

# Soup 湯

## Wor Wonton Soup 12.00

窩雲吞湯

*Pork and Shrimp Dumpling, Broccoli, Shrimp, Scallop, BBQ Pork and Chicken*

## Hot and Sour Soup 10.00

酸辣湯

*Bamboo Shoots, Egg, Mushroom, Tofu and Chicken*

## Shredded Roast Duck Soup 11.00

鴨絲羹

*Bamboo Shoots and Mushroom*

## Seafood Deluxe Soup 13.00

海鮮羹

*Shrimp, Bay Scallops, Crab Meat, ToFu, Egg White Flower in a Thick Rich Chicken Broth*

## Chicken Corn Soup 9.00

粟米羹

*Velvet Chicken with Sweet Corn and Egg*

## Sweet Corn with Crab Meat Soup 13.00

蟹肉粟米羹

*Crab Meat, Sweet Corn with Egg*

## Chef's Soup of the day (Cup) 4.00

港式老火湯

*Hong Kong Style Recipe*



Peking Duck  
(Half Duck)



Salmon Rolls





# Appetizers

## Peking Duck (Half Duck) 19.00

北京鴨

Served with 6pcs, steam bun, slice green onion and hoisin sauce

## Chinese Chicken Salad 12.00

手撕雞

Shredded chicken tossed with crushed almonds and cashew nut, spices herbs and rice noodle

## Shredded Duck Rolling Lettuce 16.00

鴨菰生菜包

Wok tossed shredded duck with green onion, garlic and water chestnut

## Soft Shell Crab Rolls 14.00

軟殼蟹卷

Soft shell crab with sliced mango, fresh lettuce cilantro, mint and crispy shallots, Served with vinaigrette sauce

## Salmon Rolls 14.00

三文魚卷

Smoked salmon with sliced mango, fresh lettuce, cilantro, mint and crispy shallots, Served with vinaigrette sauce

## Vegetarian Rolls 7.00

素春卷

Shredded cabbage, carrot, celery, bamboo shoots, mushroom deep fried until golden brown

## Salt and Pepper Soft Shell Crab 14.00

椒鹽軟殼蟹

Fresh chilli spring onion, toasted garlic

## Potsticker (4 pc) 8.00

鍋貼

Hand made flour wrapper fill with a mixture of pork and chinese cabbage Served w/ rice vinegar and hot oil

## Salt & Pepper or Salt Egg Yolk Pumpkin 8.00

椒鹽或金沙南瓜

Salt & pepper or golden fried with breaded fresh pumpkin

## Salt & Pepper ToFu 8.00

椒鹽豆腐

Green onion, golden fried tofu with fresh toasted garlic and chilli

## Steam Dim Sum Tray (2pc each) 16.00

蒸蒸日上

Har gau, shumai, spinach w/ shrimp dumpling, and scallop dumpling with black truffle

## Steam B.B.Q. Pork Bun (Char Sil Bao) 3 pc 5.00

蒸叉燒包

Steam bun stuffed with a sweet savory mixture of diced roast pork of seasoning





Grilled Giant Beef Short Rib

## Beef 菜

### Grilled Giant Beef Short Rib 29.00

大汗牛肋骨

*Special Chinese Herbs and Black Pepper*

### Mongolian Beef 18.00

蒙古牛

*Sliced Tender Beef Fillet Sautéed with Scallion & Ginger in a Savory Seasoned Sauce*

### Bitter Melon Beef 18.00

豉汁涼瓜牛

*Black Bean Sauce, Ginger, Garlic and Green Onion*

### Black Pepper Beef 20.00

黑椒牛柳

*Sliced Filet Mignon with Onion, Black Pepper*

### Asparagus Beef 19.00

露筍牛

*Sliced Tender Beef, Asparagus with Black Bean Sauce*

### Broccoli Beef 17.00

西蘭牛

*Sliced Tender Beef and Fresh Cut Broccoli*

## Pork 豬

### Lychee Sweet & Sour Pork 16.00

荔枝甜酸肉

*Lychee Fruit, breaded pork with sweet & sour sauce*

### Lemon Grass Pork Chop 16.00

香茅豬扒

*Rubben in Lemon Grass, Garlic, and Fresh Pepper*

### Snap Pea with B.B.Q Pork 16.00

甜豆叉燒

*Sliced B.B.Q Pork, Snap Pea with Brown Sauce*





Lamb Stew Pot



# Lamb

## Lamb Stew Pot 23.00

羊腩煲

*Dry Bean Curb Steak, Mushroom*

## Lamb Chop 25.00

羊排

*Lamb Chop Grilled In Hoisin sauce, Garlic, Rosemary, served with Chinese broccoli*

## Black Pepper Lamb 19.00

黑椒炒羊片

*Sliced Lamb Fillet Onion, Black*

## Mongolian Lamb 19.00

蒙古羊片

*Sliced Lamb Fillet Sauteed with Scallion Ginger in Savory Seasoning Sauce*

# Chicken

## Kung Po Chicken 16.00

公保雞

*Peanuts, Peas, Onion, Spicy*

## Lychee Sweet & Sour Chicken 16.00

荔枝甜酸雞

*Lychee Fruit, breaded Chicken with sweet & sour sauce*

## Triple Mushrooms Chicken 17.00

三菇雞片

*Sliced Chicken Breast Stir Fried with Fresh Shiitake Mushroom, Oyster Mushroom and Button Mushroom*

## Cashew Chicken 16.00

腰果雞

*Sliced Chicken Breast, Cashew Nut, Fresh Mushroom, Carrot, Onion, Ginger*

## String Bean Chicken 16.00

四季豆雞

*Fresh String Bean, Chicken Breast and Black Bean Sauce*

## Assorted vegetables Chicken 16.00

雜菜雞片

*White Chicken Breast, Sauteed with Fresh Garden Vegetable in Light Sauce*





XO Sauce String Bean



# Vegetable

## XO Sauce String Bean 12.00

XO醬四季豆

*Spicy XO Sauce*

## Sautéed Pea Spouts 15.00

大蒜豆苗

*Fresh Garlic and Pea Spouts*

## Chinese Broccoli 12.00

中國芥蘭炒蒜子

*Wok-Fried with Garlic*

## Braised Tofu 12.00

紅燒豆腐

*Assorted Mushroom, Baby Bok Choy*

## Eggplant in Garlic Sauce 12.00

魚香茄子

*Chef Special Spicy Brown Sauce*

## Dry Sauteed String Bean 12.00

乾扁四季豆

*Garlic and Fresh String Bean Sauteed with Brown Sauce*

## Kung Pao ToFu 10.00

宮保豆腐

*Peanut, Onion Chef Special Spicy Sauce*

## Assorted Vegetable 12.00

清炒雜菜

*Fresh Garden Mix Vegetable*





Lobster



# Seafood



## Lobster - Market Price

龍蝦

*Choice of*

Wok Fried with Ginger and Scallion

Black Bean Sauce

Salt Egg Yolk

Steam

Salt & Papper

Melt with Cheese

薑蔥， 豉汁， 金沙， 清蒸， 椒鹽， 芝士



## Crab - Market Price

蟹

*Choice of*

Wok Fried with Ginger and Scallion

Black Bean Sauce

Salt Egg Yolk

Steam

Salt & Papper

Melt with Cheese

薑蔥， 豉汁， 金沙， 清蒸， 椒鹽， 芝士



## Clam 20.00

蜆

*Choice of*

Wok Fried with Ginger and Scallion

Black Bean Sauce

Steam

薑蔥， 豉汁， 清蒸





Curry Fish Filet

# Seafood 海鮮

## Curry Fish Filet 18.00

咖喱魚片

*Bell Pepper, Onion, Garlic with Curry Sauce*

## Walnut Prawn 18.00

合桃蝦

*Honey Glazes Walnut*

## XO Sauce Scallop 25.00

XO醬帶子

*Spicy XO Sauce and Asparagus*

## Stir-Fir Scallop 25.00

油泡帶子

*Ginger, Carrot, Snow Peas with Garlic*

## Kung Poa Shrimp 16.00

公保蝦

*Peanuts, Dried Chilli, Ginger, Bell Pepper and Green Onion*

## Broccoli Prawn 16.00

西蘭花蝦球

*Broccoli Sauteed with Garlic, Ginger and Carrot*

## Steam Seabass with Tofu 32.00

清蒸雪魚豆腐

*Black Bean, Garlic, Ginger, Onion, with Soy Sauce*

## Fish Fillet in Black Bean Sauce 15.00

豆豉魚片

*Fish Fillet, Onion, Bell Pepper with Black Bean Sauce*

## Fish Fillet in Salt & Pepper 15.00

椒鹽魚片

*Fresh Chilli, Spring Onion, Toastech Garlic*

## Triple Mushrooms Fish Clay Pot 17.00

三菇魚煲

*Fish Fillet, Fresh Shiitake Mushroom, Ayster Mushroom and button Mushroom in Oyster Sauce*

## Kung Pao Triple Combo 18.00

公保三釀

*Scallop, Shrimp, Beef Fillet, Onion, Peas with Chef Special Spicy sane*

## Seafood Platter 19.00

海上鮮

*Prawn, Scallops and Fish Fillet with Seasonal vegetable Sauteed in Brown Sauce*

## Cashew Prawns 16.00

腰果蝦

*Prawn, Cashew Nut, Mushroom, Carrot, Ginger*

## Prawn with Snap Pea 16.00

鉗豆蝦球

*Prawn, Sugar Pea, Sauteed with Chef Special Sauce*

## Szechuan Prawn 16.00

四川蝦

*Prawn Sauteed with Onion in Tomato Based Sauce*





Shredded Roast Duck Pan Seared Rice Noodles



# Noodles & Fun

## Chow Mein 13.00

炒麵

*Choice of Chicken, Beef, BBQ Pork, Shrimp, Veggie or Combination*

## Beef Chow Fun 14.00

干炒牛河

*Bean Sprouts, Yellow Onion, Fat Rice Noodle*

## Shredded Roast Duck Pan Seared Rice Noodles 15.00

火鴨絲煎米粉

*Shredded Duck, Vermicelli with Chef's Special Sauce*

## Mix Mushroom and Abalone E Fu Noodle 19.00

什菌鮑魚干燒伊面

*Soft Egg Noodle, Dry Braise*

## Hong Kong Crispy Noodle 18.00

港式煎麵

*Choice of Seafood, Shrimp, Fish, Scallop, Combination, Chicken, Beef or BBQ Pork*

## Satay Shrimp Chow Fun 15.00

沙爹蝦炒河

*Little Spicy Satay Sauce with Fat Rice Noodle*

## Bitter Melon Beef Pan Sear Rice Noodle 15.00

涼瓜牛肉煎米粉

*Thin Rice noodle with Chef Signature Sauce*

## Singapore Rice Noodle 14.00

星州炒米

*Shrimp, bbq pork, bell pepper, bean sprout, onion with curry*

# Fried Rice

## Fried Rice 11.00

炒飯

*Choice of Seafood, Shrimp, Chicken, BBQ Pork, Beef, Veggie or Combination*

## Anchovies with Chicken Fried Rice 15.00

鹹魚雞粒炒飯

*Stir-fry anchovies with diced and marinated chicken*

## Jasmine Rice 2.00

苗米白飯

## Brown Rice 3.00

黃飯



# Dessert



Mango Pudding 4.00

芒果布丁

•

Red Bean Sesame Ball 5.00

豆沙芝麻球

