

川州

CHUAN

枱號
Table No.

經手人
By.

煎、炸、焗 FRIED & BAKED

- 海苔鮮蝦黃金卷 \$68
Golden Bean Curd Seaweed Rolls with Shrimp
- 香辣古井鵝肉脆炸包 \$68
Spicy Crispy Bun Stuffed with Roasted Goose
- 富士蘋果叉燒酥 \$68
Baked Barbecue Pork Puffs with Fuji Apple
- XO醬瑤柱臘味蘿蔔糕 \$68
Wok-fried Radish Cakes in X.O. Sauce
- 燒汁金粟花枝餅 \$68
Pan-fried Cuttlefish & Corn Cake in Gravy
- 鮮蝦蟹肉香蒜春卷 \$58
Garlic Spring Rolls Stuffed with Shrimps & Crab Meat
- 芙蓉海鮮蜂巢芋角 \$58
Baked Taro Puffs with Seafood and Egg White
- 雪山黑毛豬焗餐包 \$58
Baked Barbecue Pork Buns
- 鮮蝦腐皮卷 \$58
Beancurd Sheet Rolls with Fresh Prawn
- 焦糖黃金小米糕 \$48
Pan-fried Millet Cake

蒸點 STEAMED

- 瑤柱海皇灌湯餃 \$98
Assorted Seafood Dumpling in Supreme Soup with Conpoy
- 碧綠菜苗帶子餃 \$78
Crystal Scallop & Baby Shoots Dumplings
- XO醬蒸鮮魷 \$78
Steamed Squids in X.O. Sauce
- 鮮蘆筍蝦餃皇 \$78
Steamed Shrimp Dumplings with Asparagus
- 菠菜田園野菌餃 \$68
Steamed Spinich & Assorted Mushrooms Dumpling
- 菇菌蟲草花湯牛肉球 \$68
Steamed Minced Beef Ball with Cordyceps Flower Broth
- 蟹籽豚肉北菇燒賣皇 \$68
Steamed Pork Dumplings with Crab Roe
- 雲腿蟹肉棉花雞 \$68
Steamed Chicken with Fish Maw & Yunnan Ham
- 健康養顏燕麥糕 \$58
Steamed Oat Cake
- 鮮肉濃湯小籠包 \$58
Steamed Shanghaiese Dumplings
- 麻辣川小籠包 \$58
Steamed Shanghaiese Dumplings with Spicy Soup
- 薑蔥牛柏菜 \$58
Beef Steamed Tripe in Ginger & Spring Onion
- 醬皇麻辣蒸鳳爪 \$58
Steamed Chicken Feet in Sichuan Spicy Sauce
- 黑椒金錢肚 \$58
Steamed Beef Honeycomb Tripes in Black Pepper Sauce
- 高湯鮮竹卷 \$58
Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup
- 傳統蜜味叉燒包 \$58
Steamed Barbecued Pork Buns

腸粉 RICE ROLL

- 日本櫻花蝦瑤柱腸粉 \$78
Steamed Rice Rolls with Japanese Dried Sakura Shrimp & Dried Scallop
- 明爐叉燒腸粉 \$78
Steamed Rice Rolls with Barbecued Pork
- 韭黃鮮蝦鳳凰腸粉 \$78
Steamed Rice Rolls with Shrimps & Chives
- 春風得意脆米腸粉 \$78
Steamed Rice Rolls with Crispy Shrimps
- 肉鬆麻辣牛肉腸粉 \$68
Steamed Rice Rolls with Beef & Meat Floss in Sichuan Spicy Sauce
- 野菌羅漢素腸粉 \$68
Steamed Rice Rolls with Wild Mushroom & Mixed Vegetables
- 蔥花脆皮炸兩腸粉 \$58
Steamed Rice Rolls Filled with Dough Sticks

甜品 SWEET & DESSERT

- 蛋黃蓮蓉萬壽包 (半打) \$110
Bun with Lotus Paste & Egg Yolk (6 pcs)
- 山水木桶豆腐花 (4位用) \$110
Bean Curd Pudding (For 4 person)
- 生磨蛋白杏仁茶 \$68
Almond Soup with Egg White
- 薑茶天府花生湯丸 \$68
Peanut Rice Dumplings in Sweet Ginger Soup
- 生磨日本芝麻卷 \$58
Black Sesame Rolls
- 十勝紅豆薺葉果 \$58
Steamed Red Bean & Glutinous Rice Cake
- 桂花蘆薈椰汁糕 \$58
Coconut milk Osmanthus Aloe Pudding
- 養顏千層棗皇糕 \$58
Steamed Layered Red Dates Cake
- 懷舊黑糖糕 \$48
Steamed Brown Sugar Cakes

小食 SNACKS

- 蒜泥白肉 \$158
Sliced Pork Belly with Mashed Garlic
- 夫妻肺片 \$148
Marinated Ox Tripe with Chilli Sauce
- 柚子醋海蜇頭 \$148
Grilled Jelly Fish in Yuzu Vinegar
- 家鄉煎鯪魚餅 \$138
Pan-fried Dace Fish Cake
- 招牌脆皮血旺 \$138
Deep-fried Duck Blood
- 椒鹽九肚魚 \$128
Deep-fried Bombay Duck Fish with Spicy Salt
- 鮑汁雞腳 \$118
Braised Chicken Feet in Abalone Sauce
- 虎皮尖椒 \$118
Pan-fried Green Pepper
- 煙薰三色素鵝 \$118
Crispy Bean Curd Skin Mixed Vegetables
- 燒椒醬皮蛋 \$108
Preserved Egg with Green Chili
- 四川豆乾 \$98
Sichuan Dried Bean Curd
- 話梅淮山 \$98
Chinese Yam with Pickled Plums
- 麻香紅油抄手 \$78
Wontons in Chili Oil

時代廣場食通天 1102 舖
Shop 1102, Food Forum, Times Square

Tel: 2838 8313

另加一服務費 10% service charge

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精選川菜 CHUAN

- 川麻豆腦龍蝦 \$60
Sichuan Style Lobster & Bean Curd 每兩 Per tael
- 藤椒蒸方利 \$998
Steamed Macao Sole with Sichuan Pepper
- 水煮桂花魚 \$568
Sichuan Style Stewed Mandarin Fish 大 Large
- 酸菜桂花魚 \$468
Stewed Mandarin Fish Steamed with Pickled Chilli 小 Regular
- 青椒清香桂花魚
Green Chili & Sichuan Peppercorn Stewed Mandarin Fish
- 水煮牛肉 \$488/\$378
Sichuan Style Stewed Beef 大 Large 小 Regular
- 水煮雜錦窩 \$488
Sichuan Style Assorted Stewed Pot (豬大腸、鴨血、牛腩、牛肉)
Pig Intestines, Duck Blood, Ox Tongue, Beef
- 砂鍋胡椒海中蝦 \$478
Fried Prawn with Pepper in Casserole
- 青椒泡豬鮑肉 \$458
Stewed Pork Jaw with Green Chilli
- 招牌辣子雞 \$448/\$338
Sautéed Diced Chicken with Spicy Red Chilli 大 Large 小 Regular
- 水煮厚切牛腩 \$418
Sichuan Style Stewed Ox Tongue
- 乾鍋/辣子田雞 \$378
Wok-fried / Sautéed with Spicy Red Chilli Frog
- 川麻豆腦牛肉 \$358
Sichuan Style Beef & Bean Curd
- 四川毛血旺 \$298
Sichuan Style Stew (Ox Tongue, Ox Tripe, Chicken Blood, Pork Aorta)
- 辣子大腸 \$228
Sautéed Pig Intestines with Spicy Chilli
- 川辣豬手煲 \$228
Sichuan Style Braised Pork Knuckle in Casserole

精選粵菜 CANTON

- 沙薑鹹味雞 \$678/\$388
Simmered Chicken Flavored with Zedoar Powder 全隻 Whole 半隻 Half
- 辣汁/鮑汁川川一品煲 \$528
Spicy Sauce / Abalone Sauce Chuan's Signature Casserole
- 油浸筍殼魚 \$498
Deep-fried Marble Goby Fish
- 雞油花雕蒸馬友 \$398
Steamed Threadfin with Chinese Yellow Wine & Chicken Oil
- 薑蔥魚雲煲 \$298
Baked Fish Head with Ginger & Spring Onion in Pot
- 花雕豬手煲 \$228
Pork Knuckle with Chinese Yellow Wine in Casserole
- 秘制柱候牛筋煲 \$228
Braised Beef Brisket with Chu Hou Paste in Pot
- 欖角冰梅骨 \$218
Sautéed Pork Chop in Plum Sauce & Chinese Black Olives
- 無花果咕嚕黑豚肉 \$218
Sweet & Sour Iberico Pork with Figs
- 回味焗魚腸 \$218
Baked Fish Intestine with Egg
- 滑蛋蝦仁 \$218
Scrambled Egg with Shrimps
- 荔蓉香酥鴿 \$188
Deep-fried Pigeon Wrapped Taro
- 脆嫩乳鴿 \$108
Roasted Pigeon

湯 SOUP

- 胡椒豬肚燉雞湯 \$628 / \$398
Chicken & Pork Tripe with White Pepper & Pickles Soup 全隻 Whole 半隻 Half
- 黑蒜海玉竹燉雞湯 (每窩) \$498
Double-boiled Chicken Soup with Black Garlic & Polygonatum Root (Pot)
- 川辣海鮮酸辣湯 \$428 / \$128
Hot & Sour Soup with Seafood 每窩 Pot 每位 Pax
- 杏汁燉白肺湯 \$428 / \$128
Double-boiled Pig's Lung with Almond Soup 每窩 Pot 每位 Pax

時蔬 VEGETABLES

- 海味雜菜煲 \$208
Dry Seafood & Vegetables in Casserole
- 豉蒜花生芽西瓜皮 \$198
Watermelon Peel & Peanut Sprouts with Garlic & Black Bean Sauce
- 京湯燴千絲茭白 \$188
Braised Water Bamboo in Broth
- 啫啫唐生菜 \$178
Sizzling Chinese Lettuce in Pot
- 紅燒竹筍豆腐 \$168
Braised Bean Curd with Bamboo Pith
- 魚湯青菜鉢 \$158
Diced Vegetable in Fish Stock
- 燴炒蘿蔔絲 \$148
Sautéed Shredded Radish in Sichuan Style
- 燴炒萵筍絲 \$148
Sautéed Shredded Celtnue
- 青椒炒土豆絲 \$148
Sautéed Shredded Potatoes

炒粉麵飯 STAPLE FOOD

- 章魚雞粒燴飯 \$228
Braised Rice with Octopus and Diced Chicken
- 福建炒飯 \$218
Hokkien Fried Rice
- 鮮茄牛肉湯米 \$218
Beef Rice Vermicelli in Tomato Soup
- 銀芽肉絲雙面黃 \$208
Pan-fried Crispy Noodles with Shredded Pork and Bean Sprouts
- 滑蛋蝦仁炒河 \$208
Stir-fried Rice Noodles with Shrimp & Scrambled Egg
- 乾炒牛河 \$198
Sliced Beef Fried Noodles
- 雪菜火鴨絲炆米 \$198
Vermicelli Stewed with Shredded Roasted Duck & Preserved Vegetables
- 川川炒米 \$198
Fried Rice Vermicelli with Luncheon Meat & Squid
- 金瑤薑汁蛋白炒飯 \$198
Conpoy Fried Rice with Ginger Juice
- 揚州炒飯 \$188
Yeung Chow Fried Rice
- 豉油王炒麵 \$178
Fried Noodles with Soya Sauce
- 四川擔擔麵 (每位) \$68
Dan Dan Noodles (Pax)
(Sichuan Style Ground Pork Noodles with Peanuts)
- 家常酸辣麵 (每位) \$68
Hot & Sour Noodles (Pax)
- 渝洲涼麵 (每位) \$68
Yuzhou Style Cold Noodles (Pax)