

念川居

川粵料理

CHUAN PALACE

日常

枱號
Table No.

經手人
By.

招牌菜 SIGNATURE DISHES

- | | | |
|--------------------------|--|--|
| <input type="checkbox"/> | 川味香辣肉蟹 •
Sichuan Style Stir-Fried Mud Crab | \$時價 |
| <input type="checkbox"/> | 白玉黃金
Pork Belly with Salted Egg Yolk Stuffing | \$98
<small>四件件</small> |
| <input type="checkbox"/> | 招牌脆皮血旺 •
Deep-Fried Duck Blood | \$108 |
| <input type="checkbox"/> | 蒜泥白肉 •
Sliced Pork Belly with Mashed Garlic | \$128 |
| <input type="checkbox"/> | 蜜瓜脆奶 •
Deep-Fried Honeydew Milk | \$168 |
| <input type="checkbox"/> | 黃酒豬手煲
Pork Knuckle with Chinese Yellow Wine in Casserole | \$198 |
| <input type="checkbox"/> | 水煮厚切牛腩 •
Sichuan Style Stewed Ox Tongue | \$358 |
| <input type="checkbox"/> | 招牌辣子雞 •
Sautéed Diced Chicken with Spicy Red Chili | \$388 / \$268
<small>大 Large 小 Small</small> |
| <input type="checkbox"/> | 樟茶鴨
Smoked Duck in Sichuan Style | \$428 / \$298
<small>全隻 Whole 半隻 Half</small> |
| <input type="checkbox"/> | 桂花魚 •
Mandarin Fish
□ 水煮 □ 酸菜湯 □ 青椒清香 □ 貴州酸湯
Sichuan Style Stewed / Steamed with Pickled Chili
Sichuan Peppercorn Stewed / Guizhou Tomato Fish Soup | \$468 / \$368
<small>大 Large 小 Small</small> |



• 每位中國茗茶/水 Chinese Tea / Water charge per person \$20
• 白飯 Rice \$20 • 辣 Spicy • 素 Vegetarian
加一服務費，圖片只供參考 Subject to 10% service charge, photos for reference only

MOKO 新世紀廣場 5樓 501 號舖
Shop 501, 5/F, MOKO, Mong Kok

Tel: 852-2339 1900

蒸點推介 STEAMED

- | | | |
|--------------------------|---|------|
| <input type="checkbox"/> | 蜜味叉燒包
Steamed Barbecued Pork Buns | \$48 |
| <input type="checkbox"/> | 醬皇蒸鳳爪
Steamed Chicken Feet in Black Bean & Garlic Sauce | \$48 |
| <input type="checkbox"/> | 上湯鮮竹卷
Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup | \$48 |
| <input type="checkbox"/> | 松子露野菌餃 •
Steamed Wild Mushroom Dumplings with Pine Nut | \$52 |
| <input type="checkbox"/> | 高湯牛肉丸
Steamed Minced Beef Balls with Broth | \$52 |



高湯牛肉丸



露筍蝦餃皇



蟹籽蒸燒賣



蜜味叉燒包

- | | | |
|--------------------------|---|-------|
| <input type="checkbox"/> | 薑蔥牛柏葉
Steamed Beef Tripe in Ginger & Spring Onion | \$58 |
| <input type="checkbox"/> | 麻辣濃湯小籠包 •
Steamed Shanghainese Dumplings with Spicy Soup | \$58 |
| <input type="checkbox"/> | 鮮肉小籠包
Steamed Shanghainese Dumplings | \$58 |
| <input type="checkbox"/> | 麻辣燒賣
Steamed Pork Dumplings in Sichuan Pepper Sauce
LUBUDS® 獨家手工醬料 Artisanal Handmade Sauce by LUBUDS® | \$60 |
| <input type="checkbox"/> | 剝椒海鮮韭菜餃
Seafood and Vegetable Dumplings with Chopped Pepper | \$62 |
| <input type="checkbox"/> | 蟹籽蒸燒賣
Steamed Pork Dumplings with Crab Roe | \$62 |
| <input type="checkbox"/> | 鮮淮山棉花雞
Steamed Chicken with Fish Maws & Chinese Yam | \$62 |
| <input type="checkbox"/> | 露筍蝦餃皇
Steamed Shrimp Dumplings with Asparagus | \$68 |
| <input type="checkbox"/> | 原隻鮑魚海皇灌湯餃
Abalone & Assorted Seafood Dumpling in Supreme Soup | \$120 |

腸粉 STEAMED RICE ROLL

- | | | |
|--------------------------|--|------|
| <input type="checkbox"/> | 蔥花炸兩腸粉 •
Steamed Rice Roll with Spring Onion & Deep-fried Rice Noodle Roll | \$48 |
| <input type="checkbox"/> | 蜜汁叉燒腸
Steamed Rice Roll with Barbecue Pork | \$58 |
| <input type="checkbox"/> | 香茜牛肉腸
Steamed Rice Roll with Minced Beef & Coriander | \$58 |
| <input type="checkbox"/> | 金瑤脆皮紅米腸粉
Crispy Conpoy with Red Rice Roll | \$68 |
| <input type="checkbox"/> | 菲王鮮蝦腸
Steamed Rice Roll with Shrimp & Chives | \$68 |
| <input type="checkbox"/> | 櫻花蝦日本帶子腸
Steamed Rice Roll with Sakura Shrimp & Scallops | \$78 |

香煎炸焗 FRIED & BAKED

- | | | |
|--------------------------|---|------|
| <input type="checkbox"/> | 五柳炸雲吞
Deep-fried Wonton with Sweet & Sour Sauce | \$52 |
| <input type="checkbox"/> | 雪山叉燒包
Baked Barbecue Pork Buns | \$52 |
| <input type="checkbox"/> | 芙蓉海鮮芋蓉盒
Baked Taro Puffs with Seafood & Egg White | \$52 |
| <input type="checkbox"/> | 鮮蝦香煎腐皮卷
Pan-Fried Bean Curd Rolls with Shrimp | \$52 |
| <input type="checkbox"/> | 蘋果叉燒酥
Baked Barbecue Pork Puffs with Apple | \$58 |
| <input type="checkbox"/> | 蒜茸鮮蝦長春卷
Deep-fried Shrimp & Garlic Spring Roll | \$62 |
| <input type="checkbox"/> | XO醬香煎蘿蔔糕 •
Wok Fried Turnip Cake in XO Sauce | \$68 |



芙蓉海鮮芋角



雪山叉燒包



蘋果叉燒酥

糕點或其他 OTHERS

- | | | |
|--------------------------|--|------|
| <input type="checkbox"/> | 古法原籠馬拉糕
Steamed Cantonese Sponge Cake | \$48 |
| <input type="checkbox"/> | 清甜南瓜糕
Steamed Pumpkin Pudding | \$52 |
| <input type="checkbox"/> | 焦糖鳳凰小米糕
Pan-fried Caramel Millet Cake | \$52 |
| <input type="checkbox"/> | 黑白流沙煎堆球
Deep-Fried Sesame Ball with Egg Yolk | \$58 |
| <input type="checkbox"/> | 棗皇千層糕
Steamed Red Date Pudding | \$58 |
| <input type="checkbox"/> | 生磨芝麻卷
Sweetened Sesame Roll | \$58 |

特選小食 SNACKS

- | | | |
|--------------------------|---|-------|
| <input type="checkbox"/> | 鮑汁雞腳
Braised Chicken Feet in Abalone Sauce | \$98 |
| <input type="checkbox"/> | 椒鹽魷魚鬚 •
Deep-Fried Squid Tentacles | \$98 |
| <input type="checkbox"/> | 椒鹽脆皮豆腐 •
Deep-Fried Diced Bean Curd with Spicy Salt | \$98 |
| <input type="checkbox"/> | 香辣豬耳絲 •
Shredded Pork Ears in Sichuan Sauce | \$98 |
| <input type="checkbox"/> | 開胃醬皮蛋 •
Preserved Egg in Signature Sauces | \$98 |
| <input type="checkbox"/> | 夫妻肺片 •
Sliced Beef and Ox Tongue in Chilli Sauce | \$108 |
| <input type="checkbox"/> | 涼拌青瓜海蜇頭
Chilled Jelly Fish & Cucumber in Sesame Oil | \$118 |
| <input type="checkbox"/> | 椒鹽九肚魚 •
Deep-Fried Bombay Duck Fish with Spicy Salt | \$118 |
| <input type="checkbox"/> | 白灼新鮮牛肉
Blanched Fresh Beef | \$138 |
| <input type="checkbox"/> | 煎釀虎皮尖椒 •
Pan-Seared Green Chilli Pepper Stuffed with Fish | \$158 |

甜品 DESSERT

- | | | |
|--------------------------|--|---|
| <input type="checkbox"/> | 蛋白杏仁茶
Almond Soup with Egg White | \$56
<small>每位 Per Person</small> |
| <input type="checkbox"/> | 桂花薑茶花生湯圓
Peanuts Rice Dumplings in Osmanthus & Ginger Soup | \$56
<small>每位 Per Person</small> |
| <input type="checkbox"/> | 木桶豆腐花
Sweetened Beancurd in Wooden Barrel | \$98
<small>製作需時15分鐘 15mins Preparation
4位用 For 4 Person</small> |
| <input type="checkbox"/> | 冰花燉官燕
Double-Boiled Bird Nest in Crystal Sugar | \$338
<small>每位 Per Person</small> |
| <input type="checkbox"/> | 杏汁燉官燕
Double-Boiled Bird Nest in Almond Juice | \$338
<small>每位 Per Person</small> |

午市粵菜 CANTON STYLE DISHES

- | | | |
|--------------------------|---|---|
| <input type="checkbox"/> | 百花炸蟹拑
Deep-Fried Crab Claw Coated with Shrimp Mousse | \$88
<small>每件 Each
2位起 2 Pcs Up</small> |
| <input type="checkbox"/> | 魚香茄子煲
Braised Eggplant with Minced Pork in Casserole | \$168 |
| <input type="checkbox"/> | 家鄉煎鯪魚餅
Pan-Fried Dace Fish Cake | \$188 |
| <input type="checkbox"/> | 花生芽小炒皇
Sautéed Peanut Bud with Squids & Dried Shrimp | \$188 |
| <input type="checkbox"/> | 京式賽螃蟹
Stir-Fried Egg White with Fresh Milk & Crab Meat | \$188 |
| <input type="checkbox"/> | 鹹魚蒸手剝肉餅
Steamed Minced Pork with Salty Fish | \$198 |
| <input type="checkbox"/> | 鹹魚煎肉餅
Pan-Fried Minced Pork with Salty Fish | \$198 |
- 

黑松露帶子炒鮮奶



滑蛋蝦球
- | | | |
|--------------------------|---|-------|
| <input type="checkbox"/> | 懷舊咕嚕肉
Sweet & Sour Pork | \$198 |
| <input type="checkbox"/> | 菜遠牛肉
Fried Beef with Vegetables | \$208 |
| <input type="checkbox"/> | 滑蛋蝦球
Fried Egg with Prawn | \$208 |
| <input type="checkbox"/> | 秘制柱候牛筋
Braised Beef Brisket with Chu Hou Paste | \$218 |
| <input type="checkbox"/> | 豉汁露筍炒鴿片
Fried Sliced Pigeon with Asparagus in Black Bean Sauce | \$228 |
| <input type="checkbox"/> | XO醬露筍炒帶子 •
Sautéed Scallops & Asparagus in XO Sauce | \$248 |
| <input type="checkbox"/> | 黑松露帶子炒鮮奶
Sautéed Fresh Milk with Scallops & Black Truffle | \$248 |

川菜系列 SICHUAN STYLE DISHES

- | | | | |
|--------------------------|---|--|--|
| <input type="checkbox"/> | 大 <input type="checkbox"/> 小 <input type="checkbox"/> | 水煮牛肉 •
Sichuan Style Stewed Beef | \$428 / \$318
<small>大 Large 小 Small</small> |
| <input type="checkbox"/> | | 麻辣菲菜鴨血 •
Chinese Chive & Duck Blood in Sichuan Sauce | \$108 |
| <input type="checkbox"/> | | 麻婆豆腐 •
Braised Bean Curd & Minced Pork in Chili Oil | \$168 |
| <input type="checkbox"/> | | 螞蟻上樹 •
Braised Vermicelli & Minced Pork with Chili Bean Paste | \$168 |
| <input type="checkbox"/> | | 川式回鍋肉 •
Sichuan Style Stir-Fried Pork Belly with Chili | \$198 |
| <input type="checkbox"/> | | 川式豬手煲 •
Sichuan Style Braised Pork Knuckle in Casserole | \$198 |
| <input type="checkbox"/> | | 辣子大腸 •
Sautéed Pig Intestines with Spicy Chili | \$198 |
| <input type="checkbox"/> | | 四川毛血旺 •
Sichuan Style (Ox Tongue, Ox Tripe, Chicken Blood, Eel) | \$288 |
| <input type="checkbox"/> | | 辣子田雞 •
Sautéed Frog with Spicy Red Chili | \$328 |
| <input type="checkbox"/> | 大 <input type="checkbox"/> 小 <input type="checkbox"/> | 正宗口水雞 •
Chilled Poached Chicken in Sichuan Style | \$388 / \$258
<small>大 Large 小 Small</small> |
| <input type="checkbox"/> | 大 <input type="checkbox"/> 小 <input type="checkbox"/> | 鴛鴦椒蒸大魚頭 •
Steamed Fish Head with Chili | \$538 / \$328
<small>全隻 Whole 半隻 Half
製作需時20分鐘
20mins Preparation</small> |



綠油油 VEGETABLES


- | | | |
|--------------------------|---|-------|
| <input type="checkbox"/> | 白灼時蔬 •
Blanched Vegetable | \$118 |
| <input type="checkbox"/> | 炆炒土豆絲 •
Sautéed Shredded Potatoes | \$128 |
| <input type="checkbox"/> | 酸辣手撕包菜 • •
Stir-Fried Hot & Sour Cabbage | \$148 |
| <input type="checkbox"/> | 乾煸四季豆
Sichuan Dry Fried String Beans | \$158 |
| <input type="checkbox"/> | 梅菜蒸茄子 •
Steamed Eggplant with Preserved Vegetables | \$168 |
| <input type="checkbox"/> | 粉絲雜菜煲 •
Mixed Vegetables & Vermicelli with Superior Soup in Casserole | \$168 |
| <input type="checkbox"/> | 紅燒竹筍豆腐 •
Braised Bean Curd with Bamboo Pith | \$168 |
| <input type="checkbox"/> | 啫啫時蔬 •
Sizzling Vegetable in Pot | \$168 |
| <input type="checkbox"/> | 魚湯鮮腐竹浸時蔬
Seasonal Vegetables with Fresh Bean Curd Skin in Fish Soup | \$178 |
| <input type="checkbox"/> | 豉蒜花生芽西瓜皮 •
Watermelon Peel & Peanut Sprouts with Garlic & Black Bean Sauce | \$178 |
| <input type="checkbox"/> | 高湯竹筍釀露筍 •
Steamed Bamboo Piths Stuffed with Asparagus | \$198 |

精選滋潤湯水 SOUP

- | | | | |
|--------------------------|---|---|--|
| <input type="checkbox"/> | 高 <input type="checkbox"/> 位 <input type="checkbox"/> | 川式海鮮酸辣湯 •
Hot & Sour Soup with Seafood | \$368 / \$108
<small>每窩 Per Pot 每位 Per Person</small> |
| <input type="checkbox"/> | 高 <input type="checkbox"/> 位 <input type="checkbox"/> | 杏汁燉白肺湯
Double Boiled Pig Lung Soup with Almond | \$368 / \$108
<small>每窩 Per Pot 每位 Per Person</small> |
| <input type="checkbox"/> | 高 <input type="checkbox"/> 位 <input type="checkbox"/> | 海皇豆腐羹
Seafood Soup with Tofu | \$368 / \$108
<small>每窩 Per Pot 每位 Per Person</small> |

選擇您的菜式辣度!

按照你的口味選擇辣度，由BB辣至18禁辣
Choose your level of Spiciness! Select your spice level from Mild to Extra Hot

- | | |
|---|---|
| <input type="checkbox"/> BB辣 Mild  | <input type="checkbox"/> 催淚辣 Hot  |
| <input type="checkbox"/> 普通辣 Medium  | <input type="checkbox"/> 18禁辣 Extra Hot  |

文房四寶 STAPLES FOOD

- | | | |
|--------------------------|--|--------------------------------|
| <input type="checkbox"/> | 渝州凍麵 • •
Yuzhou Style Chilled Noodles | \$68 |
| <input type="checkbox"/> | 高湯鮮蝦韭菜餃
Shrimps & Vegetables Dumplings in Superior Soup | \$68
<small>6隻 Pcs</small> |
| <input type="checkbox"/> | 紅油抄手 •
Wontons in Chili Oil | \$68
<small>6隻 Pcs</small> |
| <input type="checkbox"/> | 家常酸辣麵 •
Hot & Sour Noodles | \$68 |
| <input type="checkbox"/> | 四川擔擔麵 •
Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup | \$68 |
| <input type="checkbox"/> | 陽春麵
Plain Noodles
<input type="checkbox"/> 豬手 <input type="checkbox"/> 河蝦仁 <input type="checkbox"/> 牛筋
Pork Knuckle / Sautéed Shelled River Shrimps / Beef Tendon | \$78
<small>每碗 Bowl</small> |
| <input type="checkbox"/> | 豉油皇炒麵 •
Fried Noodles with Soya Sauce | \$168 |
| <input type="checkbox"/> | 星洲炒米 •
Fried Rice Vermicelli in Singapore Style | \$178 |
| <input type="checkbox"/> | 乾炒牛河
Stir-Fried Beef Noodles | \$188 |
| <input type="checkbox"/> | 大舊招牌炒飯
Fried Rice with Scallops & Onion | \$188 |
| <input type="checkbox"/> | 福建炒飯
Hokkien Fried Rice | \$178 |
| <input type="checkbox"/> | 滑蛋蝦仁炒河
Stir Fried Rice Noodles with Shrimps & Scrambled Egg | \$188 |
| <input type="checkbox"/> | 銀芽肉絲雙麵黃
Pan-Fried Crispy Noodles with Pork & Bean Sprouts | \$188 |
| <input type="checkbox"/> | 貢品炒飯
Fried Rice with Preserved Vegetables & Crab Meat | \$188 |
| <input type="checkbox"/> | 海鮮窩麵
Assorted Seafood & Noodles in Superior Soup | \$198 |
| <input type="checkbox"/> | 鮑汁海鮮炆米粉
Braised Rice Vermicelli with Abalone Sauce | \$198 |
| <input type="checkbox"/> | 鮮茄海鮮泡脆米飯
Seafood Crispy Rice in Tomato Soup | \$198 |
| <input type="checkbox"/> | 蠔仔肉碎泡脆米飯
Oyster & Minced Pork Crispy Rice in Soup | \$198 |

