

## Appetizers 道地小吃

台灣泡菜	V	A1.	Preserved Cabbage	\$ 6
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	9.5
香茅排骨		A7.	Fried Pork Chop	9.5
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	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
蒜泥木耳	V	A14.	Fungus Salad	9
冬菇木耳豆腐	V	A15.	Fried Tofu w. Mushrooms	8.5
酸辣土豆絲	V	A16.	Hot & Sour Potato Salad	8
脆皮炸大腸		A17.	Crispy Fried Pork Intestine	11
麻辣雞絲	S	A18.	Spicy Shredded Chicken	9
皮蛋豆腐		A19.	Tofu w. Thousand-year Egg (Cold)	8.5
蠔油生菜		A20.	Lettuce w. Oyster Sauce	9



A3



A5



A13

## Dim Sum 點心

小籠湯包		B1.	Steamed Pork Soup Dumpling (4)	\$ 7.5
鍋貼		B2.	Pan Fried Dumpling (4)	7.5
韭菜水餃		B3.	Pork & Leek Dumpling (4)	7.5
素菜餃	V	B4.	Veggie Dumpling (4)	7.5
蔥油餅	V	B5.	Scallion Pancake	6.5
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)	8.5
糯米燒賣	V	B9.	Sticky Rice Shu Mai (4)	7.5
春卷	V	B10.	Spring Roll (2)	5.5
油條	V	B11.	Fried Wheat Collar	4.5
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)	7.5
鮮蝦春卷		B15.	Shrimp Roll (2)	8
酸辣水餃	S	B16.	Hot & Sour Dumplings (6)	10
麻辣蝦肉雲吞	S	B17.	Spicy Shrimp Wonton (10)	10



B1



B7



B15

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
香茅排骨	C2.	Fried Pork Chop	14
雪菜雞片	C3.	Sliced Chicken w. Salted Veggie	14
南乳豬手	C4.	Pig Feet	14
五香鹵肉	C5.	Stewed Pork Belly	14
菜肉雲吞	C6.	Pork Wonton	14
燥肉土豆絲 <b>S</b>	C7.	Shredded Potato w. Minced Pork	14
雪菜燥肉	C8.	Minced Pork w. Salted Veggie	14
燥肉鹵蛋	C9.	Minced Pork & Egg	14
炸雞扒	C10.	Fried Chicken Cutlet	14
香辣肉丁 <b>S</b>	C11.	Spicy Diced Pork	14
香辣雞丁 <b>S</b>	C12.	Spicy Diced Chicken	14
炸菜肉絲	C13.	Pork w. Pickle Cabbage	14
素什錦 <b>V</b>	C14.	Mixed Vegetables	14
五香素雞 <b>V</b>	C15.	Vegetarians Chicken	13
雪菜豆腐 <b>V</b>	C16.	Tofu w. Salted Veggie	14
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 Style	16

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



C10



C17



C3



C14



S5

## Steam Rice in Basket 竹籠荷葉蒸飯

臘腸排骨飯	S1.	Ribs w. Chinese Sausage	\$ 15
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	15
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	15
臘腸肉餅飯	S8.	Pork Loaf w. Chinese Sausage	15
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

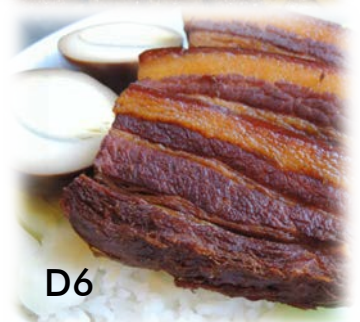
## Over Rice / Taiwanese Lo-Mein

### 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	14
雪菜雞片	D3.	Sliced Chicken w. Salted Veggie	14
炸雞扒	D4.*	Fried Chicken Cutlet	14
南乳豬手	D5.	Pig Feet	14
五香滷肉	D6.	Stewed Pork Belly	14
燥肉滷蛋	D7.	Soy Egg with Minced Pork	14
左宗雞	<b>S</b> D8.	General Tso's Chicken	14
芝麻雞	D9.	Sesame Chicken	14
咖喱雞	<b>S</b> D10.	Curry Chicken	14
雪菜肉絲	D11.	Pork w. Salted Veggie	14
炸菜肉絲	D12.	Pork w. Pickle Cabbage	14
香辣肉丁	<b>S</b> D13.	Spicy Diced Pork	14
香辣雞丁	<b>S</b> D14.	Spicy Diced Chicken	14
素什錦	<b>V</b> D15.	Mixed Vegetables	14
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	13
雪菜豆腐	<b>V</b> D18.	Tofu w. Salted Veggie	14

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



## 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



E1

E3

D7

# Chef's Specials

## 特式小炒

Serves with white rice. 奉送白飯

蝦仁炒蛋	N1.	Shrimp with Scramble Egg	\$ 18
脆皮炸大腸	N2.	Crispy Fried Pork Intestine	20
椒鹽魚柳	N3.	Salt & Pepper Fish Fillet	20
甜酸班片	N4.	Fish Fillet with Sweet & Sour Sauce	20
左宗雞	<b>S</b> N5.	General's Chicken	18
芝麻雞	N6.	Sesame Chicken	18
甜酸雞	N7.	Sweet & Sour Chicken	18
椒鹽肉排	N8.	Salt & Pepper Pork Chop	18
菠蘿咕嚕肉	N9.	Sweet & Sour Pork w. Pineapple	18
椒鹽蝦球	N10.	Salt & Pepper Shrimp	24
黑椒豬扒	<b>S</b> N11.	Pork Chop w. Black Pepper Sauce	18
麻婆豆腐	<b>S</b> N12.	Ma Po Tofu	18
蒜蓉炒時蔬	<b>V</b> N13.	Seasonal Vegetable with Fresh Garlic	18
芥蘭蝦球	N14.	Shrimp with Broccoli	24
芥蘭牛肉	N15.	Beef with Broccoli	19
芥蘭雞片	N16.	Chicken with Broccoli	18
水煮牛肉	<b>SS</b> N17.	Beef in Szechuan Spicy Soup	21
水煮魚片	<b>SS</b> N18.	Fish Fillet in Szechuan Spicy Soup	21
咖喱素雞煲	<b>SV</b> N19.	Vegetarians Chicken w. Curry in Pot	18
沙爹牛肉粉絲煲	<b>S</b> N20.	Beef w. Vermicelli in Pot	19
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	18
魚香茄子	<b>S</b> N25.	Eggplant w. Garlic Sauce	18
蝦仁扒豆腐	N26.	Shrimp with Tofu	18
咖喱牛腩煲	<b>S</b> N27.	Beef Chuck w. Curry in Pot	20
咖喱雞煲	<b>S</b> N28.	Chicken w. Curry in Pot	18
五香肉丁豆腐煲	<b>S</b> N29.	Tofu w. Five Spiced Pork in Pot	18
香辣雞丁豆腐煲	<b>S</b> N30.	Tofu w. Spicy Chicken in Pot	18
冬菇木耳豆腐	<b>V</b> N31.	Fried Tofu w. Mushrooms	18
雪菜肉絲扒豆腐	N32.	Tofu w. Salted Veggie & Pork	18



## Dessert

### 甜品

奶黃包	R1.	Egg Custard Bun	\$ 7
豆沙包	R2.	Red Bean Bun	7
杢果紫米糕	R3.	Sweet Purple Rice Pudding w. Mango	9

## Bubble Tea with Tapioca Boba

### 珍珠奶茶

			Hot	Cold
珍珠奶茶	T1.	Bubble Milk Tea	\$ 5	5.5
芋香奶茶	T2.	Taro Bubble Tea	5	5.5
芒果奶茶	T3.	Mango Bubble Tea	5	5.5
椰香奶茶	T4.	Coconut Bubble Tea	5	5.5
哈密瓜奶茶	T5.	Honeydew Bubble Tea	5	5.5
日式抹茶奶茶	T6.	Green Tea Bubble Tea	5	5.5
泰式奶茶	T7.	Thai Tea	5	5.5



## Drink

### 飲品

			Hot	Cold
新鮮豆漿	T7.	Soy Milk	\$ 5	5.5
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	5	5.5
柚子蜜茶	T13.	Grapefruit Honey Tea	5	5.5
紅棗茶	T14.	Date Palm Tea	5	5.5