

望
月
樓

MOON
PALACE

波士推介 OUR CEO SELECTIONS

集團創辦人口袋推薦必食菜式

小食前菜 APPETIZERS

- 夫妻肺片 ● \$148
Sliced Beef and Ox Tongue in Chilli Sauce
- 蒜泥白肉 ● \$148
Sliced Pork Belly with Mashed Garlic
- 虎皮尖椒 ● ○ \$108
Pan-fried Green Pepper
- 四川豆乾 ● ○ \$98
Sichuan Dried Bean Curd

家禽類 POULTRY

- 江南百花雞 全隻 each \$1288
Deep-fried Chicken with Mased Shrimp
需於一天前預訂 Order made one day in advance
- 新鮮脆皮吊燒雞 全隻 Whole \$648
Deep-fried Crispy Chicken 半隻 Half \$348
- 二荊條辣子雞 ● 大 Large \$448
Sautéed Diced Chicken with Spicy Red Chili 小 Regular \$328
- 荔蓉香酥鴿 每隻 each \$238
Deep-fried Pigeon Warpped with Taro

海鮮河鮮 SEAFOOD & AQUATIC

- 川麻豆腦龍蝦 ● 每兩 each Tael \$60
Lobster with Bean Curd Jelly in Sichuan Style
- 蛋白花雕蒸花蟹 每兩 each Tael \$120
- 青椒清香東星斑 ● 由 from \$1188
Spotted Grouper Stewed (約一斤 Approx.1 Catty) with Green Chili & Sichuan Peppercorn
- 紅燒砂鍋魚頭煲 大 Large \$688
Fish Head Stewed with Roasted Pork 小 Regular \$438
& Mushrooms in Casserole
- 砂鍋胡椒海中蝦 ● \$478
Prawn Fried with Pepper in Casserole

滋潤湯水 SOUPS

- 川芎天麻燉魚頭湯 十二位用 for 12 Pax \$1198
Double-boiled Wild Fish Head Soup
with Chinese Herb
需於一天前預訂 Order made one day in advance
- 黑蒜海玉竹燉雞湯 每窩 Pot \$498
Double-boiled Chicken Soup
with Black Garlic & Plygonatum Root

牛·豬類及其他 BEEF, PORK & OTHERS

- 八年陳皮蒸牛肉餅 \$218
Steamed Minced Beef with Dried Tangerine Peel
- 黃酒豬手煲 \$228
Pork Knuckle with Chinese Yellow Wine in Casserole
- 水煮厚切牛脷 ● \$388
Sichuan Style Stewed Ox Tongue
- 辣子豬大腸 ● \$218
Sautéed Pig Intestines with Spicy Red Chili
- 滑蛋蝦球 \$218
Scrambled Eggs with Prawns
- 蜜瓜脆奶 ○ \$198
Deep-fried Honeydew milk

炒粉麵飯 STAPLES FOOD

- 銀芽肉絲雙麵黃 \$208
Pan-fried Crispy Noodles
with Shredded Pork and Bean Sprouts
- 望月焗豬扒飯 \$238
Baked Tomato Pork Chop Rice
- 福建炒飯 \$198
Hokkien Fried Rice

甜點 DESSERT

- 脆炸馬蹄條 ○ \$58
Deep-fried Water Chestnut Sticks

歡聚六人套餐 \$4288

SPECIAL SET FOR SIX

三色素鵝

Crispy Bean Curd Skin with Mixed Vegetables

夫妻肺片

Sliced Beef and Ox Tongue in Chilli Sauce

溏心皮蛋

Preserved Egg

蒜泥白肉

Sliced Pork Belly with Mashed Garlic

百花炸釀蟹鉗

Deep-fried Crab Claw Coated with Shrimp Mousse

金沙蝦球

Deep-fried Prawns with Salted Eggs

黑蒜海玉竹燉雞湯

Double-boiled Chicken Soup
with Black Garlic & Polygonatum Root

八頭鮮鮑扣花菇

Braised Fresh Abalone with Goose Web & Black Mushroom

老虎斑

Tiger Grouper

清蒸 ● / 青椒清香 ●

Steamed /

Green Chili & Sichuan Peppercorn Stewed

升級東星斑另加 \$480

+480 Top up to Spotted Grouper (約一斤半 Approx.1.5 Catty)

二選一

Choose 1

蔥油脆皮雞 (一隻)

Deep-fried Crispy Chicken with Scallion

招牌燒脆皮雞 (一隻)

Deep-fried Crispy Chicken

瑤柱蛋白芋粒炒飯

Fried Rice with Scallops & Onion

蟠桃壽包

Bun

● 辣 Spicy
另加一服務費

○ 素 Vegetarian
10% service charge

MOON PALACE

四人套餐 \$2388

EXECUTIVE SET FOR FOUR

四選二
Choose 2

蒜泥白肉 ●
Sliced Pork Belly
with Mashed Garlic

夫妻肺片 ●
Sliced Beef and Ox Tongue
in Chilli Sauce

招牌脆皮血旺
Deep-fried Duck Blood

四川豆乾 ● ○
Sichuan Dried Bean Curd

黑蒜海玉竹燉雞湯

Double-boiled Chicken Soup with Black Garlic & Polygonatum Root

三選一
Choose 1

桂花魚 水煮 ● / 酸菜煮 ● / 青椒清香 ● / 貴州酸湯 ●
Mandarin Fish Sichuan Style Stewed / Steamed with Pickled Chili /
Green Chili & Sichuan Peppercorn Stewed /
Guizhou Tomato Fish Soup Mandarin Fish

雞油花雕蒸馬友
Steamed Thread Fin with Chinese Yellow Wine & Chicken Oil

油泡筍殼魚
Deep Fried Marble Goby Fish

二選一
Choose 1

水煮厚切牛脷 ● 豉油皇煎海中蝦
Sichuan Style Stewed Ox Tongue Pan-fried Prawn with Soy Sauce

二選一
Choose 1

魚湯青菜碎 啫啫時蔬
Diced Vegetables in Fish Stock Sizzling Vegetables in Pot

二選一
Choose 1

二荊條辣子雞 ● 荔蓉香酥鴿
Sautéed Diced Chicken Deep-fried Pigeon
with Spicy Red Chili Warpped with Taro

二選一
Choose 1

望月焗豬扒飯 福建炒飯
Baked Tomato Pork Chop Rice Hokkien Fried Rice

脆米流沙紫薯果

Lava Purple Potato Dumplings with Crispy Skin

二人套餐 \$898

EXECUTIVE SET FOR TWO

蒜泥白肉 ●
Sliced Pork Belly with Mashed Garlic

二選一
Choose 1

杏汁燉白肺湯
Double-boiled Pig Lung Soup with Almond

川式海鮮酸辣湯 ●
Hot & Sour Seafood Soup

二選一
Choose 1

桂花魚 水煮 ● / 酸菜煮 ● / 青椒清香 ● / 貴州酸湯 ●
Mandarin Fish Sichuan Style Stewed / Steamed with Pickled Chili /
Green Chili & Sichuan Peppercorn Stewed /
Guizhou Tomato Fish Soup Mandarin Fish

油泡筍殼魚
Deep Fried Marble Goby Fish

二選一
Choose 1

啫啫時蔬
Sizzling Vegetables in Pot

香油萵筍絲 ○
Shredded Celtuce with Sesame Oil

二選一
Choose 1

上湯煎粉果
Pan-fried Dumplings with Superior Soup

高手炒飯
Fried Rice with Scallops, Eggs, Mustard & Celery

二選一
Choose 1

蛋白杏仁茶
Almond Soup with Egg White

真係花生湯圓
Peanut Rice Dumplings in Sweet Peanut Soup

招牌川辣二人套餐 \$898

SIGNATURE HOT & SPICY SET FOR TWO

四川豆乾 ●○

Sichuan Dried Bean Curd

蒜泥白肉 ●

Sliced Pork Belly with Mashed Garlic

二選一
Choose 1

杏汁燉白肺湯

Double-boiled Pig Lung Soup with Almond

川式海鮮酸辣湯 ●

Hot & Sour Seafood Soup

二選一
Choose 1

水煮厚切牛脷 ●

Sichuan Style Stewed Ox Tongue

桂花魚

Mandarin Fish

水煮 ● / 酸菜煮 ● / 青椒清香 ● / 貴州酸湯 ●
Sichuan Style Stewed / Steamed with Pickled Chili /
Green Chili & Sichuan Peppercorn Stewed /
Guizhou Tomato Fish Soup Mandarin Fish

二選一
Choose 1

砂鍋焗秋葵 ○

Okra in Clay Pot

魚湯京都腐竹浸時蔬

Seasonal Vegetables with Kyoto Bean Curd Skin in Fish Soup

四川擔擔麵 ●

Braised Noodles with Minced Pork & Peanuts
in Sichuan Spicy Soup

二選一
Choose 1

蛋白杏仁茶

Almond Soup with Egg White

真係花生湯圓

Peanut Rice Dumplings in Sweet Peanut Soup

CEO 四人套餐 \$3688

CEO SET FOR FOUR

蒜泥白肉 ●

Sliced Pork Belly with Mashed Garlic

虎皮尖椒 ●○

Pan-fried Green Pepper

涼拌青瓜海蜇頭

Chilled Jelly Fish & Cucumber in Sesame Oil

四川豆乾 ●○

Sichuan Dried Bean Curd

四選二
Choose 2

川麻豆腦龍蝦 ●

Lobster with Bean Curd Jelly in Sichuan Style

黑蒜海玉竹燉雞湯

Double-boiled Chicken Soup with Black Garlic & Polygonatum Root

二選一
Choose 1

薑蔥肉蟹煎腸粉煲

Stir-fried Mud Crab with Rice roll with Ginger & Onion in Clay Pot

東星斑

Spotted Grouper

水煮 ● / 酸菜煮 ● / 青椒清香 ●
Sichuan Style Stewed / Steamed with Pickled Chili /
Green Chili & Sichuan Peppercorn Stewed

三選一
Choose 1

黃酒豬手煲

Pork Knuckle with Chinese Yellow Wine in Casserole

荔蓉香酥鴿

Deep-fried Pigeon Warpped with Taro

八年陳皮蒸牛肉餅

Steamed Minced Beef with Dried Tangerine Peel

啫啫時蔬

Sizzling Vegetables in Pot

銀芽肉絲雙麵黃

Pan-fried Crispy Noodles with Shredded Pork and Bean Sprouts

生磨芝麻卷

Black Sesame Rolls

● 辣 Spicy
○ 素 Vegetarian
另加一服務費 10% service charge

MOON PALACE

粵菜推介

SIGNATURE CANTON STYLE

薑蔥肉蟹煎腸粉煲

Stir-fried Mud Crab with Rice roll
with Ginger & Onion in Clay Pot

每兩 each Tael \$65

頭抽豉油皇雞

Soy Sauce Chicken
製作需時 45 分鐘 preparation takes around 45 minutes

全隻 Whole \$618
半隻 Half \$348

黑蒜海玉竹燉雞湯

Double-boiled Chicken Soup
with Black Garlic & Polygonatum Root

每窩 Pot \$498

上湯海蝦煎米粉

Pan-fried Rice Noodles with Prawns

\$488

黃酒豬手煲

Pork Knuckle with Chinese Yellow Wine in Casserole

\$228

望月焗豬扒飯

Baked Tomato Pork Chop Rice
(加荷包蛋每隻 Sunny-side Up 1 pc + \$18)

\$238

荔蓉香酥鴿

Deep-fried Pigeon Warpped with Taro

每隻 each \$238

回味焗魚腸

Baked Fish Intestine with Eggs

\$228

八年陳皮蒸牛肉餅

Steamed Minced Beef with Dried Tan

\$218

無花果咕嚕黑豚肉

Sweet & Sour Iberico Pork with Figs

\$218



荔蓉香酥鴿



黑蒜海玉竹燉雞湯



薑蔥肉蟹煎腸粉煲



回味焗魚腸



望月焗豬扒飯



黃酒豬手煲



青椒清香東星斑



鴛鴦椒蒸大魚頭



川麻豆腦龍蝦



水煮厚切牛脷



蒜泥白肉



砂鍋胡椒海中蝦

川式推介

SIGNATURE CHUAN STYLE

青椒清香東星斑 ●

Spotted Grouper Stewed
with Green Chili & Sichuan Peppercorn

由 from \$1088
(約一斤 Approx. 1 Catty)

川麻豆腦龍蝦 ●

Lobster with Bean Curd Jelly in Sichuan Style

每兩 each Tael \$60

貴州酸湯桂花魚 ●

Guizhou Tomato Fish Soup Mandarin Fish

大 Large \$548
小 Regular \$448

酸菜煮桂花魚

Mandarin Fish Steamed with Pickled Chili

大 Large \$548
小 Regular \$448

鴛鴦椒蒸大魚頭 ●

Fish Head Steamed with Chili

大 Large \$688
小 Regular \$438

二荊條辣子雞 ●

Sautéed Diced Chicken with Spicy Red Chili

大 Large \$448
小 Regular \$328

水煮厚切牛脷 ●

Sichuan Style Stewed Ox Tongue

\$388

砂鍋胡椒海中蝦 ●

Prawn Fried with Pepper in Casserole

\$478

辣子田雞 ●

Sautéed Frog with Spicy Red Chili

\$388

蒜泥白肉 ●

Sliced Pork Belly with Mashed Garlic

\$148

● 辣 Spicy
另加一服務費

○ 素 Vegetarian
10% service charge

MOON PALACE

小食前菜

APPETIZERS

藤椒拌鮮蚌 ●

Shellfish with Chili & Sichuan Pepper

\$218

白玉黃金

pork belly with salted egg yolk stuffing

\$188

蒜泥白肉 ●

Sliced Pork Belly with Mashed Garlic

\$148

夫妻肺片 ●

Sliced Beef and Ox Tongue in Chilli Sauce

\$148

涼拌青瓜海蜆頭 ●

Chilled Jelly Fish & Cucumber in Sesame Oil

\$138

招牌脆皮血旺

Deep-fried Duck Blood

\$138

家鄉煎鯪魚餅

Pan-fried Dace Fish Cake

\$138

豉油皇香煎日本淮山

Pan-fried Japanese Yam in Soy Sauce

\$128

鮑汁雞腳

Braised Chicken Feet in Abalone Sauce

\$118



招牌脆皮魚旺



小食前菜

APPETIZERS

椒鹽九肚魚

\$118

Deep-fried Bombay Duck Fish with Spicy Salt

香油萵筍絲 ○

\$108

Shredded Celtuce with Sesame Oil

虎皮尖椒 ● ○

\$108

Pan-fried Green Pepper

椒鹽脆皮豆腐 ○

\$108

Deep-fried Diced Bean Curd with Spicy Salt

話梅淮山 ○

\$98

Chinese Yam with Pickled Plums

四川豆乾 ● ○

\$98

Sichuan Dried Bean Curd

三色素鵝 ○

\$98

Crispy Bean Curd Skin with Mixed Vegetables

青椒皮蛋 ●

\$88

Preserved Egg with Green Chili

豉油皇香煎日本淮山



三色素鵝



● 辣 Spicy
另加一服務費

○ 素 Vegetarian
10% service charge

MOON PALACE

翅類

SHARK FIN

原隻火燻雞燉翅

Double-boiled Shark Fin
with Ham in Chicken Broth

需於一天前預訂 Order made one day in advance

六位用 for 6 Pax \$3688
十二位用 for 12 Pax \$6688

芙蓉蛋白蟹肉煲仔翅

Braised Shark Fin with Crab & Egg White

四位用 for 4 Pax \$1388

砂鍋雞煲翅

Double-boiled Shark Fin Soup
with Chicken Soup in Casserole

四位用 for 4 Pax \$1288

乾燒蟹肉翅

Dry-braised Shark Fin with Crab Meat

每位 Pax \$498

潮州翅

Braised Shark Fin in Chiuchow Style

需於一天前預訂 Order made one day in advance

每位 Pax \$438

紅燒鮑翅

Braised Shark Fin in Brown Soup

每位 Pax \$438

桂花炒翅

Stir-fried Shark Fin with Bean Sprouts & Ham

每位 Pax \$438

海味

GOOSE WEB, FISH MAW & OTHERS

佛跳牆

Buddha's Temptation

紅燒 / 上湯

Braised or Superior Soup

需於一天前預訂 Order made one day in advance

每位 Pax \$1688

二十三頭蠔皇鮑魚扣鵝掌

Braised Dry Abalone with Goose Web

每位 Pax \$698

海味一品煲

(鮮鮑·海參·鵝掌·花菇)

Casserole Braised Sea Cucumber, Goose Web,
Mushroom & Fresh Abalone

\$558

鮑汁燴花膠扒

Braised Superior Fish Maw in Abalone Sauce

每位 Pax \$498

關東刺參扣鵝掌

Braised Sea Cucumber

with Goose Web in Abalone Sauce

每位 Pax \$448

六頭鮮鮑扣鵝掌花菇

Braised Fresh Abalone

with Goose Web & Black Mushroom

每位 Pax \$348

燕窩

BIRD NEST

紅燒官燕

Braised Bird Nest with Brown Soup

每位 Pax \$498

高湯官燕

Braised Bird Nest with Superme Soup

每位 Pax \$498

鮮蟹肉燕窩羹

Braised Bird Nest Soup with Crab Meat

每位 Pax \$498

滋潤湯水

SOUPS

川芎天麻燉魚頭湯 十二位用 for 12 Pax \$1198

Double-boiled Wild Fish Head Soup
with Chinese Herb

需於一天前預訂 Order made one day in advance

胡椒豬肚燉雞湯 半隻雞 half 窩 pot \$348

Chicken & Pork Tripe with

White Pepper & Pickles Soup

全隻雞 whole 窩 pot \$608

黑蒜海玉竹燉雞湯 每窩 Pot \$498

Double-boiled Chicken Soup

with Black Garlic & Polygonatum Root

杏汁燉白肺湯 每位 Pax \$118

Double-boiled Pig Lung Soup with Almond

每窩 Pot \$388

西湖牛肉羹 每位 Pax \$118

Beef Borth with Bean Curd & Coriander

每窩 Pot \$388

川式海鮮酸辣湯 ● 每位 Pax \$118

Hot & Sour Seafood Soup

每窩 Pot \$388

松茸螺頭燉花膠湯 每位 Pax \$228

Double-boiled Fish Maw Soup

with Sea Conch & Matsutake

● 辣 Spicy
另加一服務費

○ 素 Vegetarian
10% service charge

MOON PALACE

黑蒜海玉竹燉雞湯





原條水煮東星斑

游水海鮮

FRESH SEAFOOD

東星斑兩食 (約兩斤 Approx.2 Catty) 由 from \$2168

Spotted Grouper 2-Way

翡翠炒球及紅燒頭腩

Stir-Fried with Vegetables & Braised in Casserole

東星斑 (約一斤 Approx.1 Catty) 由 from \$1188

Spotted Grouper

原條水煮 ● / 青椒清香 ● / 酸菜煮 ●

Sichuan Style Stewed / Steamed with Pickled Chili /

Pickled Mustard Cabbages Stewed

清蒸東星斑 每兩 each Tael \$68

Spotted Grouper Steamed with Soy Sauce

蛋白花雕蒸花蟹 每兩 each Tael \$120

Steamed Crab with Shao Xing Wine & Egg White



蛋白花雕蒸花蟹



川麻豆腐龍蝦

龍蝦 每兩 each Tael \$60

Lobster

川麻豆腐 ● / 避風塘 ● / 薑蔥 /

椒鹽 / 粉絲煲 / 砂窩胡椒 ●

Bean Curd Jelly in Sichuan Style / Stir-fried with Spicy Fried Garlic /

Braised with Ginger & Garlic / Stir-fried with Pepper & Salt /

Vermicelli in Casserole / Fried with Pepper in Casserole

薑蔥肉蟹煎腸粉煲 每兩 each Tael \$65

Stir-fried Mud Crab with Rice roll

with Ginger & Onion in Clay Pot



薑蔥肉蟹煎腸粉煲

亞拉斯加蟹三食 每兩 each Tael \$75

Red King Crab 3-Way

雞油花雕蒸 / 椒鹽 / 炒飯

with Chinese Yellow Wine & Chicken Oil /

Stir-fried with Pepper & Salt / Fried Rice

肉蟹 每兩 each Tael \$50

Mud Crab

砂鍋胡椒 ● / 川味香辣 ● / 避風塘炒 ●

Fried with Pepper in Casserole / Sichuan Style Stir-Fried /

Stir-fried with Spicy Fried Garlic



川味香辣肉蟹



砂鍋胡椒海中蝦

海中蝦 \$478

Prawn

砂鍋胡椒 ● / 蒜蓉開邊蒸 / 豉油皇 / 黑蒜

Fried with Pepper in Casserole / Steam with onion /

Pan-fried with Soy Sauce / Pan-fried with Black garlic

南北風味 · 海鮮河鮮

FROM NORTH TO SOUTH
SEAFOOD & AQUATIC

花膠炆山瑞 \$998

Braised Softshell Turtle with Fish Maw
需於一天前預訂 Order made one day in advance

蒜子炆龍躉翅 \$608

Braised Giant Grouper's Fin with Garlic in Clay Pot

桂花魚 大 Large \$548

Mandarin Fish

水煮 ● / 酸菜煮 ● / 青椒清香 ● / 貴州酸湯 ●
Sichuan Style Stewed / Steamed with Pickled Chili /
Green Chili & Sichuan Peppercorn Stewed /
Guizhou Tomato Fish Soup Mandarin Fish

小 Regular \$448

大魚頭 大 Large \$688

Fish Head

鴛鴦椒蒸 ● / 紅燒 / 薑蔥煲 / 豉汁蒸全個 / 紅燒砂鍋
Steamed with Chili / Braised in Casserole /
Baked with Ginger & Spring Onion / Steamed with Black Bean Sauce /
Stewed with Roasted Pork & Mushrooms in Casserole

小 Regular \$438

筍殼魚 \$488

Marble Goby Fish

藤椒 ● / 油泡
Steamed with Sichuan Pepper / Deep Fried

順德煎魚雲 \$438

Pan-fried Fish Head in Shuntak Style

生啫魚雲煲 \$438

Sizzling Fish Head in Pot

開胃醬炒龍躉球 \$398

Pan-fried Giant Grouper Ball with Signature Sauce

酥炸生蠔 \$368

Deep-fried Oyster

薑蔥生蠔煲 \$368

Stir-fried Oyster with Ginger & Onion in Clay Pot



辣子田雞



鴛鴦椒蒸大魚頭



水煮桂花魚



回味焗魚腩



黑松露帶子炒鮮奶



藤椒筍殼魚

MOON PALACE

● 辣 Spicy 另加一服務費
○ 素 Vegetarian 10% service charge

南北風味 · 海鮮河鮮

FROM NORTH TO SOUTH
SEAFOOD & AQUATIC

辣子田雞 ● \$388
Sautéed Frog with Spicy Red Chili

雞油花雕蒸馬友 \$368
Steamed Thread Fin with Chinese Yellow Wine
& Chicken Oil

生啫鱔球煲 \$328
Sizzling Japanese Eel in Claypot

豉汁蒸白鱔魚 \$298
Steamed Japanese Eel with Black Bean Sauce

薑蔥 / 椒鹽田雞 \$278
Baked Frog with Ginger & Spring Onion/
Baked Frog with Salt & Pepper

黑松露帶子炒鮮奶 \$258
Sautéed Fresh Milk with Scallops & Black Truffle

XO醬露荀炒帶子 \$268
Sautéed Scallops & Asparagus in XO Sauce

乾鍋魚春 ● (時令出品 Seasonal Supply) \$228
Wok-fried Mandarin Fish Roe in Sichuan Style

椒鹽鮮魷 \$228
Fresh Squid with Salt & Pepper

回味焗魚腸 \$228
Baked Fish Intestine with Eggs

椒香河蝦仁 \$208
Sautéed Shelled Shrimps in Sichuan Pepper & Chili

清炒河蝦仁 \$208
Sautéed Shelled Shrimps

金莎蝦球 \$218
Deep-fried Prawns with Salted Eggs

滑蛋蝦球 \$218
Scrambled Eggs with Prawns

窩貼明蝦 \$218
Deep-fried Shrimps on Toast

京式賽螃蟹 \$218
Stir-fried Egg White with Conpoy

粟米斑塊 \$198
Fish Fillet in Sweet Corn Sauce

魚香茄子煲 \$188
Braised Eggplant with Shredded Pork

百花炸蟹鉗 (兩隻起 2 pcs up) 每隻 each \$78
Deep-fried Crab Claw Coated with Shrimp Mousse

南北風味

牛及豬類及其他

FROM NORTH TO SOUTH
BEEF, PORK & OTHERS

鹽燒日本佐賀 A4 和牛 \$698
Sauteéd A4 Saga Wagyu Beef in Sea Salt

水煮牛肉 ● 大 Large \$468
Sichuan Style Stewed Beef 小 Regular \$358

XO 醬鮮露筍炒和牛 ● \$398
Stir-fried Wagyu Beef and Asparagus with XO sauce

水煮厚切牛脷 ● \$388
Sichuan Style Stewed Ox Tongue

水煮雙腸 \$358
Sichuan Style Stewed Pig Intestines

麻辣厚切牛腩拼牛筋 ● \$298
Spicy Beef Shank Steak & Beef Tendon

乾鍋排骨 ● \$248
Wok-fried Pork Ribs in Sichuan Style

川式回鍋肉 ● \$238
Sichuan Style Stir-Fried Pork Belly with Chili

白灼牛肉豬脷伴菜苗 \$228
Scalded Beef & Pig Liver with Seasonal Vegetables

牛筋煲 \$228
Braised Beef Brisket in Pot
秘製柱候 / 麻辣 ●
with Chu Hou Paste / with Spicy Chili

黃酒豬手煲 \$228
Pork Knuckle with Chinese Yellow Wine in Casserole



水煮厚切牛脷



水煮牛肉



黃酒豬手煲



無花果咕嚕黑豚肉

川式豬手煲 ●

Sichuan Style Braised Pork Knuckle in Casserole

\$228

菜遠牛肉

Fried Beef with Vegetables

\$218



菜遠牛肉



辣子豬大腸

沙嗲粉絲肥牛煲 ●

Braised Beef with Vermicelli & Satay in Pot

\$218

豬大腸

Sautéed Pig Intestines

辣子 ● / 脆炸
with Spicy Red Chili / Deep-fried

\$218

冰梅骨

Sautéed Pork Chop in Plum Sauce

\$218

八年陳皮蒸牛肉餅

Steamed Minced Beef with Dried Tangerine Peel

\$218



螞蟻上樹

無花果咕嚕黑豚肉

Sweet & Sour Iberico Pork with Figs

\$218

蜜瓜脆奶

Deep-fried Honeydew Milk

\$198

鹹魚蒸手剝肉餅

Steamed Minced Pork with Dried Salted Fish

\$198

香煎蓮藕餅

Pan-fried Minced Pork & Lotus Root Patties

\$198



蜜瓜脆奶

麻婆豆腐 ●

Braised Bean Curd & Minced Pork in Chili Oil

\$168



麻婆豆腐

螞蟻上樹 ●

Braised Vermicelli & Minced Pork with Chili Bean Paste

\$168

涼瓜炒蛋 ○

Fried Bitter Melon with Eggs

\$168

● 辣 Spicy
○ 素 Vegetarian
另加一服務費 10% service charge

MOON PALACE

南北風味

家禽類及其他

FROM NORTH TO SOUTH
POULTRY & OTHERS

江南百花雞

Deep-fried Chicken with Mased Shrimp
需於一天前預訂 Order made one day in advance

全隻 each \$1288

脆皮蔥油雞

Deep-fried Crispy Chicken with Scallion
製作需時 45 分鐘 preparation takes around 45 minutes

全隻 Whole \$648
半隻 Half \$348

新鮮脆皮吊燒雞

Deep-fried Crispy Chicken

全隻 Whole \$648
半隻 Half \$348

頭抽豉油皇雞

Soy Sauce Chicken
製作需時 45 分鐘 preparation takes around 45 minutes

全隻 Whole \$618
半隻 Half \$348

正宗口水雞 ●

Chilled Poached Chicken In Sichuan Style

全隻 Whole \$438
半隻 Half \$328

二荊條辣子雞 ●

Sautéed Diced Chicken with Spicy Red Chili

大 Large \$438
小 Regular \$328

四川樟茶鴨

Smoked Duck in Sichuan Style

全隻 Whole \$448
半隻 Half \$298

醬油鵝肝

Goose Foie Gras in Soy Sauce

\$238

香辣鴿崧生菜包

Minced Pigeon & Lettuce Wraps with Spicy Red Chili

\$238

荔蓉香酥鴿

Deep-fried Pigeon Warpped with Taro

每隻 each \$238



新鮮脆皮吊燒雞



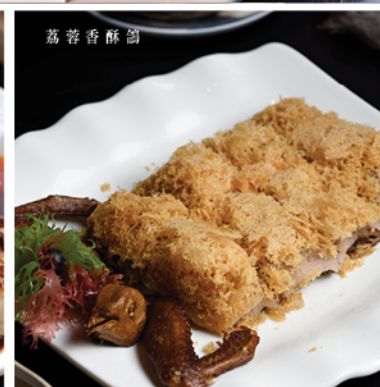
江南百花雞



四川樟茶鴨



正宗口水雞



荔蓉香酥鴿

MOON PALACE

● 辣 Spicy 另加一服務費
○ 素 Vegetarian 10% service charge

蔬菜

VEGETABLES

上湯京都腐竹浸葛絲 ○ \$258
Kuzukiri with Kyoto Bean Curd Skn in Broth

濃湯鮮蚌浸菜苗 \$248
Seasonal Vegetables with Shellfish in Broth

高湯竹筍釀露筍 ○ \$228
Steamed Bamboo Piths Stuffed with Asparagus

豉汁帶子蒸豆腐 \$218
Steamed Scallops & Bean Curd in Black Bean Sauce

魚湯京都腐竹浸時蔬 \$218
Seasonal Vegetables
with Kyoto Bean Curd Skin in Fish Soup

原件鮑汁蝦籽柚皮 兩件 2 pcs \$208
Braised Pomelo Pith with Dried Shrimp Roe
in Abalone Sauce

雲耳百合炒露筍 ○ \$208
Sautéed Asparagus with Fungus & Lily Bulb

海味雜菜煲 \$208
Dried Seafood & Vegetables in Casserole

青乾煸蓮藕片 ○ \$198
Sautéed Sliced Lotus Root

竹筍鼎湖上素 ○ \$178
Braised Bamboo Piths & Vegetables

紅燒竹筍豆腐 ○ \$178
Braised Bean Curd with Bamboo Piths

啫啫時蔬 \$178
Sizzling Vegetables in Pot

魚湯青菜鉢 \$158
Diced Vegetables in Fish Stock

梅菜蒸茄子 ○ \$158
Steamed Eggplant with Preserved Vegetables

乾煸四季豆 \$148
Sichuan Dry Fried String Beans

炒粉麵飯

STAPLES FOOD

上湯海蝦煎米粉 \$488

Pan-fried Rice Noodles with Prawns

鮑汁花膠撈粗麵 \$288

Braised Raw Noodles with Fish Maw in Abalone Sauce

海鮮窩麵 \$268

Assorted Seafood Noodles in Superior Soup

鮮茄海鮮泡脆米飯 \$248

Seafood Crispy Rice in Tomato Soup

望月焗豬扒飯 \$238

Baked Tomato Pork Chop Rice

(加荷包蛋每隻 Sunny-side Up 1 pc + \$18)

黑蒜龍鬚炒麵 \$218

Fried Noodles with Squid and Black Garlics

香辣肉絲炒銀針粉 ● \$198

Fried Needle Shaped Noodles

with Sliced Pork in Spicy Sauce

高手炒飯 \$198

Fried Rice with Scallops, Eggs, Mustard & Celery

銀芽肉絲雙麵黃 \$198

Pan-fried Crispy Noodles

with Shredded Pork and Bean Sprouts

蠔仔肉碎泡脆米飯 \$198

Oyster & Miced Pork Crispy Rice in Soup

松露瑤柱蛋白炒飯 \$198

Fried Rice with Scallops & Onion

福建炒飯 \$198

Hokkien Fried Rice

乾炒牛河 \$198

Stir-fried Beef Noodles

滑蛋蝦仁炒河 \$198

Stir-fried Rice Noodles

with Shrimp and Scrambled Egg

星洲炒米 ● \$188

Fried Rice Vermicelli in Singapore Style

豉油皇炒麵 \$178

Fried Noodles With Soya Sauce

上湯煎粉果 6 隻 Pcs \$88

Pan-fried Dumplings with Superior Soup

高湯鮮蝦韭菜水餃 6 隻 Pcs \$88

Shrimps & Vegetables Dumplings in Superior Soup

紅油抄手 ● 6 隻 Pcs \$88

Wontons in Chili Oil

陽春麵 ● 每位 Pax \$78

Plain Noodles

三選一：豬手 / 河蝦仁 / 牛筋

Choose 1: Pork Knuckle / Shelled Fresh Shrimps / Beef Tendon

藤椒清湯烏冬 ● 每位 Pax \$78

Udon in Sichuan Pepper Soup

四川擔擔麵 ● 每位 Pax \$78

Braised Noodles with Minced Pork & Peanuts

in Sichuan Spicy Soup

家常酸辣麵 ● 每位 Pax \$78

Hot & Sour Noodles

甜品

DESSERT

冰花燉官燕

Double-boiled Bird Nest in Crystal Sugar

每位 Pax \$398

蛋白杏仁茶

Almond Soup with Egg White

每位 Pax \$58

杏汁燉官燕

Double-boiled Bird Nest in Almond Juice

每位 Pax \$398

脆米流沙紫薯果

Lava Purple Potato Dumplings with Crispy Skin

\$58

翻沙芋條

Sweet Fried Taro

\$130

真係花生湯圓

Peanut Rice Dumplings in Sweet Peanut Soup

每位 Pax \$58

木桶豆腐花

Bean Curd Pudding

四位用 for 4 Pax \$110

生磨芝麻卷

Black Sesame Rolls

\$58

桂花白糖糕

Steamed Chinese Osmanthus White Sugar Sponge Cake

\$68

棗皇千層糕

Steamed Red Date Pudding

\$58

另外收費 Additional charges

開胃醬 Signature Sauce \$20

指天椒 Chili Pepper \$20

中國茗茶 House Chinese Tea \$20

白飯 Steamed Rice \$18

前菜 Pre-Meal Snacks \$28

切餅費 Cakage Fee \$150

XO 醬 XO Sauces \$20

開瓶費 Corkage Fee \$250

MOON PALACE

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