





海味紹菜窩 六位起 Braised Sautéed Combination Seafood & Chinese Cabbage in a Hot Pot (min 6 per serve)

海鲜冬天節瓜盅 時令 六位起 Double Boiled Combination Soup in Melon (min 6 per serve)

淮山杞子燉鵪鶉 六位起 Braised Quail with Chinese Yam & Wolfberry (min 6 per serve)

原燉鳳吞翅六位起

Double-boiled whole Chicken stuffed with shark fin in soup (min 6 per serve)

脆皮霸王鴨(1隻)

Crispy Stuffed Whole Duck with combination

清燉菜膽鮑翅(每位)

Braised Shark Fin with Abalone Sauce (per person)

玫瑰豉油雞(需預訂) Soy Sauce Chicken \$ 66

分體佛跳牆(需預訂) Buddha's Delight/Choices

豉油王乳鴿(需預訂) Soy sauce pigeon \$ 48



燒味

明爐燒鴨(半隻) Roast Duck (half)

\$ 48

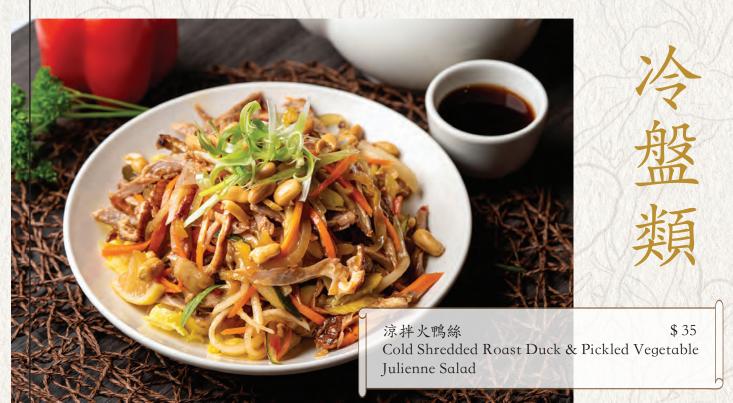
\$ 38

紅燒頂乳鴿 Roast Crispy Skin Pigeon

 \mathcal{A}^{*}

醉香走地雞 (半隻) \$33.5 Drunken Free Range Chicken (half)





海蜇燻蹄 Jellyfish & Sliced Preserved Pork Knuckle	\$ 26.5
海蜇鴨舌 Jellyfish & Soy Marinated Duck Tongue	\$ 35
涼拌芝麻雞 Cold Shredded Chicken & Pickled Vegetable Julienne Salad	\$31
麻辣仙掌鴨舌 Spicy Duck Feet & Duck Tongue	\$34
海蜇燻蹄鴨舌 Jellyfish & Preserved Pork Knuckle & Soy marinated duck tongue	\$32

湯羹



Minced Beef Soup (West Lake Style)

Combination & Vegetable in

西湖牛肉羹

什燴湯

Clear Soup



四川酸辣湯 \$9 Szechuan Spicy & Sour Soup



雲吞菜湯 \$9 Won Ton & Vegetable in Clear Soup



錦繡鴨絲羹 Shredded Roast Duck & Combination Soup

\$9

\$9

頭盤

肉鬆生菜包(兩位起) \$18.5 Sautéed Minced Delicacies wrapped in Lettuce (min 2 pax) (VF)





海鮮生菜包(兩位起) Sautéed Minced Seafood Mix wrapped in Lettuce (min 2 pax)	\$ 19.5
釀蟹鉗 Deep Fried Crab Claws Stuffed with Minced Prawn Meat	\$ 14
春卷 Crispy Spring Rolls (2pc)	\$ 9.5
蒸臘腸 Steamed Chinese Sausage	\$8
姜蔥太子 Stir Fried Scallops in Ginger Sauce	\$ 14
沙爹雞/牛串 (各一串) Beef & Chicken Satay en Brochette (1 of each)	\$ 10
椒鹽鵪鶉(每隻) Salt & Pepper Quail (each)	\$ 13



生蠔 Rock oyster

鮮帶子 Live scallop

各式蒸法: Steamed Options: 姜蔥,豉汁,蒜蓉,XO醬 Ginger & Shallot, Black Bean, Garlic, XO Chilli Sauce

塔省游水龍蝦 Live Tasmania Lobster

雪花南極蟹 Live Snow Crab

昆州肥美肉蟹 Live Mud Crab

各式調味

Sauce of your choice:

善葱

Ginger & Shallot

X.O.醬

X.O. Sauce

星洲

Singapore Chilli

可配以生麵底

Additional Options: Egg Noodle Base

避風塘

Fisherman Shelter Style

黑松露

鵝肝醬

花鵰蛋白蒸

Steamed with Chinese Wine & Egg White

Please ask our friendly staffs for assistance on the selection of combinations.

歡迎向店員查詢



游水青邊鮑魚 Tasmania Greenlip Abalonc

各式調味 Sauce of your choice:

油泡 Stir-fried to Perfection

XO醬 Stir-fried with XO Chilli Sauce

黑松露 Stir-fried with Black Truffle Pate

青衣魚 Local Parrot Fish 三刀魚 Tasmania Marwong 東星班 Queensland Coral Trout 西鰽 Barramundi

各式調味 Sauce of your choice:

清蒸 Steamed with ginger, Shallot and Soy Sauce

陳皮豆豉 Tangerine Peel and Black Beans

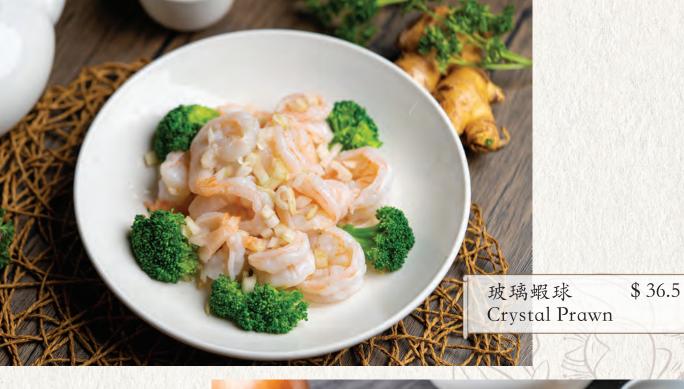
梅子辣椒 Chilli Pickled Plum

煎封 Pan-seared with Soy, Ginger and Shallot





蠔皇原隻鮑魚 Braised abalone in oyster sauce	\$
鐵板沙爹海鮮 Seafood Combination in Satay Sauce on Sizzling Plat	\$ 36.5 ee
大千蝦球煲	\$ 36.5
蒙古醬爆羊肉 Mongolian Lamb	\$ 30
燒汁三鮮(蝦球帶子鮮魷) Seafood combo sautéed in Japanese barbecue sauce	\$36.5
鮮蝦臘腸炒飯 Fried rice with Chinese sausage and prawns	\$36.5
鮑甫扣原條海參(鮑甫,魚肚,冬菇,瑤柱,菜膽) Fish maw, sea cucumber, Chinese mushroom, dried so and vegetable	\$ callop





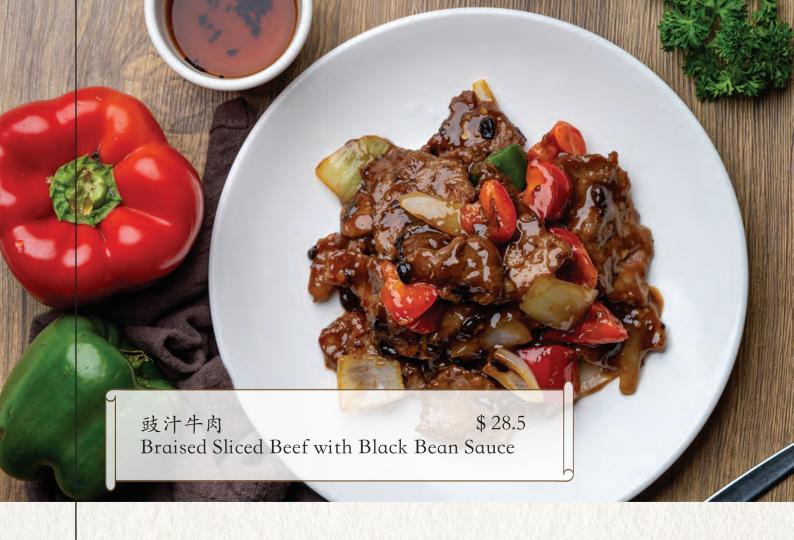












蜜椒牛仔骨 Honey Glazed Beef Short Ribs with Black Pepper Sau on a Sizzling Plate	\$ 33.5 ace
燒汁牛仔骨 Beef short bibs with home-made barbecue sauce	\$ 33.5
京汁牛柳絲 Shredded beef in peking sauce	\$ 31
沙嗲粉絲牛肉 Braised Sliced Beef and vermicelli with Satay Sauce	\$ 31
蠔皇牛肉 Sautéed Sliced Beef with Oyster Sauce	\$ 28.5
時菜牛肉 Stir Fired Sliced Beef with Seasonal Vegetables	\$ 28.5
腰果牛肉 Sautéed Beef with Cashew Nuts & Diced Vegetabels	\$ 28.5
四川牛肉 Sautéed Beef with Szechuan Chilli Sauce	\$ 28.5
咖喱牛肉 Braised Sliced Beef with Curry Sauce	\$ 28.5

家禽

菜膽上湯雞 \$31 Steamed chicken with vegetable

脆皮炸子雞 \$28.5 Deep Fried Crispy Skin Chicken (half)

檸檬汁軟雞 \$28.5 Lemon chicken

西湖鴨 \$32 Deep-fried Duck deboned with Sweet & Sour Sauce (West Lake Style)

海鮮扒鴨 \$36.5 Steamed Duckling with Seafood Combination & Vegetables

豉汁雞球 \$ 28.5 Sautéed Sliced Chicken with Black Bean Sauce

咖哩雞球 \$ 28.5 Sautéed Sliced Chicken with Curry Sauce

沙爹雞球 \$ 28.5 Sautéed Sliced Chicken with Satay Sauce

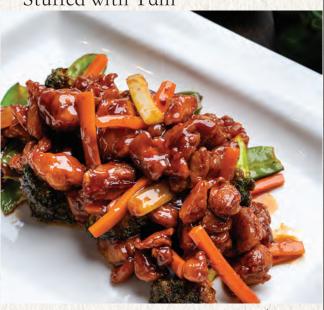
腰果雞球 \$ 28.5 Stir Fried Chicken with Cashew Nuts & Diced Vegetable



時菜雞球 \$ 28.5 Sautéed Sliced Chicken with Seasonal Vegetables



学茸香酥鴨 \$32 Crispy Fried Boneless Duckling Stuffed with Yam

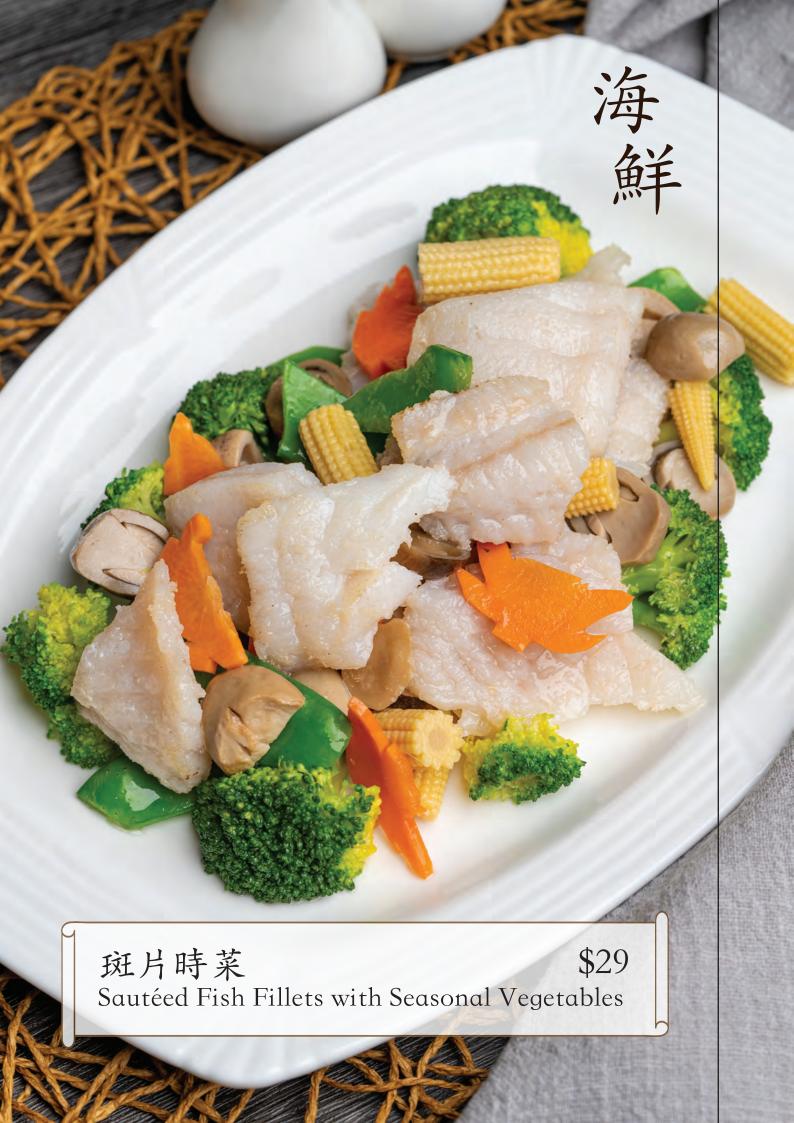


四川雞球 \$ 28.5 Sautéed Sliced Chicken with Szechuan Sauce



豬肉

生炒肉排骨 Sweet & Sour asian Pork ribs	\$ 29.5
京都焗肉排 Barbecued Pork Spare Ribs with Peking Sauce	\$ 29.5
椒鹽肉排 Spicy pork spare rib	\$ 29.5
砵酒焗肉排 Pork Spare Ribs with Vintage Port Wine Sauce	\$ 29.5
紅燒豆腐 Sautéed Roast Pork with Bean Curd, Chinese Mushroom & Vegetables	\$ 29.5



酥炸蝦丸 Deep fried Prawn ball	\$ 36
蝦餅炒時菜 Sautéed Prawn cake with seasonal vegetables	\$ 36
銀湖石斑卷 Shredded Coral Trout wrapped with Prawn Mince	\$ 36.5
油泡斑球 Sautéed Fish Fillet	\$ 29
甜酸脆斑塊 Sweet & Sour Fish Fillet in batter	\$ 29
粟米斑塊 Fish Fillet in batter with Sweet Corn Sauce	\$ 29
XO炒蜆 Pipi in XO sauce	\$ 32
加油條底 + Chinese donut base	\$ 4
時菜鮮魷 Sautéed Calamari with seasonal vegetable	\$ 33
蝦醬鮮魷 Stir fried Calamari with prawn paste	\$ 33
星洲椒子蝦球 Stir fried King Prawn with Singapore chilli sauce	\$ 33
蜜糖蝦球 Honey King Prawn	\$ 36
黃金蝦球 Deep fried King Prawns with golden egg yolk	\$ 36
冬菇時菜炒蝦球 Sautéed King Prawns with Chinese Mushroom & Veg	\$ 36 etables









四川炒太子 Stir Fried Scallop in Szechuan Sauce	\$ 38.5
冬菇時菜帶子 Scallop with Chinese Mushroom & Vegetables	\$ 38.5
XO醬炒帶子 Sautéed Scallop with XO sauce	\$ 38.5
椒鹽中蝦 Salt & Pepper Prawn (with shell)	\$ 36
豉油王中蝦 Pan-fried Prawn with light soy sauce (with shell)	\$ 36
干煎中蝦 Pan-fried Prawn with Mandarin Sauce (with shell)	\$ 36
各色炒蝦球 Stir Fried King Prawn in Satay Sauce / Black Bean Sauce / Curry Sauce / Sweet & Sour Sauce / Szechuan Chilli Sauce	\$ 36



煲仔

鮑魚海參鴨掌煲 \$ 55.5 Abalone, Sea Cucumber, Duck Feet in hot pot

鮑魚海參冬菇煲 \$ 28.5 Abalone, Sea Cucumber, Shiitake Mushroom in hot pot

鹹魚雞粒豆腐煲 \$ 36.5 Minced chicken, Salty Fish Bean Curd in hot pot

海鮮豆腐煲 \$36.5 Seafood & Bean Curd in hot pot

北菇滑雞煲 \$36.5 Chicken & Chinese Mushroom in hot pot

柱候牛腩煲 \$28.5 Braised Beef Brisket in hot pot

梅菜扣肉煲 \$31.5 Braised pork belly & preserved vegetable in hot pot

粉絲什菜獎 \$31.5 Mixed Seasonal Vegetables & Vermicelli in a Hot Pot

姜蔥雞球煲 \$ 28.5 Braised Boneless Chicken with Ginger & Onion in a Hot Pot



八珍豆腐煲 \$36.5 Combination & Bean Curd in hot pot



姜蔥牛肉煲 \$28.5 Braised Sliced Beef with Ginger & Onion in a Hot Pot



粉絲蝦碌煲 Prawn & vermicelli in a hot pot (with shell)

\$ 36.5

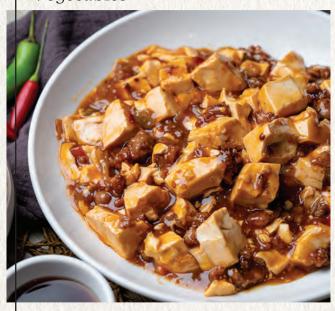




x.o. 肉鬆四季豆 \$32 Sautéed long beans & minced pork with chilli



什菜豆腐煲 \$31.5 Braised Bean Curd with Mixed Vegetables



麻婆豆腐 \$31.5 Spicy minced pork & bean curd

金銀蛋浸菠菜 \$ 36 Soaked spinach in stock with preserved & century egg

椒絲腐乳通菜 \$31.5 Water spinach with fermented bean curd & fresh chilli

紹酒薑汁芥蘭 \$31.5 Chinese broccoli with ginger sauce & Chinese wine

蒜蓉雪豆 \$31.5 Snow peas with garlic

羅漢上素 \$31.5 Law Hon Jai (dish for monks)

清炒時菜 \$31.5 Sautéed Mixed Seasonal Vegetables

椒鹽香豆腐 \$31.5 Spicy deep fried bean curd

瑤柱扒豆苗 \$36 Dried scallop on snow pea sprouts (seasonal)

香煎琵琶豆腐 \$36.5 Pipa Bean curd

百花煎/蒸釀豆腐 \$36.5 Stuffed bean curd with minced prawn

紅燒豆腐 \$29.5 Braised bean curd with B.B.Q. pork and shiitake mushroom



鴻圖窩伊麵 Combination with E-fu noodle in soup	\$35 全
餃湯麵 Dumpling noodle soup	\$ 26
長壽伊麵 Stir-fried E-fu Noodle with Shredded Mushroom	\$ 35
鮮蝦水餃 Prawn dumpling in soup	\$ 26
齍炒飯 Vegetarian Combination Fried Rice	\$ 18.5
菜遠雞球炒麵 Chicken & Vegetables with Fried Noodle	\$ 28.5
菜遠蝦球炒麵 Prawns & Vegetables with Fried Noodle	\$ 36.5



海鮮炒麵 \$36.5 Seafood & Combination with Fried Noodle



黑松露鮮蝦炒飯 \$48 Prawns & black truffle fried rice



星洲炒米 \$ 29 Singapore Fried Noodle

雪菜火鴨絲窩米 \$32 Shredded roast duck & preserved vegetables with vermicelli in soup

雜燴炒麵 \$36.5 Combination & Vegetables with Fried Noodle

炒貴刁 \$28.5 Char kway teow

雪菜肉絲炒米 \$29 Fried preserved vegetables & shredded pork with Vermicelli

時菜牛肉炒麵 \$28.5 Beef & Vegetables with Fried Noodle

楊州炒飯 (大/小) \$18.5 / \$14.5 Special Combination Fired Rice (L/S)

羅漢上素軟麵 \$31.5 Law Hon Jai & Soft Noodle

福建炒飯 \$36 Hokkien fried rice

瑶柱蛋白炒飯 \$32 Dried scallop & egg white fried rice

鹹魚雞粒炒飯 \$28.5 Diced chicken & salty fish fried rice

鴛鴦炒飯 \$45 Fried rice with creamy prawn & shredded chicken in tomato sauce