

招牌菜SIGNATURE DISHES

|                                                                   |                                                                                                                                    |                                   |
|-------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|
| <div><div></div></div>                                            | 醬油豬手<br>Marinated Pork Trotter                                                                                                     | \$108<br>\$108                    |
| <div><div></div></div>                                            | 蒜泥白肉<br>Steamed Sliced Pork Roll with Garlic Sauce                                                                                 | \$128<br>\$128                    |
| <div><div></div></div>                                            | 菠蘿咕嚕肉<br>Sweet and Sour Pork with Pineapple                                                                                        | \$148<br>\$148                    |
| <div><div></div></div>                                            | 客家煎釀豆腐<br>Pan-fried Hakka Stuffed Tofu                                                                                             | \$178<br>\$178                    |
| <div><div></div></div>                                            | 麻辣牛筋腩 ●<br>Spicy Mala Beef Brisket & Tendon                                                                                        | \$188<br>\$188                    |
| <div><div><div>全<br/>Whole</div><div>半<br/>Half</div></div></div> | 客家蔥油淋雞<br>Hakka Steamed Chicken with Scallion Oil                                                                                  | \$198 / \$388<br>半隻 Half 全隻 Whole |
| <div><div></div></div>                                            | 秘製蝦醬骨<br>House Special Deep-Fried Pork Ribs in Shrimp Paste                                                                        | \$198<br>\$198                    |
| <div><div><div>全<br/>Whole</div><div>半<br/>Half</div></div></div> | 招牌辣子雞 ●<br>Signature Spicy Fried Chicken with Dried Chilies                                                                        | \$198 / \$388<br>半隻 Half 全隻 Whole |
| <div><div></div></div>                                            | 慢煮西班牙豚肉叉燒<br>Slow-cooked Iberico Pork Barbecued Pork                                                                               | \$288                             |
| <div><div></div></div>                                            | 龍躉球<br>Giant Grouper Fillet<br>□ 水煮 □ 酸菜 □ 剝椒蒸 □ 翡翠百合炒<br>Sichuan Poached / Pickled Cabbage / Chopped Chili / Stir-fried with Lily | \$388                             |
| <div><div></div></div>                                            | 砂鍋胡椒老虎蝦<br>Tiger Prawns with Black Pepper in Claypot                                                                               | \$388                             |

蒸點推介STEAMED

|                        |                                                                      |                  |
|------------------------|----------------------------------------------------------------------|------------------|
| <div><div></div></div> | 蜜味黑毛豬叉燒包<br>Steamed Barbecue Iberico Pork Bun                        | \$44<br>三件 3 pcs |
| <div><div></div></div> | 豉汁醬皇蒸鳳爪<br>Steamed Chicken Feet in Black Bean                        | \$44             |
| <div><div></div></div> | 原籠黑糖馬拉糕 ●<br>Canoton Brown Sugar Sponge Cake                         | \$45             |
| <div><div></div></div> | 鮮肉濃湯小籠包<br>Steamed Shanghainese Dumplings                            | \$48<br>三件 3 pcs |
| <div><div></div></div> | 上湯杞子鮮竹卷<br>Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup | \$48<br>三件 3 pcs |
| <div><div></div></div> | 珍珠糯米雞<br>Steamed Glutinous Rice with Chicken                         | \$48             |
| <div><div></div></div> | 川式麻辣小籠包 ●<br>Steamed Shanghainese Dumplings with Spicy Soup          | \$52<br>三件 3 pcs |
| <div><div></div></div> | 蟹籽豚肉燒賣皇<br>Steamed Pork Dumplings with Crab Roe                      | \$60<br>四件 4 pcs |



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|------------------------|-----------------------------------------------------------------------|-------------------|
| <div><div></div></div> | 鮮露筍蝦餃皇<br>Steamed Shrimp Dumplings with Asparagus                     | \$68<br>四件 4 pcs  |
| <div><div></div></div> | 瑤柱海鮮菜苗餃<br>Steamed Assorted Seafood & Vegetable Dumplings with Conpoy | \$68<br>四件 4 pcs  |
| <div><div></div></div> | 高湯牛肉球<br>Steamed Minced Beef Ball in Broth                            | \$68              |
| <div><div></div></div> | 百花蒸釀魚肚<br>Steamed Fish Maws Stuffed with Shrimp Paste                 | \$68              |
| <div><div></div></div> | 豉汁南瓜排骨<br>Steamed Pork Ribs with Pumpkin in Black Bean Sauce          | \$68              |
| <div><div></div></div> | 高湯蟹肉灌湯餃<br>Assorted Crab Meat Dumpling in Supreme Soup with Broth     | \$88<br>每隻 1 pc   |
| <div><div></div></div> | 魚中龍皇牡丹蝦<br>Steamed Botan Shrimp Dumplings in Supreme Broth            | \$105<br>三件 3 pcs |

世界廚師錦標賽2023獲獎作品  
Award-winning dim sum at the World Chef Championship 2023

腸粉STEAMED RICE ROLL

|                        |                                                                    |      |
|------------------------|--------------------------------------------------------------------|------|
| <div><div></div></div> | 明爐香茜叉燒腸粉<br>Steamed Rice Roll with Barbecue Pork & Coriander       | \$52 |
| <div><div></div></div> | 陳皮牛肉腸粉<br>Steamed Rice Roll with Beef & Tangerine Peel             | \$68 |
| <div><div></div></div> | 春風得意腸粉<br>Steamed Rice Roll with Shrimps                           | \$68 |
| <div><div></div></div> | 韭黃鮮蝦腸粉<br>Steamed Rice Roll with Shrimp and Chives                 | \$68 |
| <div><div></div></div> | 黑松露野菌腸粉 ●<br>Steamed Rice Rolls with Wild Mushroom & Black Truffle | \$68 |
| <div><div></div></div> | 梅菜扣肉腸粉<br>Steamed Rice Roll with Pork Belly & Sweet "Mui Choi"     | \$78 |

香煎炸焗FRIED & BAKED

|                        |                                                                              |                  |
|------------------------|------------------------------------------------------------------------------|------------------|
| <div><div></div></div> | 香煎焦糖小米糕 ●<br>Pan-fried Millet Cake                                           | \$45<br>四件 4 pcs |
| <div><div></div></div> | 芙蓉海鮮芋茸盒<br>Baked Taro Puffs with Seafood and Egg White                       | \$48<br>三件 3 pcs |
| <div><div></div></div> | 雪山叉燒焗餐包<br>Baked Barbecue Pork Bun                                           | \$48<br>三件 3 pc  |
| <div><div></div></div> | 蒜蓉鮮蝦長春卷<br>Garlic Spring Rolls Stuffed with Shrimps                          | \$58<br>六件 6 pcs |
| <div><div></div></div> | XO醬臘味蘿蔔糕 ●<br>Pan-fried Japanese Radish Cake with Preserved Meat in XO Sauce | \$62<br>四件 4 pcs |
| <div><div></div></div> | 大根蘿蔔絲酥餅<br>Baked Radish Puffs                                                | \$66<br>三件 3 pcs |
| <div><div></div></div> | 香茅腐皮鮮蝦餅<br>Bean Curd Sheet Shrimp Cake with lemongrass                       | \$68<br>三件 3 pcs |



特選小食SNACKS

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|------------------------|----------------------------------------------------------|-------|
| <div><div></div></div> | 七味豆腐<br>Deep-fried Bean Curd with Shichimi               | \$58  |
| <div><div></div></div> | 金條蘿蔔<br>Pickled Chinese Radish                           | \$58  |
| <div><div></div></div> | 青椒皮蛋<br>Preserved Egg with Green Pepper                  | \$68  |
| <div><div></div></div> | 鮑汁鳳爪<br>Braised Chicken Feet in Abalone Sauce            | \$88  |
| <div><div></div></div> | 椒鹽九肚魚<br>Deep-fried Bombay Duck Fish with Salt and Chili | \$98  |
| <div><div></div></div> | 香辣青瓜海蜇<br>Sichuan Style Cucumber and Jellyfish Head      | \$98  |
| <div><div></div></div> | 辣椒炒腸粉<br>Stir-fried Rice Rolls with Chili Sauce          | \$98  |
| <div><div></div></div> | 煎釀虎皮尖椒<br>Pan-Seared Green Peppers                       | \$108 |
| <div><div></div></div> | 鹵水獅頭鵝翼<br>Marinated Goose Wings                          | \$188 |

甜品DESSERT

|                        |                                                  |                          |
|------------------------|--------------------------------------------------|--------------------------|
| <div><div></div></div> | 椰糖脆脆卷 ●<br>Crispy Rolls with Coconut Sugar       | \$45                     |
| <div><div></div></div> | 懷舊蜂巢黑糖糕<br>Brown Sugar Pudding                   | \$48                     |
| <div><div></div></div> | 生磨芝麻卷 ●<br>Black Sesame Roll                     | \$48<br>三件 3 pcs         |
| <div><div></div></div> | 杞子桂花糕<br>Osmanthus Jelly with Goji Berries       | \$48                     |
| <div><div></div></div> | 懷舊椰撻<br>Coconut Tart                             | \$52<br>三件 3 pcs         |
| <div><div></div></div> | 蛋白杏仁茶<br>Almond Soup with Egg White              | \$58                     |
| <div><div></div></div> | 蛋黃蓮蓉萬壽桃 ●<br>Bun with Lotus Paste & Egg Yolk     | \$88<br>六件 6 pcs         |
| <div><div></div></div> | 山水木桶豆腐花 ●<br>Sweetened Beancurd in Wooden Barrel | \$98<br>4位用 For 4 Person |

● 每位中國茗茶/水 Chinese Tea / Water charge per person \$22  
● 白飯 Rice \$22 ● 辣 Spicy ● 素 Vegetarian  
加一服務費，圖片只供參考 Subject to 10% service charge, photos for reference only

精選粵菜 CANTON DISHES

|                          |                                                                            |       |
|--------------------------|----------------------------------------------------------------------------|-------|
| <input type="checkbox"/> | 桂花炒瑤柱<br>Stir-fried Scallop with Egg and Bean Sprouts                      | \$98  |
| <input type="checkbox"/> | 欖菜肉碎四季豆<br>Stir-fried String Beans with Minced Pork and Preserved Olive    | \$138 |
| <input type="checkbox"/> | 魚香茄子煲<br>Braised Eggplant with Minced Pork in Spicy Garlic Sauce Casserole | \$148 |
| <input type="checkbox"/> | 潮式肉碎菜甫蛋<br>Chaozhou Style Omelette with Minced Pork and Preserved Radish   | \$168 |
| <input type="checkbox"/> | 椒鹽鮮魷<br>Deep-fried Squid with Salt and Chili                               | \$168 |
| <input type="checkbox"/> | 念月樓小炒皇<br>Full Moon House Signature Stir-fry                               | \$168 |
| <input type="checkbox"/> | 遠年陳皮牛肉餅<br>Steamed Beef Patty with Aged Tangerine Peel                     | \$168 |
| <input type="checkbox"/> | 鹹魚蒸手剝肉餅<br>Steamed Pork Patty with Threadfin Salted Fish                   | \$168 |



秘製柱候牛腩煲



滑蛋蝦球

|                          |                                                                              |               |
|--------------------------|------------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> | 菜遠安格斯牛肉<br>Fried Angus Beef with Vegetables                                  | \$168         |
| <input type="checkbox"/> | 滑蛋蝦球<br>Sautéed Prawns with Scrambled Eggs                                   | \$178         |
| <input type="checkbox"/> | 秘製柱候牛腩煲<br>House Special Braised Beef Brisket Casserole                      | \$188         |
| <input type="checkbox"/> | 黑松露海皇炒蛋白<br>Stir-fried Egg White with Seafood and Black Truffle              | \$188         |
| <input type="checkbox"/> | 秘製蝦醬骨<br>House Special Deep-Fried Pork Ribs in Shrimp Paste                  | \$198         |
| <input type="checkbox"/> | 脆皮燒雞<br>Secret Recipe Crispy Roasted Chicken                                 | \$198 / \$388 |
| <input type="checkbox"/> | 自製龍躉丸津白煲<br>Homemade Giant Grouper Fish Ball with Chinese Cabbage Casserole  | \$218         |
| <input type="checkbox"/> | 黑蒜青蘋果安格斯牛柳粒<br>Angus Beef Tenderloin Dices with Black Garlic and Green Apple | \$288         |

精選川菜 CHUAN DISHES

|                          |                                                                                                               |               |
|--------------------------|---------------------------------------------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> | 麻婆豆腐 •<br>Mapo Tofu                                                                                           | \$148         |
| <input type="checkbox"/> | 螞蟻上樹 •<br>Sichuan Vermicelli with Minced Pork                                                                 | \$148         |
| <input type="checkbox"/> | 招牌辣子雞<br>Signature Spicy Fried Chicken with Dried Chilies                                                     | \$198 / \$388 |
| <input type="checkbox"/> | 口水雞<br>Steamed Chicken in Spicy Sesame Sauce                                                                  | \$198 / \$388 |
| <input type="checkbox"/> | 水煮安格斯牛肉 •<br>Sichuan Poached in Chili Oil Angus Beef                                                          | \$288         |
| <input type="checkbox"/> | 麻婆豆腐龍蝦 •<br>Braised Lobster with Mapo Tofu (~300g)                                                            | \$288         |
| <input type="checkbox"/> | 龍躉球 •<br>□ 水煮 □ 酸菜 □ 剝椒 蒸 □ 翡翠百合炒<br>Sichuan Poached / Pickled Cabbage / Chopped Chili / Stir-fried with Lily | \$388         |
| <input type="checkbox"/> | 砂鍋胡椒老虎蝦 •<br>Tiger Prawns with Black Pepper in Claypot                                                        | \$388         |
| <input type="checkbox"/> | 雙色剝椒蒸龍躉撥水翅 •<br>Steamed Giant Grouper Fins with Dual-Color Chopped Chilies                                    | \$488         |
| <input type="checkbox"/> | 避風塘肉蟹 •<br>Typhoon Shelter Style Mud Crab                                                                     | \$488         |



招牌辣子雞



水煮龍躉球

綠油油 VEGETABLES

|                          |                                                                            |       |
|--------------------------|----------------------------------------------------------------------------|-------|
| <input type="checkbox"/> | 白灼時蔬<br>Poached Seasonal Vegetables                                        | \$88  |
| <input type="checkbox"/> | 炆炒土豆絲<br>Stir-Fried Shredded Potatoes                                      | \$88  |
| <input type="checkbox"/> | 甜菜蒸茄子<br>Steamed Eggplant with Sweet Preserved Vegetables                  | \$138 |
| <input type="checkbox"/> | 紅燒花菇豆腐<br>Braised Tofu with Shiitake Mushrooms                             | \$148 |
| <input type="checkbox"/> | 濃湯鮮茄菜苗<br>Poached Baby Chinese Cabbage with Fresh Tomato in Rich Broth     | \$168 |
| <input type="checkbox"/> | 上湯珍菌泡菜苗<br>Poached Baby Chinese Cabbage with Mixed Mushrooms in Rich Broth | \$168 |
| <input type="checkbox"/> | XO醬炒時菜<br>Stir-fried Seasonal Vegetables in X.O. Sauce                     | \$168 |
| <input type="checkbox"/> | 海味粉絲什菜煲<br>Mixed Vegetables with Dried Seafood and Vermicelli Casserole    | \$178 |
| <input type="checkbox"/> | 砂鍋啫啫生菜煲<br>Sizzling Chinese Lettuce Hearts with Dried Shrimp in Claypot    | \$188 |
| <input type="checkbox"/> | 龍躉魚腐津菜煲<br>Giant Grouper Fish Cake and Chinese Cabbage Casserole           | \$328 |

精選滋潤湯水 SOUP

|                          |                                                                   |       |
|--------------------------|-------------------------------------------------------------------|-------|
| <input type="checkbox"/> | 川式海蝦酸辣湯<br>Hot and Sour Soup with Prawns                          | \$88  |
| <input type="checkbox"/> | 杏汁燉白肺<br>Double-boiled Pig's Lung Soup with Almond Juice          | \$98  |
| <input type="checkbox"/> | 西湖牛肉羹<br>West Lake Beef Soup                                      | \$98  |
| <input type="checkbox"/> | 沙參玉竹燉魚皇<br>Double-boiled Fish Superior Soup with Chinese Medicine | \$118 |
| <input type="checkbox"/> | 花旗參燉竹絲雞<br>Double boiled Chicken Soup with American Ginseng       | \$128 |

文房四寶 STAPLES FOOD

|                          |                                                                         |       |
|--------------------------|-------------------------------------------------------------------------|-------|
| <input type="checkbox"/> | 豉油皇炒麵<br>Pan-fried Noodles in Supreme Soy Sauce                         | \$128 |
| <input type="checkbox"/> | 花膠鮑汁撈麵<br>Rice Served with Fish Maw in Abalone Sauce                    | \$168 |
| <input type="checkbox"/> | 星洲炒米粉<br>Singapore Style Stir-fried Rice Vermicelli                     | \$168 |
| <input type="checkbox"/> | 福建炒飯<br>Fukien Style Fried Rice                                         | \$178 |
| <input type="checkbox"/> | 銀芽肉絲雙麵皇<br>Pan-fried Crispy Noodles with Shredded Pork and Bean Sprouts | \$178 |
| <input type="checkbox"/> | 滑蛋蝦仁炒河粉<br>Stir-fried Flat Rice Noodles with Shrimp and Scrambled Eggs  | \$178 |
| <input type="checkbox"/> | 招牌揚州炒飯<br>Signature Yangzhou Fried Rice                                 | \$188 |
| <input type="checkbox"/> | 乾炒安格斯牛肉河粉<br>Stir-fried Flat Rice Noodles with Angus Beef               | \$188 |
| <input type="checkbox"/> | 黑豚肉炒米粉<br>Stir-fried Rice Vermicelli with Kurobuta Pork                 | \$188 |
| <input type="checkbox"/> | 黑椒安格斯牛肉炒烏冬<br>Stir-fried Udon with Angus Beef in Black Pepper Sauce     | \$188 |
| <input type="checkbox"/> | 蝦球湯河粉<br>Flat Rice Noodle Soup with Shrimp Balls                        | \$198 |
| <input type="checkbox"/> | 濃湯鮑魚泡米線<br>Rice Noodles in Soup with Abalone                            | \$198 |
| <input type="checkbox"/> | 窩燒5頭鮑魚炒飯<br>Fried Rice with 5-Head Abalone                              | \$238 |
| <input type="checkbox"/> | 西施泡飯<br>Superior Seafood Crispy Rice Soup                               | \$288 |

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



☐ 催淚辣 Hot



☐ 普通辣 Medium



☐ 18禁辣 Extra Hot

