

午市粵菜 CANTON STYLE DISHES

- 黑蒜海中蝦 \$358
Fried Prawn with Black Garlic
- XO醬露筍炒帶子 \$208
Sautéed Scallops & Asparagus in XO Sauce
- 薑蔥魚卜 \$208
Braised Fish Bladder with Ginger & Onion
- 黑松露帶子炒鮮奶 \$208
Sautéed Fresh Milk with Scallops & Black Truffle
- 懷舊咕嚕肉 \$198
Sweet & Sour Pork
- 秘制柱候牛筋 \$198
Braised Beef Brisket with Chu Hou Paste
- 豉汁露筍炒鴿片 \$198
Fried Sliced Pigeon with Asparagus in Black Bean Sauce



黑松露帶子炒鮮奶



滑蛋蝦球

- 鹹魚蒸手剝肉餅 \$178
Steamed Minced Pork with Salty Fish
- 魚香茄子煲 \$178
Braised Eggplant with Minced Pork in Casserole
- 鹹魚煎肉餅 \$178
Pan-Fried Minced Pork with Salty Fish
- 菜遠牛肉 \$178
Fried Beef with Vegetables
- 花生芽小炒皇 \$158
Sautéed Peanut Bud with Squids & Dried Shrimp
- 滑蛋蝦球 \$178
Fried Egg with Prawn
- 京式賽螃蟹 \$158
Stir-Fried Egg White with Fresh Milk & Crab Meat
- 荔蓉香酥鴿 \$158
Deep-Fried Pigeon Wrapped Taro
- 百花炸蟹拑 \$78
Deep-Fried Crab Claw Coated with Shrimp Mousse

每件 Each
2位起 2 Pes Up

川菜系列 SICHUAN STYLE DISHES

- 大 小 鴛鴦椒蒸大魚頭 \$508 / \$278
Steamed Fish Head with Chili 製作需時20分鐘
20mins Preparation 全個 Whole 半個 Half
- 大 小 水煮牛肉 \$448 / \$338
Sichuan Style Stewed Beef 大 Large 小 Small
- 大 小 正宗口水雞 \$398 / \$278
Chilled Poached Chicken in Sichuan Style 大 Large 小 Small
- 辣子田雞 \$378
Sautéed Frog with Spicy Red Chili
- 四川毛血旺 \$268
Sichuan Style (Ox Tongue, Ox Tripe, Chicken Blood, Eel)
- 乾鍋牛仔粒 \$208
Wok-Fried Diced Beef
- 雙 單 麻辣桂花魚春/魚卜 \$238 / \$208
Stir-Fried Fish Belly or Roe with Sichuan Spicy Sauce 雙拼 Combo 單拼 Single
- 乾鍋魚春 \$208
Wok-Fried Mandarin Fish Roe in Sichuan Style
- 川式豬手煲 \$198
Sichuan Style Braised Pork Knuckle in Casserole
- 辣子大腸 \$198
Sautéed Pig Intestines with Spicy Chili
- 川式回鍋肉 \$178
Sichuan Style Stir-Fried Pork Belly with Chili
- 泡椒炒鵝腸 \$178
Stir-Fried Goose Intestines with Pickled Chili
- 夫妻肺片 \$128
Sliced Beef and Ox Tongue in Chilli Sauce
- 川滷鴨舌 \$128
Marinated Duck Tongue in Sichuan Style
- 麻婆豆腐 \$128
Braised Bean Curd & Minced Pork in Chili Oil
- 螞蟻上樹 \$118
Braised Vermicelli & Minced Pork with Chili Bean Paste
- 麻辣韮菜鴨血 \$118
Chinese Chive & Duck Blood in Sichuan Sauce
- 香辣豬耳絲 \$88
Shredded Pork Ears in Sichuan Sauce
- 青椒皮蛋 \$78
Preserved Egg with Green Chili



正宗口水雞



鴛鴦剝椒蒸魚頭

綠油油 VEGETABLES

- 豉蒜花生芽西瓜皮 \$178
Watermelon Peel & Peanut Sprouts with Garlic & Black Bean Sauce
- 魚湯鮮腐竹浸時蔬 \$158
Seasonal Vegetables with Fresh Bean Curd Skin in Fish Soup
- 粉絲雜菜煲 \$158
Mixed Vegetables & Vermicelli with Superior Soup in Casserole
- 紅燒竹筍豆腐 \$158
Braised Bean Curd with Bamboo Pith
- 燴炒土豆絲 \$138
Sautéed Shredded Potatoes
- 梅菜蒸茄子 \$138
Steamed Eggplant with Preserved Vegetables
- 啫啫時蔬 \$138
Sizzling Vegetable in Pot
- 魚湯青菜鉢 \$138
Diced Vegetable in Fish Stock
- 酸辣手撕包菜 \$118
Stir-Fried Hot & Sour Cabbage
- 白灼時蔬 \$108
Blanched Vegetable

精選滋潤湯水 SOUP

- 全 半 胡椒豬肚走地雞湯 \$598 / \$378
Pork Tripe with Pepper & Pickles Soup with Chicken 全隻 Whole 半隻 Half
- 高 位 杏汁燉白肺湯 \$378 / \$108
Double Boiled Pig Lung Soup with Almond 每窩 Per Pot 每位 Per Person
- 高 位 川式海鮮酸辣湯 \$378 / \$108
Hot & Sour Soup with Seafood 每窩 Per Pot 每位 Per Person
- 高 位 西湖牛肉羹 \$338 / \$98
Beef Broth with Bean Curd & Coriander 每窩 Per Pot 每位 Per Person

文房四寶 STAPLES FOOD

- 鮑汁海鮮炆米粉 \$258
Braised Rice Vermicelli with Abalone Sauce
- 星洲炒米 \$168
Fried Rice Vermicelli in Singapore Style
- 乾炒牛河 \$178
Stir-Fried Beef Noodles
- 滑蛋蝦仁炒河 \$178
Stir Fried Rice Noodles with Shrimps & Scrambled Egg
- 龍蝦上湯伊麵 \$798
Lobster & E-fu Noodle in Superior Soup
- 海鮮窩麵 \$258
Assorted Seafood & Noodles in Superior Soup
- 銀芽肉絲雙麵黃 \$198
Pan-Fried Crispy Noodles with Pork & Bean Sprouts
- 豉油皇炒麵 \$158
Fried Noodles with Soya Sauce
- 四川擔擔麵 \$68
Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup
- 家常酸辣麵 \$68
Hot & Sour Noodles
- 渝州凍麵 \$68
Yuzhou Style Chilled Noodles
- 高湯鮮蝦韭菜餃 \$78
Shrimps & Vegetables Dumplings in Superior Soup 6隻 pcs
- 紅油抄手 \$78
Wontons in Chili Oil 6隻 pcs
- 鮮茄海鮮泡脆米飯 \$208
Seafood Crispy Rice in Tomato Soup
- 蠔仔肉碎泡脆米飯 \$178
Oyster & Minced Pork Crispy Rice in Soup
- 貢品炒飯 \$198
Fried Rice with Preserved Vegetables & Crab Meat
- 大舊招牌炒飯 \$178
Fried Rice with Scallops & Onion
- 福建炒飯 \$178
Hokkien Fried Rice



鮑汁海鮮炆米粉



四川擔擔麵



紅油抄手

川居



CHUAN
PALACE

枱號
Table No.

經手人
By.

招牌菜 SIGNATURE DISHES

- 川味香辣肉蟹** • **\$1088**
Sichuan Style Stir-Fried Mud Crab 起 Up
- 水煮/酸菜/青椒清香桂花魚** • **\$508 / \$408**
Sichuan Style Stewed Mandarin Fish / Steamed Mandarin Fish with Pickled Chili / Green Chili & Sichuan Peppercorn Stewed Mandarin Fish 大 Large 小 Small
- 樟茶鴨** **\$438 / \$298**
Smoked Duck in Sichuan Style 全隻 Whole 半隻 Half
- 招牌辣子雞** • **\$398 / \$278**
Sautéed Diced Chicken with Spicy Red Chili 大 Large 小 Small
- 水煮厚切牛腩** • **\$358**
Sichuan Style Stewed Ox Tongue
- 黃酒豬手煲** **\$198**
Pork Knuckle with Chinese Yellow Wine in Casserole
- 蜜瓜脆奶** **\$188**
Deep-Fried Honeydew Milk
- 白玉黃金** **\$168**
Pork Belly with Salted Egg Yolk Stuffing
- 蒜泥白肉** • **\$128**
Sliced Pork Belly with Mashed Garlic
- 招牌脆皮血旺** • **\$118**
Deep-Fried Duck Blood



• 每位中國茗茶/水 Chinese Tea / Water charge per person \$18
 • 白飯 Rice \$18 • 辣 Spicy • 素 Vegetarian
 加一服務費，圖片只供參考 Subject to 10% service charge, photos for reference only

蒸點推介 STEAMED

- 海皇灌湯餃** **\$88**
Assorted Seafood Dumplings in Supreme Soup
- 海皇山珍菜蟒餃** **\$75**
Steamed Scallops & Shrimp Dumpling
- 原隻鮑魚燒賣** **\$68**
Steamed Pork Dumplings with Whole Abalone 每位 Per Person
- 露筍蝦餃皇** **\$65**
Steamed Shrimp Dumplings with Asparagus
- 金沙鶴鶉蛋燒賣** **\$58**
Steamed Pork Dumplings with Quail Egg
- 蟹籽蒸燒賣** **\$58**
Steamed Pork Dumplings with Crab Roe
- 豉汁欖角蒸肉排** **\$58**
Steamed Pork Ribs With Black Olive & Black Bean Sauce



- 沙嗲金錢肚** **\$55**
Honeycomb Tripe in Satay Sauce
- 麻辣濃湯小籠包** • **\$55**
Steamed Shanghainese Dumplings with Spicy Soup
- 鮮肉小籠包** **\$48**
Steamed Shanghainese Dumplings
- 上湯鮮竹卷** **\$48**
Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup
- 黑松露野菌餃** • **\$48**
Steamed Wild Mushroom Dumplings with Black Truffle
- 高湯牛肉丸** **\$48**
Steamed Minced Beef Balls with Broth
- 潮式蒸粉果** **\$48**
Steamed Chieives & Pork Dumplings
- 蜜味叉燒包** **\$45**
Steamed Barbecued Pork Buns
- 醬皇蒸鳳爪** **\$45**
Steamed Chicken Feet in Black Bean & Garlic Sauce

腸粉 STEAMED RICE ROLL

- 櫻花蝦日本帶子腸** **\$88**
Steamed Rice Roll with Sakura Shrimp & Scallops
- 金瑤脆皮紅米腸粉** **\$68**
Crispy Conpoy with Red Rice Roll
- 菲王鮮蝦腸** **\$68**
Steamed Rice Roll with Shrimp & Chives
- 蜜汁叉燒腸** **\$55**
Steamed Rice Roll with Barbecue Pork
- 香茜牛肉腸** **\$55**
Steamed Rice Roll with Minced Beef & Coriander
- 黑松露野菌腸粉** • **\$55**
Steamed Rice Roll with Wild Mushroom & Black Truffle

香煎炸焗 FRIED & BAKED

- XO醬香煎蘿蔔糕** • **\$65**
Wok Fried Turnip Cake in XO Sauce 每位 Per Person
- 香芋鮮蝦春卷** **\$58**
Deep-fried Shrimp & Lemongrass Spring Roll
- 蘋果叉燒酥** **\$55**
Baked Barbecue Pork Puffs with Apple
- 雪山叉燒包** **\$48**
Baked Barbecue Pork Buns
- 芙蓉海鮮芋角** **\$48**
Baked Taro Puffs with Seafood & Egg White
- 鮮蝦香煎腐皮卷** **\$48**
Pan-Fried Bean Curd Rolls with Shrimp



糕點或其他 OTHERS

- 棗皇千層糕** **\$58**
Steamed Red Date Pudding
- 生磨芝麻卷** **\$58**
Sweetened Sesame Roll
- 黑白流沙芝麻球** **\$58**
Deep-fried Salted Egg Lava Sesame Balls
- 香芒鮮奶凍布甸** **\$48**
Mango Milk Pudding
- 桂花白糖糕** **\$48**
Steamed Osmanthus Chinese Rice Cake
- 焦糖鳳凰小米糕** **\$48**
Pan-fried Caramel Millet Cake

特選小食 SNACKS

- 煎釀虎皮尖椒** • **\$138**
Pan-Seared Green Chilli Pepper Stuffed with Fish
- 家鄉煎鯪魚餅** **\$128**
Pan-Fried Dace Fish Cake
- 涼拌青瓜海蜇頭** **\$118**
Chilled Jelly Fish & Cucumber in Sesame Oil
- 白灼新鮮牛肉** **\$98**
Blanched Fresh Beef
- 鮑汁雞腳** **\$98**
Braised Chicken Feet in Abalone Sauce
- 椒鹽九肚魚** • **\$98**
Deep-Fried Bombay Duck Fish with Spicy Salt
- 椒鹽脆皮豆腐** • **\$98**
Deep-Fried Diced Bean Curd with Spicy Salt

甜品 DESSERT

- 冰花燉官燕** **\$398**
Double-Boiled Bird Nest in Crystal Sugar 每位 Per Person
- 杏汁燉官燕** **\$398**
Double-Boiled Bird Nest in Almond Juice 每位 Per Person
- 木桶豆腐花** **\$108**
Sweetened Beancurd in Wooden Barrel 製作需時15分鐘 15mins Preparation 4位用 For 4 Person
- 蛋白杏仁茶** **\$58**
Almond Soup with Egg White 每位 Per Person
- 桂花薑茶花生湯圓** **\$58**
Peanuts Rice Dumplings in Osmanthus & Ginger Soup 每位 Per Person