

川居

川粵料理

CHUAN PALACE

假日

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 | \$338 |
| <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

蒸點推介 STEAMED

- | | | |
|--------------------------|--|------|
| <input type="checkbox"/> | 蜜味叉燒包
Steamed Barbecued Pork Buns | \$50 |
| <input type="checkbox"/> | 醬皇蒸鳳爪
Steamed Chicken Feet in Black Bean & Garlic Sauce | \$50 |
| <input type="checkbox"/> | 上湯鮮竹卷
Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup | \$50 |
| <input type="checkbox"/> | 松子露野菌餃 •
Steamed Wild Mushroom Dumplings with Pine Nut | \$55 |
| <input type="checkbox"/> | 高湯牛肉丸
Steamed Minced Beef Balls with Broth | \$55 |



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 | \$60 |
| <input type="checkbox"/> | 麻辣濃湯小籠包 •
Steamed Shanghainese Dumplings with Spicy Soup | \$60 |
| <input type="checkbox"/> | 鮮肉小籠包
Steamed Shanghainese Dumplings | \$60 |
| <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® | \$62 |
| <input type="checkbox"/> | 剝椒海鮮韭菜餃
Seafood and Vegetable Dumplings with Chopped Pepper | \$65 |
| <input type="checkbox"/> | 蟹籽蒸燒賣
Steamed Pork Dumplings with Crab Roe | \$65 |
| <input type="checkbox"/> | 鮮淮山棉花雞
Steamed Chicken with Fish Maws & Chinese Yam | \$65 |
| <input type="checkbox"/> | 露筍蝦餃皇
Steamed Shrimp Dumplings with Asparagus | \$72 |
| <input type="checkbox"/> | 原隻鮑魚海皇灌湯餃
Abalone & Assorted Seafood Dumpling in Supreme Soup | \$122 |

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 | \$50 |
| <input type="checkbox"/> | 蜜汁叉燒腸
Steamed Rice Roll with Barbecue Pork | \$60 |
| <input type="checkbox"/> | 香茜牛肉腸
Steamed Rice Roll with Minced Beef & Coriander | \$60 |
| <input type="checkbox"/> | 金瑤脆皮紅米腸粉
Crispy Conpoy with Red Rice Roll | \$72 |
| <input type="checkbox"/> | 菲王鮮蝦腸
Steamed Rice Roll with Shrimp & Chives | \$72 |
| <input type="checkbox"/> | 櫻花蝦日本帶子腸
Steamed Rice Roll with Sakura Shrimp & Scallops | \$82 |

香煎炸焗 FRIED & BAKED

- | | | |
|--------------------------|--|------|
| <input type="checkbox"/> | 五柳炸雲吞
Deep-fried Wonton with Sweet & Sour Sauce | \$55 |
| <input type="checkbox"/> | 雪山叉燒包
Baked Barbecue Pork Buns | \$55 |
| <input type="checkbox"/> | 芙蓉海鮮芋蓉盒
Baked Taro Puffs with Seafood & Egg White | \$55 |
| <input type="checkbox"/> | 鮮蝦香煎腐皮卷
Pan-Fried Bean Curd Rolls with Shrimp | \$55 |
| <input type="checkbox"/> | 蘋果叉燒酥
Baked Barbecue Pork Puffs with Apple | \$60 |
| <input type="checkbox"/> | 蒜茸鮮蝦長春卷
Deep-fried Shrimp & Garlic Spring Roll | \$65 |
| <input type="checkbox"/> | XO醬香煎蘿蔔糕 •
Wok Fried Turnip Cake in XO Sauce | \$72 |



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 | \$49 |
| <input type="checkbox"/> | 清甜南瓜糕
Steamed Pumpkin Pudding | \$56 |
| <input type="checkbox"/> | 焦糖鳳凰小米糕
Pan-fried Caramel Millet Cake | \$56 |
| <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
<small>製作需時15分鐘 15mins Preparation</small> | \$98
<small>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

百花炸蟹拑 **\$88**
Deep-Fried Crab Claw Coated with Shrimp Mousse
每件 Each 2位起 2 Pcs Up

魚香茄子煲 **\$168**
Braised Eggplant with Minced Pork in Casserole

家鄉煎鯪魚餅 **\$188**
Pan-Fried Dace Fish Cake

花生芽小炒皇 **\$188**
Sautéed Peanut Bud with Squids & Dried Shrimp

京式賽螃蟹 **\$188**
Stir-Fried Egg White with Fresh Milk & Crab Meat

鹹魚蒸手剝肉餅 **\$198**
Steamed Minced Pork with Salty Fish

鹹魚煎肉餅 **\$198**
Pan-Fried Minced Pork with Salty Fish



懷舊咕嚕肉 **\$198**
Sweet & Sour Pork

菜遠牛肉 **\$208**
Fried Beef with Vegetables

滑蛋蝦球 **\$208**
Fried Egg with Prawn

秘制柱候牛筋 **\$218**
Braised Beef Brisket with Chu Hou Paste

豉汁露筍炒鴿片 **\$228**
Fried Sliced Pigeon with Asparagus in Black Bean Sauce

XO醬露筍炒帶子 **\$248**
Sautéed Scallops & Asparagus in XO Sauce

黑松露帶子炒鮮奶 **\$248**
Sautéed Fresh Milk with Scallops & Black Truffle

川菜系列 SICHUAN STYLE DISHES

大 小 水煮牛肉 • **\$428 / \$318**
Sichuan Style Stewed Beef
大 Large 小 Small

麻辣菲菜鴨血 • **\$108**
Chinese Chive & Duck Blood in Sichuan Sauce

麻婆豆腐 • **\$168**
Braised Bean Curd & Minced Pork in Chili Oil

螞蟻上樹 • **\$168**
Braised Vermicelli & Minced Pork with Chili Bean Paste

川式回鍋肉 • **\$198**
Sichuan Style Stir-Fried Pork Belly with Chili

川式豬手煲 • **\$198**
Sichuan Style Braised Pork Knuckle in Casserole

辣子大腸 • **\$198**
Sautéed Pig Intestines with Spicy Chili

四川毛血旺 • **\$288**
Sichuan Style (Ox Tongue, Ox Tripe, Chicken Blood, Eel)

辣子田雞 • **\$328**
Sautéed Frog with Spicy Red Chili

正宗口水雞 • **\$388 / \$258**
Chilled Poached Chicken in Sichuan Style
大 Large 小 Small

大 小 鴛鴦椒蒸大魚頭 • **\$538 / \$328**
Steamed Fish Head with Chili
全隻 Whole 半隻 Half

高 位 川式海鮮酸辣湯 • **\$368 / \$108**
Hot & Sour Soup with Seafood
每鍋 Per Pot 每位 Per Person

高 位 杏汁燉白肺湯 • **\$368 / \$108**
Double Boiled Pig Lung Soup with Almond
每鍋 Per Pot 每位 Per Person

高 位 海皇豆腐羹 • **\$368 / \$108**
Seafood Soup with Tofu
每鍋 Per Pot 每位 Per Person



正宗口水雞



鴛鴦椒蒸大魚頭

綠油油 VEGETABLES

白灼時蔬 • **\$118**
Blanched Vegetable

炆炒土豆絲 • **\$128**
Sautéed Shredded Potatoes

酸辣手撕包菜 • • **\$148**
Stir-Fried Hot & Sour Cabbage

乾煸四季豆 **\$158**
Sichuan Dry Fried String Beans

梅菜蒸茄子 • **\$168**
Steamed Eggplant with Preserved 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

啫啫時蔬 • **\$168**
Sizzling Vegetable in Pot

魚湯鮮腐竹浸時蔬 **\$178**
Seasonal Vegetables with Fresh Bean Curd Skin in Fish Soup

豉蒜花生芽西瓜皮 • **\$178**
Watermelon Peel & Peanut Sprouts with Garlic & Black Bean Sauce

高湯竹筍釀露筍 • **\$198**
Steamed Bamboo Piths Stuffed with Asparagus

精選滋潤湯水 SOUP

高 位 川式海鮮酸辣湯 • **\$368 / \$108**
Hot & Sour Soup with Seafood
每鍋 Per Pot 每位 Per Person

高 位 杏汁燉白肺湯 • **\$368 / \$108**
Double Boiled Pig Lung Soup with Almond
每鍋 Per Pot 每位 Per Person

高 位 海皇豆腐羹 • **\$368 / \$108**
Seafood Soup with Tofu
每鍋 Per Pot 每位 Per Person

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

BB辣 Mild

催淚辣 Hot

普通辣 Medium

18禁辣 Extra Hot

文房四寶 STAPLES FOOD

渝州凍麵 • • **\$68**
Yuzhou Style Chilled Noodles

高湯鮮蝦韭菜餃 **\$68**
Shrimps & Vegetables Dumplings in Superior Soup
6隻 Pcs

紅油抄手 • **\$68**
Wontons in Chili Oil
6隻 Pcs

家常酸辣麵 • **\$68**
Hot & Sour Noodles

四川擔擔麵 • **\$68**
Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup

陽春麵 **\$78**
Plain Noodles
每碗 Bowl
□ 豬手 □ 河蝦仁 □ 牛筋
Pork Knuckle / Sautéed Shelled River Shrimps / Beef Tendon

豉油皇炒麵 • **\$168**
Fried Noodles with Soya Sauce

星洲炒米 • **\$178**
Fried Rice Vermicelli in Singapore Style

福建炒飯 **\$178**
Hokkien Fried Rice

乾炒牛河 **\$188**
Stir-Fried Beef Noodles

大舊招牌炒飯 **\$188**
Fried Rice with Scallops & Onion

滑蛋蝦仁炒河 **\$188**
Stir Fried Rice Noodles with Shrimps & Scrambled Egg

銀芽肉絲雙麵黃 **\$188**
Pan-Fried Crispy Noodles with Pork & Bean Sprouts

貢品炒飯 **\$188**
Fried Rice with Preserved Vegetables & Crab Meat

海鮮窩麵 **\$198**
Assorted Seafood & Noodles in Superior Soup

鮑汁海鮮炆米粉 **\$198**
Braised Rice Vermicelli with Abalone Sauce

鮮茄海鮮泡脆米飯 **\$198**
Seafood Crispy Rice in Tomato Soup

蠔仔肉碎泡脆米飯 **\$198**
Oyster & Minced Pork Crispy Rice in Soup



鮑汁海鮮炆米粉



四川擔擔麵



紅油抄手