

枱號  
Table No.

經手人  
By.

Tel: 2337 8213

九龍塘又一城 G 25 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 4 pcs \$ 78  
Pan-fried Chiuchow Dumplings with Supreme Soup
- 香茅鮮蝦脆春卷 \$ 78  
Lemongrass Spring Rolls Stuffed with Shrimps
- 鮮蝦有機菜煎腐皮卷 \$ 78  
Pan-fried Bean Curd Rolls with Shrimps and Organic Vegetables
- XO醬蘿蔔糕 \$ 73  
Wok-fried Radish Cakes in X.O. Sauce
- 金勾琥珀咸水角 \$ 73  
Deep-fried Glutinous Rice Dumplings with Dried Shrimp & Walnut
- 金蝦香煎芋絲餅 \$ 68  
Pan-fried Taro Cakes with Dried Shrimp
- 黑椒和牛千絲酥 每隻 each \$ 68  
Baked Peppery Wagyu Beef Pastry
- 芙蓉海鮮芋角 \$ 68  
Baked Taro Puffs with Seafood and Egg White
- 蘋果叉燒酥 \$ 68  
Baked Barbecue Pork Puffs with Apple
- 雪山叉燒焗餐包 \$ 68  
Baked Barbecue Pork Buns
- 香煎黃金小米糕 \$ 68  
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 \$ 88  
Steamed Prawn Dumplings with Asparagus
- 瑤柱帶子菜菌餃 \$ 73  
Steamed Conpoy, Scallops & Assorted Mushroom Dumplings
- 沙爹金錢肚 \$ 73  
Steamed Beef Honeycomb Tripe in Satay Sauce
- 蒜蓉紅椒蒸鮮魷 \$ 73  
Steamed Squids with Garlics & Red Pepper
- 鮮肉濃湯小籠包 \$ 73  
Steamed Shanghainese Dumplings
- 麻辣濃湯小籠包 \$ 73  
Steamed Shanghainese Dumplings with Spicy Soup
- 蟹子燒賣皇 \$ 73  
Steamed Pork Dumplings with Crab Roe
- 黃沙豬潤燒賣 \$ 73  
Steamed Pork Dumplings with Pork Liver
- 秘製南乳豬手 \$ 68  
Pork Trotters with Fermented Red Beancurd
- 懷舊糯米卷 \$ 68  
Glutinous Rice Rolls
- 豉汁蒸鳳爪 \$ 68  
Steamed Chicken Feet in Black Bean & Garlic Sauce
- 上湯牛肉丸 \$ 68  
Steamed Minced Beef Balls with Borth
- 高湯鮮竹卷 \$ 68  
Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Soup
- 蜜味叉燒包 \$ 68  
Steamed Barbecued Pork Buns
- 古法蒸粉果 \$ 68  
Steamed Chieives & 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 \$ 108  
Steamed Rice Rolls with Scallops and Asparagus
  - 蕪王鮮蝦腸粉 \$ 93  
Steamed Rice Rolls with Shrimps and Chives
  - 黑松露野菌脆皮腸粉 \$ 83  
Steamed Rice Rolls with Wild Mushroom and Black Truffle
  - 香茜牛肉腸粉 \$ 73  
Steamed Rice Rolls with Beef & Coriander
  - 蜜汁叉燒腸粉 \$ 73  
Steamed Rice Rolls with BBQ Pork
  - 蔥花脆炸兩腸粉 \$ 73  
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 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
- 香辣肉絲炒銀針粉 \$ 198  
Fried Silver Pin Noodles with Spicy Pork Julienne
- 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

<input type="checkbox"/>	藤椒拌鮮蚌 Shellfish with Chili & Sichuan Pepper	\$218
<input type="checkbox"/>	白玉黃金 Pork Belly with Salted Egg York Stuffing	\$188
<input type="checkbox"/>	蒜泥白肉 Sliced Pork Belly with Mashed Garlic	\$148
<input type="checkbox"/>	夫妻肺片 Sliced Beef and Ox Tongue in Chili Sauce	\$148
<input type="checkbox"/>	涼拌青瓜海蜇頭 Chilled Jelly Fish & Cucumber in Sesame Oil	\$138
<input type="checkbox"/>	招牌脆皮血旺 Deep-fried Duck Blood	\$138
<input type="checkbox"/>	家鄉煎鯪魚餅 Pan-fried Dace Fish Cake	\$138
<input type="checkbox"/>	豉油皇香煎日本淮山 Pan-fried Japanese Yam in Soya Sauce	\$128
<input type="checkbox"/>	鮑汁雞腳 Braised Chicken Feet in Abalone Sauce	\$118
<input type="checkbox"/>	椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt	\$118
<input type="checkbox"/>	香油蒿筍絲 Shredded Celtuce with Sesame Oil	\$108
<input type="checkbox"/>	虎皮尖椒 Pan-fried Green Pepper	\$108
<input type="checkbox"/>	椒鹽脆皮豆腐 Deep-fried Diced Bean Curd with Spicy Salt	\$108
<input type="checkbox"/>	話梅淮山 Chinese Yam with Pickled Plums	\$98
<input type="checkbox"/>	四川豆乾 Sichuan Dried Bean Curd	\$98
<input type="checkbox"/>	三色素鵝 Crispy Bean Curd Skin with Mixed Vegetables	\$98
<input type="checkbox"/>	青椒皮蛋 Preserved Egg with Green Chili	\$88

## 滋潤湯水 SOUPS

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

## 蔬菜 VEGETABLES

<input type="checkbox"/>	濃湯鮮蚌浸菜苗 Seasonal Vegetables with Shellfish in Broth	\$248
<input type="checkbox"/>	高湯竹筍釀露筍 Steamed Bamboo Piths Stuffed with Asparagus	\$228
<input type="checkbox"/>	雲耳百合炒露筍 Sautéed Asparagus with Fungus & Lily Bulb	\$208
<input type="checkbox"/>	海味雜菜煲 Dry Seafood & Vegetables in Casserole	\$208
<input type="checkbox"/>	紅燒竹筍豆腐 Braised Bean Curd with Bamboo Piths	\$178
<input type="checkbox"/>	啫啫時蔬 Sizzling Vegetables in Pot	\$178
<input type="checkbox"/>	涼瓜炒蛋 Fried Bitter Melon with Eggs	\$168
<input type="checkbox"/>	魚湯青菜鉢 Diced Vegetables in Fish Stock	\$158
<input type="checkbox"/>	清炒蒿筍絲 Sautéed Shredded Celtuce	\$148
<input type="checkbox"/>	乾煸四季豆 Sichuan Dry Fried String Beans	\$148
<input type="checkbox"/>	白灼時菜 Scalded Seasonal Vegetables	\$128

## 粵式風味 CANTON STYLE

<input type="checkbox"/>	頭柚豉油雞 Soy Sauce Chicken	<input type="checkbox"/> 半隻 Half \$348	<input type="checkbox"/> 全隻 Whole \$618
<input type="checkbox"/>	筍殼魚 Marble Goby Fish	\$488	
<input type="checkbox"/>	油泡 Deep-fried	<input type="checkbox"/> 藤椒 Steamed with Sichuan Pepper	
<input type="checkbox"/>	薑蔥肉蟹煎腸粉煲 Stir-fried Mud Crab with Rice Roll with Ginger & Onion in Clay Pot	每兩 \$65 Each Tael	
<input type="checkbox"/>	開胃醬三蔥炒龍躉球 Fried Giant Grouper with Signature Spicy Sauce	\$398	
<input type="checkbox"/>	雞油花雕蒸馬友 Steamed Threadfin with Chinese Yellow Wine & Chicken Oil	\$368	
<input type="checkbox"/>	XO醬露筍炒帶子 Sautéed Scallops & Asparagus in XO Sauce	\$268	
<input type="checkbox"/>	白灼牛肉豬鬃伴菜苗 Scalded Beefs & Pig Livers with Seasonal Vegetables	\$228	
<input type="checkbox"/>	黃酒豬手煲 Pork Knuckles with Chinese Yellow Wine in Casserole	\$228	
<input type="checkbox"/>	荔蓉香酥鴿 Deep-fried Pigeon Wrapped Taro	每隻 each \$238	
<input type="checkbox"/>	八年陳皮蒸牛肉餅 Steamed Minced Beef with Dried Tangerine Peel	\$218	
<input type="checkbox"/>	無花果咕嚕黑豚肉 Sweet & Sour Iberico Pork with Figs	\$218	
<input type="checkbox"/>	金莎蝦球 Deep-fried Prawns with Salted Egg	\$218	
<input type="checkbox"/>	魚香茄子煲 Braised Eggplant with Minced Pork in Casserole	\$188	

## 川式系列 CHUAN STYLE

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

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另加一服務費 10% service charge