

厨师推荐Chef's Recommendations

京式满坛香

Braised Fish Maw, Abalone, Spiky Sea Cucumber and Conpoy in Brown Broth

Per Order \$30

樱花虾酿刺参

Braised Spiky Sea Cucumber and Sakura Shrimp stuffed with Minced Meat

Per Order \$32

火焰烤乳猪

Flambé Roast Suckling Pig (12 hours Advanced order)

Per Order \$338

重庆口水鸡 ****

"Chong Qing" Chilled Chicken with Spicy Bean Paste

S: \$18 M: \$26 L: \$34

沸腾鱼片 *****

Boiled Sliced Fish with Spicy Chilli Sauce

S: \$28 M: \$40 L: \$52

避风塘炒生虾 *

Stir-fried Prawn with XO Sauce, Garlic and Almond Flake

S: \$26 M: \$36 L: \$48

萝卜炖牛腩

Stewed Beef Brisket and Radish

S: \$24 M: \$34 L: \$46



金瓜盅东坡肉

Braised Pork Belly served in Whole Pumpkin

S: \$28 M: \$40 L: \$52

浙江镇江骨

Pork Rib with "Zhe Jiang" Vinegar in Zheng Jiang Style

S: \$28 M: \$40 L: \$52

重庆辣子鸡 *****

"Chong Qing" Diced Chicken with Dried Chilli

S: \$22 M: \$32 L: \$42

腊味五谷炒饭

Fried Brown Rice with Waxed Meat

S: \$24 M: \$34 L: \$46

汤类 Soup

鲍鱼刺参花胶炖鸡汤

Double-boiled Chicken Soup with Abalone, Spiky Sea Cucumber and Fish Maw Per Order \$20

响螺干贝炖鸡汤

Double-boiled Kampung Chicken with Sea Whelk and Conpoy
Per Order \$16

是日例汤

Double-boiled Soup of the Day Per Order \$14



海鲜 Seafood

鳕鱼扒 (蒸,炸)

Cod Fish Fillet (Steamed, Deep-fried)
Per Order \$18

松露菌油炒带子

Stir-fried Scallop with Truffle Oil

S: \$28 M: \$42 L: \$54

蔬菜、豆腐

Vegetables & Bean Curd

鲜蟹肉扒西兰花

Stir-fried Broccoli with Crab Meat Sauce

S: \$26 M: \$36 L: \$48

椒丝腐乳炒油麦

Stir-fried "You Mai" with Fermented Red Bean Curd

S: \$20 M: \$28 L: \$36

招牌豆中之重

Signature Bean Curd Medley

S: \$26 M: \$36 L: \$48

枝竹焖鱼腩

Braised Fish with Bean Curd and Garlic

S: \$24 M: \$34 L: \$46

麻婆豆腐 ****

Bean Curd in Spicy Minced Meat Sauce

S: \$20 M: \$28 L: \$36



肉类 Meat

蒜香和牛

Stir-fried Diced Beef with Garlic

S: \$30 M: \$42 L: \$56

时果黑豚咕噜肉

Kurobuta with Fresh Fruit in Sweet and Sour Sauce

S: \$24 M: \$34 L: \$46

金牌吊烧鸡

Crispy Roast Chicken

Half: \$26 Whole: \$48

面、饭

Noodles & Rice

家乡炒面线

Fried Vermicelli Noodles with Waxed Meat

S: \$24 M: \$34 L: \$46

扬州炒饭

Oriental Fried Rice

S: \$20 M: \$28 L: \$36

韭王干烧焖伊面

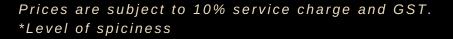
Braised Ee Fu Noodles with Chives

S: \$20 M: \$28 L: \$36

干炒牛肉河

Fried Rice Noodles with Sliced Beef

S: \$20 M: \$28 L: \$36









那些年点心, 小吃

Dim Sum & Snack (Lunch)

松露上素饺

Steamed Vegetarian Dumpling with Black Truffle 3 Pieces - \$6.80

芫茜虾饺皇

Steamed Prawn Dumpling with Coriander 3 Pieces - \$6.80

鲍鱼仔烧卖

Steamed "Siew Mai" with Diced Abalone 3 Pieces - \$6.80

蜂巢糙米糕

Steamed Brown Rice Honeycomb Cake 3 Pieces - \$5.80

那些年烧腩卷

Signature Pork Belly Roll with Yam 3 Pieces - \$6.80

豉味蒸排骨

Steamed Spare Rib with Bean Paste 1 Portion - \$5.80

枝竹蒸凤爪

Steamed Chicken Feet with Beancurd Skin 1 Portion - \$5.80

荷香糯米鸡

Glutinous Rice with Chinese Sausage, Taro and Salted Egg 2 Pieces - \$6.80

古法炒萝卜糕

Stir-fried Carrot Cake with Egg and Bean Sprout 1 Portion - \$9.80

Prices are subject to 10% service charge and GST.





那些年点心, 小吃

Dim Sum & Snack (Lunch)

港式蒸叉烧包

Steamed BBQ Pork Bun

3 Pieces - \$6.80

莲藕夹心鱼茸饼

Deep-fried Lotus with Minced Fish

3 Pieces - \$5.80

芋丝腊味坊

Fragrant Yam Cake with Waxed Meat

3 Pieces - \$6.80

脆皮炸春卷

Deep-fried Spring Roll

3 Pieces - \$5.80

安虾咸水角

Crispy Glutinous Minced Meat with Shrimp Dumpling

3 Pieces - \$6.80

潮州紫薯炸油果

Deep-fried Peanut Cake in "Teochew" Style

3 Pieces - \$5.80

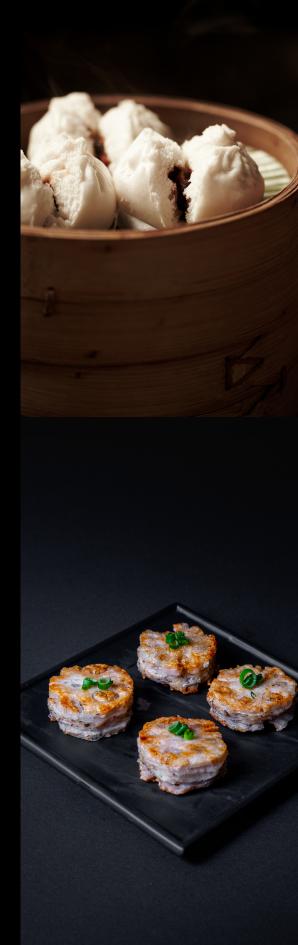
港式鹑蛋猪脚醋

Braised Pig Shank and Quail Egg in Vinegar and Ginger

1 Portion - \$16.80

干贝皮蛋瘦肉粥

Minced Meat Porridge with Dried Scallop and Century Egg 1 Portion - \$6.80



Dessert

红莲炖雪蛤(冷/热)

Double-boiled Hasma with Red Date Per Order \$16

枸杞甜豆花

Homemade Fine Beancurd with Wolfberries Per Order \$4

豆沙锅饼

Sichuan Pancake with Red Bean Paste Per Order \$16

绿茶炸汤圆4粒

Green Tea Glutinous Rice Ball with Egg Custard Per Order \$10

