



## 滋補炖湯

### FEATURE SOUP

迷你佛跳牆(每位)

冬菇螺頭海參燉花膠

double-boiled soup w/ sea cucumber, fish maw, conch head & pork

32.00 (per person)

## 前菜

### APPETIZERS

避風塘大蝦 (2隻) 28.00(2pcs)

fried prawn in Hong Kong style

陳皮梅子骨 22.00

stir-fried pork ribs with orange peel & plum sauce

酥炸雲吞拼素春卷 18.00

fried shrimp & pork wontons w/ vegetable spring rolls

瑤柱貴妃雞(半隻) 46.00

Gui Fei chicken (bone in) (half)

豉油雞 (半隻) 48.00

chicken in spiced soy sauce (bone in) (half)

豆腐鹵水鴨(半隻) 55.00

duck in spiced soy sauce (bone in) (half)

## 粉.面.飯.

### NOODLE & RICE

海鮮炒烏冬 36.00

stir-fried Japanese Udon noodle w/ mixed seafood

海鮮炒面 36.00

fried noodle w/ mixed seafood

金絲鮮蟹肉炒飯 62.00

fried rice w/ fresh crab meat, conpoy & egg white

味魚雞粒炒飯 38.00

fried rice w/ chopped chicken & salted fish

## 廚師精選

### CHEF'S SPECIALS

腰果雞丁 32.00

stir-fried chopped chicken w/ cashew nuts

左宗棠雞 28.00

General Tao chicken in house-made sauce

味魚雞粒豆腐 38.00

braised tofu w/ salted fish & chopped chicken

皇子菇蔥爆牛肉 32.00

stir-fried sliced beef w/ oyster mushroom & scallion

荔枝咕嚕肉 32.00

sweet and sour pork with lychee in house made sauce

X.O.醬時蔬桂花蚌 68.00

stir-fried sea limpet & vegetables in X.O. sauce

金沙帶子蝦球 52.00

stir-fried scallops & prawns w/ salted duck egg

彩椒蒜香和牛粒 225.00

stir-fried Japanese Wagyu w/ garlic & bell peppers

粉絲蝦乾瑤柱發財煲 38.00

braised dried shrimp, scallop & vermicelli in pot

上湯菜心 23.80

braised Chinese spinach in chicken soup

蒜蓉炒豆苗 29.80

stir-fried on-choy w/ sliced pepper & bean curd

## 生猛龍蝦

Live lobster

## 新鮮溫哥華蟹

Live crab

## 游水青斑

Live green bass

[ Market prices. Please ask your server for details.]

## 時令甜品

### DESSERT

杏仁露 18.00

Green bean sweet soup

椰汁炖燕窩 88.00

Double-boiled swallow nests w/ coconut milk

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## 二位餐Dinner for Two

迷你佛跳牆

Double-boiled soup w/ sea cucumber, fish maw, abalone & pork

避風塘大蝦 (兩隻)

Fried prawn in Hong Kong style (2 pieces)

X.O.醬時蔬炒豬爽肉

Stir-fried pork neck meat & seasonal vegetable in X.O. sauce

瑤柱鮮枝竹浸上湯豆苗

Braised snow pea tips with bean curd sticks

生炒牛肉飯

Fried rice with minced beef

168.00

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## 四位餐Dinner for Four

迷你佛跳牆

Double-boiled soup w/ sea cucumber, fish maw, abalone & pork

瑤柱貴妃雞(一隻)

Gui Fei chicken (half) (bone in)

姜蔥龍蝦(一隻)

Stir-fried lobster with ginger & green onions

荔枝咕嚕肉

Sweet & sour pork with lychee

時蔬炒帶子蝦球

Wok-fried scallops & shrimps with seasonal vegetables

瑤柱鮮枝竹燴上湯豆苗

Braised snow pea tips with bean curd sticks

398.00

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## 六位餐Dinner for Six

迷你佛跳牆

Double-boiled soup w/ sea cucumber, fish maw, abalone & pork

豆腐鹵水鴨(半隻)

Duck in spiced soy sauce (bone in) (half)

瑤柱貴妃雞(一隻)

Gui-Fei chicken (whole)

清蒸青斑

Steamed green bass (bone in)

美極龍蝦(一隻)

Wok-fried lobster with Maggi sauce

姜蔥溫哥華蟹(一隻)

Wok-fried Vancouver crab with ginger and green onion

時蔬炒帶子蝦球

Wok-fried scallops & shrimps with seasonal vegetables

瑤柱蛋白炒飯

Stir-fried vermicelli with conpoy & shredded pork

628.00

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