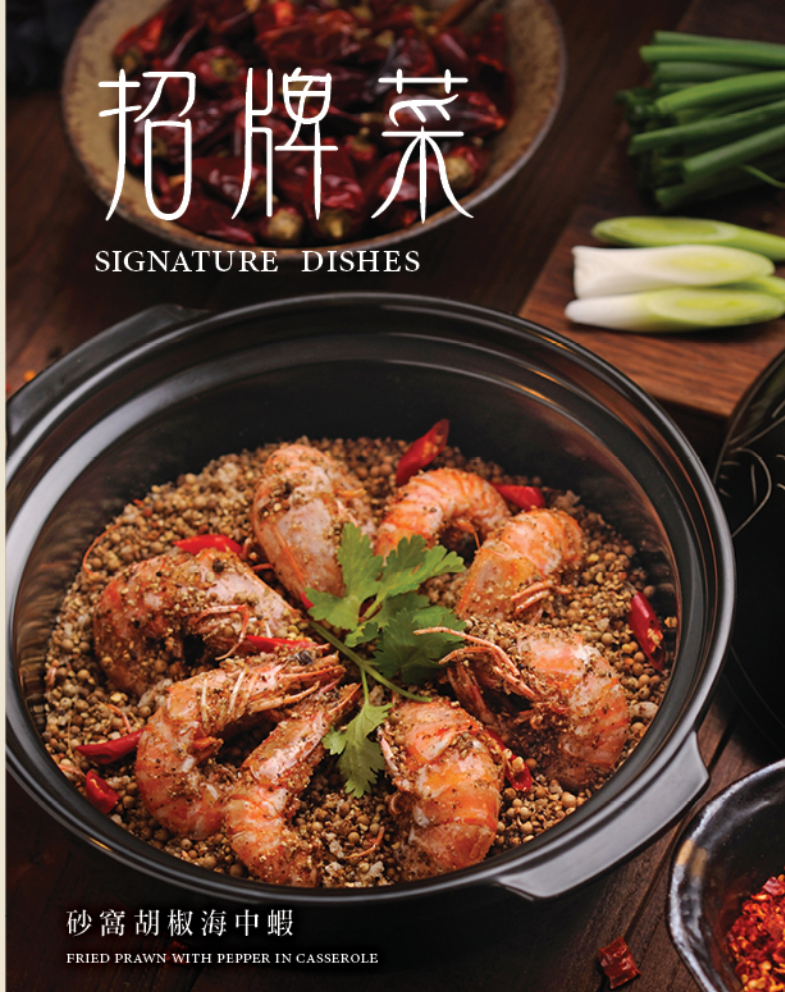


招牌菜

SIGNATURE DISHES



砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE

招牌脆皮血旺
DEEP-FRIED DUCK BLOOD

\$148

蒜泥白肉
SLICED PORK BELLY
WITH MASHED GARLIC

\$178

花雕豬手煲
PORK KNUCKLE WITH CHINESE
YELLOW WINE IN CASSEROLE

\$218

樟茶鴨
SMOKED DUCK IN SICHUAN STYLE

全隻 WHOLE \$388
半隻 HALF \$238

招牌辣子雞
SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI

大 LARGE \$398
小 SMALL \$298

川麻豆腦龍蝦
SICHUAN STYLE LOBSTER
& BEAN CURD



水煮厚切牛腩
SICHUAN STYLE STEWED OX TONGUE

\$488

砂窩胡椒海中蝦
FRIED PRAWN WITH PEPPER IN CASSEROLE

\$498

桂花魚
MANDARIN FISH

大 LARGE \$588
小 SMALL \$488

水煮/酸菜煮/青椒清香/貴州酸湯
SICHUAN STYLE STEWED /
STEAMED WITH PICKLED CHILI /
GREEN CHILI & SICHUAN PEPPERCORN STEWED
GUIZHOU TOMATO FISH SOUP

川麻豆腦龍蝦
SICHUAN STYLE LOBSTER & BEAN CURD

\$68
每兩 PER TAEI

小食前菜

APPETIZERS

話梅淮山

CHINESE YAM WITH PICKLED PLUMS

\$128

燒椒醬皮蛋

PRESERVED EGG WITH GREEN CHILLI

\$138

虎皮尖椒

PAN-FRIED GREEN PEPPER

\$138

煙燻三色素鵝

CRISPY BEAN CURD SKIN
STUFFED WITH MIXED VEGETABLES

\$138

招牌脆皮血旺

DEEP-FRIED DUCK BLOOD

\$148

椒鹽九肚魚

DEEP-FRIED BOMBAY DUCK FISH
WITH SPICY SALT

\$178

蒜泥白肉

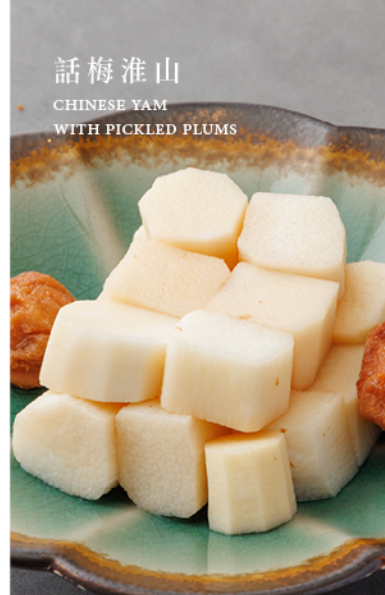
SLICED PORK BELLY
WITH MASHED GARLIC

\$178

麻辣涼拌花膠筒

CHILLED SICHUAN-STYLE SPICY FISH MAW

\$188



話梅淮山

CHINESE YAM
WITH PICKLED PLUMS



招牌脆皮血旺

DEEP-FRIED DUCK BLOOD



煙燻三色素鵝

CRISPY BEAN CURD SKIN
STUFFED WITH MIXED VEGETABLES



蒜泥白肉

SLICED PORK BELLY
WITH MASHED GARLIC



燒椒醬皮蛋

PRESERVED EGG
WITH GREEN CHILLI

粵菜風味

CANTON STYLE



滑蛋蝦仁
FRIED EGG WITH PRAWNS

滑蛋蝦球

FRIED EGG WITH PRAWNS

\$298

大蜆

CLAM

\$218

油鹽水/豉椒炒

POACHED IN SALTY SOUP /
STIR-FRIED WITH BLACK BEANS AND PEPPERS

薑蔥魚春

STIR-FRIED FISH BLADDER

· 因應季節性限量供應 SEASONAL SUPPLY ·

\$268

薑蔥田雞煲

BAKED FROG WITH GINGER
& SPRING ONION IN CASSEROLE

\$398

雞油花雕蒸馬友

STEAMED THREAD FIN
WITH CHINESE YELLOW WINE & CHICKEN OIL

\$498

油浸筍殼魚

DEEP-FRIED MARBLE GOBY FISH

\$498

東星斑兩食

SPOTTED GROUPE IN TWO COURSES

每兩 PER TAEI

翡翠炒球及紅燒頭腩

STIR-FRIED WITH VEGETABLES & BRAISED IN CASSEROLE

清蒸東星斑

STEAMED SPOTTED GROUPE
WITH SOYA SAUCE

\$88

每兩 PER TAEI

清蒸老虎斑

STEAMED TIGER GROUPE
WITH SOYA SAUCE

\$78

每兩 PER TAEI



油浸筍殼魚
DEEP-FRIED MARBLE GOBY FISH

川菜系列

CHUAN'S SPECIAL

麻婆豆腐

BRAISED BEAN CURD & MINCED PORK IN CHILLI OIL

\$178

大腸

PIG INTESTINES

\$218

乾鍋 / 辣子

SAUTÉED WITH SPICY CHILLI/
SAUTÉED WITH SPICY RED CHILLI

乾鍋魚春

WOK-FRIED MANDARIN FISH ROE IN SICHUAN STYLE
· 因應季節性限量供應 SEASONAL SUPPLY ·

\$258

麻辣魚春

STIR-FRIED MANDARIN FISH ROE
· 因應季節性限量供應 SEASONAL SUPPLY ·

\$268

田雞

FROG

\$328

麻辣 / 辣子 / 乾鍋

STIR-FRIED WITH SICHUAN SPICY SAUCE/
SAUTÉED WITH SPICY RED CHILLI / WOK-FRIED

水煮田雞

SICHUAN STYLE STEWED FROG

\$368

藤椒筍殼魚

STEAMED MARBLE GOBY FISH WITH SICHUAN PEPPER

\$398



砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE



桂花魚

MANDARIN FISH



招牌辣子雞

SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI



水煮牛肉

SICHUAN STYLE
STEWED BEEF



辣子大腸

SAUTÉED PIG INTESTINES
WITH SPICY RED CHILLI



麻婆豆腐

BRAISED BEAN CURD
& MINCED PORK
IN CHILLI OIL

胡香辣子羊

LAMB WITH PEPPER AND SPICY RED CHILI.

\$498

招牌辣子雞

SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI

大 LARGE \$438

小 SMALL \$388

水煮厚切牛腩

SICHUAN STYLE STEWED OX TONGUE

\$488

水煮牛肉

SICHUAN STYLE STEWED BEEF

大 LARGE \$568

小 SMALL \$468

砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE

\$498

桂花魚

MANDARIN FISH

大 LARGE \$588

小 SMALL \$488

水煮/酸菜煮/青椒清香/貴州酸湯

SICHUAN STYLE STEWED /
STEAMED WITH PICKLED CHILI /
GREEN CHILI & SICHUAN PEPPERCORN STEWED
GUIZHOU TOMATO FISH SOUP

東星斑

SPOTTED GROUPE

\$88

每兩計 PER TAE

原條水煮/青椒清香/剝椒蒸/酸菜煮

SICHUAN STYLE STEWED / SICHUAN PEPPERCORN STEWED
STEAMED WITH CHILI PEPPER / STEAMED WITH PICKLED
CHILI

老虎斑

TIGET GROUPE

\$78

每兩 PER TAE

原條水煮/青椒清香/剝椒蒸/酸菜煮

SICHUAN STYLE STEWED / SICHUAN PEPPERCORN STEWED
STEAMED WITH CHILI PEPPER / STEAMED WITH PICKLED
CHILI

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER & BEAN CURD

\$68

每兩 PER TAE

蔬菜

VEGETABLES

京湯燴千絲茭白

BRAISED WATER BAMBOO IN BROTH
WITH GREEN PEPPER

\$158

燴炒 / 香菇萵筍絲

SAUTEED SHERRED ASPARAGUS LETTUCE
IN SICHUAN STYLE / WITH MUSHROOM

\$168

燴炒蘿蔔絲

SAUTEED SHERRED RADISH IN SICHUAN STYLE

\$168

豬油渣椰菜花

STIR-FRIED CAULIFLOWER WITH LARDS

\$178

魚湯鮮枝竹浸時蔬

SEASONAL VEGETABLES
WITH FRESH BEAN CURD SKIN IN FISH SOUP

\$188

甘藍苗

KALE
肉鬆炒 STIR-FRIED WITH MEAT FLOSS / 啫啫 SIZZLING IN CASSEROLE

\$198

板藍根菜

INDIGOWOAD ROOT VEGETABLES
金銀蛋浸 WITH SALTED AND PRESERVED EGGS /
上湯京都腐竹 KYOTO BEAN CURD SHEET IN FISH SOUP

\$238

炒山蘇

STIR-FRIED BIRD'S-NEST FERN WITH
甘樹子 BIRD LIME / 蒜茸 GARLIC

\$288



甘樹子炒山蘇
STIR-FRIED BIRD'S-NEST FERN WITH BIRD LIME



魚湯鮮枝竹浸時蔬
SEASONAL VEGETABLES
WITH FRESH BEAN CURD SKIN IN FISH SOUP



肉鬆炒甘藍苗
STIR-FRIED KALE WITH MEAT FLOSS

滋潤湯水

SOUP

松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

每位 \$298
PER PERSON

川辣海鮮酸辣湯

HOT & SOUR SEAFOOD SOUP

窩 POT \$468

黑蒜海玉竹燉雞湯

DOUBLE-BOILED CHICKEN SOUP
WITH BLACK GARLIC & PLYGONATUM ROOT

窩 POT \$588

川芎天麻燉魚頭湯

DOUBLE BOILED WILD FISH HEAD
SOUP WITH CHINESE HERB

十二位用 \$1180
FOR 12 PERSON

· 需於一天前預訂 ORDER MADE ONE DAY IN ADVANCE

松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

圖片只供參考 · 加一服務費

PICTURES FOR REFERENCE ONLY • 10% SERVICE CHARGE

自選火鍋

HOTPOT

精選火鍋湯底 STOCK

胡椒蘿蔔豬骨鍋

PORK BONES
WITH WHITE PEPPER & RADISH

每窩 POT \$168

芫荽皮蛋湯鍋

CORIANDER AND PRESERVED EGG

每窩 POT \$168

番茄薯仔鍋

POTATO & TOMATO

每窩 POT \$168

貴州酸湯鍋

GUIZHOU TOMATO FISH SOUP

每窩 POT \$168

水煮湯鍋

SICHUAN STYLE

每窩 POT \$188

青椒清香湯鍋

GREEN CHILI & SICHUAN PEPPERCORN

每窩 POT \$188

酸菜湯鍋

PICKLED CHILI

每窩 POT \$188

正宗麻辣湯鍋

HOT AND SPICY

每窩 POT \$198

牛雜鍋 (每日限量發售)

BEEF OFFAL (LIMITED SUPPLY)

每窩 POT \$398

部分湯底可選辣度及麻度

雙拼湯底價錢會以較高價之湯底價錢計算

LEVEL OF SPICE AND NUMBNESS CAN BE ADJUSTED

FOR SOME SOUP STOCKS PRICE OF DOUBLE COMBO STOCK

WILL CALCULATE AS WHICHEVER IS HIGHER.



自選火鍋拼盤

(四人份量) \$888

牛肉 BEEF

以下選一款 CHOOSE ONE

金錢脷/腰咀/腩頭/挽手/吊龍/
瘦邊肉/肥邊肉/手切安格斯牛肉

BEEF SHANK / BEEF TENDERLOIN
BEEF FLANK / BEEF BRISKET NAVEL
RIBEYE / LEAN BEEF CHUCK
FATTY BEEF CHUCK / ANGUS BEEF

肉類 MEAT

以下選一款 CHOOSE ONE

羊肉片/鮮雞件/
豬下青/豬大腸/豬潤
SLICED LAMB / SLICED CHICKEN / PORK NECK /
PORK INTESTINE / PORK LIVER

自家製丸類 MEAT BALLS

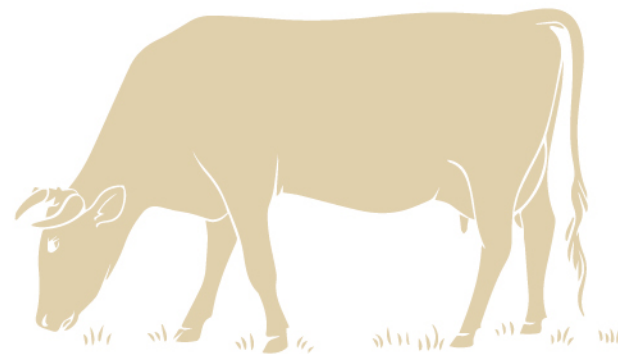
以下選兩款 CHOOSE TWO

墨魚丸/鮮蝦丸/鯪魚丸/牛肉丸
CUTTLEFISH BALLS / SHRIMP BALLS /
DAKE FISH BALLS / BEEF BALLS

其他 OTHERS

以下選兩款 CHOOSE TWO

自家製水餃/鮮蝦雲吞/芝士腸/蜂巢豆腐/
豬下青/豬大腸/豬潤
CHUAN CHUAN DUMPLINGS / PRAWN WONTONS /
CHEESE COCKTAIL SAUSAGES / HONEYCOMB BEAN CURD /
PORK NECK / PORK INTESTINE / PORK LIVER



腩犇牛 STEER BEEF

金錢脷

BEEF SHANK

小 SMALL \$468

大 LARGE \$768

腰咀

BEEF TENDERLOIN

小 SMALL \$468

大 LARGE \$768

無悔(腩頭)

BEEF FLANK

小 SMALL \$468

大 LARGE \$768

挽手

BEEF BRISKET NAVEL

小 SMALL \$468

大 LARGE \$768

瘦邊肉

LEAN BEEF CHUCK

小 SMALL \$468

大 LARGE \$768

肥邊肉

FATTY BEEF CHUCK

小 SMALL \$468

大 LARGE \$768

無憾(吊龍)

RIBEYE

小 SMALL \$468

大 LARGE \$768

雙拼加 \$50 (只限大份並以價格較高者計算)

EXTRA \$50 FOR COMBO

(LARGE SIZE ONLY AND WILL BE CALCULATED WITH THE ITEM IN HIGHER PRICE)

肉類 MEATS

豬 脷	\$78
PORK LIVER	

午餐肉	\$98
LUNCHEON MEAT	

羊肉片	\$108
SLICED LAMB	

鮮雞件	\$108
SLICED CHICKEN	

豬下青	\$108
PORK NECK	

豬大腸	\$108
PORK INTESTINE	

厚切牛脷	\$258
OX TONGUE	

牛 雜	\$268
BEEF OFFAL	

日本黑豚肉	\$328
JAPANESE KUROBUTA PORK	

手切安格斯牛肉	\$468
ANGUS BEEF	

海鮮河鮮 SEAFOOD & AQUATIC

象拔蚌	時價
GEODUCK	

東 星 斑	每兩 EACH TAEI \$55 UP
SPOTTED GROUPE	

老 虎 斑	每兩 EACH TAEI \$55 UP
TIGER GROUPE	

澳洲龍蝦	每兩 EACH TAEI \$60 UP
FRESH AUSTRALIAN LOBSTER	

鮮田雞	\$108
FRESH FROG	

花 膠	\$148
FISH MAW	

澳洲帶子	\$188
AUSTRALIAN SCALLOP	

貴妃蚌	\$188
SHORT NECKED CLAMS	

桂花魚片	\$198
SLICED MANDARIN FISH	

美國桶蠔	\$248
PACIFIC OYSTER	

游水海中蝦	六隻 6 PCS \$328
FRESH SHRIMP	

蔬菜 VEGETABLES

娃娃菜 BABY CABBAGE	\$58
萵筍 CELTUCE	\$58
皇帝菜 CROWN DAISY	\$58
唐生菜 CHINESE CABBAGE	\$58
鮮淮山 FRESH YAM	\$58
冬瓜件 CHOPPED WINTER MELONS	\$58
蘿蔔件 CHOPPED RADISH	\$58
番茄 TOMATO	\$58

自家製丸類 MEAT BALLS 雙拼 COMBO

鮮蝦丸 SHRIMP BALLS	\$98
鯪魚丸 DACE FISH BALLS	\$98
牛肉丸 BEEF BALLS	\$98
四寶丸 ASSORTED MEAT BALLS	\$118
墨魚丸 CUTTLEFISH BALLS	\$118

雙拼加\$10 (以價格較高者作計算)
EXTRA \$10 FOR COMBO. (CALCULATE WITH THE HIGHER PRICE.)

其他 OTHERS

鮮雞蛋 EGG	\$15
出前一丁 INSTANT NOODLES	\$38
糖心皮蛋 PRESERVED EGGS	\$48
米粉 RICE VERMICELLI	\$48
日本稻庭烏冬 JAPANESE INANIWA UDON	\$58
滑豆腐 TOFU	\$58
蜂巢豆腐 HONEYCOMB BEAN CURD	\$68
金菇 ENOKI MUSHROOM	\$68
枝竹 DRIED BEAN CURD STICK	\$68
豆卜 FRIED BEAN CURD	\$68
鮮腐竹 FRESH BEAN CURD SHEET	\$68
芋絲 KONNYAKU NOODLE	\$68
自家薯粉 GLUTEN NOODLES	\$68
炸魚皮 DEEP-FRIED FISH SKIN	\$78
芝士腸 CHEESE COCKTAIL SAUSAGES	\$78
嫩滑鴨血 DUCK BLOOD JELLY	\$88
自家製水餃 CHUAN CHUAN DUMPLINGS	\$98
鮮蝦雲吞 PRAWN WONTONS	\$98



滑蛋蝦仁炒河

炒粉麵飯

STAPLES FOOD

正宗四川擔擔麵

DAN DAN NOODLES

每位 \$98

PER PERSON

家常酸辣麵

HOT & SOUR NOODLES

每位 \$98

PER PERSON

陽春麵

PLAIN NOODLES

每碗 \$138

EACH BOWL

(三選一：豬手/河蝦仁/牛筋)

(CHOOSE 1: PORK KNUCKLE / SAUTÉED SHELLLED RIVER SHRIMPS / BEEF TENDON)

豉油王炒麵

FRIED NOODLES WITH SOYA SAUCE

\$238

銀芽肉絲煎麵

FRIED EGG NOODLES WITH SHREDDED PORK, BEAN SPROUTS AND YELL

\$268

乾炒牛河

SLICED BEEF FRIED NOODLES

\$268

滑蛋蝦球炒河

STIR FRIED RICE NODDLES WITH SHRIMP & SCRAMBLED EGG

\$268

蒸饅頭

DEEP-FRIED STEAMED BUN

\$78

麻辣川川小籠包

STEAMED SICHUAN STYLE DUMPLINGS

六粒 \$128

6 PCS

・製作需時20分鐘 PREPARATION TAKES 20 MINS



乾炒牛河



豉油皇炒麵



正宗四川擔擔麵



家常酸辣麵

甜品

DESSERTS

蛋黃蓮蓉萬壽包

BUN WITH LOTUS PASTE & EGG YOLK

每件 PER PC \$26

兩件起 MIN ORDER 2PCS

十年陳皮紅豆沙●

RED BEAN SOUP WITH AGED MANDARIN PEEL

每位 \$40

PER PERSON

焦糖銀耳露●

CARAMEL SILVER FUNGUS SOUP

每位 \$40

PER PERSON

懷舊黑糖糕

STEAMED BROWN SUGAR CAKES

六件 6 PCS \$48

蜜瓜西米露

HONEYDEW MELON SAGO

每位 \$58

PER PERSON

養顏千層棗皇糕

RED DATES LAYER CAKE

三件 3 PCS \$58

黃金流沙包

EGG CUSTARD BUN

三件 3 PCS \$58

生磨日本芝麻卷

BLACK SESAME ROLLS

三件 3 PCS \$78

生磨蛋白杏仁茶

ALMOND TEA WITH EGG WHITE

每位 \$88

PER PERSON

松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

圖片只供參考・加一服務費

PICTURES FOR REFERENCE ONLY • 10% SERVICE CHARGE



C H U A N



其他收費 OTHERS:

中國茗茶 / 熱水 每位 PER PERSON \$25
CHINESE TEA / HOT WATER

前菜 \$28
PRE-MEAL SNACKS

白飯 \$25
STEAMED RICE

切餅費 每個 PER CAKE \$150
CAKE CHARGE

開瓶費 每枝 PER BOTTLE \$250
CORKAGE CHARGE

豁免開瓶費、切餅費、甜品後，仍須支付其所產生之加一服務費
AFTER WAVING CORKAGE, CAKEAGE AND DESSERT FEE, ONE WOULD NEED TO PAY THE ASSOICIATED SERVICE CHARGE
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