

枱號 Table No. 經手人 By.

Tel: 2337 8213

九龍塘又一城 G25 號舖
Shop G25, Festival Walk, Kowloon Tong

香煎炸焗 FRIED & BAKED

- 鮮鮑魚黃金煎糯米雞 \$128
Pan-fried Glutinous Rice with Fresh Abalone and Diced Chicken
- 上湯煎粉果 四件 4pcs \$75
Pan-fried Chiuchow Dumplings with Supreme Soup
- 香茅鮮蝦脆春卷 \$75
Lemongrass Spring Rolls Stuffed with Shrimps
- 鮮蝦有機菜煎腐皮卷 \$75
Pan-fried Bean Curd Rolls with Shrimps and Organic Vegetables
- 黑椒和牛千絲酥 每隻 each \$68
Baked Peppery Wagyu Beef Pastry
- XO醬蘆筍糕 \$68
Wok fried Radish Cakes in X.O. Sauce
- 金勾琥珀咸水角 \$68
Deep-fried Glutinous Rice Dumplings with Dried Shrimp & Walnut
- 金蝦香煎芋絲餅 \$65
Pan-fried Taro Cakes with Dried Shrimp
- 芙蓉海鮮芋角 \$65
Baked Taro Puffs with Seafood and Egg White
- 蘋果叉燒酥 \$65
Baked Barbecue Pork Puffs with Apple
- 雪山叉燒焗餐包 \$65
Baked Barbecue Pork Buns
- 香煎黃金小米糕 \$65
Pan-fried Millet Cakes

蒸點推介 STEAMED

- 海中龍皇伴金魚餃 \$98
Steamed Shrimp Dumpling in Supreme Broth
- 海鮮灌湯餃 每隻 each \$88
Assorted Seafood Dumpling in Supreme Soup
- 鮮露筍蝦餃皇 \$78
Steamed Prawn Dumplings with Asparagus
- 瑤柱帶子菜菌餃 \$68
Steamed Conpoy, Scallops & Assorted Mushroom Dumplings
- 沙爹金錢肚 \$68
Steamed Beef Honeycomb Tripe in Satay Sauce
- 蒜蓉紅椒蒸鮮魷 \$68
Steamed Squids with Garlics & Red Pepper
- 鮮肉濃湯小籠包 \$68
Steamed Shanghainese Dumplings
- 麻辣濃湯小籠包 \$68
Steamed Shanghainese Dumplings with Spicy Soup
- 蟹子燒賣皇 \$68
Steamed Pork Dumplings with Crab Roe
- 黃沙豬潤燒賣 \$68
Steamed Pork Dumplings with Pork Liver
- 秘製南乳豬手 \$65
Pork Trotters with Fermented Red Beancurd
- 懷舊糯米卷 \$65
Glutinous Rice Rolls
- 豉汁蒸鳳爪 \$65
Steamed Chicken Feet in Black Bean & Garlic Sauce
- 上湯牛肉丸 \$65
Steamed Minced Beef Balls with Borth
- 高湯鮮竹卷 \$65
Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Soup
- 蜜味叉燒包 \$62
Steamed Barbecued Pork Buns
- 古法蒸粉果 \$62
Steamed Cheives & Pork Dumplings

腸粉 RICE ROLL

- 軟殼蟹腸粉 \$108
Steamed Rice Rolls with Soft Shell Crab
- 鮮露筍帶子腸粉 \$98
Steamed Rice Rolls with Scallops and Asparagus
- 蕪王鮮蝦腸粉 \$88
Steamed Rice Rolls with Shrimps and Chives
- 黑松露野菌脆皮腸粉 \$78
Steamed Rice Rolls with Wild Mushroom and Black Truffle
- 香茜牛肉腸粉 \$68
Steamed Rice Rolls with Beef & Coriander
- 蜜汁叉燒腸粉 \$68
Steamed Rice Rolls with BBQ Pork
- 蔥花脆炸兩腸粉 \$68
Steamed Rice Rolls Filled with Dough Sticks

甜點 SWEET & DESSERT

- 翻沙芋條 \$130
Sweet Fried Taro
- 木桶豆腐花 四位用 for 4 pax \$110
Bean Curd Pudding
- 生磨芝麻卷 \$58
Black Sesame Rolls
- 脆米流沙紫薯果 \$58
Lava Purple Potato Dumpling with Crispy Skin
- 蛋白杏仁茶 每位 per pax \$58
Almond Soup with Egg White
- 棗皇千層糕 \$58
Steamed Red Date Pudding
- 真係花生湯圓 每位 per pax \$58
Peanut Rice Dumplings in Sweet Peanut Soup
- 脆炸馬蹄條 \$58
Deep Fried Water Chestnuts
- 桂花白糖糕 \$48
Steamed Osmanthus Chinese Rice Cake

炒粉麵飯 STAPLE FOOD

- 上湯海蝦煎米粉 \$378
Pan fried Rice Noodles with Prawns
- 鮑汁花膠撈粗麵 \$288
Braised Raw Noodles with Fish Maw in Abalone Sauce
- 海鮮高湯 \$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 with Fried Rice
 + \$18 加荷包蛋每隻 Sunny-side Up (each)
- 黑蒜龍鬚炒麵 \$218
Fried Noodles with Squid and Black Garlics
- 香辣牛肉絲炒銀針粉 \$198
Fried Silver Pin Noodles with Spicy Pork Julienné
- 蠔仔肉碎泡脆米飯 \$198
Oyster & Miced Pork with Crispy Rice in Soup
- 銀芽肉絲雙麵黃 \$198
Pan fried Crispy Noodles with Shredded Pork and Bean Sprouts
- 松露瑤柱蛋白炒飯 \$198
Egg White Fried Rice with Conpoy and Black Truffle
- 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 Shrimps and Scrambled Eggs
- 星洲炒米 \$188
Fried Rice Vermicelli in Singapore Style
- 豉油皇炒麵 \$178
Fried Noodles With Soya Sauce
- 高湯鮮蝦蕪菜水餃 六隻 6 pcs \$88
Shrimps & Vegetables Dumplings in Superior Soup
- 陽春麵 每碗 bowl \$78
Plain Noodles
 豬手 河蝦仁 牛筋
Pork Knuckle / Sautéed Shelled River Shrimps
Beef Tendon
- 上湯烏冬 \$78
Udon Soup
- 上湯米粉 \$78
Rice Vermicelli Soup

小食前菜 SNACKS

- 藤椒拌鮮蚌 \$218
Shellfish with Chili & Sichuan Pepper
- 白玉黃金 \$188
Pork Belly with Salted Egg York Stuffing
- 蒜泥白肉 \$148
Sliced Pork Belly with Mashed Garlic
- 夫妻肺片 \$148
Sliced Beef and Ox Tongue in Chili Sauce
- 涼拌青瓜海蜇頭 \$138
Chilled Jelly Fish & Cucumber in Sesame Oil
- 招牌脆皮血旺 \$138
Deep fried Duck Blood
- 家鄉煎鯪魚餅 \$138
Pan-fried Dace Fish Cake
- 豉油皇香煎日本淮山 \$128
Pan-fried Japanese Yam in Soya Sauce
- 鮑汁雞腳 \$118
Braised Chicken Feet in Abalone Sauce
- 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

滋潤湯水 SOUPS

- 胡椒豬肚燉雞湯 (窩) \$348 \$608
Chicken & Pork Tripe with White Pepper & Pickles Soup (pot)
半隻 Half 全隻 Whole
- 黑蒜海玉竹燉雞湯 每窩 pot \$498
Double-boiled Chicken Soup with Black Garlic & Polygonatum Roots
- 杏汁燉白肺湯 每位 per pax \$118 每窩 per pot \$388
Double-boiled Pig Lung Soup with Almond
- 川式海鮮酸辣湯 每位 per pax \$118 每窩 per pot \$388
Hot & Sour Seafood Soup
- 松茸螺頭燉花膠湯 每位 each pax \$228
Double-boiled Fish Maw Soup with Sea Conch & Matsutake

蔬菜 VEGETABLES

- 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
- 雲耳百合炒露筍 \$208
Sautéed Asparagus with Fungus & Lily Bulb
- 海味雜菜煲 \$208
Dry Seafood & Vegetables in Casserole
- 紅燒竹筍豆腐 \$178
Braised Bean Curd with Bamboo Piths
- 啫啫時蔬 \$178
Sizzling Vegetables in Pot
- 涼瓜炒蛋 \$168
Fried Bitter Melon with Eggs
- 魚湯青菜絲 \$158
Diced Vegetables in Fish Stock
- 清炒萵筍絲 \$148
Sautéed Shredded Celtuce
- 乾煸四季豆 \$148
Sichuan Dry Fried String Beans
- 白灼時菜 \$128
Scalded Seasonal Vegetables

粵式風味 CANTON STYLE

- 頭柚豉油雞 \$348 \$618
Soy Sauce Chicken
半隻 Half 全隻 Whole
- 筍殼魚 \$488
Marble Goby Fish
 油泡 Deep-fried 藤椒 Steamed with Sichuan Pepper
- 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
- 開胃醬三蔥炒龍躉球 \$398
Fried Giant Grouper with Signature Spicy Sauce
- 雞油花雕蒸馬友 \$368
Steamed Threadfin with Chinese Yellow Wine & Chicken Oil
- XO醬露筍炒帶子 \$268
Sautéed Scallops & Asparagus in XO Sauce
- 白灼牛肉豬鬃伴菜苗 \$228
Scalded Beefs & Pig Livers with Seasonal Vegetables
- 黃酒豬手煲 \$228
Pork Knuckles with Chinese Yellow Wine in Casserole
- 荔蓉香酥鴿 每隻 each \$238
Deep fried Pigeon Wrapped Taro
- 八年陳皮蒸牛肉餅 \$218
Steamed Minced Beef with Dried Tangerine Peel
- 無花果咕嚕黑豚肉 \$218
Sweet & Sour Iberico Pork with Figs
- 金莎蝦球 \$218
Deep-fried Prawns with Salted Egg
- 魚香茄子煲 \$188
Braised Eggplant with Minced Pork in Casserole

川式系列 CHUAN STYLE

- 桂花魚 \$448 \$548
Mandarin Fish
 水煮 Sichuan Style Stewed
 酸菜煮 Steamed with Pickled Chili
 青椒清香 Green Chili & Sichuan Peppercorn Stewed
 貴州酸湯 Guizhou Tomato Fish Soup
- 川麻豆腐龍蝦 每兩 Each Tael \$60
Lobster with Bean Curd Jelly in Sichuan Style
- 鴛鴦椒蒸大魚頭 小 Regular \$438 大 Large \$688
Fish Head Steamed with Chili
- 水煮牛肉 小 Regular \$358 大 Large \$468
Sichuan Style Stewed Beef
- 正宗口水雞 小 Regular \$328 大 Large \$438
Chilled Poached Chicken in Sichuan Style
- 二荊條辣子雞 小 Regular \$328 大 Large \$438
Sautéed Diced Chicken with Spicy Red Chili
- 四川樟茶鴨 半隻 Half \$298 全隻 Whole \$448
Smoked Duck in Sichuan Style
- 砂鍋胡椒海中蝦 \$478
Fried Prawn with Pepper in Casserole
- 水煮厚切牛腩 \$388
Sichuan Style Stewed Ox Tongue
- 辣子大腸 \$218
Sautéed Pig Intestines with Spicy Red Chili
- 紅油抄手 六隻 6pcs \$88
Wontons in Chili Oil
- 藤椒清湯烏冬 每位 each pax \$78
Udon in Sichuan Pepper Soup
- 四川擔擔麵 每位 each pax \$78
Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup
- 家常酸辣麵 每位 each pax \$78
Hot & Sour Cold Noodles