



主厨推荐

香港特色

HONG KONG SPECIALTY

313	
	Price (w/GST)
豉汁火腩凉瓜头腩煲 Braised Fish Head, Roasted Pork and Bitter Gourd in Black Bean Sauce	\$29
黑椒七彩炒黑猪肉 Wok-fried Kurobuta Pork with Capsicum in Black Pepper Sauce	\$29
西施吉列牛柳条 Wok-fried Breadcrumbed Beef Tenderloin	\$29
红烧花菇猪手 Braised Pig Trotter with Mushroom	\$29
避风塘生虾 Stir-fried Live Prawn with Chef's Special Sauce	\$25
鱼子虾球蒸水蛋 Steamed Prawn with Egg White and Fish Roe	\$25
海味丝扒时菜 Braised Diced Seafood with Seasonal Vegetable	\$23
沙鱼骨汤蕃茄鱼片面线 Sliced Fish, Tomato and Vermicelli in Shark's Bone Consomme	\$19
蚝油花菇琵琶豆腐煲 Claypot "Pipa" Tofu with Mushroom in Oyster Sauce	\$19

CHEF RECOMMENDATION

	Price (w/GST
腊味砂煲饭 Claypot Rice with Chinese Sausage	\$34
咸鱼肉饼煲饭 Claypot Rice with Salted Fish and Minced Meat	\$27
鼓汁排骨煲饭 Claypot Rice with Pork Ribs	\$27
罗卜牛腩煲 Claypot Beef Brisket with Turnip	\$27
金银炸猪手 Deep-fried Crispy Pig Trotter	\$25
葡式炸猪扒 Deep-fried Pork Chop Portuguese Style	\$19
豉汁煎酿三宝 Braised Eggplant with Bean Curd in Black Bean Sauce	\$17
炸大肠 Deep-Fried Pig Intestine	\$14
香港碗仔翅 Mini Hong Kong Style Mock Shark's Fin Soup	\$12
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SOUP

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	Price (w/GST)	
椒盐金菇白饭鱼 Crispy Whitebait, Golden Mushroom with Salt and Pepper	\$8	
芥茉炸鱼皮 Crispy Fish Skin with Wasabi Sauce	\$8	
避风塘茄子 Crispy Eggplant with Chef's Special Sauce	\$8	
香醋蒜茸手拍青瓜 Homemade Balsamic-Garlic Cucumber Salad	\$8	
X.O.酱海蜇 Marinated Jellyfish in X.O. Sauce	\$8	
椒盐百花豆腐 Crispy Tofu with Salt and Pepper	\$8	

		Pi	rice (w/GST	Γ)
每日例汤 Daily Homemade Soup (For 3-4 persons)			\$19	
海鲜豆腐羹	S	中 M	大 <i>L</i>	
Braised Seafood Soup with Bean Curd	\$25	\$38	\$50	
粟米鸡粒羹 Braised Sweet Corn with Diced Chicken	\$19	\$28	\$38	
鲨鱼骨炖花胶菜胆汤 Double-boiled Shark's Bone Soup		Pe	每位 or Person	
with Fish Maw			\$21	
时日炖汤 Double-boiled Nourishing Tonic Soup			\$17	
北菇竹笙花胶炖汤 Double-boiled Fish Maw, Mushroom				
and Bamboo Pith Soup			\$17	

ROASTED MEATS 味

海 鲜 SEAFOOD

	910		
	Price (w/GST)		
	い S	中 M	大 L
烧味拼盘(烧鸭,叉烧,海蜇) Barbecued Meat Combination (Pageted Duck PRO Park Jalktak)	\$25	¢20	¢51
~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	\$25	\$38	\$51
秘制蜜汁叉烧 BBQ Pork	\$17	\$25	\$34
		半只	一只
1. J. M. Bruk (mg. N		Half	Whole
大红片皮猪(预定一天) Roasted Whole Suckling Pig (One Day Advance)	Order) —	\$245
北京片皮鸭 Roasted Peking Duck		\$32	\$64
明炉脆皮烧鸭 Roasted Duck Cantonese Style		\$32	\$62
富贵红枣云耳粟子鸡(预定半天) Baked Whole Chicken with Fungus, Chestnut and Red Dates (Half Day Advance Order)		_	\$55
南乳吊烧鸡			
Crispy Chicken marinated with Nam Yee Sauce		\$21	\$42
贵妃鸡(预定半天) Poached Gui Fei Chicken (Half day Advance Ord	ler)		\$42

	Pi	GST)		
	小	中	大	
	S	M	L	
夏威菓彩椒炒带子				
Stir-fried Scallop with Capsicum and Macadamia Nut	\$32	\$48	\$64	
	φ32	φ 7 0	φ0 1	
鲜百合碧绿炒鱼球 Stir-fried Sliced Fish with Lily Buds				
and Vegetable	\$25	\$38	\$51	
松露合桃炒虾球	φ 2 5	φυσ	ΨΟΙ	
Stir-fried Prawns with Walnut and Truffle	\$25	\$38	\$51	
X.O. 酱粉丝生虾煲	φ 2 υ	φυσ	ΨΟΙ	
A.O. 西初丝生外灭 Claypot Live Prawn with Vermicelli				
and X.O. Sauce	\$23	\$35	\$47	
西施吉列虾球				
Stir-fried Breadcrumbed Prawn	\$23	\$35	\$47	
J	,	,		
			每位	
Now the World Control of		1	Per Perso	n
姜丝脆化银鲈鱼			Ø 1.4	
Deep-fried Crispy Sea Perch with Ginger			\$14	
碧波蒸鲈鱼			0.1.4	
Steamed Sea Perch with Spinach Broth			\$14	
黑菌油西施带子虾球			4.7.	
Sautéed Fresh Scallop with Egg White in Bla	ck Truffle	Oil	\$12	
干煎老虎虾				
Pan-fried Tiger Prawn with Supreme Soya So	писе		\$12	
黑松露磨菇老虎虾				
Stir-fried Tiger Prawn with Mushroom in Black	k Truffle F	Paste	\$12	
				E

家 禽 POULTRY 类

猪&牛

PORK & BEEF

	Price (w/GST)		GST)		
	\f\ S	中 M	大 L		
咸鱼花菇滑鸡煲 Claypot Chicken with Salted Fish					
and Mushroom	\$19	\$28	\$38		
芋头焖鸡煲 Chicken and Yam Stew	\$19	\$28	\$38		
西施香杏鸡 Crispy Boneless Chicken with Almond	\$19	\$28	\$38		
三杯鸡煲 Claypot "San Bei" Chicken	\$19	\$28	\$38		
		半只 Half	一只 Whole		
西施百花鸡 Prawn Paste coated Crispy Boneless Chicken in Spicy Plum Sauce		\$25	\$52		
上汤菜胆鸡(预定半天) Poached Chicken with Chinese Cabbage		Ψ20	φ2 2		
in Superior Stock (Half-day Advance Order)		\$24	\$45		

	Price (w/GST)		
	S	中 M	大 L
中式牛仔粒 Chinese Style Pan-fried Diced Beef	\$27	\$42	\$55
黑椒牛柳 Stir-fried Beef Fillet with Black Pepper Sauce	\$27	\$42	\$55
白灼金菇肥牛 Poached Beef with Golden Mushroom	\$21	\$32	\$43
京都猪扒 Braised Pork Chop in Chef's Special Sauce	\$19	\$28	\$38
茄瓜排骨煲 Claypot Pork Rib and Eggplant	\$19	\$28	\$38
菜蜜排骨 Sautéed Pork Rib with Honey Sauce	\$19	\$28	\$38
菠萝咕咾肉 Sweet and Sour Pork with Pineapple	\$19	\$28	\$38
		Po	每位 er Person
京烤骨 Braised Pork Rib in Chef's Special Sauce			\$11
东坡肉 Braised "Dong Bo Rou" in Chef's Special Sau	ice		\$8

XEGETABLES 菜

饭 NOODLES & RICE

	Price (w/GST)		
	小	中	大
治 兴 5 府保	S	M	L
海鲜豆腐煲 Braised Bean Curd with Seafood	\$24	\$35	\$47
虾米粉丝什菜煲 Claypot Assorted Vegetables with Glass Vermicelli and Dried Shrimp	\$19	\$28	\$38
	ΨΙ	φ 2 0	φυσ
雀巢炒素丁 Stir-fried Mixed Vegetables in Taro Basket	\$19	\$28	\$38
瑶柱扒时蔬 Fresh Asparagus with Dried Scallop	\$19	\$28	\$38
肉酱豆根茄子煲 Braised Eggplant with Gluten in Minced Pork Sauce	\$19	\$28	\$38
香煎琵琶豆腐 Pan-fried "Pi Pa" Bean Curd	\$19	\$28	\$38
川酱鸡粒豆腐 Sze Chuan Style Diced Chicken with Bean Curd	\$19	\$28	\$38
蒜茸炒香港时蔬 Stir-fried Seasonal Vegetables	\$17	\$25	\$34
			每位
		P	Per Person
金菇酿竹笙扒自制豆腐			
Homemade Bean Curd with Golden Mushroom and Bamboo Pith			\$8
Golden Wilshroom and Damboo Filh			ФО

	P	rice (w/G	GST)
	S	中 M	大 L
鲜蟹肉瑶柱炒饭 Fried Rice with Crab Meat and Dried Scallop	\$21	\$32	\$42
滑蛋大虾河粉 King Prawn "Hor Fan" in Egg Gravy	\$21	\$32	\$42
海鲜焖伊面 Braised Ee Fu Noodle with Seafood	\$21	\$32	\$42
海鲜荷叶饭 Fried Rice with Seafood in Lotus Leaf	\$19	\$28	\$38
干炒豉椒黑猪肉河粉 Kurobuta Pork "Hor Fan"			
in Black Bean Sauce 雪菜鸡丝炒面	\$19	\$28	\$38
Stir-fried Noodle with Shredded Chicken and Preserved Vegetable	\$19	\$28	\$38
潮式干炒面线 Stir-fried "Mian Xian" with Seafood	\$19	\$28	\$38
咸鱼鸡丝炒饭 Fried Rice with Shredded Chicken			
& Salted Fish	\$17	\$25	\$34 每位
全银带子蒸面线			Per Person
Steamed "Mian Xian" with Fresh Scallop			\$8



鱼 翅 SHARK'S FIN

	Price (w/GST)		Price (w/GST) 每位
本地龙虾			Per Person
Local Lobster	Seasonal Price	鲨鱼骨汤菜胆炖大鲍翅	10.10.80.
		Double-boiled Shark Cartilage Soup	
红斑		with Superior Shark's Fin and Chinese Cabbage	\$92
Red Grouper	\$16/ per 100g	红烧上汤大鲍翅	
笋壳		Braised Superior Shark's Fin in Brown Sauce	\$85
Marble Goby	\$8/ per 100g	瑶柱鲨鱼骨汤炖菜胆中鲍翅	
游水草虾		Double-boiled Shark Cartilage Soup	
Live Prawn	\$7/ per 100g	with Superior Shark's Fin and Dried Scallap	\$51
巴丁鱼		蟹皇烩生翅	
Patin Fish	\$7/ per 100g	Braised Shark's Fin with Crab Meat and Roe	\$25

甜 品 DESSERT

鲍 鱼 & 海 ABALONE & SEAFOOD DELICACIES 味

	41.00			
	P	Price (w/GST)		
	小	中	大	
	S	\dot{M}	L	
干爆鲍角滑鸡煲				
Claypot Diced Abalone with Chicken	\$34	\$51	\$68	
			每位	
		P	er Person	1
蚝皇红烧二头澳州鲍鱼				
Braised Australian Whole Abalone in Oyst	er Sauce			
(2 head)			\$64	
红烧日本関东刺参				
Braised Japanese Sea Cucumber			\$37	

	Price (w/GST	
	每位	
	Per Person	
杏汁炖金丝燕		
Double-boiled Bird's Nest with Almond Cream	\$51	
红莲炖雪蛤		
Double-boiled Hasma with Red Dates	\$13	
なこいかい	,	
红豆沙窝饼 Chinese Pancake with Red Bean Paste	φo	
Chinese Pancake with Rea Bean Pasie	\$8	
合时生果盘		
Fresh Fruit Platter	\$6.50	
合桃露湯圓		
Glutinous Rice Ball with Walnut Cream	\$5	
黒糯米雪糕		
Black Glutinous Rice with Ice Cream	\$5	
チャート	,	
香茅青柠冻 Chilled Lemongrass Jelly	\$5	
	φ3	
杨枝金露		
Sago with Mango and Pomelo	\$5	
养颜龟苓膏		
Herbal Jelly	\$5	
雷沙汤圆		
Glutinous Rice Ball with Peanut filling	\$5	



