

## Appetizers 道地小吃

台灣泡菜	V	A1.	Preserved Cabbage	\$ 5.5
五香鹵蛋		A2.	Soy Egg	1.5
香菇米糕		A3.	Taiwanese Rice Pudding	7.5
五香鹵肉		A4.	Stewed Pork Belly	10
刈包		A5.	Pork Belly Buns (2)	9
鹽酥雞		A6.	Taiwanese Fried Chicken	9
炸雞腿		A7.	Fried Chicken Leg	9
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	12
南乳豬手		A11.	Stewed Pig Feet	11
鎮江骨		A12.	Sweet & Sour Spare Ribs	11
蒜泥白肉		A13.	Pork w. Spicy Garlic Sauce	10
蒜泥豬耳		A14.	Garlic Pork Ear	9.5
芥辣魚柳		A15.	Crispy Fish Fillet	9.5
冬菇木耳豆腐	V	A16.	Fried Tofu w. Mushrooms	8.5
酸辣土豆絲	V	A17.	Hot & Sour Potato Salad	7.5
脆皮炸大腸		A18.	Crispy Fried Pork Intestine	11
麻辣雞絲	S	A19.	Spicy Shredded Chicken	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	9



A3



A5



A13



B1



B7



B15

## Dim Sum 點心

小籠湯包		B1.	Steamed Pork Soup Dumpling (4)	\$ 7
鍋貼		B2.	Pan Fried Dumpling (4)	7
韭菜水餃		B3.	Pork & Leek Dumpling (4)	7
素菜餃	V	B4.	Veggie Dumpling (4)	7
蔥油餅	V	B5.	Scallion Pancake	6
蝦餃		B6.	Shrimp Dumpling (4)	8.5
蝦燒賣		B7.	Shrimp Shu Mai (4)	8.5
雞燒賣		B8.	Chicken Shu Mai (4)	8
糯米燒賣	V	B9.	Sticky Rice Shu Mai (4)	7
春卷	V	B10.	Spring Roll (2)	5
油條	V	B11.	Fried Wheat Collar	4
炸雲吞		B12.	Fried Wonton (10)	10
麻辣雲吞	S	B13.	Spicy Wonton (10)	10
叉燒包		B14.	Roast Pork Bun (2)	7
鮮蝦春卷		B15.	Shrimp Roll (2)	7.5
酸辣水餃	S	B16.	Hot & Sour Dumplings (6)	10

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	\$ 15
炸排骨	C2.	Fried Pork Chop	13
雞片	C3.	Sliced Chicken	13
南乳豬手	C4.	Pig Feet	13
五香滷肉	C5.	Stewed Pork Belly	13
菜肉雲吞	C6.	Pork Wonton	13
燥肉土豆絲 <b>S</b>	C7.	Shredded Potato w. Minced Pork	13
雪菜燥肉	C8.	Minced Pork w. Salted Veggie	13
燥肉滷蛋	C9.	Minced Pork & Egg	13
香草雞扒	C10.	Pan Fried Chicken Cutlet	13
香辣肉丁 <b>S</b>	C11.	Spicy Diced Pork	13
香辣雞丁 <b>S</b>	C12.	Spicy Diced Chicken	13
炸菜肉絲	C13.	Pork w. Pickle Cabbage	13
素什錦 <b>V</b>	C14.	Mixed Vegetables	13
五香素雞 <b>V</b>	C15.	Vegetarians Chicken	12
雪菜豆腐 <b>V</b>	C16.	Tofu w. Salted Veggie	12
鎮江骨	C17.	Sweet & Sour Ribs	14
香辣雞翼 <b>S</b>	C18.	Spicy Chicken Wing	14
蒜香雞翼	C19.	Garlic Chicken Wing	14
本樓大碗麵	C20.	House Special	16

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



## Steam Rice in Basket 竹籠荷葉蒸飯

臘腸排骨飯	S1.	Ribs w. Chinese Sausage	\$ 14
豉汁排骨飯	S2.	Ribs w. Black Bean	14
梅菜排骨飯	S3.	Ribs w. Preserved Veggie	14
臘腸滑雞飯	S4.	Chicken w. Chinese Sausage	14
北菇滑雞飯	S5.	Chicken w. Mushroom	14
梅菜滑雞飯	S6.	Chicken w. Preserved Veggie	14
醬肉臘腸飯	S7.	Pork Belly w. Chinese Sausage	14
臘腸肉餅飯	S8.	Pork Loaf w. Chinese Sausage	14
梅菜肉餅飯	S9.	Pork Loaf w. Preserved Veggie	14
咸蛋肉餅飯	S10.	Pork Loaf w. Salted Egg	14



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

**V**=Vegetarian, **S**=Spicy

## Over Rice / Taiwanese Lo-Mein 蓋飯或干麵

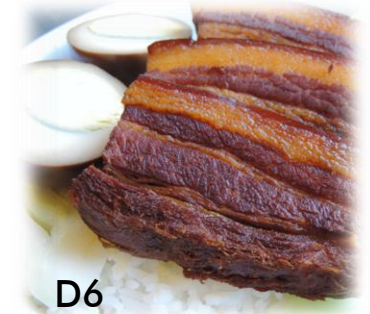
(Serve with white rice. Fried rice or lo-Mein extra \$1. 配白飯, 炒飯或干麵加\$1.)

紅燒牛肉	D1.	Stewed Beef Chuck	\$ 15
炸排骨	D2.*	Fried Pork Chop	13
炸雞腿	D3.*	Fried Chicken Leg	13
香草雞扒	D4.*	Fried Chicken Cutlet	13
南乳豬手	D5.	Pig Feet	13
五香滷肉	D6.	Stewed Pork Belly	13
燥肉滷蛋	D7.	Soy Egg with Minced Pork	13
左宗雞	<b>S</b> D8.	General Tso's Chicken	13
芝麻雞	D9.	Sesame Chicken	13
咖喱雞	<b>S</b> D10.	Curry Chicken	13
雪菜肉絲	D11.	Pork w. Salted Veggie	13
炸菜肉絲	D12.	Pork w. Pickle Cabbage	13
香辣肉丁	<b>S</b> D13.	Spicy Diced Pork	13
香辣雞丁	<b>S</b> D14.	Spicy Diced Chicken	13
素什錦	<b>V</b> D15.	Mixed Vegetables	13
本樓大碗飯	D16.	House Style (Beef, Pork Chop, Egg, Mushroom & Choy-sum)	16
五香素雞	<b>V</b> D17.	Vegetarians Chicken	12
雪菜豆腐	<b>V</b> D18.	Tofu w. Salted Veggie	12

\* 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	\$ 15
焗雞扒飯	E2.	Baked Rice w. Chicken Cutlet	15
焗海鮮飯	E3.	Baked Rice w. Seafood (Shrimp, Filet, Squid & Crab Stick)	16



D7



E1



E3

# Chef's Specials

## 特式小炒

Serves with white rice. 奉送白飯

蝦仁炒蛋	N1.	Shrimp with Scramble Egg	\$ 17
脆皮炸大腸	N2.	Crispy Fried Pork Intestine	19
椒鹽魚柳	N3.	Salt & Pepper Fish Fillet	19
甜酸班片	N4.	Fish Fillet with Sweet & Sour Sauce	19
左宗雞	<b>S</b> N5.	General's Chicken	16
芝麻雞	N6.	Sesame Chicken	16
甜酸雞	N7.	Sweet & Sour Chicken	16
椒鹽肉排	N8.	Salt & Pepper Pork Chop	16
菠蘿生炒骨	N9.	Sweet & Sour Spare Ribs w. Pineapple	16
椒鹽蝦球	N10.	Salt & Pepper Shrimp	24
黑椒豬扒	<b>S</b> N11.	Pork Chop w. Black Pepper Sauce	16
麻婆豆腐	<b>S</b> N12.	Ma Po Tofu	16
蒜蓉菜心	<b>V</b> N13.	Choy-sum with Fresh Garlic	16
芥蘭蝦球	N14.	Shrimp with Broccoli	24
芥蘭牛肉	N15.	Beef with Broccoli	17
芥蘭雞片	N16.	Chicken with Broccoli	16
水煮牛肉	<b>SS</b> N17.	Beef in Szechuan Spicy Soup	20
水煮魚片	<b>SS</b> N18.	Fish Fillet in Szechuan Spicy Soup	20
咖喱素雞煲	<b>SV</b> N19.	Vegetarians Chicken w. Curry in Pot	17
沙爹牛肉粉絲煲	<b>S</b> N20.	Beef w. Vermicelli in Pot	18
豆腐斑腩煲	N21.	Fish Fillet w. Tofu in Pot	19
咖喱斑腩煲	<b>S</b> N22.	Fish Fillet w. Curry in Pot	19
茄子斑腩煲	N23.	Fish Fillet w. Eggplant in Pot	19
五香肉丁茄子煲	<b>S</b> N24.	Eggplant w. Five Spiced Pork in Pot	17
魚香茄子	<b>S</b> N25.	Eggplant w. Garlic Sauce	17
蝦仁扒豆腐	N26.	Shrimp with Tofu	17
咖喱牛腩煲	<b>S</b> N27.	Beef Chuck w. Curry in Pot	19
咖喱雞煲	<b>S</b> N28.	Chicken w. Curry in Pot	16
五香肉丁豆腐煲	<b>S</b> N29.	Tofu w. Five Spiced Pork in Pot	16
香辣雞丁豆腐煲	<b>S</b> N30.	Tofu w. Spicy Chicken in Pot	16
冬菇木耳豆腐	<b>V</b> N31.	Fried Tofu w. Mushrooms	16
雪菜肉絲扒豆腐	N32.	Tofu w. Salted Veggie & Pork	16



## Dessert

### 甜品

奶黃包	R1.	Egg Custard Bun	6
豆沙包	R2.	Red Bean Bun	6
紫米八寶飯	R3.	Sweet Purple Rice Pudding	6

## 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	\$ 4.5	4.5
罐裝汽水	T8.	Soda		2
瓶裝礦泉水	T9.	Bottle Spring Water		2
橙汁	T10.	Orange Juice		4.5
蘋果汁	T11.	Apple Juice		4.5
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