

枱號 Table No. 經手人

招牌菜 SIGNATURE DISHES

- 招牌脆皮血旺 • \$98
Deep-Fried Duck Blood
- 蒜泥白肉 • \$128
Sliced Pork Belly with Mashed Garlic
- 蜜瓜脆奶 \$148
Deep-Fried Honeydew Milk
- 黄酒豬手煲 \$198
Pork Knuckle with Chinese Yellow Wine in Casserole
- 水煮厚切牛腩 • \$328
Sichuan Style Stewed Ox Tongue
- 招牌辣子雞 • \$338 / \$248
Sautéed Diced Chicken with Spicy Red Chili
大 中 小
- 樟茶鴨 \$380 / \$268
Smoked Duck in Sichuan Style
大 中 小
- 口水煮 酸菜 青椒清香桂花魚 • \$468 / \$368
Sichuan Style Stewed Mandarin Fish /
Stewed Mandarin Fish with Pickled Chili /
Green Chili & Sichuan Peppercorn Stewed Mandarin Fish
大 中 小



選擇您的菜式辣度!

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

- BB辣 Mild
- 普通辣 Medium
- 催淚辣 Hot
- 18禁辣 Extra Hot

蒸點推介 STEAMED

- 上湯杞子鮮竹卷 \$38
Bran Curd Sheet Rolls Stuffed with Shrimp & Lycii Fructus in Supreme Soup
- 蜜汁黑毛豬叉燒包 \$38
Steamed Barbecue Iberico Pork Bun
- 鮮肉瀰湯小籠包 \$48
Steamed Shanghaiese Dumplings
- 豉汁醬皇蒸鳳爪 \$48
Steamed Chicken Feet with Black Bean Sauce
- 高湯瓜粒牛肉球 \$48
Steamed Minced Beef Balls with Broth
- 川式麻辣小籠包 • \$53
Steamed Shanghaiese Dumplings with Spicy Soup
- 臘味糯米包 \$53
Steamed Sticky Rice Bun Stuffed with Preserved Meat
- 麻辣川味金錢肚 • \$58
Steamed Beef Trips with Spicy Sauces
- 雲腿北菇棉花雞 \$58
Steamed Chicken with Fish Maw & Mushrooms
- 黑松露野菌素餃 \$58
Steamed Wild Mushroom & Black Truffle Dumplings



- 念川鮮蝦餃皇 \$62
Chuan Palace Steamed Shrimp Dumplings
- 蟹籽北菇燒賣皇 \$62
Steamed Pork Dumplings with Crab Roe & Mushrooms
- 高湯蟹肉灌湯餃 \$88
Assorted Crab Meat Dumpling in Supreme Soup with Broth

腸粉 STEAMED RICE ROLL

- 桂林香茜牛肉腸粉 \$53
Steamed Rice Roll with Beef & Coriander
- 蜜汁叉燒腸粉 \$53
Steamed Rice Roll with Barbecue Pork
- 紅米脆皮蝦腸 \$58
Crispy Conpoy with Red Rice Roll
- 鮮露筍帶子腸粉 \$63
Steamed Rice Roll with Scallops and Asparagus
- 韭黃鮮蝦腸粉 \$63
Steamed Rice Roll with Shrimp and Chives

香煎炸焗 FRIED & BAKED

- 芙蓉海鮮芋蓉角 \$48
Baked Taro Puffs with Seafood and Egg White
- 鮮蝦韭菜腐皮卷 \$48
Beancurd Sheet Rolls with Fresh Prawn & Chinese Chives
- 雪山叉燒燻餐包 \$53
Baked Barbecue Pork Bun
- 香煎焦糖小米糕 \$53
Pan-fried Millet Cake
- 蒜香脆春卷 \$53
Deep-fried Garlic Spring Rolls
- 富士蘋果叉燒酥 \$53
Baked Barbecue Pork Puffs with Fuji Apple
- XO醬蘿蔔糕 • \$63
Pan-fried Radish Cake in XO Sauce
- 櫻花蝦咸水角 \$63
Deep-Fried Glutinous Rice Dumplings
- 鮑魚蛋煎糯米糍 \$118
Pan-fried Glutinous Rice with Abalone and Egg



特選小食 SNACKS

- 椒鹽脆皮豆腐 • \$78
Deep-Fried Diced Bann Curd with Spicy Salt
- 鮑汁雞腳 \$88
Braised Chicken Feet in Abalone Sauce
- 白玉黃金 \$88
Pork Belly with Salted Egg Yolk Stuffing
- 椒鹽九肚魚 • \$98
Deep-Fried Bombay Duck Fish with Spicy Salt
- 白灼新鮮牛肉 \$118
Blanched Fresh Beef
- 涼拌青瓜海蜇頭 \$118
Chilled Jelly Fish & Cucumber in Sesame Oil
- 煎釀虎皮尖椒 • \$128
Pan-Sautéed Green Chilli Pepper Stuffed with Fish
- 家鄉煎鱸魚腩 \$158
Pan-Fried Dace Fish Cake

甜品 DESSERT

- 懷舊蜂巢黑糖糕 \$43
Brown Sugar Pudding
- 桂花椰汁糕 \$48
Osmanthus & Coconut Juice Pudding
- 生磨日本芝麻卷 \$48
Black Sesame Roll
- 生磨蛋白杏仁茶 \$53
Almond Soup with Egg White
- 木桶豆腐花 (四位用) \$98
Bean Curd Pudding (for 4 person)
請向廚師訂座
- 蛋黃蓮蓉萬壽桃 (半打) \$108
Bun with Lotus Paste & Egg Yolk (6 pcs)

• 每位中國茗茶/水 Chinese Tea / Water charge per person \$20
• 白飯 Rice \$25 • 辣 Spicy • 素 Vegetarian
加一服務費，圖片只供參考，本餐牌只限星期一至五供應（公眾假期除外）
Subject to 10% service charge, photos for reference only.
This menu is only available on weekdays (except Public holidays)

形點 二期二樓 2023-2027 號舖
Shop 2023 - 2027, YOHO Mall 1 Tel: 2383 9303

午市粵菜 CANTON STYLE DISHES

- 懷舊咕嚕肉 \$188
Sweet & Sour Pork
- 秘制柱候牛腩 \$188
Braised Beef Brisket with Chu Hou Paste
- 豉汁露筍炒鴿片 \$198
Fried Sliced Pigeon with Asparagus in Black Bean Sauce
- XO醬露筍炒帶子 * \$228
Sautéed Scallops & Asparagus in XO Sauce
- 黑松露帶子炒鮮奶 \$228
Sautéed Fresh Milk with Scallops & Black Truffle
- 胡椒海中蝦 \$368
Fried Prawn with Pepper



黑松露帶子炒鮮奶



滑蛋蝦球

- 百花炸蟹鉗 \$78
Deep-Fried Crab Claw Coated with Shrimp Mousse
- 魚香茄子煲 \$158
Braised Eggplant with Minced Pork in Casserole
- 荔蓉香酥鴿 \$158
Deep-Fried Pigeon Wrapped Taro
- 花生芽小炒皇 \$168
Sautéed Peanut Bud with Squids & Dried Shrimp
- 滑蛋蝦球 \$178
Fried Egg with Prawn
- 菜遠牛肉 \$178
Fried Beef with Vegetables
- 鹹魚蒸手剝肉餅 \$188
Steamed Minced Pork with Salty Fish
- 鹹魚煎肉餅 \$188
Pan-Fried Minced Pork with Salty Fish

川菜系列 SICHUAN STYLE DISHES

- 香辣豬耳絲 * \$68
Shredded Pork Ears in Sichuan Sauce
- 青椒皮蛋 * \$68
Preserved Egg with Green Chili
- 夫妻肺片 * \$108
Sliced Beef and Ox Tongue in Chili Sauce
- 麻辣菲菜鴨血 * \$118
Chinese Chive & Duck Blood in Sichuan Sauce
- 螞蟻上樹 * \$138
Braised Vermicelli & Minced Pork with Chili Bean Paste
- 麻婆豆腐 * \$158
Braised Bean Curd & Minced Pork in Chili Oil
- 川式回鍋肉 * \$168
Sichuan Style Stir-Fried Pork Belly with Chili
- 辣子大腸 * \$188
Sautéed Pig Intestines with Spicy Chili
- 川式豬手煲 * \$208
Sichuan Style Braised Pork Knuckle in Casserole
- 四川毛血旺 * \$248
Sichuan Style (Ox Tongue, Ox Tripe, Duck Blood, Eel)
- 海鱸魚 * \$268
Sea Bass
 水煮 Sichuan Style Stewed 貴州酸湯 Guizhou Tomato Fish Soup
 青椒清香 Sichuan Peppercorn Stewed 酸菜煮 Steamed with Pickled Chili
- 辣子田雞 * \$338
Sautéed Frog with Spicy Red Chili
- 正宗口水雞 * \$338 / \$228
Chilled Poached Chicken in Sichuan Style
大 \$338 中 \$228
- 水煮牛肉 * \$308 / \$288
Sichuan Style Stewed Beef
大 \$308 中 \$288
- 鴛鴦椒蒸大魚頭 * \$438 / \$308
Steamed Fish Head with Chili
大 \$438 中 \$308



正宗口水雞



鴛鴦椒蒸大魚頭

綠油油 VEGETABLES

- 白灼時蔬 (小) * \$78
Blanched Vegetable
- 炆炒土豆絲 * \$118
Sautéed Shredded Potatoes
- 酸辣手撕包菜 * * \$138
Stir-Fried Hot & Sour Cabbage
- 魚湯青菜絲 \$138
Diced Vegetable in Fish Stock
- 乾煸四季豆 \$148
Sichuan Dry Fried String Beans
- 梅菜蒸茄子 * \$148
Steamed Eggplant with Preserved Vegetables
- 啫啫唐生菜 \$158
Sizzling Chinese Lettuce in Pot
- 魚湯鮮腐竹浸時蔬 \$158
Seasonal Vegetables with Fresh Bean Curd Skin in Fish Soup
- 粉絲雜菜煲 * \$158
Mixed Vegetables & Vermicelli with Superior Soup in Casserole
- 紅燒竹筍豆腐 * \$158
Braised Bean Curd with Bamboo Pith
- 高湯竹筍釀露筍 * \$198
Steamed Bamboo Piths Stuffed with Asparagus

精選滋潤湯水 SOUP

- 西湖牛肉羹 \$388 / \$108
Beef Broth with Bean Curd & Coriander
大 \$388 中 \$108
- 香汁燉白肺湯 \$388 / \$108
Double Boiled Pig Lung Soup with Almond
大 \$388 中 \$108
- 川式海鮮酸辣湯 * \$388 / \$108
Hot & Sour Soup with Seafood
大 \$388 中 \$108
- 胡椒豬肚走地雞湯 * \$538 / \$358
Pork Tripe with Pepper & Pickles Soup with Chicken
大 \$538 中 \$358

文房四寶 STAPLES FOOD

- 四川擔擔麵 * \$58
Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup
- 家常酸辣麵 * \$58
Hot & Sour Noodles
- 高湯鮮蝦韭菜餃 \$68
Shrimps & Vegetables Dumplings in Superior Soup
- 紅油抄手 * \$68
Wontons in Chili Oil
- 陽春麵 豬手 河蝦仁 牛筋 \$68
Plain Noodles (Pork Knuckle / Sautéed Shelled River Shrimps / Beef Tendons)
- 星洲炒米 * \$158
Fried Rice Vermicelli in Singapore Style
- 乾炒牛河 \$158
Stir-Fried Beef Noodles
- 福建炒飯 \$158
Hokkien Fried Rice
- 豉油皇炒麵 * \$158
Fried Noodles with Soy Sauce
- 滑蛋蝦仁炒河 \$168
Stir Fried Rice Noodles with Shrimps & Scrambled Egg
- 銀芽肉絲雙麵黃 \$168
Pan-Fried Crispy Noodles with Pork & Bean Sprouts
- 鮮茄海鮮泡脆米飯 \$178
Seafood Crispy Rice in Tomato Soup
- 蠔仔肉碎泡脆米飯 \$178
Oyster & Minced Pork Crispy Rice in Soup
- 貢品炒飯 \$178
Fried Rice with Preserved Vegetables & Crab Meat
- 鮑汁海鮮炆米粉 \$188
Braised Rice Vermicelli with Abalone Sauce
- 大蕪招牌炒飯 \$188
Fried Rice with Scallops & Onion
- 海鮮窩麵 \$198
Assorted Seafood & Noodles in Superior Soup



鮑汁海鮮炆米粉



大蕪招牌炒飯



紅油抄手