

即叫點心
Xin
心
DIM
Sum

揭開竹蒸籠，熱氣騰升，廣式點心叫人食指大動。它是廣東酒樓的特色美食，融會蒸、煎、炸、炒等各種中西烹飪手法，兼收並蓄，光是不同的皮和餡料配搭，已製作出多款包、餃、酥、糕等精緻美點，甜鹹、葷素俱備，是點心師傅巧手與心思的結晶。

咖喱雞粒脆炸包 63 Deep-fried Buns with Curry Chicken Filling	豉汁蒸排骨 55 Steamed Pork Ribs with Black Bean Sauce	鮮竹牛肉球 42 Steamed Beef Balls with Beancurd Sheet
鴛鴦臘腸卷 55 Preserved Sausage & Preserved Liver Sausage Bun	香茅蝦春卷 55 Deep-fried Spring Rolls with Shrimp and Lemongrass	艾香翡翠鬆糕 42 Steamed Sponge Cake with Mugwort
筍尖鮮蝦餃 55 Steamed Shrimp Dumplings with Bamboo Shoot	臘味瑤柱煎蘿蔔糕 55 Pan-fried Turnip Cake with Preserved Meat and Dried Scallop	煉奶桂花白糖糕 42 Steamed White Sugar Cake with Osmanthus & Condensed Milk
蟹籽燒賣皇 55 Steamed Pork Dumplings with Crab Roe	鮮蝦炸雲吞 55 Deep-fried Wontons	上湯鮮竹卷 42 Beancurd Sheet Rolls in Broth
豉汁蒸鳳爪 55 Steamed Chicken Feet in Black Bean Sauce	黑松露野菌餃 42 Black Truffle & Mushroom Dumplings	芝麻脆大餅 42 Crispy Cake with Sesame
	潮州蒸水晶果 42 Steamed Chiu Chow Dumplings	日本芝麻卷 42 Japanese Sesame Rolls



Fàn
飯
Rice

南方盛產稻米，以米煮成的廣東粥應運而生，它可分為「老火粥」及「生滾粥」，粥底綿密。品嚐時，可把切段油炸鬼浸進粥內，香脆質感稍微軟化，或加入皮蛋粒、蔥花或白胡椒粉，增添風味。

自選鮮滾粥 單拼 1 kind 62 / 雙拼 2 kinds 68
Congee Combo

豬潤 / 豬肚 / 豬心 / 豬粉腸 / 豬紅 / 豬肉丸 / 鮮牛肉片 / 牛肉丸
Pork Liver / Pork Tripe / Pork Heart / Pork Intestine / Pork Blood / Pork Balls / Fresh Sliced Beef / Beef Balls

新鮮桂花魚片粥 82 Fresh Mandarin Fish Fillet Congee	荔灣艇仔粥 62 Sampan Congee	鮮牛肉片粥 62 Fresh Sliced Beef Congee
桂花魚片豬紅粥 82 Mandarin Fish Fillet & Pork Blood Congee	柴魚花生豬骨粥 62 Dried Fish, Peanuts and Pork Bone Congee	手打牛肉丸粥 62 Homemade Beef Balls Congee
狀元及第粥 68 Assorted Pork Offal Congee	手打鯪魚球粥 62 Dace Fish Balls and Lettuce Congee	手打豬肉丸粥 62 Homemade Pork Balls Congee
手打雙丸粥 68 Homemade Beef Balls & Pork Balls Congee	皮蛋瘦肉粥 62 Preserved Egg and Pork Congee	明火瑤柱白粥 38 Plain Congee with Dried Scallop



cháng
RICE
Rolls
fěn
滑腸粉
滑

腸粉原名「龍龜糍」，是唐朝瀧州的平民美食。其米漿蒸製而成的皮薄細膩嫩滑，雪白可口，連清朝乾隆皇出巡江南期間吃罷，都對它念念不忘，更賜名為「腸粉」，其後漸漸在廣東流行，演變出捲着不同餡料的腸粉。

脆皮鮮蝦腸粉 62 Steamed Crispy Rice Roll with Fresh Shrimps	韭菜鮮蝦腸粉 62 Steamed Rice Roll with Shrimp and Chives	桂林陳皮牛肉腸粉 62 Steamed Rice Roll with Minced Beef and Tangerine Peel	脆皮上素野菌腸粉 52 Steamed Crispy Vegetarian Rice Roll with Mushrooms	蔥花炸兩腸粉 42 Steamed Rice Roll with Spring Onions and Dough Fritters	蔥花日本櫻花蝦米腸粉 42 Steamed Rice Roll with Spring Onions and Japanese Sakura Shrimps	蔥花蝦米腸粉 38 Steamed Rice Roll with Spring Onions and Dried Shrimps
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各式飲品
yǐn pǐn
Drinks

雲尼拿雪糕可樂 凍 Iced 32 Coke with Vanilla Ice-Cream	雪糕紅豆冰 凍 Iced 32 Red Bean Ice with Ice-Cream	紅豆咖啡/奶茶 凍 Iced 32 Red Bean Coffee / Milk Tea	咸檸七 凍 Iced 28 Salted Lemon Sprite	美祿恐龍 凍 Iced 28 Milo Dinosaur	香濃咖啡 熱 Hot 20 凍 Iced 24 Coffee	香滑奶茶 熱 Hot 20 凍 Iced 24 Milk Tea	港式鴛鴦 熱 Hot 20 凍 Iced 24 HK Style Coffee with Tea	好立克 熱 Hot 20 凍 Iced 24 Horlicks	檸檬茶 熱 Hot 20 凍 Iced 24 Lemon Tea	檸檬水 熱 Hot 20 凍 Iced 24 Lemon Water	柚子蜜 熱 Hot 20 凍 Iced 24 Citron Honey	生姜蜜 熱 Hot 20 凍 Iced 24 Ginger Honey	豆漿 凍 Iced 20 Soy Milk	維他奶 凍 Iced 20 Vita Soy Milk	可樂 罐 Can 20 枝 Bottle 22 Coke	雪碧 罐 Can 20 枝 Bottle 22 Sprite	橙汁汽水 罐 Can 20 枝 Bottle 22 Orange Soda	忌廉 枝 Bottle 22 Cream Soda	零系可樂 罐 Can 20 Coke Zero	沙示汽水 罐 Can 20 Sarsae Soft Drink
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走青

Z q i n g U

粉麵點心
粥品腸粉

康怡廣場
KORNHILL PLAZA

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走青小食
用心食 Sides

熱呼呼的廣東粥麵美味，也需要多姿多彩的小菜襯托，融合煎、炸、白灼、上湯煮等烹調手法，香口與清淡平分秋色，突出鹹鮮滋味，除了傳統潮式小食，亦兼容新派小吃，百花齊放。



- 淨柱候牛腩 108
Braised Beef Brisket in Chu Hou Paste
- 淨古法牛筋 98
Braised Beef Tendon
- 白灼豬雜 98
Poached Pork Offal
- 白灼牛骨濃汁牛丸 88
Poached Strong Flavored Beef Balls
- 淨南乳豬手 88
Pork Trotters with Fermented Red Beancurd
- 白灼本地牛肉 88
Poached Local Beef
- 白灼豬心 88
Poached Pork Heart
- 白灼豬膶 88
Poached Pork Liver
- 白灼豬肚 88
Poached Pig Tripes

- 白灼豬粉腸 88
Poached Pig Intestines
- 白灼手打墨魚丸 78
Poached Squid Balls
- 白灼手打鯪魚球 78
Poached Dace Fish Balls
- 蜆蚧鯪魚餅 78
Deep-fried Dace Cakes with Clam Sauce
- 炸手打墨魚餅 78
Deep-fried Squid Cake
- 即炸蝦多士 78
Deep-fried Shrimp Toast
- 上湯鮮蝦雲吞 68
Fresh Shrimp Wontons in Supreme Broth
- 上湯鮮蝦水餃 68
Fresh Shrimp Dumplings in Supreme Broth
- 秘製溏心皮蛋 68
Lava Preserved Egg with Sichuan Green Pepper

- 上湯自製墨魚片 68
Sliced Squid Cake in Supreme Broth
- 香煎自製墨魚片 68
Pan-fried Homemade Sliced Squid Cake
- *原條外賣 100
Whole Homemade Squid Cake - for take away only -
- 爽脆鯪魚皮 58
Crispy Carp Fish Skin
- 炸魚皮 38
Deep-fried Fish Skin
- 上湯蘿蔔 28
Radish in Supreme Broth
- 淨上湯紫菜 28
Seaweed in Supreme Broth
- 鮮油厚多士 22
Sliced Butter Toast



港式粉麵
Noodles
麵



- 柱候牛腩麵 72
Braised Beef Brisket in Chu Hou Paste Noodles
- 古法牛筋麵 72
Braised Beef Tendon Noodles
- 手打墨魚丸河 68
Homemade Squid Ball Flat Rice Noodles
- 薑蔥豬膶麵 68
Scallion and Ginger Pork Liver Noodles
- 薑蔥牛肉麵 68
Scallion and Ginger Beef Noodles
- 南乳豬手麵 68
Pork Trotter in Fermented Red Beancurd Noodles

- 自製墨魚片紫菜河 58
Homemade Sliced Squid Cake and Seaweed Flat Rice Noodles
- 牛骨濃汁牛丸河 58
Strong Flavored Beef Balls Flat Rice Noodles
- 鮮蝦雲吞麵 58
Shrimp Wonton Noodles
- 鮮蝦水餃麵 58
Shrimp Dumpling Noodles
- 上湯全蛋麵 38
Whole Egg Noodles in Supreme Broth

粉麵類可選麵/河粉/米粉
Soup Noodle base may choose from: Noodles, Flat Rice Noodles or Vermicelli
粉麵雙拼以價高者另加\$8
Add \$8 based on the higher price for two choices of toppings

撈麵
MIXED Noodles



撈麵類可選撈粗麵或幼麵
Mixed Noodle base may choose from: Thick Noodles or Thin Noodles
撈麵雙拼以價高者另加\$8
Add \$8 based on the higher price for two choices of toppings

- 柱候牛腩撈麵 76
Braised Beef Brisket in Chu Hou Paste Mixed Noodles
- 古法牛筋撈麵 76
Braised Beef Tendon Mixed Noodles
- 蝦籽雲吞撈麵 76
Shrimp Wonton Mixed Noodles with Shrimp Roe
- 蝦籽水餃撈麵 72
Shrimp Dumpling Mixed Noodles with Shrimp Roe
- 蝦籽撈麵 68
Shrimp Roe Mixed Noodles
- 南乳豬手撈麵 72
Pork Trotter in Red Fermented Beancurd Mixed Noodles
- 炸醬麵 63
Spicy Minced Meat Sauce Noodles
- 鮮蝦雲吞撈麵 63
Shrimp Wonton Mixed Noodles
- 鮮蝦水餃撈麵 63
Shrimp Dumpling Mixed Noodles
- 牛骨濃汁牛丸撈麵 63
Strong Flavored Beef Balls Mixed Noodles
- 薑蔥撈麵 48
Scallion and Ginger Mixed Noodle

郊外油菜
Vegetables



油菜即是把新鮮蔬菜以加了少量食油的滾水快速煮熟，烹調手法簡單，卻能保留了蔬菜的翠綠與清新，淋上蠔油或腐乳醬同樣滋味。

- 本地油麥菜 38
Local Indian Lettuce
- 本地菜心 38
Local Choy Sum
- 本地芥蘭 38
Local Chinese Kale