

原盅蒸飯

Steamed rice in pot

即叫即蒸 (需時15分鐘)

Cook to order (15 mins)

A01 蝦醬五花腩飯 Steamed rice with shrimp paste and pork belly	\$52	A05 北菇滑雞飯 Steamed rice with chicken and Chinese mushroom	\$45
A02 窩蛋牛肉飯 Steamed rice with minced beef and raw egg	\$52	A06 土魷肉餅飯 Steamed rice with dried squid and pork patty	\$45
A03 鳳爪排骨飯 Steamed rice with pork rib and chicken feet	\$45	A07 梅菜肉餅飯 Steamed rice with preserved vegetable and pork patty	\$45
A04 鹹魚肉餅飯 Steamed rice with salted fish and pork patty	\$45		

燒味飯

Chinese barbecue with rice

B01 四寶飯 Assorted Chinese barbecue meat with rice	\$56
B02 燒味雙拼飯 Chinese barbecue meat with rice (combo)	\$52
B03 切雞全牌飯 Whole chicken leg with rice	\$52
B04 油雞全牌飯 Whole chicken leg in soya sauce with rice	\$52
B05 燒鴨全牌飯 Roasted whole duck leg with rice	\$52
B06 切雞飯 Chicken with rice	\$45
B07 油雞飯 Chicken in soya sauce with rice	\$45
B08 燒鴨飯 Roasted duck with rice	\$45
B09 燒肉飯 Roasted pork with rice	\$45
B10 叉燒飯 / 腩叉飯 Barbecue pork with rice / Barbecue pork belly with rice	\$42
B11 燒排骨飯 Barbecue pork rib with rice	\$42

所有燒味飯奉送老火靚湯。
Complimentary daily soup for any selection of chinese barbecue with rice.

咸蛋 (一隻) \$5 白飯 (碗) \$12
Salted egg (1 pc) Steamed rice (bowl)

雙拼飯不可拼任何牌類
(油雞牌 / 燒鴨牌 / 切雞牌)

Chinese barbecue meat with rice can not be substituted any meat selection to chicken leg / duck leg

燒味

Chinese barbecue

C01 脆皮迷你乳豬仔 (需提前3天預訂) Barbecue suckling pig (pre-order 3 days)	\$635
C02 燒鴨 (隻) Roasted duck (whole)	\$238
C03 油雞 (隻) Chicken in soya sauce (whole)	\$195
C04 白切雞 (隻) Chicken (whole)	\$195
C05 燒肉 (斤) Roasted pork (catty)	\$128
C06 燒鴨 (半隻) Roasted duck (half)	\$124
C07 白切雞 (半隻) Chicken (catty)	\$100
C08 油雞 (半隻) Chicken in soya sauce (half)	\$100
C09 蜜汁梅肉叉燒 (斤) Barbecue pork (catty)	\$95
C10 燒排骨 (斤) Barbecue pork rib (catty)	\$95
C11 蜜汁腩肉叉燒 (斤) Barbecue pork belly (catty)	\$84
C12 淨切雞全牌 Whole chicken leg	\$48
C13 淨油雞全牌 Whole chicken leg with soya sauce	\$48
C14 淨燒鴨全牌 Roasted whole duck leg	\$48
C15 蜜汁雞全翼 (隻) Barbecue whole chicken wing with honey (pc)	\$14
C16 滷水雞全翼 (隻) Marinated whole chicken wing in dark soya sauce (pc)	\$14

點心

Dim Sum

供應時段

Serving period

11:30 - 17:00

蒸 Steamed

D01 水晶鮮蝦餃 * Steamed shrimp dumpling	\$30	D12 上湯鮮竹卷 Steamed bean curd roll in superior soup	\$24
D02 魚蓉燒賣 * Steamed fish siu mai with preserved meat	\$30	D13 蠔皇鮮竹卷 Braised bean curd roll with oyster sauce	\$24
D03 杞子燒賣皇 * Steamed shrimp and pork siu mai	\$30	D14 鮮竹牛肉球 Steamed beef ball with bean curd skin	\$24
D04 上素水晶餃 * Steamed vegetarian dumpling	\$30	D15 爵士奶黃包 Steamed custard bun	\$24
D05 潮州蒸粉果 * Steamed dumpling in Chaozhou style	\$28	D16 蜜汁叉燒包 Steamed BBQ pork bun	\$24
D06 懷舊糯米雞 Steamed glutinous rice wrapped in lotus leaf with chicken	\$28	D17 鹹魚蒸肉餅 Steamed salted fish with patty pork	\$24
D07 四寶滑雞扎 Steamed bean curd sheet roll with chicken	\$28	D18 北菇蒸滑雞 Steamed chicken with Chinese mushroom	\$24
D08 豉味蒸腩排 Steamed pork rib with black bean sauce	\$28	D19 臘味蒸芋頭糕 Steamed taro cake with preserved meat	\$19
D09 黑椒蒸鳳爪 Steamed chicken feet with black pepper sauce	\$28	D20 臘味蒸蘿蔔糕 Steamed turnip cake with preserved meat	\$19
D10 黑椒牛仔筋 Braised beef tendon with black pepper sauce	\$28	D21 紫薯水晶包 * Steamed dumpling with sweet potato filling	\$19
D11 沙爹金錢肚 Braised ox tripe with satay sauce	\$28		

* 即叫即蒸 (需時15分鐘)
Cook to order (15 mins)

煎 / 炸 / 焗 Fried & baked

D22 菠蘿叉燒包 Baked BBQ pork in pineapple bun	\$24	D24 火鴨絲春卷 Pan fried bean curd skin roll filled with roasted duck	\$24
D23 煙肉咸水角 Deep fried dumpling with bacon	\$24	D25 香麻叉燒酥 Baked BBQ pork puff	\$24

炒粉麵

Wok fried noodle

米粉, 河粉及麵同價

Vermicelli, rice noodle, noodle are same price

N01 乾炒牛河 Stir fried beef with rice noodle	\$52	N07 豉汁排骨炒米 Stir fried vermicelli with pork rib in black bean sauce	\$49
N02 黑椒牛柳絲濕炒河 Stir fried shredded beef with rice noodle	\$52	N08 肉絲炒公仔麵 Fried instant noodle with shredded pork	\$49
N03 星洲炒米 Singaporean fried vermicelli	\$52	N09 香茅豬扒炒公仔麵 Fried instant noodle with pork chop	\$49
N04 廈門炒米 Xiamen fried vermicelli	\$49	N10 午餐肉炒公仔麵 Fried instant noodle with luncheon meat	\$49
N05 雪菜火鴨絲炒米 Braised vermicelli with shredded duck	\$49	N11 肉絲炒麵 Stir fried noodle with shredded pork	\$49
N06 雪菜肉絲炒米 Braised shredded pork and preserved vegetable with vermicelli	\$49	N12 豉油皇炒麵 Stir fried noodle with soya sauce	\$49

飯類

Rice

J01 瑤柱蛋白炒飯 Fried rice with egg white and conpoy	\$52	J17 黑椒牛肉飯 Rice w/ beef in black pepper sauce	\$42
J02 乾免治牛肉飯 Rice w/ fried minced beef & potato	\$52	J18 洋蔥豬扒飯 Rice w/ pork chop in onion sauce	\$42
J03 濕免治牛肉飯 Rice w/ minced beef in tomato sauce	\$52	J19 咖喱雞扒飯 Rice w/ chicken chop in curry sauce	\$42
J04 沙丹豬扒飯 Rice w/ pork chop & egg in tomato sauce	\$52	J20 菜遠肉片飯 Rice w/ pork slice & vegetable	\$42
J05 揚州炒飯 Yeung Chow fried rice	\$49	J21 麻婆豆腐飯 Rice w/ sauteed tofu in spicy sauce	\$42
J06 咸魚雞粒炒飯 Fried rice with salted fish and chicken dice rice	\$49	J22 咖喱吉列豬扒飯 Rice w/ outlet pork chop in curry sauce	\$42
J07 生炒牛肉飯 Fried rice with beef	\$49	J23 粟米吉列班腩飯 Rice w/ outlet fish fillet in sweet corn sauce	\$42
J08 西洋炒飯 Portuguese fried rice	\$49	J24 滑蛋牛肉飯 Rice w/ beef & egg	\$42
J09 叉燒炒蛋飯 Rice w/ barbecue pork and scramble egg	\$45	J25 涼瓜牛肉飯 Rice w/ beef & bitter melon in black bean sauce	\$42
J10 豆腐火腩飯 Rice w/ tofu & roasted pork belly	\$45	J26 芙蓉蛋飯 Rice w/ omelette	\$42
J11 咕嚕肉飯 Rice w/ sweet & sour pork	\$45	J27 咖喱薯仔牛腩飯 Curry beef brisket & potato with rice	\$38
J12 豉椒排骨飯 Rice w/ spare rib in black bean chili sauce	\$45	J28 蘿蔔柱侯牛腩飯 Braised beef brisket and radish with rice	\$38
J13 椒鹽骨飯 Rice w/ salt and chilli pork chop	\$45	J29 沙爹牛肉飯 Satay beef with rice	\$38
J14 京都骨飯 Rice w/ sweet and sour pork chop	\$45	J30 咖喱薯仔雞翼飯 Curry chicken wing and potato with rice	\$38
J15 番茄炒蛋飯 Rice w/ tomato and scramble egg	\$42	J31 滷水雞翼飯 Braised chicken wing with rice	\$38
J16 鮮茄牛肉飯 Rice w/ beef in tomato sauce	\$42		

炒飯底 +\$5
Substitute with fried rice

焗飯

Baked rice

需時20分鐘

Cooking time: 20 mins

L01 焗海鮮飯 Baked rice with seafood	\$63	L04 焗雞扒飯 Baked rice with chicken chop	\$56
L02 肉醬焗飯 Baked rice with minced beef	\$56	L05 焗魚柳飯 Baked rice with deep fried fish fillet	\$56
L03 焗骨飯 Baked rice with pork chop	\$56	L06 焗雜菜飯 Baked rice with assorted vegetable	\$52

可轉意粉
Choice of rice or spaghetti

可選: 茄汁 / 咖喱汁 / 白汁
Choice of sauce: tomato / curry / cream

湯麵

Noodle soup

E01 馬來西亞海鮮喇沙 Malaysian laksa with seafood	\$63	E14 滷水雞翼尖麵 Noodle with braised chicken wing tip	\$30
E02 泰式牛筋腩米 Thai style simmered beef tendon with vermicelli	\$63	E15 咖喱雞翼麵 Noodle with curry chicken wing	\$30
E03 燒鴨麵 Noodle with roast duck	\$45	E16 咖喱魚蛋麵 Noodle with curry fish ball	\$27
E04 蜜汁叉燒麵 Noodle with barbecue pork	\$41	E17 雞蛋麵 Noodle with fried egg	\$27
E05 豬扒麵 Noodle with pork chop	\$36	E18 咖喱薯仔麵 Noodle with curry potato	\$27
E06 雞扒麵 Noodle with chicken chop	\$36	E19 冬菇麵 Noodle with braised mushroom	\$27
E07 水餃麵(4粒) Noodle with pork & shrimp dumpling (4 pcs)	\$36	E20 菜麵 Noodle with lettuce	\$27
E08 雲吞麵(4粒) Noodle with wonton (4 pcs)	\$36	E21 香腸麵 Noodle with sausage	\$27
E09 牛尾湯通粉 Macaroni in oxtail soup	\$30	E22 餐肉麵 Noodle with luncheon meat	\$27
E10 咖喱牛腩麵 Noodle with curry beef brisket	\$30	E23 火腿麵 Noodle with ham	\$27
E11 柱侯牛腩麵 Noodle with braised beef brisket	\$30	E24 辣魚麵 Noodle with sardine	\$27
E12 沙爹牛肉麵 Noodle with satay beef	\$30	E25 五香肉丁麵 Noodle with spiced pork cube	\$27
E13 滷水雞翼麵 Noodle with braised chicken wing	\$30	E26 回鍋肉麵 twice cooked pork	\$27
		E27 淨麵 Plain noodle in soup	\$19

加底 +\$12 轉出前一丁 +\$5 轉撈麵 +\$6
Extra noodle Substitute with instant noodle Substitute with tossed noodle

粗麵, 幼麵, 油麵, 米粉, 河粉, 通心粉同價
Same price: thick egg noodle, fine egg noodle, yellow noodle, vermicelli, rice noodle, macaroni

加 \$6 可配: 火腿 / 雞蛋 / 咖喱魚蛋 / 咖喱薯仔 / 冬菇 / 生菜 / 香腸 / 午餐肉 / 辣魚 / 五香肉丁 / 回鍋肉
Add \$6 for: ham / fried egg / curry fish ball / curry potato / braised mushroom / lettuce / sausage luncheon meat / sardine / spiced pork cube / twice cooked pork

加 \$10 可配: 咖喱牛腩 / 柱侯牛腩 / 滷水雞翼 / 咖喱雞翼 / 沙爹牛肉
Add \$10 for: curry beef brisket / braised beef brisket / braised chicken wing / curry chicken wing / satay beef

加 \$15 可配: 豬扒 / 雞扒 / 雲吞(2粒) / 水餃(2粒)
Add \$15 for: pork chop / chicken chop / wonton (2 pcs) / pork & shrimp dumpling (2 pcs)

燕麥片

Oatmeal

K01 雞蛋鮮奶麥皮 Oatmeal with fresh milk and egg	\$25	K03 咸牛肉麥皮 Oatmeal with corned beef	\$25
K02 肉碎咸麥皮 Oatmeal with minced pork	\$25	K04 鮮奶麥皮 Oatmeal with fresh milk	\$19

包類

Bread

F01 黯然銷魂漢堡 Barbecue pork & egg burger with French fries	\$48	F15 蛋治 Fried egg sandwich	\$17
F02 法蘭西厚多士(咖央 / 花生醬) French toast (Kaya / Peanut butter)	\$30	F16 芝士治 Cheese sandwich	\$17
F03 叉燒蛋治 BBQ pork egg omelette sandwich	\$29	F17 奶油厚多士 Toast with condensed milk and butter	\$16
F04 火腿芝士治 Ham and cheese sandwich	\$27	F18 奶醬厚多士 Toast with condensed milk and peanut butter	\$16
F05 餐蛋治 Luncheon meat and fried egg sandwich	\$27	F19 咖央多士 Kaya toast	\$16
F06 腿蛋治 Ham and fried egg sandwich	\$27	F20 鴛鴦多士 Toast with butter, peanut butter & condensed milk	\$16
F07 香茅豬扒包 Lemongrass pork chop hard roll	\$27	F21 菠蘿油 Pineapple bun with butter	\$16
F08 香茅雞扒包 Lemongrass chicken chop hard roll	\$27	F22 牛油厚多士 Toast with butter spread	\$14
F09 芝士蛋治 Cheese and fried egg sandwich	\$24	F23 鮮油厚多士 Toast with slice butter	\$14
F10 餐肉治 Luncheon meat sandwich	\$20	F24 花生厚多士 Toast with peanut butter	\$14
F11 火腿治 Ham sandwich	\$20	F25 果占厚多士 Toast with apricot jam	\$14
F12 吞拿魚治 Tuna sandwich	\$20		
F13 咸牛肉治 Corned beef sandwich	\$20		
F14 辣魚治 Sardine sandwich	\$20		

三文治, 厚多士, 豬仔包同價
Same price: sandwich, toast, hard roll

鐵板餐

Sizzling set

M01 鐵板牛仔骨餐 Grilled beef rib on sizzling plate	\$118
M02 鐵板雜扒餐 Mixed grill on sizzling plate	\$108
M03 鐵板雞扒餐 Grilled chicken chop on sizzling plate	\$98
M04 鐵板豬扒餐 Grilled pork chop on sizzling plate	\$98

可配白飯或茄汁意粉
Served with rice or tomato sauce spaghetti
可選: 黑椒汁 / 蒜蓉汁
Choice of sauce: black pepper / garlic
配是日餐湯, 咖啡或茶, 雪糕一球
Served with daily soup, coffee or tea, 1 scoop of ice cream
轉凍飲 +\$3
Substitute with iced drinks

湯類

Soup

H01 老火靚湯 Daily soup	\$19
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亞太特色

Asian signature

P01 泰式海南雞飯 Thai style hainan chicken rice	\$63
P02 印尼炒飯 Nasi goreng	\$52
P03 越式香茅豬扒飯 Vietnamese pork chop with rice	\$45
P04 越式香茅雞扒飯 Vietnamese chicken chop with rice	\$45
P05 印尼炒麵 Mee Goreng	\$45
P06 泰式炒貴刁 Pad Thai	\$45

飲料

Beverage

	熱 Hot	凍 Iced		熱 Hot	凍 Iced
Z01 香濃咖啡 Coffee	\$15	\$18	Z17 荔枝冰 Iced lychee	-	\$20
Z02 招牌奶茶 Signature milk tea	\$15	\$18	Z18 涼粉冰 Iced grass jelly	-	\$20
Z03 鴛鴦 Mixed coffee and milk tea	\$15	\$18	Z19 懷舊紅豆冰 Iced red bean milk	-	\$20
Z04 黑磚凍奶茶 Ice milk tea with grass jelly	-	\$19	Z20 雪糕紅豆冰 Ice cream with red bean milk	-	\$26
Z05 檸檬茶 Lemon tea	\$16	\$19	Z21 菊蜜 Chrysanthemum honey	\$16	\$19
Z06 檸檬水 Lemon water	\$15	\$18	Z22 西洋菜蜜 Watercress honey	\$16	\$19
Z07 檸檬蜜 Lemon water with honey	\$16	\$19	Z23 柚子蜜茶 Citron honey	\$16	\$19
Z08 好立克 Horlicks	\$15	\$18	Z24 杏仁奶露 Almond cream milk	\$16	\$18
Z09 阿華田 Ovaltine	\$15	\$18	Z25 檸樂 Coke with lemon	\$18	\$18
Z10 鮮奶 Fresh milk	\$18	\$18	Z26 青檸雪碧 Sprite with lime	-	\$18
Z11 蛋奶水 Raw egg with condensed milk	\$20	-	Z27 罐裝汽水 Soft drink in can	-	\$13
Z12 滾水蛋 Raw egg with hot water	\$16	-	Z28 支裝豆漿 Soybean milk in bottle	-	\$15
Z13 利賓納 Ribena	\$16	\$19	Z29 支裝汽水(大支) Soft drink in bottle (large)	-	\$15
Z14 檸檬利賓納 Ribena with lemon	\$18	\$20	Z30 支裝汽水(細支) Soft drink in bottle (small)	-	\$13
Z15 菠蘿冰 Iced pineapple	-	\$20	Z31 藍妹啤酒(大支) Blue Girl beer (640ml)	-	\$30
Z16 雜果冰 Iced mixed fruit	-	\$20			

小食

Snack

G01 淨雲吞 / 淨水餃(6粒) Wonton in soup / Pork & shrimp dumpling in soup (6 pcs)	\$48	G06 炸雞翼配薯條 Deep fried chicken wing with fries	\$28
G02 炸雲吞 / 炸餃子(6粒) Deep fried wonton / Deep fried pork & shrimp dumpling (6 pcs)	\$48	G07 咖喱魚蛋(10粒) Curry fish ball (10 pcs)	\$24
G03 咖喱牛腩菜 Curry beef brisket with vegetable	\$41	G08 咖喱薯仔 Curry potato	\$24
G04 柱侯牛腩菜 Braised beef brisket with vegetable	\$41	G09 郊外油菜(生菜 / 菜心) Boiled vegetable with soy sauce (lettuce / choy sum)	\$19
G05 炸雞脾配薯條 Deep fried chicken leg with fries	\$36		