

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"/> | 川味香辣肉蟹 | \$時價 |
| | Sichuan Style Stir-Fried Mud Crab | |
| <input type="checkbox"/> | 白玉黃金 | \$98 |
| | Pork Belly with Salted Egg Yolk Stuffing | 四件Pcs |
| <input type="checkbox"/> | 招牌脆皮血旺 | \$108 |
| | Deep-Fried Duck Blood | |
| <input type="checkbox"/> | 蒜泥白肉 | \$128 |
| | Sliced Pork Belly with Mashed Garlic | |
| <input type="checkbox"/> | 蜜瓜脆奶 | \$168 |
| | Deep-Fried Honeydew Milk | |
| <input type="checkbox"/> | 黃酒豬手煲 | \$198 |
| | Pork Knuckle with Chinese Yellow Wine in Casserole | |
| <input type="checkbox"/> | 水煮厚切牛腩 | \$358 |
| | Sichuan Style Stewed Ox Tongue | |
| <input type="checkbox"/> | 招牌辣子雞 | \$388 / \$268 |
| | Sautéed Diced Chicken with Spicy Red Chili | 大 Large 小 Small |
| <input type="checkbox"/> | 樟茶鴨 | \$428 / \$298 |
| | Smoked Duck in Sichuan Style | 全隻 Whole 半隻 Half |
| <input type="checkbox"/> | 桂花魚 | \$468 / \$368 |
| | Mandarin Fish | 大 Large 小 Small |
| | <input type="checkbox"/> 水煮 <input type="checkbox"/> 酸菜湯 <input type="checkbox"/> 青椒清香 <input type="checkbox"/> 貴州酸湯 | |
| | Sichuan Style Stewed / Steamed with Pickled Chili | |
| | Sichuan Peppercorn Stewed / Guizhou Tomato Fish Soup | |



水煮厚切牛腩

桂花魚 | 青椒清香

招牌辣子雞

· 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 | \$48 |
| | Steamed Barbecued Pork Buns | |
| <input type="checkbox"/> | 醬皇蒸鳳爪 | \$48 |
| | Steamed Chicken Feet in Black Bean & Garlic Sauce | |
| <input type="checkbox"/> | 上湯鮮竹卷 | \$48 |
| | Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup | |
| <input type="checkbox"/> | 松露野菌餃 | \$52 |
| | Steamed Wild Mushroom Dumplings with Black Truffle | |
| <input type="checkbox"/> | 高湯牛肉丸 | \$52 |
| | Steamed Minced Beef Balls with Broth | |



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

腸粉 STEAMED RICE ROLL

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|--------------------------|--------------------------------------------------------------|------|
| <input type="checkbox"/> | 櫻花蝦炸兩腸粉 | \$50 |
| | Steamed Rice Rolls filled with Dough Sticks & Sakura Shrimps | |
| <input type="checkbox"/> | 蜜汁叉燒腸 | \$58 |
| | Steamed Rice Roll with Barbecue Pork | |
| <input type="checkbox"/> | 香茜牛肉腸 | \$58 |
| | Steamed Rice Roll with Minced Beef & Coriander | |
| <input type="checkbox"/> | 金瑤脆皮紅米腸粉 | \$68 |
| | Crispy Conpoy with Red Rice Roll | |
| <input type="checkbox"/> | 韭王鮮蝦腸 | \$68 |
| | Steamed Rice Roll with Shrimp & Chives | |
| <input type="checkbox"/> | 露筍日本帶子腸粉 | \$80 |
| | Steamed Rice Roll with Japan Scallops and Asparagus | |

香煎炸焗 FRIED & BAKED

- | | | |
|--------------------------|-------------------------------------------|------|
| <input type="checkbox"/> | 雪山叉燒包 | \$52 |
| | Baked Barbecue Pork Buns | |
| <input type="checkbox"/> | 芙蓉海鮮芋角 | \$52 |
| | Baked Taro Puffs with Seafood & Egg White | |
| <input type="checkbox"/> | 鮮蝦香煎腐皮卷 | \$52 |
| | Pan-Fried Bean Curd Rolls with Shrimp | |
| <input type="checkbox"/> | 沙律鮮蝦雲吞 | \$55 |
| | Deep-fried Salad Shrimp Wontons | |
| <input type="checkbox"/> | 拉絲蘿蔔絲酥 | \$58 |
| | Baked Radish Puffs | |
| <input type="checkbox"/> | 蒜茸鮮蝦長春卷 | \$62 |
| | Deep-fried Shrimp & Garlic Spring Roll | |
| <input type="checkbox"/> | XO醬香煎蘿蔔糕 | \$68 |
| | Wok Fried Turnip Cake in XO Sauce | |



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 | \$20 |
| | Steamed Bun with Lotus Paste & Egg Yolk | 每件 per pc |
| <input type="checkbox"/> | 古法原籠馬拉糕 | \$48 |
| | Steamed Cantonese Sponge Cake | |
| <input type="checkbox"/> | 焦糖鳳凰小米糕 | \$52 |
| | Pan-fried Caramel Millet Cake | |
| <input type="checkbox"/> | 蜂蜜黑糖糕 | \$58 |
| | Honey Brown Sugar Cake | |
| <input type="checkbox"/> | 棗皇千層糕 | \$58 |
| | Steamed Red Date Pudding | |
| <input type="checkbox"/> | 生磨芝麻卷 | \$58 |
| | Sweetened Sesame Roll | |

特選小食 SNACKS

11:00 開始供應
Available from 11:00

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

甜品 DESSERT

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

午市粵菜 CANTON STYLE DISHES

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|--------------------------|-----------------------------------------------------------|-------------------------------------------------|
| <input type="checkbox"/> | 百花炸蟹鉗
Deep-fried Crab Claw Coated with Shrimp Mousse | \$88
<small>每件 Each
2位起 2 Pcs Up</small> |
| <input type="checkbox"/> | 魚香茄子煲
Braised Eggplant with Minced Pork in Casserole | \$168 |
| <input type="checkbox"/> | 家鄉煎鯪魚餅
Pan-fried Dace Fish Cake | \$188 |
| <input type="checkbox"/> | 花生芽小炒皇
Sautéed Peanut Bud with Squids & Dried Shrimp | \$188 |
| <input type="checkbox"/> | 京式賽螃蟹
Stir-fried Egg White with Fresh Milk & Crab Meat | \$188 |
| <input type="checkbox"/> | 鹹魚蒸手剁肉餅
Steamed Minced Pork with Salty Fish | \$198 |
| <input type="checkbox"/> | 鹹魚煎肉餅
Pan-fried Minced Pork with Salty Fish | \$198 |
- 

黑松露帶子炒鮮奶



滑蛋蝦球
- | | | |
|--------------------------|-------------------------------------------------------------------|-------|
| <input type="checkbox"/> | 懷舊咕嚕肉
Sweet & Sour Pork | \$198 |
| <input type="checkbox"/> | 菜遠牛肉
Fried Beef with Vegetables | \$208 |
| <input type="checkbox"/> | 滑蛋蝦球
Fried Egg with Prawn | \$208 |
| <input type="checkbox"/> | 秘製柱候牛筋
Braised Beef Tendon with Chu Hou Paste | \$218 |
| <input type="checkbox"/> | 豉汁露筍炒鴿片
Fried Sliced Pigeon with Asparagus in Black Bean Sauce | \$228 |
| <input type="checkbox"/> | XO醬露筍炒帶子
Sautéed Scallops & Asparagus in XO Sauce | \$248 |
| <input type="checkbox"/> | 黑松露帶子炒鮮奶
Sautéed Fresh Milk with Scallops & Black Truffle | \$248 |

川菜系列 SICHUAN STYLE DISHES

- | | | | |
|--------------------------|-------------------------------------------------------|------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| <input type="checkbox"/> | 大 <input type="checkbox"/> 小 <input type="checkbox"/> | 水煮牛肉 •
Sichuan Style Stewed Beef | \$428 / \$318
<small>大 Large 小 Small</small> |
| <input type="checkbox"/> | | 麻辣韭菜鴨血 •
Chinese Chive & Duck Blood in Sichuan Sauce | \$108 |
| <input type="checkbox"/> | | 麻婆豆腐 •
Braised Bean Curd & Minced Pork in Chili Oil | \$168 |
| <input type="checkbox"/> | | 螞蟻上樹 •
Braised Vermicelli & Minced Pork with Chili Bean Paste | \$168 |
| <input type="checkbox"/> | | 川式回鍋肉 •
Sichuan Style Stir-Fried Pork Belly with Chili | \$198 |
| <input type="checkbox"/> | | 川式豬手煲 •
Sichuan Style Braised Pork Knuckle in Casserole | \$198 |
| <input type="checkbox"/> | | 辣子大腸 •
Sautéed Pig Intestines with Spicy Chili | \$198 |
| <input type="checkbox"/> | | 四川毛血旺 •
Sichuan Style (Ox Tongue, Ox Tripe, Duck Blood, Eel) | \$288 |
| <input type="checkbox"/> | | 辣子田雞 •
Sautéed Frog with Spicy Red Chili | \$328 |
| <input type="checkbox"/> | 大 <input type="checkbox"/> 小 <input type="checkbox"/> | 正宗口水雞 •
Chilled Poached Chicken in Sichuan Style | \$388 / \$258
<small>大 Large 小 Small</small> |
| <input type="checkbox"/> | 大 <input type="checkbox"/> 小 <input type="checkbox"/> | 鴛鴦椒蒸大魚頭 •
Steamed Fish Head with Chili | \$538 / \$328
<small>製作需時20分鐘
20mins Preparation
全隻 Whole 半隻 Half</small> |



綠油油 VEGETABLES

- | | | |
|--------------------------|-------------------------------------------------------------------------------|-------|
| <input type="checkbox"/> | 白灼時蔬 •
Blanched Vegetable | \$118 |
| <input type="checkbox"/> | 炆炒土豆絲 •
Sautéed Shredded Potatoes | \$128 |
| <input type="checkbox"/> | 酸辣手撕包菜 • •
Stir-Fried Hot & Sour Cabbage | \$148 |
| <input type="checkbox"/> | 乾煸四季豆
Sichuan Dry Fried String Beans | \$158 |
| <input type="checkbox"/> | 梅菜蒸茄子 •
Steamed Eggplant with Preserved Vegetables | \$168 |
| <input type="checkbox"/> | 粉絲雜菜煲 •
Mixed Vegetables & Vermicelli with Superior Soup in Casserole | \$168 |
| <input type="checkbox"/> | 紅燒竹筍豆腐 •
Braised Bean Curd with Bamboo Pith | \$168 |
| <input type="checkbox"/> | 啫啫時蔬
Sizzling Vegetable in Pot | \$168 |
| <input type="checkbox"/> | 魚湯鮮腐竹浸時蔬
Seasonal Vegetables with Fresh Bean Curd Skin in Fish Soup | \$178 |
| <input type="checkbox"/> | 豉蒜花生芽西瓜皮 •
Watermelon Peel & Peanut Sprouts with Garlic & Black Bean Sauce | \$178 |
| <input type="checkbox"/> | 高湯竹筍釀露筍 •
Steamed Bamboo Piths Stuffed with Asparagus | \$198 |

精選滋潤湯水 SOUP

- | | | | |
|--------------------------|-------------------------------------------------------|---------------------------------------------------|----------------------------------------------------------|
| <input type="checkbox"/> | 高 <input type="checkbox"/> 位 <input type="checkbox"/> | 川式海鮮酸辣湯 •
Hot & Sour Soup with Seafood | \$368 / \$108
<small>每窩 Per Pot 每位 Per Person</small> |
| <input type="checkbox"/> | 高 <input type="checkbox"/> 位 <input type="checkbox"/> | 杏汁燉白肺湯
Double Boiled Pig Lung Soup with Almond | \$368 / \$108
<small>每窩 Per Pot 每位 Per Person</small> |
| <input type="checkbox"/> | 高 <input type="checkbox"/> 位 <input type="checkbox"/> | 海皇豆腐羹
Seafood Soup with Tofu | \$368 / \$108
<small>每窩 Per Pot 每位 Per Person</small> |

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

- | | | |
|--------------------------|----------------------------------------------------------------------------------------------------------------------|-------------------------------|
| <input type="checkbox"/> | 渝州凍麵 • •
Yuzhou Style Chilled Noodles | \$68 |
| <input type="checkbox"/> | 高湯鮮蝦韭菜餃
Shrimps & Vegetables Dumplings in Superior Soup | \$68
<small>8隻 Pcs</small> |
| <input type="checkbox"/> | 紅油抄手 •
Wontons in Chili Oil | \$68
<small>8隻 Pcs</small> |
| <input type="checkbox"/> | 家常酸辣麵 •
Hot & Sour Noodles | \$68 |
| <input type="checkbox"/> | 四川擔擔麵 •
Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup | \$68 |
| <input type="checkbox"/> | 陽春麵
Plain Noodles
三選一：□豬手 / □河蝦仁 / □牛筋
Choose 1: Pork Knuckle / Sautéed Shelled River Shrimps / Beef Tendon | \$78 |
| <input type="checkbox"/> | 豉油皇炒麵 •
Fried Noodles with Soya Sauce | \$168 |
| <input type="checkbox"/> | 星洲炒米 •
Fried Rice Vermicelli in Singapore Style | \$178 |
| <input type="checkbox"/> | 福建炒飯
Hokkien Fried Rice | \$178 |
| <input type="checkbox"/> | 乾炒牛河
Stir-Fried Beef Noodles | \$188 |
| <input type="checkbox"/> | 大舊招牌炒飯
Fried Rice with Scallops & Onion | \$188 |
| <input type="checkbox"/> | 滑蛋蝦仁炒河
Stir Fried Rice Noodles with Shrimps & Scrambled Egg | \$188 |
| <input type="checkbox"/> | 銀芽肉絲雙麵黃
Pan-Fried Crispy Noodles with Pork & Bean Sprouts | \$188 |
| <input type="checkbox"/> | 貢品炒飯
Fried Rice with Preserved Vegetables & Crab Meat | \$188 |
| <input type="checkbox"/> | 海鮮窩麵
Assorted Seafood & Noodles in Superior Soup | \$198 |
| <input type="checkbox"/> | 鮑汁海鮮炆米粉
Braised Rice Vermicelli with Abalone Sauce | \$198 |
| <input type="checkbox"/> | 鮮茄海鮮泡脆米飯
Seafood Crispy Rice in Tomato Soup | \$198 |
| <input type="checkbox"/> | 蠔仔肉碎泡脆米飯
Oyster & Minced Pork Crispy Rice in Soup | \$198 |
| <input type="checkbox"/> | 上湯/芝士龍蝦伊麵
Lobster & E-fu Noodle in Superior Soup / with Cheese | \$888 |