

川居



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 per</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 | \$358 |
| <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"/> | 松露野菌餃
Steamed Wild Mushroom Dumplings with Black Truffle | \$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"/> | 珍珠糯米雞
Steamed Glutinous Rice with Chicken | \$52 |
| <input type="checkbox"/> | 惹味醬香金錢肚
Steamed Beef Honeycomb Tripe | \$58 |
| <input type="checkbox"/> | 梅子蒸排骨
Steamed Pork Ribs with Plum | \$58 |
| <input type="checkbox"/> | 鮮肉小籠包
Steamed Shanghaiese Dumplings | \$58 |
| <input type="checkbox"/> | 蟹籽蒸燒賣
Steamed Pork Dumplings with Crab Roe | \$62 |
| <input type="checkbox"/> | 鮮淮山棉花雞
Steamed Chicken with Fish Maws & Chinese Yam | \$62 |
| <input type="checkbox"/> | 露筍蝦餃皇
Steamed Shrimp Dumplings with Asparagus | \$68 |
| <input type="checkbox"/> | XO醬鮮蝦菜苗餃
Steamed Shrimp & Vegetable Dumplings with XO Sauce | \$72 |
| <input type="checkbox"/> | 海皇灌湯餃
Assorted Seafood Dumpling in Supreme Soup | \$98 |

腸粉 STEAMED RICE ROLL

- | | | |
|--------------------------|---|------|
| <input type="checkbox"/> | 櫻花蝦炸兩腸粉
Steamed Rice Rolls filled with Dough Sticks & Sakura Shrimps | \$52 |
| <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"/> | 韭王鮮蝦腸
Steamed Rice Roll with Shrimp & Chives | \$72 |
| <input type="checkbox"/> | 露筍日本帶子腸粉
Steamed Rice Roll with Japan Scallops and Asparagus | \$82 |

香煎炸焗 FRIED & BAKED

- | | | |
|--------------------------|---|------|
| <input type="checkbox"/> | 雪山叉燒包
Baked Barbecue Pork Buns | \$52 |
| <input type="checkbox"/> | 芙蓉海鮮芋角
Baked Taro Puffs with Seafood & Egg White | \$52 |
| <input type="checkbox"/> | 鮮蝦香煎腐皮卷
Pan-Fried Bean Curd Rolls with Shrimp | \$52 |
| <input type="checkbox"/> | 沙律鮮蝦雲吞
Deep-fried Salad Shrimp Wontons | \$58 |
| <input type="checkbox"/> | 拉絲蘿蔔絲酥
Baked Radish Puffs | \$58 |
| <input type="checkbox"/> | 蒜茸鮮蝦長春卷
Deep-fried Shrimp & Garlic Spring Roll | \$62 |
| <input type="checkbox"/> | XO醬香煎蘿蔔糕
Wok Fried Turnip Cake in XO Sauce | \$68 |



芙蓉海鮮芋角



雪山叉燒包



蜜汁叉燒腸

糕點或其他 OTHERS

- | | | |
|--------------------------|--|----------------------------------|
| <input type="checkbox"/> | 蛋黃蓮蓉萬壽桃
Steamed Bun with Lotus Paste & Egg Yolk | \$20
<small>每件 per pc</small> |
| <input type="checkbox"/> | 古法原籠馬拉糕
Steamed Cantonese Sponge Cake | \$48 |
| <input type="checkbox"/> | 焦糖鳳凰小米糕
Pan-fried Caramel Millet Cake | \$52 |
| <input type="checkbox"/> | 蜂蜜黑糖糕
Honey Brown Sugar Cake | \$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

11:00 開始供應
Available from 11:00

- | | | |
|--------------------------|--|-------|
| <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 | \$98
<small>製作需時15分鐘
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

- 百花炸蟹鉗 \$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
- 秘製柱候牛筋 \$218
Braised Beef Tendon 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

- 麻辣韭菜鴨血 \$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, Duck 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
- 水煮牛肉 \$428 / \$318
Sichuan Style Stewed Beef
大 Large 小 Small
- 鴛鴦椒蒸大魚頭 \$538 / \$328
Steamed Fish Head with Chili
製作需時20分鐘 20mins Preparation 全隻 Whole 半隻 Half



正宗口水雞



鴛鴦椒蒸魚頭

綠油油 VEGETABLES

- 白灼時蔬 \$118
Blanched Vegetable
- 炆炒土豆絲 \$128
Sautéed Shredded Potatos
- 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

- 川式海鮮酸辣湯 \$368 / \$108
Hot & Sour Soup with Seafood
每煲 Per Pot 每位 Per Person
- 杏汁燉白肺湯 \$368 / \$108
Double Boiled Pig Lung Soup with Almond
每煲 Per Pot 每位 Per Person
- 海皇豆腐羹 \$368 / \$108
Seafood Soup with Tofu
每煲 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
- 普通辣 Medium
- 催淚辣 Hot
- 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
8隻 Pcs
- 紅油抄手 \$68
Wontons in Chili Oil
8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
三選一：□豬手 / □河蝦仁 / □牛筋
Choose 1: 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
- 上湯/芝士龍蝦伊麵 \$888
Lobster & E-fu Noodle in Superior Soup / with Cheese
上 Soup 芝 Cheese