

# 川居

川粵料理

CHUAN PALACE

日常

枱號  
Table No.

經手人  
By.

## 招牌菜 SIGNATURE DISHES

- |                          |  |                                   |
|--------------------------|--|-----------------------------------|
| <input type="checkbox"/> | <b>川味香辣肉蟹</b> •<br>Sichuan Style Stir-Fried Mud Crab   | \$時價                              |
| <input type="checkbox"/> | <b>白玉黃金</b><br>Pork Belly with Salted Egg Yolk Stuffing  | \$98<br>四件Pcs                     |
| <input type="checkbox"/> | <b>招牌脆皮血旺</b> •<br>Deep-Fried Duck Blood   | \$108                             |
| <input type="checkbox"/> | <b>蒜泥白肉</b> •<br>Sliced Pork Belly with Mashed Garlic  | \$128                             |
| <input type="checkbox"/> | <b>蜜瓜脆奶</b> •<br>Deep-Fried Honeydew Milk  | \$168                             |
| <input type="checkbox"/> | <b>黃酒豬手煲</b><br>Pork Knuckle with Chinese Yellow Wine in Casserole   | \$198                             |
| <input type="checkbox"/> | <b>水煮厚切牛腩</b> •<br>Sichuan Style Stewed Ox Tongue  | \$358                             |
| <input type="checkbox"/> | <b>招牌辣子雞</b> •<br>Sautéed Diced Chicken with Spicy Red Chili   | \$388 / \$268<br>大 Large 小 Small  |
| <input type="checkbox"/> | <b>樟茶鴨</b><br>Smoked Duck in Sichuan Style   | \$428 / \$298<br>全隻 Whole 半隻 Half |
| <input type="checkbox"/> | <b>桂花魚</b> •<br>Mandarin Fish<br>□ 水煮 □ 酸菜湯 □ 青椒清香 □ 貴州酸湯<br>Sichuan Style Stewed / Steamed with Pickled Chili<br>Sichuan Peppercorn Stewed / Guizhou Tomato Fish Soup | \$468 / \$368<br>大 Large 小 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"/> | <b>蜜味叉燒包</b><br>Steamed Barbecued Pork Buns                               | \$48 |
| <input type="checkbox"/> | <b>醬皇蒸鳳爪</b><br>Steamed Chicken Feet in Black Bean & Garlic Sauce         | \$48 |
| <input type="checkbox"/> | <b>上湯鮮竹卷</b><br>Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup | \$48 |
| <input type="checkbox"/> | <b>松露野菌餃</b> •<br>Steamed Wild Mushroom Dumplings with Black Truffle      | \$52 |
| <input type="checkbox"/> | <b>高湯牛肉丸</b><br>Steamed Minced Beef Balls with Broth                      | \$52 |



- |                          |   |      |
|--------------------------|---|------|
| <input type="checkbox"/> | <b>珍珠糯米雞</b><br>Steamed Glutinous Rice with Chicken                   | \$52 |
| <input type="checkbox"/> | <b>惹味醬香金錢肚</b><br>Steamed Beef Honeycomb Tripe                        | \$58 |
| <input type="checkbox"/> | <b>梅子蒸排骨</b><br>Steamed Pork Ribs with Plum                           | \$58 |
| <input type="checkbox"/> | <b>鮮肉小籠包</b><br>Steamed Shanghai Dumplings                            | \$58 |
| <input type="checkbox"/> | <b>瑤柱鮮蝦菜苗餃</b><br>Steamed Prawn Dumplings with Scallop and Vegetables | \$65 |
| <input type="checkbox"/> | <b>蟹籽蒸燒賣</b><br>Steamed Pork Dumplings with Crab Roe                  | \$62 |
| <input type="checkbox"/> | <b>鮮淮山棉花雞</b><br>Steamed Chicken with Fish Maws & Chinese Yam         | \$62 |
| <input type="checkbox"/> | <b>露筍蝦餃皇</b><br>Steamed Shrimp Dumplings with Asparagus               | \$68 |
| <input type="checkbox"/> | <b>海皇灌湯餃</b><br>Assorted Seafood Dumpling in Supreme Soup             | \$98 |

## 腸粉 STEAMED RICE ROLL

- |                          |  |      |
|--------------------------|--|------|
| <input type="checkbox"/> | <b>櫻花蝦炸兩腸粉</b><br>Steamed Rice Rolls filled with Dough Sticks & Sakura Shrimps | \$50 |
| <input type="checkbox"/> | <b>蜜汁叉燒腸</b><br>Steamed Rice Roll with Barbecue Pork                           | \$58 |
| <input type="checkbox"/> | <b>香茜牛肉腸</b><br>Steamed Rice Roll with Minced Beef & Coriander                 | \$58 |
| <input type="checkbox"/> | <b>金瑤脆皮紅米腸粉</b><br>Crispy Conpoy with Red Rice Roll                            | \$68 |
| <input type="checkbox"/> | <b>韭王鮮蝦腸</b><br>Steamed Rice Roll with Shrimp & Chives                         | \$68 |
| <input type="checkbox"/> | <b>露筍日本帶子腸粉</b><br>Steamed Rice Roll with Japan Scallops and Asparagus         | \$78 |

## 香煎炸焗 FRIED & BAKED

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



## 糕點或其他 OTHERS

- |                          |   |                   |
|--------------------------|---|-------------------|
| <input type="checkbox"/> | <b>蛋黃蓮蓉萬壽桃</b> (每顆起 min order 2 pcs)<br>Steamed Bun with Lotus Paste & Egg Yolk | \$20<br>每件 per pc |
| <input type="checkbox"/> | <b>古法原籠馬拉糕</b><br>Steamed Cantonese Sponge Cake                                 | \$48              |
| <input type="checkbox"/> | <b>焦糖鳳凰小米糕</b><br>Pan-fried Caramel Millet Cake                                 | \$52              |
| <input type="checkbox"/> | <b>斑蘭千層糕</b><br>Pandan Cake   | \$58              |
| <input type="checkbox"/> | <b>棗皇千層糕</b><br>Steamed Red Date Pudding  | \$58              |
| <input type="checkbox"/> | <b>生磨芝麻卷</b><br>Sweetened Sesame Roll   | \$58              |

## 特選小食 SNACKS

11:00 開始供應  
Available from 11:00

- |                          |   |       |
|--------------------------|---|-------|
| <input type="checkbox"/> | <b>鮑汁雞腳</b><br>Braised Chicken Feet in Abalone Sauce                | \$98  |
| <input type="checkbox"/> | <b>椒鹽魷魚鬚</b> •<br>Deep-Fried Squid Tentacles                        | \$98  |
| <input type="checkbox"/> | <b>椒鹽脆皮豆腐</b> •<br>Deep-Fried Diced Bean Curd with Spicy Salt       | \$98  |
| <input type="checkbox"/> | <b>香辣豬耳絲</b> •<br>Shredded Pork Ears in Sichuan Sauce               | \$98  |
| <input type="checkbox"/> | <b>開胃醬皮蛋</b> •<br>Preserved Egg in Signature Sauces                 | \$98  |
| <input type="checkbox"/> | <b>夫妻肺片</b> •<br>Sliced Beef and Ox Tongue in Chilli Sauce          | \$108 |
| <input type="checkbox"/> | <b>涼拌青瓜海蜇頭</b> •<br>Chilled Jelly Fish & Cucumber in Sesame Oil     | \$118 |
| <input type="checkbox"/> | <b>椒鹽九肚魚</b> •<br>Deep-Fried Bombay Duck Fish with Spicy Salt       | \$118 |
| <input type="checkbox"/> | <b>白灼新鮮牛肉</b><br>Blanched Fresh Beef                                | \$138 |
| <input type="checkbox"/> | <b>煎釀虎皮尖椒</b> •<br>Pan-Seared Green Chilli Pepper Stuffed with Fish | \$158 |

## 甜品 DESSERT

- |                          |  |                                      |
|--------------------------|--|--------------------------------------|
| <input type="checkbox"/> | <b>蛋白杏仁茶</b><br>Almond Soup with Egg White                           | \$56<br>每位 Per Person                |
| <input type="checkbox"/> | <b>桂花薑茶花生湯圓</b><br>Peanuts Rice Dumplings in Osmanthus & Ginger Soup | \$56<br>每位 Per Person                |
| <input type="checkbox"/> | <b>木桶豆腐花</b><br>Sweetened Beancurd in Wooden Barrel                  | \$98<br>製作備時15分鐘<br>4位用 For 4 Person |
| <input type="checkbox"/> | <b>冰花燉官燕</b><br>Double-Boiled Bird Nest in Crystal Sugar             | \$338<br>每位 Per Person               |
| <input type="checkbox"/> | <b>杏汁燉官燕</b><br>Double-Boiled Bird Nest in Almond Juice              | \$338<br>每位 Per Person               |

## 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
- 鹹魚蒸手剁肉餅 \$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

- 大 Large 小 Small 水煮牛肉 \$428 / \$318  
Sichuan Style Stewed Beef  
大 Large 小 Small
- 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
- 大 Large 小 Small 正宗口水雞 \$388 / \$258  
Chilled Poached Chicken in Sichuan Style  
大 Large 小 Small

- 大 Large 小 Small 鴛鴦椒蒸大魚頭 \$538 / \$328  
Steamed Fish Head with Chili  
製作備時20分鐘 20mins Preparation 全隻 Whole 半隻 Half



## 綠油油 VEGETABLES

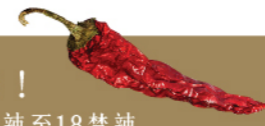
- 白灼時蔬 \$118  
Blanched Vegetable
- 炆炒土豆絲 \$128  
Sautéed Shredded Potatoes
- 酸辣手撕包菜 \$148  
Stir-Fried Hot & Sour Cabbage
- 乾煸四季豆 \$158  
Sichuan Dry Fried String Beans
- 梅菜蒸茄子 \$168  
Steamed Eggplant with Preserved Vegetables
- 粉絲雜菜煲 \$168  
Mixed Vegetables & Vermicelli with Superior Soup in Casserole
- 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

- 高 Pot 位 Person 川式海鮮酸辣湯 \$368 / \$108  
Hot & Sour Soup with Seafood  
每高 Per Pot 每位 Per Person
- 高 Pot 位 Person 杏汁燉白肺湯 \$368 / \$108  
Double Boiled Pig Lung Soup with Almond  
每高 Per Pot 每位 Per Person
- 高 Pot 位 Person 海皇豆腐羹 \$368 / \$108  
Seafood Soup with Tofu  
每高 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 Soup 芝 Cheese 上湯/芝士龍蝦伊麵 \$888  
Lobster & E-fu Noodle in Superior Soup / with Cheese