

點心 Dim Sum

- 01 ○ 是日燉湯 (位) (特SX)
SOUP OF THE DAY (EACH SERVE)
- 02 ○ 水晶蘭度蝦餃皇 (大L)
STEAMED PRAWN DUMPLING
- 03 ○ 娥姐鮮粉菓 (大L)
STEAMED DUMPLING WITH CRAB MEAT & CELERY
- 04 ○ 飛魚子燒賣 (大L)
STEAMED PORK DUMPLING WITH TOBIKO (SHU MAI)
- 05 ○ 意式黑松露上素餃 (大L)
STEAMED ITALIAN BLACK TRUFFLE DUMPLING
- 06 ○ 南翔小籠飽 (中M)
STEAMED PORK SOUP DUMPLING
- 07 ○ 珍珠野米糯米雞 (大L)
STICKY WILD RICE WRAPS WITH PORK & DRIED SHRIMP
- 08 ○ 時菜上湯牛肉球 (中M)
STEAMED BEEF BALL WITH VEGETABLE IN SOUP
- 09 ○ 金蒜桂林蒸鳳爪 (中M)
STEAMED CHICKEN FEET WITH GARLIC & SPICY SAUCE
- 10 ○ 蠔皇叉燒飽 (中M)
STEAMED BBQ PORK BUN
- 11 ○ 勁薑蟲草花雞包仔 (中M)
STEAMED CHICKEN BUN WITH GINGER & CHINESE HERB
- 12 ○ 瑤柱五豆鉢仔芋頭糕 (大L)
STEAMED TARO ROOT CAKE WITH DRIED SCALLOP & MIXED BEANS
- 13 ○ 香芋豆豉蒸排骨 (大L)
STEAMED RIBS WITH TARO IN BLACK BEAN SAUCE
- 14 ○ 金殿御品貴妃飽 (中M)
BAKED B.B.Q. PORK BUN

煎炸焗類
Pan Fried / Deep Fried / Baked

- 15 ○ 子薑皮蛋鮮蝦卷 (大L)
DEEP FRIED SHRIMP ROLL WITH GINGER & CENTURY EGG
- 16 ○ 雜糧素食 (番薯·芋頭·南瓜·粟米) (大L)
VEGETARIAN BOWL (SWEET POTATO, TARO ROOT, PUMPKIN, SWEET CORN)
- 17 ○ 迷你炸蟹鉗 (三隻) (特SX)
DEEP FRIED CRAB CLAW WITH SHRIMP PASTE (3 PICS)
- 18 ○ 甘筍汁鹹水角 (中M)
DEEP FRIED DUMPLING WITH DRIED SHRIMP & PORK
- 19 ○ 千層蘿蔔絲酥 (中M)
CHINESE TURNIP PASTRY
- 20 ○ 三色天鵝酥 (特SX)
DEEP FRIED TARO DUMPLING WITH B.B.Q. DUCK & PINENUT
- 21 ○ 五彩椒鹽龍鬚 (特SX)
DEEP FIRED SQUID TENTACLES IN HOUSE SEASONING
- 22 ○ 脆炸金銀蒜鮮蝦棒 (大L)
DEEP FRIED SHRIMP SPRING ROLL WITH GARLIC
- 23 ○ 香煎臘味蘿蔔糕 (小S)
PAN FRIED RADISH CAKE
- 24A ○ 金針雲耳鮮竹卷 (大L)
STEAMED BEAN CURD SHEET WRAPPED WITH DRIED LILY BUD & FUNGUS

手拉腸粉
Hand Made Rice Roll

- 24 ○ 鬼馬脆炸兩 (大L)
STEAMED RICE ROLL WITH CHINESE DONUT & SHRIMP PASTE
- 25 ○ 鮮蝦腸粉 (大L)
STEAMED RICE ROLL WITH SHRIMP
- 26 ○ 三菇上素腸粉 (大L)
STEAMED RICE ROLL WITH 3 KINDS OF MUSHROOM
- 27 ○ 香茜叉燒腸粉 (大L)
STEAMED RICE ROLL WITH BBQ PORK
- 28 ○ 紅米元貝玉子豆腐腸粉 (大L)
STEAMED WILD RICE ROLL WITH EGG TOFU & DRIED SCALLOP
- 28A ○ 刮刮牛肉腸粉 (特SX)
STEAMED RICE ROLL WITH BEEF PASTE

甜品 Dessert

- 29 ○ 太極流沙飽 (中M)
STEAMED SALTED DUCK YOLK BUN
- 30 ○ 酥皮蛋撻 (中M)
BAKED MINI EGG TART
- 31 ○ 黑麻蓉煎堆仔 (中M)
DEEP FRIED BLACK SESAME PASTE BALL
- 32 ○ 古法松子馬拉糕 (小S)
STEAMED SPONGE CAKE WITH PINE NUTS
- 33 ○ 趣緻小白兔/雲尼熊仔 (中M)
COCONUT RABBIT & CHOCOLATE WINNIE BEAR
- 34 ○ 貓山王榴蓮球 (大L)
DEEP FRIED DURIAN BALL
- 35 ○ 千層榴蓮酥 (特SX)
BAKED DURIAN PASTRY
- 36A ○ 鹿兒島香芒布甸 (中M)
CHILLED MANGO PUDDING
- 36B ○ 勁薑燉奶 6.95
DOUBLE BOILED MILK CUSTARD WITH GINGER JUICE
- 37 ○ 蒸/炸銀絲卷 (每條) 6.25
STEAMED OR DEEP FRIED WHITE BUN (EACH ROLL)

燒味類 B.B.Q. Items

- 38 ○ 脆皮燒鴨 (半隻) 28.00
ROASTED B.B.Q. DUCK (HALF BIRD)
- 39 ○ 馳名貴妃走地雞 (半隻) 26.00
HOUSE SPECIAL STEAMED FREE RANGE CHICKEN (HALF BIRD)
- 40 ○ 醉香走地雞 14.00
FREE RANGE CHICKEN MARINATED IN CHINESE WINE
- 41 ○ 蜜汁叉燒 14.95
B.B.Q. PORK IN HONEY SAUCE

午市特價麵飯 Lunch Special

- 42 ○ 川辣牛筋腩麵 16.00
(改全牛筋加 \$2)
SZECHUEN STYLE BEEF BRISKET NOODLE IN SOUP (CHNAGE TO BEEF TENDON ADD \$2)
- 43 ○ 金牌燒鴨瀨粉 16.95
B.B.Q. DUCK & VERMICELLI IN SOUP
- 44 ○ 豉油雞瀨粉 15.50
SOY CHICKEN & VERMICELLI IN SOUP
- 45 ○ 梅菜扣肉石頭窩飯 16.25
SLICED PORK & PRESERVED VEGETABLE ON RICE IN HOT POT
- 46 ○ 香煎章魚肉餅煎蛋石頭窩飯 17.25
PAN FRIED PORK PATTIES WITH DRIED OCTOPUS & FRIED EGG ON RICE IN HOT POT

午市四人套餐 Set Lunch for 4

- 北京片皮鴨
TRADITION ROASTED PEKING DUCK
- 二食斬件
(其它做法另加費用·請向服務員查詢)
SECOND COURSE OF THE DUCK - CHOP IN PIECES
(ADDITIONAL CHARGE APPLIES FOR OTHER COOKING METHOD - ASK YOUR WAITER)
- 蒜香椒鹽一字骨
DEEP FRIED PORK BACKRIBS WITH GARLIC & SPICY SALT
- 西蘭花金銀魚球
CUTLET & PAN FRIED FISH FILET WITH BROCCOLI
- 乾炒南乳粉絲粗齋
BUDDA'S FEAST OF VEGETABLE & VERMICELLI

○ 超值價 SPECIAL, SET FOR 4 \$128.00



精美廚點 Chef's Special

- 47 ○ 南非乾鮑魚花膠煲 (四位用) 40.98
ABALONE & FISH MAW HOT POT (SERVE FOR 4) 特價 SPECIAL
- 48 ○ 蘿蔔牛雜煲 19.80
ESSENCE OF BEEF OFFAL WITH DAIKON
- 49 ○ 金沙脆魚皮 15.25
CRISPY FISH SKIN WITH SALTED DUCK YOLK
- 50 ○ 椒鹽多春魚 14.95
DEEP FRIED SMELTS W/ SPICY ROCK SALT
- 51 ○ 錦繡雲吞 18.25
DEEP FRIED WONTON SKIN CHIPS WITH SWEET & SOUR SAUCE
- 52 ○ 泰式鳳爪 16.00
THAI STYLE CHICKEN FEET
- 53 ○ 話梅豬扒 17.25
BRAISED PORK CHOP WITH DRIED SWEET PLUM
- 53A ○ 泰式豬腳仔 17.50
THAI STYLE PORK HOCK
- 54 ○ 蜜桃脆南瓜 14.75
DEEP FRIED PUMPKIN WITH WALNUT
- 55 ○ 芝麻手撕雞 16.00
SHREDDED CHICKEN WITH SESAME
- 56 ○ 欖菜肉絲四季豆 16.25
STIR-FIRED GREEN BEAN WITH SHREDDED PORK & OLIVE
- 56A ○ 苦盡甘來 16.95
STIR-FIRED JULIENNED BITTER MELON, SHREDDED PORK & OLIVE
- 57 ○ 川辣燴牛筋腩煲 (改全牛筋加 \$3) 17.50
STEWED BEEF BRISKET & TENDON SZECHUEN STYLE HOT POT (TENDON ONLY ADD \$3)
- 58 ○ 頭抽哈利拔魚鯪 16.00
PAN FRIED HALIBUT PIECES IN SOY
- 59 ○ 八珍豬腳薑 18.50
PIG FEET, GINGER ROOT & EGG IN SWEET VINEGAR

- 60 ○ 避風塘茄子 15.25
DEEP FRIED STUFFED EGGPLANT IN SPICY SEASONING
- 61 ○ 話梅竹炭脆皮豆腐 16.50
DEEP FRIED CARBON BLACK TOFU WITH A TASTE OF DRIED SWEET PLUM
- 61A ○ 椒鹽豆腐粒 14.25
DEEP FRIED MINI TOFU CUBES WITH SPICY ROCK SALT
- 62 ○ 藥膳鳳爪 16.50
HERBAL CHICKEN FEET IN SOUP
- 63 ○ 干煸四季豆 16.00
PAN FRIED GREEN BEAN WITH MINCED PORK (SPICY)
- 64 ○ 蒜茸炒豆苗 18.00
SAUTEED PEA TIP WITH MINCED GARLIC
- 65 ○ 生炒梅菜芥菜絲 16.50
STIR-FRIED SHREDDED CHINESE MUSTARD GREEN & PRESERVED VEGETABLE
- 66 ○ 鹹豬骨浸芥菜膽 16.00
SALTED PORK BONE & CHINESE MUSTARD GREEN IN BROTH
- 67 ○ 濃湯銀杏腐皮浸菜苗 16.50
BEAN CURD SHEETS, GINKGO & SEASONAL VEGETABLE IN BROTH
- 67A ○ 鮑汁油菜芯 16.75
BRAISED CHOI SUM WITH ABALONE SAUCE
- 68 ○ 青瓜黑椒牛柳粒 17.25
STIR-FIRED DICED BEEF & CUCUMBER WITH BLACK PEPPER
- 69 ○ 鮮果咕嚕肉 16.25
SWEET & SOUR PORK WITH FRESH FRUIT
- 70 ○ 香酥羊肉粒 17.25
FRIED LAMB CUBES WITH CUMIN
- 71 ○ 椒鹽墨魚嘴 15.75
DEEP FRIED SOFT BONE CUTTLEFISH IN SPICY SALT
- 72 ○ 乾咖喱老虎蝦 18.25
PAN FRIED TIGER PRAWN WITH DRY CURRY

- 73 ○ 胡椒豬肚湯 17.50
PORK STOMACH SOUP WITH PRESERVED VEGETABLE & PEPPERCORN

生滾靚粥 Congee

- 74 ○ 西洋菜碎牛肉粥 (碗) 13.75
MINCED BEEF & WATERCRESS CONGEE (BOWL)
- 75 ○ 菜芯鱸魚片粥 (碗) 14.50
FILLET FISH & GREEN VEGETABLE CONGEE (BOWL)
- 76 ○ 金粟三菇粥 (碗) 13.50
SWEET CORN & ASSORTED MUSHROOM CONGEE (BOWL)
- 77 ○ 家鄉鹹豬骨粥 (碗) 14.25
SALTED PORK BONE CONGEE (BOWL)
- 78 ○ 皮蛋蠔豉粥 (碗) 15.25
THOUSAND YEAR EGG & DRIED OYSTER CONGEE (BOWL)
- 79 ○ 滋陰海參粥 (碗) 15.25
SEA CUCUMBER CONGEE (BOWL)

炒粉麵飯 Fried Rice & Noodle

- 80 ○ 上湯焗太子龍蝦 (生麵底) 38.98
BRAISED LOBSTER WITH SUPERIOR BROTH WITH EGG NOODLE
- 81 ○ 韭皇肉絲炒手拉麵 23.00
PAN FRIED HANDMADE NOODLE WITH SHREDDED PORK & CHIVES
- 82 ○ 菜遠牛肉炒脆麵 23.00
FRIED CRISPY NOODLE WITH SLICED OF BEEF & VEGETABLE
- 83 ○ 乾炒黑椒牛柳絲河粉 25.00
STIR-FRIED RICE NOODLE WITH SHREDDED BEEF & BLACK PEPPER
- 84 ○ 滑蛋蝦球炒河 25.00
PAN FRIED RICE NOODLE WITH PRAWN IN EGG SAUCE

- 84A ○ 滑蛋龍利柳炒河 25.00
PAN FRIED RICE NOODLE WITH FILLET OF FISH IN EGG SAUCE
- 85 ○ 潮式沙爹牛肉炒河 26.00
PAN FRIED RICE NOODLE WITH BEEF IN SATAY SAUCE (CHIU CHOW STYLE)
- 86 ○ 翡翠乾炒牛河 25.00
PAN FRIED RICE NOODLE WITH BEEF & VEGETABLE
- 87 ○ 炒貴刁 24.00
HONG KONG STYLE CURRY FLAT RICE NOODLE
- 88 ○ 涼瓜牛肉煎米粉 25.00
PAN FRIED RICE VERMICELLI WITH BEEF & BITTER MELON
- 89 ○ 八星羅漢齋煎米粉 23.75
PAN FRIED RICE VERMICELLI WITH BUDDA'S FEAST OF VEGETABLE
- 90 ○ 星洲炒米粉 23.00
PAN FRIED SINGAPORE STYLE VERMICELLI
- 91 ○ 秘製米粉 24.50
CHEF'S SPECIAL PAN FRIED RICE VERMICELLI
- 92 ○ 雪菜肉絲炆米粉 25.00
BRAISED VERMICELLI WITH SHREDDED PORK & PRESERVED VEGETABLE
- 93 ○ 乾咖喱牛鬆炒飯 24.00
FRIED RICE WITH MINCED BEEF WITH A HINT OF CURRY
- 94 ○ 金瑤雞粒野米炒飯 27.25
FRIED WILD RICE WITH DICED CHICKEN & DEEP FRIED SHREDDED DRIED SCALLOP
- 95 ○ 鹹魚雞粒炒飯 24.25
FRIED RICE WITH DICED CHICKEN & SALTED FISH
- 96 ○ 大澳蘭粒肉鬆炒飯 25.00
FRIED RICE WITH MINCED PORK & DRIED CANOLA WITH SHRIMP PASTE
- 97 ○ 生炒糯米飯 23.00
GLUTINOUS FRIED RICE WITH CHINESE SAUSAGE & MUSHROOM