

Appetizers 道地小吃

台灣泡菜	V	A1.	Preserved Cabbage	\$ 5
五香鹵蛋		A2.	Soy Egg	1.5
香菇米糕		A3.	Taiwanese Rice Pudding	6.5
五香鹵肉		A4.	Stewed Pork Belly	8.5
刈包		A5.	Pork Belly Buns (2)	8.5
鹽酥雞		A6.	Taiwanese Fried Chicken	8.5
炸雞腿		A7.	Fried Chicken Leg	8.5
蒜香雞翼		A8.	Garlic Chicken Wings	9.5
香辣雞翼	S	A9.	Spicy Chicken Wings	9.5
紅燒牛肉		A10.	Stewed Beef Chuck	11
南乳豬手		A11.	Stewed Pig Feet	9.5
鎮江骨		A12.	Sweet & Sour Spare Ribs	9.5
蒜泥白肉		A13.	Pork w. Spicy Garlic Sauce	9.5
蒜泥豬耳		A14.	Garlic Pork Ear	9
涼拌土豆絲	VS	A15.	Shredded Potato Salad	7
冬菇木耳豆腐	V	A16.	Fried Tofu w. Mushrooms	8.5
涼拌海帶絲	V	A17.	Seaweed Salad	7
脆皮炸大腸		A18.	Crispy Fried Pork Intestine	10
麻辣肚絲	S	A19.	Spicy Shredded Pork Stomach (Cold)	9
皮蛋豆腐		A20.	Tofu w. Thousand-year Egg (Cold)	8.5
蠔油生菜		A21.	Lettuce w. Oyster Sauce	8.5
五香豬耳		A22.	Pork Ear w. Five Spices	8.5



A3



A5



A13



B1



B7



B15

Dim Sum 點心

小籠湯包		B1.	Steamed Pork Soup Dumpling (4)	\$ 6
鍋貼		B2.	Pan Fried Dumpling (4)	6
韭菜水餃		B3.	Pork & Leek Dumpling (4)	6
素菜餃	V	B4.	Veggie Dumpling (4)	6
蔥油餅	V	B5.	Scallion Pancake	5
蝦餃		B6.	Shrimp Dumpling (4)	7.5
蝦燒賣		B7.	Shrimp Shu Mai (4)	7.5
雞燒賣		B8.	Chicken Shu Mai (4)	7.5
糯米燒賣	V	B9.	Sticky Rice Shu Mai (4)	6.5
春卷	V	B10.	Spring Roll (2)	5
油條	V	B11.	Fried Wheat Collar	4
炸雲吞		B12.	Fried Wonton (10)	9
麻辣雲吞	S	B13.	Spicy Wonton (10)	9
叉燒包		B14.	Roast Pork Bun (2)	6.5
鮮蝦春卷		B15.	Shrimp Roll (2)	7
酸辣水餃	S	B16.	Hot & Sour Dumplings (6)	9

V=Vegetarian, S=Spicy

Noodle Soup 湯麵

(Choice of thick wheat noodle or thin rice Noodle. 麵條或米粉)

紅燒牛肉	C1.	Stewed Beef Chuck	\$ 12
炸排骨	C2.	Fried Pork Chop	10.5
炸雞腿	C3.	Fried Chicken Leg	10.5
南乳豬手	C4.	Pig Feet	10.5
五香滷肉	C5.	Stewed Pork Belly	10.5
菜肉雲吞	C6.	Pork Wonton	10.5
雪菜肉絲	C7.	Pork w. Salted Veggie	10.5
雪菜燥肉	C8.	Minced Pork w. Salted Veggie	10.5
燥肉滷蛋	C9.	Minced Pork & Egg	10.5
香草雞扒	C10.	Pan Fried Chicken Cutlet	10.5
香辣肉丁	S C11.	Spicy Diced Pork	10.5
香辣雞丁	S C12.	Spicy Diced Chicken	10.5
炸菜肉絲	C13.	Pork w. Pickle Cabbage	10.5
素什錦	V C14.	Mixed Vegetables	10.5
五香素雞	V C15.	Vegetarians Chicken	11
雪菜豆腐	V C16.	Tofu w. Salted Veggie	10.5
鎮江骨	C17.	Sweet & Sour Ribs	11.5
香辣雞翼	S C18.	Spicy Chicken Wing	11.5
蒜香雞翼	C19.	Garlic Chicken Wing	11.5
本樓大碗麵	C20.	House Special	14

(Beef, Pork Chop, Egg, Mushroom & Choy-sum)



C10



C17



C8



C14



S5

Steam Rice in Basket 竹籠荷葉蒸飯

臘腸排骨飯	S1.	Ribs w. Chinese Sausage	\$ 12.5
豉汁排骨飯	S2.	Ribs w. Black Bean	12.5
梅菜排骨飯	S3.	Ribs w. Preserved Veggie	12.5
臘腸滑雞飯	S4.	Chicken w. Chinese Sausage	12.5
北菇滑雞飯	S5.	Chicken w. Mushroom	12.5
梅菜滑雞飯	S6.	Chicken w. Preserved Veggie	12.5
醬肉臘腸飯	S7.	Pork Belly w. Chinese Sausage	12.5
臘腸肉餅飯	S8.	Pork Loaf w. Chinese Sausage	12.5
梅菜肉餅飯	S9.	Pork Loaf w. Preserved Veggie	12.5
咸蛋肉餅飯	S10.	Pork Loaf w. Salted Egg	12.5

Extra Chn.Sausage \$2, Salted Egg \$2. 另加臘腸\$2, 咸蛋\$2。

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Over Rice / Taiwanese Lo-Mein 蓋飯或干麵

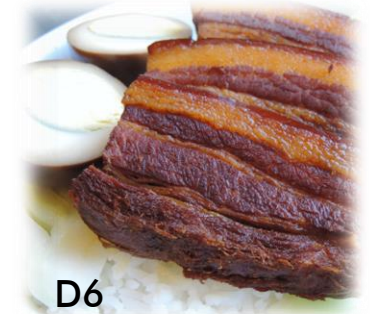
(Serve with white rice. Fried rice or lo-Mein extra \$1. 配白飯, 炒飯或干麵加\$1.)

紅燒牛肉	D1.	Stewed Beef Chuck	\$ 12
炸排骨	D2.*	Fried Pork Chop	10.5
炸雞腿	D3.*	Fried Chicken Leg	10.5
香草雞扒	D4.*	Fried Chicken Cutlet	10.5
南乳豬手	D5.	Pig Feet	11
五香滷肉	D6.	Stewed Pork Belly	10.5
燥肉滷蛋	D7.	Soy Egg with Minced Pork	10.5
左宗雞	S D8.	General Tso's Chicken	10.5
芝麻雞	D9.	Sesame Chicken	10.5
咖喱雞	S D10.	Curry Chicken	10.5
雪菜肉絲	D11.	Pork w. Salted Veggie	10.5
炸菜肉絲	D12.	Pork w. Pickle Cabbage	10.5
香辣肉丁	S D13.	Spicy Diced Pork	10.5
香辣雞丁	S D14.	Spicy Diced Chicken	10.5
素什錦	V D15.	Mixed Vegetables	10.5
本樓大碗飯	D16.	House Style (Beef, Pork Chop, Egg, Mushroom & Choy-sum)	14
五香素雞	V D17.	Vegetarians Chicken	11
雪菜豆腐	V D18.	Tofu w. Salted Veggie	10.5

* with Curry Sauce OR Teriyaki Sauce. 可選配咖哩汁或照燒汁



D1



D6



D16



D8

Baked Rice Hong Kong Style 港式焗飯

焗豬扒飯	E1.	Baked Rice w. Pork Chop	\$ 14
焗雞扒飯	E2.	Baked Rice w. Chicken Cutlet	14
焗海鮮飯	E3.	Baked Rice w. Seafood (Shrimp, Filet, Squid & Crab Stick)	14



D7



E1



E3

Dinner Specials

晚市特式小炒

4:30 pm to Close Daily. 每天下午四點半後供應
Serves with white rice. 奉送白飯

蝦仁炒蛋	N1.	Shrimp with Scramble Egg	\$ 15
脆皮炸大腸	N2.	Crispy Fried Pork Intestine	17
椒鹽魚柳	N3.	Salt & Pepper Fish Fillet	16
甜酸班片	N4.	Fish Fillet with Sweet & Sour Sauce	15
左宗雞	S N5.	General's Chicken	15
芝麻雞	N6.	Sesame Chicken	15
甜酸雞	N7.	Sweet & Sour Chicken	15
椒鹽肉排	N8.	Salt & Pepper Pork Chop	15
菠蘿生炒骨	N9.	Sweet & Sour Spare Ribs w. Pineapple	15
椒鹽蝦球	N10.	Salt & Pepper Shrimp	22
黑椒豬扒	S N11.	Pork Chop w. Black Pepper Sauce	15
麻婆豆腐	S N12.	Ma Po Tofu	15
蒜蓉菜心	V N13.	Choy-sum with Fresh Garlic	15
芥蘭蝦球	N14.	Shrimp with Broccoli	22
芥蘭牛肉	N15.	Beef with Broccoli	16
芥蘭雞片	N16.	Chicken with Broccoli	15
水煮牛肉	SS N17.	Beef in Szechuan Spicy Soup	19
水煮魚片	SS N18.	Fish Fillet in Szechuan Spicy Soup	19
咖喱素雞煲	SV N19.	Vegetarians Chicken w. Curry in Pot	16
沙爹牛肉粉絲煲	S N20.	Beef w. Vermicelli in Pot	17
豆腐斑腩煲	N21.	Fish Fillet w. Tofu in Pot	16
咖哩斑腩煲	S N22.	Fish Fillet w. Curry in Pot	16
茄子斑腩煲	N23.	Fish Fillet w. Eggplant in Pot	16
五香肉丁茄子煲	S N24.	Eggplant w. Five Spiced Pork in Pot	15
魚香茄子	S N25.	Eggplant w. Garlic Sauce	15
蘿卜牛腩煲	N26.	Beef Chuck w. Turnip in Pot	18
咖哩牛腩煲	S N27.	Beef Chuck w. Curry in Pot	18
咖哩雞煲	S N28.	Chicken w. Curry in Pot	15
五香肉丁豆腐煲	S N29.	Tofu w. Five Spiced Pork in Pot	15
香辣雞丁豆腐煲	S N30.	Tofu w. Spicy Chicken in Pot	15
冬菇木耳豆腐	V N31.	Fried Tofu w. Mushrooms	15
雪菜肉絲扒豆腐	N32.	Tofu w. Salted Veggie & Pork	15



Dessert

甜品

奶黃包	R1.	Egg Custard Bun	5
豆沙包	R2.	Red Bean Bun	4.5
紫米八寶飯	R3.	Sweet Purple Rice Pudding	5

Bubble Tea with Tapioca Boba

珍珠奶茶

			Hot	Cold
珍珠奶茶	T1.	Bubble Milk Tea	\$ 4.5	5
芋香奶茶	T2.	Taro Bubble Tea	4.5	5
芒果奶茶	T3.	Mango Bubble Tea	4.5	5
椰香奶茶	T4.	Coconut Bubble Tea	4.5	5
哈密瓜奶茶	T5.	Honeydew Bubble Tea	4.5	5
日式抹茶奶茶	T6.	Green Tea Bubble Tea	4.5	5



Drink

飲品

			Hot	Cold
新鮮豆漿	T7.	Soy Milk	\$ 3.5	3.5
罐裝汽水	T8.	Soda		2
瓶裝礦泉水	T9.	Bottle Spring Water		2
橙汁	T10.	Orange Juice		4
蘋果汁	T11.	Apple Juice		4
檸檬蜜茶	T12.	Lemon Honey Tea	4.5	5
柚子蜜茶	T13.	Grapefruit Honey Tea	4.5	5
紅棗茶	T14.	Date Palm Tea	4.5	5