

念川居

CHUAN  
PALACE



旺角·新世紀廣場  
MOKO



# 全日套餐

SIGNATURE SET

## 二位用

開胃醬皮蛋

.....

蒜泥白肉

.....

川式酸辣海鮮湯

或

杏汁燉白肺湯

.....

水煮厚切牛腩

或

水煮或酸菜煮桂花魚

.....

豉蒜花生芽西瓜皮

或

魚湯鮮腐竹浸時蔬

.....

陽春麵

(三選一：豬手 / 河蝦仁 / 牛筋/)

.....

蛋白杏仁茶

或

生磨芝麻卷

\$968

FOR 2 PERSON

## 四位用

開胃醬皮蛋

.....

四川豆乾

.....

蒜泥白肉

.....

招牌脆皮血旺

.....

川式酸辣海鮮湯 或 杏汁燉白肺湯

.....

水煮厚切牛腩 或 水煮或酸菜煮桂花魚

.....

豉蒜花生芽西瓜皮 或 魚湯鮮腐竹浸時蔬

.....

正豆蒜香醬炒蝦球

.....

新鮮脆皮吊燒雞 (半隻)

.....

櫻花蝦醬海鮮炒飯

.....

蛋白杏仁茶 或 生磨芝麻卷

\$2,088

OR 4 PERSON



# 招牌菜

SIGNATURE DISHES

川味香辣蟹 \$1088  
SICHUAN STYLE STIR-FRIED CRAB 起 UP

川麻豆腦龍蝦 \$888  
SICHUAN STYLE LOBSTER & BEAN CURD

新鮮脆皮吊燒雞 全隻 WHOLE \$628  
DEEP-FRIED CRISPY CHICKEN 半隻 HALF \$328

水煮/酸菜煮/  
青椒清香煮桂花魚 大 LARGE \$528  
SICHUAN STYLE STEWED MANDARIN FISH / 小 SMALL \$428  
STEAMED MANDARIN FISH WITH PICKED CHILI /  
MANDARIN FISH WITH GREEN CHILI  
& SICHUAN PEPPERCORN STEWED

樟茶鴨 全隻 WHOLE \$448  
SMOKED DUCK IN SICHUAN STYLE 半隻 HALF \$318

招牌辣子雞 大 LARGE \$418  
SAUTÉED DICED CHICKEN 小 SMALL \$298  
WITH SPICY RED CHILI

水煮厚切牛脷 \$378  
SICHUAN STYLE STEWED OX TONGUE

砂窩胡椒海中蝦 \$468  
FRIED PRAWN WITH PEPPER IN CASSEROLE

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER  
& BEAN CURD



黃酒豬手煲 \$218  
PORK KNUCKLE WITH CHINESE  
YELLOW WINE IN CASSEROL

蜜瓜脆奶 \$188  
DEEP-FRIED HONEYDEW MILK

蒜泥白肉 \$148  
SLICED PORK BELLY  
WITH MASHED GARLIC

招牌脆皮血旺 \$118  
DEEP-FRIED DUCK BLOOD

白玉黃金 (4件PCS) \$98  
PORK BELLY WITH SALTED  
EGG YORK STUFFING



# 小食 前菜

APPETIZERS



正宗口水雞

CHILLED POACHED CHICKEN  
IN SICHUAN STYLE



燒椒醬斑馬瀨尿蝦  
CHILLED GIANT MANTIS SHRIMP  
WITH GRILLED GREEN CHILI PASTE

\$598

正宗口水雞  
CHILLED POACHED CHICKEN  
IN SICHUAN STYLE

全隻 WHOLE \$418  
半隻 HALF \$298

醬油鵝肝  
GOOSE FOIE GRAS IN SOY SAUCE

\$228

煎釀虎皮尖椒  
PAN-FRIED STUFFED GREEN PEPPER

\$138



夫妻肺片

SLICED BEEF AND OX TONGUE  
IN CHILI SAUCE

蒜泥白肉  
SLICED PORK BELLY  
WITH MASHED GARLIC



蒜泥白肉

SLICED PORK BELLY  
WITH MASHED GARLIC

\$148

夫妻肺片

SLICED BEEF AND OX TONGUE IN CHILI SAUCE

\$138

香辣青瓜海蜇頭

CHILLED JELLY FISH  
& CUCUMBER IN SPICY SESAME OIL

\$118

鮑汁雞腳

BRAISED CHICKEN FEET IN ABALONE SAUCE

\$108



# 小食前菜

## APPETIZERS

招牌脆皮血旺

DEEP-FRIED DUCK BLOOD

\$128

麻辣茼菜鴨血

CHINESE CHIVE & DUCK BLOOD  
IN SICHUAN SAUCE

\$128

椒鹽九肚魚

DEEP-FRIED BOMBAY DUCK FISH  
WITH SPICY SALT

\$118

招牌脆皮血旺

DEEP-FRIED DUCK BLOOD



香油萵筍絲

SHREDDED LETTUCE WITH SEANE OIL

香油萵筍絲

SHREDDED LETTUCE WITH SEANE OIL

\$108

麻辣鮮腐竹及竹筍

FRESH BEAN CURD SKIN & BAMBOO SPROUTS  
IN SICHUAN SAUCE

\$108

虎皮尖椒

PAN-FRIED GREEN PEPPER

\$108

椒鹽脆皮豆腐

DEEP-FRIED DICED BEAN CURD  
WITH SPICY SALT

\$108



川辣土豆絲 \$108  
SHREDDED POTATO IN CHILI STYLE

香辣豬耳絲 \$108  
SHREDDED PORK EARS  
IN SICHUAN PEPPERCORN SAUCE

白玉黃金 (4件 PCS) \$98  
PORK BELLY WITH SALTED  
EGG YORK STUFFING

話梅淮山 \$98  
CHINESE YAM WITH PICKLED PLUMS

四川豆乾 \$98  
SICHUAN DRIED BEAN CURD

開胃醬皮蛋 \$98  
PRESERVED EGG IN SIGNATURE SAUCES

酸辣雲耳 \$98  
HOT & SOUR BLACK FUNGUS

香辣豬耳絲  
SHREDDED PORK EARS  
IN SICHUAN PEPPERCORN SAUCE





# 滋潤 湯水

SOUP



松茸螺頭燉花膠湯  
DOUBLE-BOILED FISH MAW SOUP  
WITH SEA CONCH & MATSUTAKE

## 川芎天麻燉魚頭湯

DOUBLE BOILED WILD FISH HEAD  
SOUP WITH CHINESE HERB  
(需於一天前預訂 RESERVE 1 DAY IN ADVANCE)

十二位用 \$1188  
FOR 12 PERSON

## 黑蒜海玉竹燉雞湯

DOUBLE-BOILED CHICKEN SOUP  
WITH BLACK GARLIC & PLYGONATUM ROOT

窩 POT \$488

## 胡椒豬肚走地雞湯

CHICKEN & PORK TRIPE WITH  
WHITE PEPPER & PICKLES SOUP

半隻雞 HALF 窩 POT \$398  
全隻雞 WHOLE 窩 POT \$598

## 松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP  
WITH SEA CONCH & MATSUTAKE

每位 \$238  
PER PERSON

## 杏仁燉白肺湯

DOUBLE BOILED PIG LUNG  
SOUP WITH ALMOND

每位 PER PERSON \$118  
窩 POT \$398

## 川式海鮮酸辣湯

HOT & SOUR SEAFOOD SOUP

每位 PER PERSON \$118  
窩 POT \$398

## 海鮮豆腐羹

BRAISED ASSORTED SEAFOOD  
& BEAN CURD SOUP

每位 PER PERSON \$108  
窩 POT \$368

## 西湖牛肉羹

BEEF BORTH WITH  
BEAN CURD & CORIANDER

每位 PER PERSON \$108  
窩 POT \$368



# 川菜系列

SICHUAN STYLE



原條水煮東星斑

SICHUAN STYLE STEWED SPOTTED GROUPEE



原條水煮東星斑

SICHUAN STYLE STEWED  
SPOTTED GROUPER

\$1188  
起 UP

青椒清香 / 剝椒蒸東星斑

SICHUAN PEPPERCORN STEWED SPOTTED GROUPER /  
STEAMED SPOTTED GROUPER WITH CHILI PEPPER

\$1188  
起 UP

川味香辣蟹

SICHUAN STYLE  
STIR-FRIED CRAB

\$1088  
起 UP

砂窩胡椒肉蟹

FRIED MUD CRAB WITH PEPPER  
IN CASSEROLE

\$1088  
起 UP

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER & BEAN CURD

\$888

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER & BEAN CURD



川味香辣蟹

SICHUAN STYLE STIR-FRIED CRAB

酸菜龍躉球

GROUPER STEAMED WITH PICKLED CHILI

大 LARGE \$598  
小 SMALL \$498

水煮 / 酸菜煮 /  
青椒清香桂花魚

SICHUAN STYLE STEWED MANDARIN FISH /  
STEAMED MANDARIN FISH WITH PICKLED CHILI /  
MANDARIN FISH WITH GREEN CHILI  
& SICHUAN PEPPERCORN STEWED

大 LARGE \$528  
小 SMALL \$428

鴛鴦椒蒸大魚頭

STEAMED FISH HEAD WITH CHILI

全個 WHOLE \$528  
半個 HALF \$338



砂窩胡椒海中蝦 \$468  
FRIED PRAWN WITH PEPPER IN CASSEROLE

水煮田雞 \$408  
SICHUAN STYLE STEWED FROG

麻辣田雞 \$378  
STIR-FRIED FROG  
WITH SICHUAN SPICY SAUCE

辣子田雞煲 \$378  
SAUTÉED FROG WITH SPICY RED CHILI IN POT

乾鍋黃鱔魚 \$288  
WOK-FRIED FIELD EEL IN SICHUAN STYLE

剝椒蒸白鱔魚 \$288  
STEAMED JAPANESE EEL WITH CHILI PEPPER



砂窩胡椒海中蝦  
FRIED PRAWN WITH PEPPER IN CASSEROLE



鴛鴦椒蒸大魚頭  
STEAMED FISH HEAD WITH CHILI PEPPER

麻辣白鱔魚 \$288  
STIR-FRIED JAPANESE EEL  
WITH SICHUAN SPICY SAUCE IN POT

水煮/鴛鴦椒蒸魚雲 \$288  
STEWED FISH HEAD IN SICHUAN STYLE /  
STEAMED FISH HEAD WITH CHILI PEPPER

麻辣桂花魚春/魚卜 單點 SINGLE \$228  
STIR-FRIED MANDARIN FISH ROE / 雙拼 COMBO \$268  
BLADDER WITH SICHUAN SPICY SAUCE

乾鍋魚春 \$228  
WOK-FRIED MANDARIN FISH ROE  
IN SICHUAN STYLE

椒香河蝦仁 \$208  
SAUTÉED SHELLED SHRIMPS  
IN SICHUAN PEPPER & CHILI



# 牛類 BEEF 川菜系列

## 水煮牛肉

SICHUAN STYLE STEWED BEEF

大 LARGE \$468  
小 SMALL \$358

## 水煮厚切牛脷

SICHUAN STYLE STEWED OX TONGUE

\$378



水煮牛肉

SICHUAN STYLE STEWED BEEF

## 水煮厚切牛脷

SICHUAN STYLE STEWED OX TONGUE



## 川麻豆腦牛肉

SICHUAN STYLE BEEF & BEAN CURD

\$348

## 秘制麻辣牛筋煲

BRAISED BEEF BRISKET  
WITH SICHUAN SPICY SAUCE IN POT

\$218



# 豬類 PORK 川菜系列

水煮雙腸 \$348  
SICHUAN STYLE STEWED PIG INTESTINES

川式豬手煲 \$218  
SICHUAN STYLE BRAISED  
PORK KNUCKLE IN CASSEROLE

辣子大腸 \$218  
SAUTÉED PIG INTESTINES  
WITH SPICY CHILI



辣子大腸  
SAUTÉED PIG INTESTINES  
WITH SPICY CHILI



麻婆豆腐  
BRAISED BEAN CURD  
& MINCED PORK IN CHILI OIL

川式回鍋肉 \$198  
SICHUAN STYLE STIR-FRIED  
PORK BELLY WITH CHILI

麻婆豆腐 \$158  
BRAISED BEAN CURD  
& MINCED PORK IN CHILI OIL

螞蟻上樹 \$158  
BRAISED VERMICELLI & MINCED PORK  
WITH CHILI BEAN PASTE



# 家禽類及其他

POULTRY & OTHERS 川菜系列



招牌辣子雞

SAUTÉED DICED CHICKEN WITH SPICY RED CHILI

## 樟茶鴨

SMOKED DUCK IN SICHUAN STYLE

全隻 WHOLE \$448  
半隻 HALF \$318

## 招牌辣子雞

SAUTÉED DICED CHICKEN  
WITH SPICY RED CHILI

大 LARGE \$418  
小 SMALL \$298

## 四川毛血旺

SICHUAN STYLE STEW  
(OX TONGUE, OX TRIPE, CHICKEN BLOOD, EEL)

\$288

## 乾鍋雞

WOK-FRIED CHICKEN IN SICHUAN STYLE

\$288

## 紅湯鵝腸

GOOSE INTESTINE IN SICHUAN SPICY SAUCE

\$218

## 泡椒炒鵝腸

STIR-FRIED GOOSE INTESTINES  
WITH PICKLED CHILI

\$208

圖片只供參考· 加一服務費

PICTURES FOR REFERENCE ONLY • 10% SERVICE CHARGE



鮑參

翅肚

ABALONE, SEA CUCUMBER  
FISH MAW, SHARK FIN, BIRD NEST

二十三頭鮑魚扣鵝掌

BRAISED FRESH ABALONE  
WITH GOOSE WEB

每位 \$698  
PER PERSON

原件花膠扒

BRAISED SUPERIOR FISH MAW  
IN ABALONE SAUCE

每位 \$498  
PER PERSON

六頭鮮鮑扣鵝掌花菇

BRAISED FRESH ABALONE  
WITH GOOSE WEB & BLACK MUSHROOM

每位 \$338  
PER PERSON

關東刺參扣鵝掌

BRAISED SEA CUCUMBER  
WITH GOOSE WEB IN ABALONE SAUCE

每位 \$438  
PER PERSON

原隻火瞳雞燉翅

DOUBLE-BOILED SHARK FIN  
WITH HOLE HAM IN CHICKEN BROTH

6位用 \$3888  
FOR 6 PERSON  
12位用 \$6988  
FOR 12 PERSON

竹笙酸辣翅

BRAISED HOT & SOUR SHARK FIN  
SOUP WITH BAMBOO PITHS

每位 \$408  
PER PERSON

菜膽雞燉翅

DOUBLE-BOILED SHARK FIN SOUP  
WITH CABBAGE & CHICKEN

每位 \$408  
PER PERSON

紅燒鮑翅

BRAISED SHARK FIN IN BROWN SOUP

每位 \$408  
PER PERSON

砂鍋雞煲翅

DOUBLE-BOILED SHARK FIN  
& CHICKEN SOUP IN CASSEROLE

\$1288  
(4位用 FOR 4 PERSON)

紅燒官燕

BRAISED BIRD NEST WITH BROWN SOUP

每位 \$498  
PER PERSON

鮮蟹肉燕窩羹

BRAISED BIRD NEST SOUP WITH CRAB MEAT

每位 \$438  
PER PERSON



# 粵菜 風味

CANTON  
STYLE



蝦兵蟹將

STEAMED CRAB, SHRIMP & CLAM  
WITH CHINESE YELLOW WINE & CHICKEN OIL

東星斑兩食 \$1188  
翡翠炒球及紅燒頭腩 起UP

SPOTTED GROUPE IN TWO COURSES  
STIR-FRIED WITH VEGETABLES & BRAISED IN CASSEROLE

清蒸東星斑 \$968  
STEAMED SPOTTED GROUPE 起UP  
WITH SOYA SAUCE

薑蔥焗蟹 \$1088  
BAKED CRAB 起UP  
WITH GINGER & SPRING ONION

避風塘炒蟹 \$1088  
STIR-FRIED CRAB 起UP  
WITH SPICY FRIED GARLIC

白雪藏龍(蛋白炒龍蝦球) \$888  
STIR-FRIED LOBSTER WITH EGG WHITE

雞油花彫蝦兵蟹將 \$698  
STEAMED CRAB, SHRIMP & CLAM  
WITH CHINESE YELLOW WINE & CHICKEN OIL

紅燒/薑蔥煲/豉汁蒸  
大魚頭 全個 WHOLE \$528  
半個 HALF \$338  
BRAISED FISH HEAD IN CASSEROLE /  
BAKED FISH HEAD WITH GINGER & SPRING ONION /  
STEAMED FISH HEAD WITH BLACK BEAN SAUCE

念川一品煲 \$518  
CHUAN'S CASSEROLE  
婆參，鵝掌，北菇，鮮鮑  
BRAISED SEA CUCUMBER, GOOSE WEB,  
MUSHROOM & FRESH ABALONE



薑蔥田雞煲 \$378  
BAKED FROG WITH GINGER  
& SPRING ONION IN POT

蒜茸開邊蒸/白灼海中蝦 \$468  
STEAMED PRAWN WITH GARLIC/  
BLANCHED PRAWN

酥炸生蠔 \$348  
DEEP-FRIED OYSTER

薑蔥生蠔煲 \$348  
SAUTEED OYSTER  
WITH GINGER AND ONION IN POT

薑蔥魚雲煲 \$338  
BAKED FISH HEAD WITH GINGER  
& SPRING ONION IN POT

生啫鱔球煲 \$318  
SIZZLING JAPANESE EEL IN CLAYPOT

豉汁蒸白鱔魚 \$288  
STEAMED JAPANESE EEL  
WITH BLACK BEAN SAUCE

黑松露帶子炒鮮奶 \$238  
SAUTÉED FRESH MILK WITH SCALLOPS  
& BLACK TRUFFLE

XO醬露荀炒帶子 \$238  
SAUTÉED SCALLOPS & ASPARAGUS IN XO SAUCE

豉椒炒大蜆 \$228  
STIR-FRIED GIANT CLAMS  
WITH CHILI & BLACK BEAN SAUCE

百花蒸釀豆腐 \$228  
STEAMED BEAN-CURD WITH SHRIMP PASTE

粟米斑柳 \$218  
DEEP-FRIED FISH FILLET IN CORN SAUCE

薑蔥魚卜 \$218  
STIR-FRIED FISH BLADDER  
WITH GINGER & SPRING ONION

清炒河蝦仁 \$208  
SAUTÉED SHELLED SHRIMPS

回味焗魚腸 \$208  
BAKED FISH INTESTINE WITH EGG



# 牛及豬類

BEEF & PORK 粵菜風味

XO醬炒安格斯牛肉 \$248  
STIR-FRIED ANGUS BEEF IN X.O SAUCE

秘制柱候牛筋煲 \$218  
BRAISED BEEF BRISKET  
WITH CHU HOU PASTE IN POT

黃酒豬手煲 \$218  
PORK KNUCKLE WITH CHINESE  
YELLOW WINE IN CASSEROL

懷舊咕嚕肉 \$218  
SWEET & SOUR PORK

冰梅骨 \$208  
SAUTEÉD PORK CHOP IN PLUM SAUCE

黃酒豬手煲

PORK KNUCKLE WITH CHINESE  
YELLOW WINE IN CASSEROL



沙嗲粉絲肥牛煲 \$208

BRAISED BEEF WITH VERMICELLI  
& SATAY IN CASSEROLE

鹹魚蒸手剁肉餅 \$198

STEAMED MINCED PORK WITH DRIED SALTY FISH

鹹魚煎肉餅 \$198

PAN-FRIED MINCED PORK WITH SALTY FISH

菜遠牛肉 \$198

FRIED BEEF WITH VEGETABLES

魚香茄子煲 \$178

BRAISED EGGPLANT WITH  
MINCED PORK IN CASSEROLE

菜遠牛肉

FRIED BEEF WITH VEGETABLES



# 家禽類及其他

POULTRY & OTHERS 粵菜風味

懷舊江南百花雞

DEEP FRIED MINCED SHRIMP  
STUFFED IN CHICKEN SKIN

\$1198  
一日前預訂

新鮮脆皮吊燒雞

DEEP-FRIED CRISPY CHICKEN

全隻 WHOLE \$628  
半隻 HALF \$328

豉汁露筍炒鴿片

FRIED SLICED PIGEON WITH  
ASPARAGUS IN BLACK BEAN SAUCE

\$218

桂花金瑤

STIR-FRIED VERMICELLI WITH EGGS,  
BEAN SPOUTS AND CONPOY

\$198

蜜瓜脆奶

DEEP-FRIED HONEYDEW MILK

\$188



新鮮脆皮吊燒雞

DEEP-FRIED CRISPY CHICKEN

蜜瓜脆奶

DEEP-FRIED HONEYDEW MILK



滑蛋蝦球

FRIED EGG WITH PRAWN

\$208

花生芽小炒皇

SAUTÉED PEANUT BUD WITH SQUIDS & DRIED SHRIMP

\$188

京式賽螃蟹

STIR-FRIED EGG WHITE  
WITH FRESH MILK AND CRAB MEAT

\$188

家鄉煎鱖魚餅

PAN-FRIED DACE FISH CAKE

\$178

荔蓉香酥鴿

DEEP-FRIED PIGEON WRAPPED TARO

每隻 \$168  
EACH

百花炸蟹鉗

DEEP-FRIED CRAB CLAW  
COATED WITH SHRIMP MOUSSE

每隻 \$88  
EACH  
(2隻起 2 PIECES UP)



# 蔬菜

VEGETABLES





高湯竹筍釀露筍 \$208  
STEAMED BAMBOO PITHS  
STUFFED WITH ASPARAGUS

豉汁帶子蒸豆腐 \$208  
STEAMED SCALLOPS & BEAN CURD  
IN BLACK BEAN SAUCE

乾煸蓮藕片 \$198  
SAUTEED SLICED LOTUS ROOT

海味雜菜煲 \$198  
DRY SEAFOOD & VEGETABLES  
IN CASSEROLE

雲耳百合炒露筍 \$198  
SAUTÉED ASPARAGUS  
WITH FUNGUS & LILY BULB

豉蒜花生芽西瓜皮 \$188  
WATERMELON PEEL AND PEANUT SPROUTS  
WITH GARLIC AND BLACK BEAN SAUCE

櫻花蝦魚湯魚滑泡時蔬 \$178  
SEASONAL VEGETABLES  
WITH SHREDDED DACE  
& SERGESTID SHRIMP IN FISH SOUP

竹筍鼎湖上素 \$168  
BRAISED BAMBOO PITH & VEGETABLES

粉絲雜菜煲 \$168  
MIXED VEGETABLES & VERMICELLI  
WITH SUPERIOR SOUP IN CASSEROLE

紅燒竹筍豆腐 \$168  
BRAISED BEAN CURD  
WITH BAMBOO PITH

魚湯鮮腐竹浸時蔬 \$168  
SEASONAL VEGETABLES  
WITH FRESH BEAN CURD SKIN IN FISH SOUP

梅菜蒸茄子 \$158  
STEAMED EGGPLANT  
WITH PRESERVED VEGETABLES

啫啫時蔬 \$158  
SIZZLING VEGETABLE IN POT

乾煸四季豆 \$158  
SICHUAN DRY FRIED STRING BEANS

魚湯青菜鉢 \$148  
DICED VEGETABLES IN FISH STOCK

蛋黃南瓜 \$148  
DEEP-FRIED PUMPKIN  
WITH SALTY EGG YOLK

酸辣手撕包菜 \$148  
STIR-FRIED HOT & SOUR CABBAGE

燴炒土豆絲 \$138  
SAUTÉED MUSHROOM  
WITH SHREDDED POTATOES

酸辣炒蘿蔔絲 \$138  
STIR-FRIED TURNIP IN SOUR & SPICY SAUCE



# 炒粉 麵飯

STAPLES  
FOOD



四川擔擔麵  
BRAISED NOODLES WITH  
MINCED PORK IN SICHUAN SPICY SOUP

鮑汁海鮮炆米粉 \$258

BRAISED RICE VERMICELLI  
WITH SEAFOOD IN ABALONE SAUCE

滑蛋蝦仁炒河 \$198

STIR-FRIED RICE NOODLES  
WITH SHRIMP & SCRAMBLED EGG

星洲炒米 \$188

FRIED RICE VERMICELLI  
IN SINGAPORE STYLE

乾炒牛河 \$188

STIR-FRIED BEEF NOODLE

龍蝦上湯伊麵 \$888

LOBSTER & E-FU NOODLE  
IN SUPERIOR SOUP

海鮮窩麵 \$258

ASSORTED SEAFOOD  
& NOODLE IN SUPERIOR SOUP

銀芽肉絲雙面黃 \$198

PAN-FRIED CRISPY NOODLE  
WITH SHREDDED PORK & BEAN SPROUTS

黑蒜炒麵 \$178

FRIED NOODLE WITH BLACK GARLIC

豉油皇炒麵 \$178

FRIED NOODLE WITH SOYA SAUCE

四川擔擔麵 每碗 BOWL \$68

BRAISED NOODLES  
WITH MINCED PORK & PEANUTS  
IN SICHUAN SPICY SOUP

家常酸辣麵 每碗 BOWL \$68

HOT & SOUR NOODLES

渝州凍麵 每碗 BOWL \$68

YUZHOU CHILLED NOODLES



高湯鮮蝦韭菜水餃  
SHRIMPS & VEGETABLES DUMPLING  
IN SUPERIOR SOUP

\$78  
6 隻 PCS

紅油抄手  
WONTONS IN CHILI OIL

\$78  
6 隻 PCS

鮮茄海鮮泡脆米飯  
SEAFOOD CRISPY RICE IN TOMATO SOUP

\$228

蠔仔肉醉泡脆米飯  
OYSTER & MINCED PORK CRISPY RICE IN SOUP

\$198



大舊招牌炒飯  
FRIED RICE  
WITH SCALLOPS & ONION



紅油抄手  
WONTONS IN CHILI OIL

貢品炒飯 (貢菜蟹粉炒飯)  
FRIED RICE WITH PRESERVED VEGETABLES  
& CRAB MEAT

\$198

松露瑤柱蛋白炒飯  
EGG WHITE FRIED RICE  
WITH CONPOY & BLACK TRUFFLE

\$198

大舊招牌炒飯 (洋蔥帶子炒飯)  
FRIED RICE WITH SCALLOPS & ONION

\$198

福建炒飯  
HOKKIEN FRIED RICE

\$198



# 甜品

DESSERT



杏汁燉官燕

DOUBLE-BOILED BIRD NEST IN ALMOND JUICE

冰花燉官燕

DOUBLE-BOILED BIRD NEST  
IN CRYSTAL SUGAR

每位 \$398  
PER PERSON

杏汁燉官燕

DOUBLE-BOILED BIRD NEST  
IN ALMOND JUICE

每位 \$398  
PER PERSON

木桶豆腐花

BEAN CURD PUDDING

(製作需時15分鐘 Preparation time 15-20 minutes needed)

4位用 FOR 4 PERSON \$108

脆炸饅頭

DEEP-FRIED MANTOU WITH CONDENSED MILK

\$68

生磨芝麻卷

BLACK SESAME ROLL

\$58

棗皇千層糕

STEAMED RED DATE PUDDING

\$58

蛋白杏仁茶

ALMOND SOUP WITH EGG WHITE

每位 PER PERSON \$58

桂花薑茶花生湯圓

PEANUT RICE DUMPLINGS  
IN OSMANTHUS & GINGER SWEET SOUP

每位 PER PERSON \$58

圖片只供參考 · 加一服務費

PICTURES FOR REFERENCE ONLY • 10% SERVICE CHARGE

其他收費 OTHERS:

中國茗茶 / 熱水 每位 PER PERSON \$20  
CHINESE TEA / HOT WATER

前菜 \$25  
PRE-MEAL SNACKS

白飯 \$20  
STEAMED RICE

切餅費 每個 PER CAKE \$100  
CAKE CHARGE

開瓶費 每枝 PER BOTTLE \$200  
CORKAGE CHARGE