 23.⁹⁹
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..... \$ 20.⁹⁹ ★
Eggplant with Shredded Pork Fried E-Fu Noodle
- ★ L605 XO醬蝦仁帶子炒烏冬..... \$ 24.⁹⁹
Shrimps & Scallops Fried Udon with XO Sauce
- L606 黑椒牛肉炒烏冬..... \$ 20.⁹⁹
Black Pepper Beef Fried Udon
- L607 廣東炒麵..... \$ 22.⁹⁹
Cantonese Fried Noodle
- L608 海鮮炒麵..... \$ 24.⁹⁹
Seafood Fried Noodle
- L609 上素珍菌炒麵..... \$ 22.⁹⁹
Vegetarian Fried Noodle
- ★ L610 味菜涼瓜牛肉炒麵..... \$ 22.⁹⁹
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
Soy Sauce Fried Noodle with Bean Sprouts
- L614 乾燒伊麵..... \$ 18.⁹⁹
Braised E-Fu Noodle with Chives & Mushrooms

飯 Rice

- L201 楊州炒飯..... \$ 20.⁹⁹
Yeung Chow Style Fried Rice
- L202 蝦仁帶子蒜香炒飯..... \$ 23.⁹⁹
Garlic Shrimp & Scallop Fried Rice
- ★ L203 海鮮粒瑤柱蛋白薑米炒飯..... \$24.⁹⁹
Dice Seafood & Dried Scallop Egg White Ginger Fried Rice
- ★ L205 泰辣蟹醬牛松炒飯..... \$ 20.⁹⁹
Minced Beef with Thai Spicy Crab Sauce Fried Rice
- ★ L206 客家辣子雞炒飯..... \$ 18.⁹⁹
Hakka Style Spicy Chicken Fried Rice
- L207 鹹魚雞粒炒飯..... \$ 20.⁹⁹
Preserved Fish with Diced Chicken Fried Rice
- L208 生炒瑤柱臘味糯米飯..... \$ 22.⁹⁹
Fried Sticky Rice with Dried Scallops & Preserved Meat
- L209 福建炒飯..... \$ 24.⁹⁹
Fukien Style Fried Rice
- L210 生炒牛肉飯..... \$ 18.⁹⁹
Stir Fried Beef Fried Rice

最偉大的發明
The Greatest Inventions



飲品
Drinks

非酒精飲品 *Non-Alcoholic Drinks*

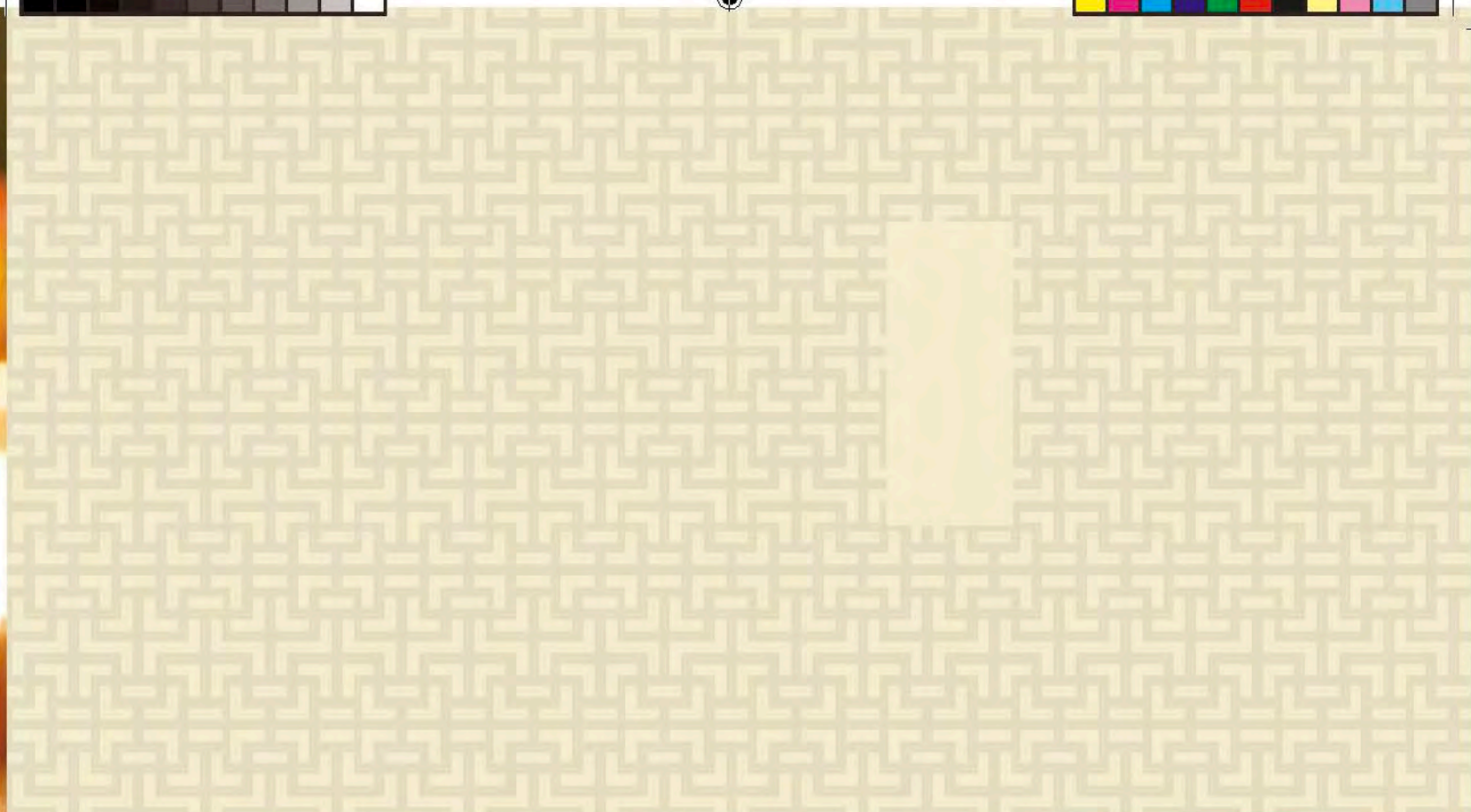
樽裝水	\$ 3.00
<i>Perrier</i>	
可樂/雪碧/芬達	\$ 2.00
<i>Coke / Sprite / Fanta / Canada Dry</i>	
雀巢檸檬茶	\$ 2.50
<i>Fuze Iced Tea</i>	
加多寶	\$ 2.99
<i>JDB Herbal Tea</i>	

啤酒 *Beers*

百威 / <i>Coors Light</i>	\$ 4.50
<i>Budweiser / Coors Light</i>	
青島/喜力	\$ 5.50
<i>Tsang Tao / Heineken</i>	
<i>Sapporo</i>	\$ 6.99
<i>Sapporo</i>	

紅/白酒 *Red/White Wine*

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



905-597-2668
280 West Beaver Creek Rd, L13-15, Richmond Hill, ON