

CHUAN PALACE

日常

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Table No.

By.

SIGNATURE DISHES

	川味香辣肉蟹	•	\$時價
	白玉黃金		\$98
	招牌脆皮血旺	•	\$108
	蒜泥白肉	•	\$128
	蜜瓜脆奶	•	\$168
	黃酒豬手煲		\$198
	水煮厚切牛腩	•	\$358
大 小	招牌辣子雞	•	\$388 / \$268
全 半	樟茶鴨		\$428 / \$298
大 小	桂花魚	•	\$468 / \$368
	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		



• 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

STEAMED

	蜜味叉燒包	\$48
	醬皇蒸鳳爪	\$48
	上湯鮮竹卷	\$48
	Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup	
	高湯牛肉丸	\$52
	Steamed Minced Beef Balls with Broth	
	紅菜頭野菌餃	\$52
	Steamed Beetroot & Assorted Mushroom Dumplings	



	惹味醬香金錢肚	\$58
	Steamed Beef Honeycomb Tripe	
	鮮肉小籠包	\$58
	Steamed Shanghainese Dumplings	
	麻辣濃湯小籠包	\$58
	Steamed Shanghainese Dumplings with Spicy Soup	
	剁椒鮮蝦韭菜餃	\$62
	Steamed Shrimps Dumplings with Chives and Chili Pepper	
	蟹籽蒸燒賣	\$62
	Steamed Pork Dumplings with Crab Roe	
	鮮淮山棉花雞	\$62
	Steamed Chicken with Fish Maws & Chinese Yam	
	薑蔥牛柏葉	\$65
	Steamed Beef Tripe with Ginger and Spring Onion	
	露筍蝦餃皇	\$68
	Steamed Shrimp Dumplings with Asparagus	
	海皇灌湯餃	\$98
	Assorted Seafood Dumpling in Supreme Soup	

STEAMED RICE ROLL

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

FRIED & BAKED

	雪山叉燒包	\$52
	Baked Barbecue Pork Buns	
	芙蓉海鮮芋角	\$52
	Baked Taro Puffs with Seafood & Egg White	
	鮮蝦香煎腐皮卷	\$52
	Pan-Fried Bean Curd Rolls with Shrimp	
	沙律鮮蝦雲吞	\$55
	Deep-fried Salad Shrimp Wontons	
	家鄉紫薯糰	\$55
	Purple Sweet Potato Dumpling	
	蒜茸鮮蝦長春卷	\$62
	Deep-fried Shrimp & Garlic Spring Roll	
	XO醬香煎蘿蔔糕	\$68
	Wok Fried Turnip Cake in XO Sauce	



OTHERS

	蛋黃蓮蓉萬壽桃	\$20
	Steamed Bun with Lotus Paste & Egg Yolk	
	古法原籠馬拉糕	\$48
	Steamed Cantonese Sponge Cake	
	焦糖鳳凰小米糕	\$52
	Pan-fried Caramel Millet Cake	
	生磨芝麻卷	\$58
	Sweetened Sesame Roll	
	鮮奶合桃包	\$60
	Steamed Creamy Walnut Buns	
	黑白流沙芝麻球	\$60
	Deep-fried Sesame Balls with Custard Lava	

SNACKS

11 : 00 開始供應 Available from 11:00

	鮑汁雞腳	\$98
	Braised Chicken Feet in Abalone Sauce	
	椒鹽魷魚鬚	\$98
	Deep-Fried Squid Tentacles	
	椒鹽脆皮豆腐	\$98
	Deep-Fried Diced Bean Curd with Spicy Salt	
	香辣豬耳絲	\$98
	Shredded Pork Ears in Sichuan Sauce	
	開胃醬皮蛋	\$98
	Preserved Egg in Signature Sauces	
	夫妻肺片	\$108
	Sliced Beef and Ox Tongue in Chilli Sauce	
	涼拌青瓜海蜇頭	\$118
	Chilled Jelly Fish & Cucumber in Sesame Oil	
	椒鹽九肚魚	\$118
	Deep-Fried Bombay Duck Fish with Spicy Salt	
	白灼新鮮牛肉	\$148
	Blanched Fresh Beef	
	煎釀虎皮尖椒	\$158
	Pan-Seared Green Chilli Pepper Stuffed with Fish	

DESSERT

	蛋白杏仁茶	\$56
	Almond Soup with Egg White	
	桂花薑茶花生湯圓	\$56
	Peanuts Rice Dumplings in Osmanthus & Ginger Soup	
	木桶豆腐花	\$98
	Sweetened Beancurd in Wooden Barrel	
	冰花燉官燕	\$338
	Double-Boiled Bird Nest in Crystal Sugar	
	杏汁燉官燕	\$338
	Double-Boiled Bird Nest in Almond Juice	

午市粵菜 CANTON STYLE DISHES

	百花炸蟹鉗 Deep-fried Crab Claw Coated with Shrimp Mousse	\$88 每件 Each 2位起 2 Pcs Up
	魚香茄子煲 Braised Eggplant with Minced Pork in Casserole	\$168
	家鄉煎鰻魚餅 Pan-fried Dace Fish Cake	\$188
	花生芽小炒皇 Sautéed Peanut Bud with Squids & Dried Shrimp	\$188
	京式賽螃蟹 Stir-fried Egg White with Fresh Milk & Crab Meat	\$188
	鹹魚蒸手剝肉餅 Steamed Minced Pork with Salty Fish	\$198
	鹹魚煎肉餅 Pan-fried Minced Pork with Salty Fish	\$198
 黑松露帶子炒鮮奶		
	懷舊咕嚕肉 Sweet & Sour Pork	\$198
	菜遠牛肉 Fried Beef with Vegetables	\$208
	滑蛋蝦球 Fried Egg with Prawn	\$208
	秘製柱候牛筋 Braised Beef Tendon with Chu Hou Paste	\$218
	豉汁露筍炒鴿片 Fried Sliced Pigeon with Asparagus in Black Bean Sauce	\$228
	黑松露帶子炒鮮奶 Sautéed Fresh Milk with Scallops & Black Truffle	\$238
	XO醬露筍炒帶子 Sautéed Scallops & Asparagus in XO Sauce	\$248

川菜系列 SICHUAN STYLE DISHES

大

小

水煮牛肉

Sichuan Style Stewed Beef

\$428 / \$318

大

小

麻辣韭菜鴨血

Chinese Chive & Duck Blood in Sichuan Sauce

\$108

麻婆豆腐

Braised Bean Curd & Minced Pork in Chili Oil

\$168

螞蟻上樹

Braised Vermicelli & Minced Pork with Chili Bean Paste

\$168

川式回鍋肉

Sichuan Style Stir-Fried Pork Belly with Chili

\$198

川式豬手煲

Sichuan Style Braised Pork Knuckle in Casserole

\$198

辣子大腸

Sauteed Pig Intestines wth Spicy Chili

\$198

四川毛血旺

Sichuan Style (Ox Tongue, Ox Tripe, Duck Blood, Eel)

\$288

辣子田雞

Sauteed Frog with Spicy Red Chili

\$328

大

小

正宗口水雞

Chilled Poached Chicken in Sichuan Style

\$388 / \$258

大

小

鴛鴦椒蒸大魚頭

Steamed Fish Head with Chili

製作需時20分鐘
20mins Preparation

\$538 / \$328

全個 Whole

半個 Half



正宗口水雞



鴛鴦剁椒蒸魚頭

綠油油 VEGETABLES

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

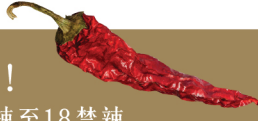
精選滋潤湯水 SOUP

窩 位 川式海鮮酸辣湯 Hot & Sour Soup with Seafood	\$368 / \$108
窩 位 杏汁燉白肺湯 Double Boiled Pig Lung Soup with Almond	\$368 / \$108
窩 位 海皇豆腐羹 Seafood Soup with Tofu	\$368 / \$108

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