

蒸類 Steamed

廚點 Kitchen Special

各式腸粉 Noodle

豉汁蒸排骨(M)

Sparerib w/Balck Bean Sauce

豉汁蒸鳳爪(M)

Chicken feet w/Black Sauce

蠔皇鮮竹卷(M)

Steamed Bean Curd Skin Roll

山竹牛肉丸(M)

Steamed Beef Ball

姜蔥牛柏葉(L)

Beef Tripe w/Ginger&Onion

鮮腐竹鯪魚球(M)

Steamed Fish Ball

東莞臘腸卷(M)

Steamed Chinese Sausage Bun

蜜汁叉燒包(M)

Steamed B.B.Q. Pork Bun

香滑奶皇包(M)

Steamed Custard Bun

甘香流沙包(M)

Steamed Egg Yolk bun

上海小籠包(L)

ShangHai Dumpling

蒸合桃包(M)

Steamed Walnut Bun

太源蝦餃皇(L)

Shrimp Dumpling

太源燒賣(M)

Shiu Mai (Pork Dumpling)

健康菠菜餃(M)

Spinach Dumpling

海皇瑤柱餃(L)

Seafood Dumpling

韭王帶子餃(L)

Scallop&Chive Dumpling

蒸韭菜餃(L)

Steamed Chives Dumpling

五香芋粒餃(M)

Steamed Taro Dumpling

欖角蒸芋頭糕(M)

Steamed Taro&Preserved Cake

蒸瑤柱蘿蔔糕(L)

Steamed Turnip Cake

潮州粉粿(M)

Chiu Chow Dumpling

珍珠蝦丸(L)

Steamed Shrimp Dumpling with Sticky Rice

瑤柱糯米雞(L)

Sticky Rice in Lotus Le.

美極鴨下巴(K)

Duck Chin with Maggie Sauce

鮑汁燴鳳爪(K)

Chicken Feet in Abalone Sauce

藥膳浸雞腳(K)

Chicken Feet in Herbs Broth

味菜胡椒豬肚(K)

Pickle&Stmoach in Pepper Soup

蠔油芥蘭(K)

Chinese Broccoli w/Oyster Sauce

生炒糯米飯(K)

Sticky Fried Rice

家鄉炒米粉(K)

Sauteed Rice Vermicell in Home Style

豉油皇炒麵(K)

Bean Spout Chow Mein

錦繡炒年糕(K)

Sauteed Rice Cake

泰汁明蝦球(K)

Prawns with Thai Sauce

合桃明蝦球(K)

Honey Walnut Prawns

韭菜豬紅(K)

Chive with Pig Red

白灼牛柏葉(K)

Boil Beef Tripe

五香牛雜(K)

Beef Haslet

蟹肉瑤柱灌湯餃(K)

Crab Meat& Scallop Dumpling Soup

XO醬爆蘿蔔糕(K)

Turnip Cake w/ X.O. Sauce

XO醬煎腸粉(K)

Sauteed Noodle Roll w/X.O. Sauce

脆皮炸鮮奶(K)

Deep Fried Crispy Milk

百花炸釀蟹鉗(K)

Deep Fried Stuffed Vrab Claw

小欖蒸粉粿(K)

HomeTown Style Dumpling

金沙南瓜條(K)

Deep Fried Pumkin w/Sally Egg Yolk

脆皮炸釀豆腐(K)

Deep Fried Stuffed Tofu

泰汁酥炸魚柳(K)

Deep Fried Fish Steak w/Thai Sauce

椒鹽豆腐粒(K)

Salt&Pepper Tofu

椒鹽中蝦(K)

Salt&Pepper Shrimp

椒鹽鮮尤(K)

Salt&Pepper Calamar

椒鹽雞中翼(K)

Salt&Pepper Chicken Wings

干烹雞中翼(K)

Chicken Wings w/Spicy Garlic Sauce

鮮蝦腸粉(L)

Shrimp Noodle Roll

涼瓜魚片腸粉(L)

Fish&Bitter Melon Noodle Roll

粟米叉燒腸粉(L)

B.B.Q.Pork&Corn Noodle Roll

香茜牛肉腸粉(L)

Beef Noodle Roll

羅漢齋腸粉(L)

Vegetable Noodle Roll

莞茜蔥腸粉(L)

Cilantro & Onion Noodle Roll

特式排骨手拉腸 \$7.38

Rice Noodle w/Pork Ribs

冬菜牛肉手拉腸 \$7.38

Rice Noodle w/Beef&Preserved Veg.

金勾菜脯手拉腸 \$7.38

Rice Noodle w/Dry Shrimp&Turnip

虫草花豬頸肉手拉腸 \$7.38

Rice Noodle w/Pork Neck&Cordyceps

脆皮鮮蝦炸兩 \$7.38

HK Style Stuffed Noodle Roll w/Shrimp

港式炸兩(L)

H.K. Style Crispy Soffed Noodle Roll

燒味 B.B.Q.

花雕醉雞(K)

Drunken Chicken

炭燒豬頸肉(K)

B.B.Q. Pork Neck

蜜汁叉燒(K)

B.B.Q. Pork

明火燒鴨(K)

Roast Duck

北京鴨包(4只)(K)

Beijing Duck Bun

美味素鵝(K)

Beef Curd

美味海草(K)

Sea-Weed

海哲牛碾(K)

Soya Beef & Jelly Fish

美味海哲(K)

Jelly Fish

白云凤爪(K)

Chicken Feet in Vinegar Sauce

鹵水豆腐(K)

Soya Tofu

鹵水鵝掌(K)

Soya Goose Claws

鹵水鴨古(K)

Soya Duck Tongue

鹵水鴨翼(K)

Soya Duck Wings

煎炸焗 Bake/Pan Fried/Deep Fried

酥炸素春卷(S)

Fried Vegetable Egg Roll

煎臘味蘿蔔糕(M)

Pan Fried Turnip Cake

家鄉咸水角(S)

Deep Fried Pork Dumpling

黃金炸蝦丸(L)

Deep Fried Shrimp Ball

香蔥紙包雞(L)

Foil Wrapped Chicken

鮮蝦腐皮卷(L)

Fried Bean Curd Skin Roll w/Shrimp

沙律龍蝦角(L)

Deep Fried Lobster Salad Dumpling

荔茸炸芋角(M)

Deep Fried Taro

金枕榴蓮酥(L)

Bake Durian Frit Puff

酥皮叉燒酥(M)

Bake B.B.Q. Pork Puff

百花釀茄子(L)

Pan Fried Stuffed Eggplant

百花釀磨菇(L)

Pan Fried Stuffed Mushroom

百花釀青椒(L)

Pan Fried Stffed Bell Pepper

香煎韭菜粿(L)

Pan Fried Chives Dumpling

香煎蔥油餅(S)

Pan Fried Onion Cake

特式煎芋絲餅(L)

Pan Fried Sliced Taro w/Meat

生煎菜肉窩貼(L)

Pan Fried Pot Sticker

生煎菜肉包(L)

Pan Fried Pork Bun

菠蘿叉燒包(M)

Bake B.B.Q. Pork Bun

芋泥雪山包(M)

Bake Taro Bun

甜品 Dessert

桂花糕(S)

Osmanthus Pudding

椰汁紅豆糕(S)

Red Bean Pudding

香芒布甸(S)

Mango Pudding

龜苓膏(S)

Turille Shell Jello

山水豆腐花(S)

Sweet Bean Curd

懷舊白糖糕(M)

Sugar Cake

杏仁流沙球(L)

Deep Fried Egg Yolk Ball

香煎馬蹄糕(M)

Pan Fried Water chestnut cake

播沙湯丸(M)

Steamed Soft Sesame Ball

蕃薯豆沙煎堆(S)

Fried Yam Bean Sesame Balls

芝麻蓮蓉煎堆(S)

Deep Fried Sesame Balls

美味千層糕(M)

Thousand Layer Cake

奶皇馬拉卷(M)

Malays Style Custard Roll

香滑馬拉糕(M)

Sponge Cake

酥皮蛋撻(S)

Egg Custard

澳門葡撻(L)

Macau Style Egg Custard

名廚小食 Chef Special

沙姜雞腳 \$7.38

Chicken Feet in Sand Ginger Powder

泰式鳳爪 \$7.38

Cold Chicken Feet w/Thai Sauce

陳醋鳳爪 \$7.38

Chicken Feet With Black Vinger

陳醋鵝掌 \$7.38

Goose Claws with Black Vinger

川味麻辣牛碾 \$7.38

Szechuan Style Beef Shank

脆皮燒腩仔 \$7.38

Crispy Roast Pork

白灼貴妃蚌(只)\$7.50

Boiled Big Blam (Each)

化皮乳豬件 \$19.98

Suckling Pig

豉汁炒大蜆 \$7.38

Clams in Black Bean Sauce

鮮腐皮浸菜苗 \$7.38

Bean Curd w/Vegetable in soup

拍蒜唐生菜 \$7.38

Lettuce w/ Garlic & SoySauce

白灼生菜鯪魚球 \$7.38

Scalded Fish Ball& Lettuce

特式欖豉炒四季豆 \$7.38

Stringbean w/Olive&Black Bean Sauce

特式生煎包煲(4只)\$7.38

Pan Fried Pork Bun in Clay Pot

美味鎮江排骨 \$7.38

Pork Ribs in ZhengJiang Style

燒汁牛仔骨\$7.38

Teriyki Beef Short Ribs

小點 Small (S): \$2.88

中點 Medium (M):\$3.98

大點 Large (L):\$4.88

廚點 Kitchen Special (K) \$6.68

燒味 B.B.Q. (K) \$6.68