Chef's Special Assorted Appetizer Platter
頭盤
APPETIZER

1. 西湖大拼盤
Chef's Special Assorted Appetizer Platter

2. 牛肉鬆生菜包
Lettuce Wrap with Minced Beef

3. 北京片皮鴨（二半）
Beijing Duck – Crispy Skin with Crepes (2 Courses)

4. 紅燒乳鴿皇
Braised Squab

5. 海鮮手撕雞
Shredded Chicken with Jelly Fish

6. 海鮮燴蹄
Marinated Pork Hock Cold Cuts with Jelly Fish

7. 蜜汁叉燒
Honey B.B.Q. Pork Slices

8. 蒜子蜜汁骨
Honey Garlic Spareribs

9. 脆皮炸雲吞
Deep Fried Wontons

10. 百花釀蟹鉗（每隻）最少二隻
Stuffed Crab Claw with Shrimp Paste (Each) 2 Pieces Minimum

11. 脆炸春卷（每條）
Deep Fried Spring Rolls (2 Pieces)

湯羹
SOUP

12. 韭黃鮑脯羹
Dried Scallop with Chives Thick Soup

13. 花膠鴨絲羹
Shredded Duck with Dried Fish Maw Thick Soup

14. 蟹肉魚肚羹
Crab Meat with Fish Maw Thick Soup

15. 玉帶海皇羹
Scallops with Supreme Seafood Thick Soup

16. 西湖牛肉羹
Western Lake Minced Beef with Parsley Thick Soup

17. 雞茸栗米羹
Minced Chicken with Cream Corn Soup

18. 火鴨芥菜豆腐湯
B.B.Q. Duck with Tofu & Mustard Greens Soup

19. 酸辣湯
Hot and Sour Soup

20. 咸蛋肉片芥菜湯
Sliced Pork w/Salted Egg & Mustard Greens Soup

21. 窩雲吞
Mixed Vegetables, Seafood & B.B.Q. Pork Wonton Soup

魚翅
SHARK FIN SOUP

22. 西湖砂鍋翅（供六位用）
House Special Shark Fin Soup (for 6)

23. 紅燒蟹肉大生翅（例）
Crab Meat Braised with Shark Fin Soup (Reg.)

24. 紅燒雞絲翅（例）
Shredded Chicken with Shark Fin Soup (Reg.)

25. 雞絲碗仔翅（例）
Shredded Chicken with Shark Fin Soup (Bowl)

26. 紅燒蟹肉翅（例）
Crab Meat Braised with Shark Fin Soup (Bowl)

27. 花膠雞絲翅（例）
Dried Fish Maw & Shredded Chicken with Shark Fin Soup (Bowl)
PRAWNS

28 油泡蝦球
Sautéed Prawns

29 腊椒蝦球
Prawns with Green Pepper in Black Bean Sauce

30 時菜炒蝦球
Prawns with Seasonal Vegetables

31 咖喱蝦球
Prawns with Curry Sauce

32 沙爹蝦球
Prawns with Satay Sauce

33 四川蝦球
Prawns in Szechuan Sauce

34 菠蘿咕嚕蝦
Sweet & Sour Prawns with Pineapple

35 椒鹽焗中蝦
Prawns with Peppery Salt

36 腰果蝦仁
Shrimp with Cashew Nut

37 滑蛋蝦仁
Shrimp with Scrambled Egg

SEAFOOD

38 雛巢海鮮
Assorted Seafood in Nest

39 時菜炒帶子
Sautéed Scallops with Seasonal Vegetables

40 XO醬爆帶子
Sautéed Scallops with Spicy XO Sauce

41 雪豆炒帶子
Sautéed Scallops with Snow Peas

42 酥炸生蠔
Deep Fried Oysters

SEAFOOD

43 鮮蔥生蠔煲
Oysters with Ginger & Green Onion Hot Pot

44 碧綠魚球
Fish Filet with Greens

45 椒鹽魚球
Fish Filet with Peppery Salt

46 甜酸魚球
Sweet & Sour Fish Filet

47 時菜鮮魷
Squid with Seasonal Vegetables

48 椒鹽雙色
Two Kinds of Seafood with Peppery Salt

49 醃汁蒸黑魚
Steamed Black Cod in Black Bean Sauce

50 美極煎封黑魚
Pan Fried Black Cod in Maggi Soy Sauce

51 芥蘭三鮮
Gai Lan (Chinese Broccoli) with Three Kinds of Seafood

LIVE SEAFOOD
FROM OUR TANK (MARKET PRICE)

龍蝦, 肉蟹, 游水蝦

以生鮮魚供：清蒸, 蒸煎, 什錦, 奶油, 蒜汁, 醃汁, 烏鎮, XO金蔥, 烏鎮辣椒, 黃金, 糠頭等

（頭抽年租加$10, 黃金加$5）

石斑, 鯽魚, 龍蝦

以生鮮魚供：清蒸, 烏鎮, 什錦, 糠頭等

Choice of Preparation:

- Superior Broth
- Ginger & Green Onion
- Supreme Soy Sauce
- Steamed
- Mixed Mushrooms
- XO Sauce & Garlic
- Sweet & Sour Sauce
- Cream Sauce
- Spicy
- Deep Fried
- Black Bean Sauce
- Salted Egg
- Sautéed

(Supreme Soy Sauce & Bedded with Rice Cake is $10 Extra, Salted Egg is $5 Extra)
52 霸皇大鴨 (預訂)
Stuffed Whole Supreme Duck (Advanced Order)

53 北京片皮鴨 (二食)
Beijing Duck (2 Courses)

54 明爐火鴨
B.B.Q. Duck

55 薑蔥魚露撈鰻
Fish Sauce Chicken w/Ginger & Scallions

56 脆皮炸子雞
Deep Fried Crispy Skin Chicken

57 塩焗走地雞
Roasted Salt Free Range Chicken

58 椒果雞丁
Diced Chicken with Cashew Nuts

59 菠蘿咕嚕雞
Sweet & Sour Chicken with Pineapple

60 檸檬雞
Lemon Chicken

61 杏仁酥雞
Breaded Almond Chicken

62 北菇臘腸蒸雞
Steamed Chicken with Sausage & Mushroom
牛肉 BEEF

63 中式牛柳
Beef Tenderloin in Gourmet Sauce

64 雀巢牛柳
Beef Tenderloin in Nest

65 牛肉生菜包
Lettuce Wrap with Minced Beef

66 螃油牛肉
Beef with Oyster Sauce

67 荤香牛肉
Beef with Gai Lan (Chinese Broccoli)

68 咖喱牛肉
Beef with Curry Sauce

69 豉椒牛肉
Beef with Green Pepper in Black Bean Sauce

70 牛肉炒什菜
Beef with Mixed Vegetables

71 牛肉西兰花
Beef with Broccoli

猪肉 PORK

72 乾隆生菜包
Traditional Lettuce Wrap with Pork

73 鼎彝焖扒
Pork Chops & Beef Tenderloin in Special Sauce

74 京都焗肉扒
Pork Chops in Gourmet Sauce

75 蜜桃香焗肉排
Pork Chops with Honey Glazed Walnut

76 菠萝咕噜肉
Sweet & Sour Pork with Pineapple

77 叉烧什菜
B.B.Q. Pork with Mixed Vegetables

78 叉烧西兰花
B.B.Q. Pork with Broccoli

79 干煸四季豆
Minced Pork with String Beans
80 雲腿上湯豆苗
Cured Ham with Pea Tips in Broth

81 蒜茸豆苗
Pea Tips with Garlic Sauce

82 蟹肉扒時菜
Crab Meat with Seasonal Vegetables

83 芥蘭扒時菜
Gai Lan (Chinese Broccoli) with Garlic Sauce

84 紅燒四寶蔬
Braised Four Kinds of Vegetables

85 清炒時菜
Sautéed Seasonal Greens

86 罗漢生素
Buddha’s Feast Assorted Vegetables

87 北菇扒菜膽
Chinese Mushroom with Baby Greens

88 豉汁帶子蒸豆腐
Steamed Tofu with Scallops in Black Bean Sauce

89 燒百花豆腐
Steamed Tofu with Shrimp Paste

90 瓊山豆腐
Steamed Tofu with Assorted Seafood

91 福州玉子豆腐
Fu Chow Style Braised Egg Tofu

92 瑤柱金菇扒玉子豆腐
Egg Tofu with Dried Scallops & Enoki Mushroom
VEGETABLES & TOFU

93 琵琶豆腐
Mashed Tofu with Minced Shrimp Paste

94 金菇腐皮球
Bean Curd Rolls with Enoki Mushroom

95 麻婆豆腐
Ma Po Tofu with Spicy Minced Pork

96 羅漢齋扒豆腐
Braised Tofu with Assorted Vegetables

97 椒鹽豆腐
Deep Fried Tofu with Peppery Salt

EGG FOO YOUNG

98 金牌芙蓉蛋
House Special Egg Foo Young

99 鮮蝦芙蓉蛋
Shrimp Egg Foo Young

100 雞絲芙蓉蛋
Shredded Chicken Egg Foo Young

101 叉燒芙蓉蛋
B.B.Q. Pork Egg Foo Young

HOT POT

102 魚香三子煲
Scallops with Eggplant & Egg Tofu Hot Pot

103 粉絲蝦煲
Prawns with Vermicelli Hot Pot

104 薑蔥牛肉煲
Beef with Ginger & Green Onion Hot Pot

105 痞啞雞煲
Sizzling Chicken Hot Pot

106 八珍豆腐煲
Assorted Meat with Tofu Hot Pot

107 班蘭豆腐煲
Braised Cod with Tofu Hot Pot

108 咸魚雞粒豆腐煲
Diced Chicken with Tofu & Salted Fish Hot Pot

109 沙爹牛肉粉絲煲
Satay Beef with Vermicelli Hot Pot

110 魚香茄子煲
Eggplant in Spicy Garlic Sauce Hot Pot

111 海鮮豆腐煲
Seafood with Tofu Hot Pot

112 沙爹海鮮粉絲煲
Satay Seafood with Vermicelli Hot Pot

SIZZLING HOT PLATE

113 XO醬鐵板蝦球
Prawns with Spicy XO Sauce on Hot Plate

114 腥汁鐵板蝦球
Prawns with Black Bean Sauce on Hot Plate

115 黑椒鐵板牛柳
Beef Tenderloin with Black Pepper on Hot Plate

116 沙爹鐵板牛柳
Beef Tenderloin with Satay Sauce on Hot Plate

117 腥汁鐵板雞球
Chicken with Black Bean Sauce on Hot Plate
## 湯麵
**NOODLE WITH SOUP**

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>118</td>
<td>蟹肉窩伊麵</td>
<td>Crab Meat with E-Fu Noodle in Soup</td>
</tr>
<tr>
<td>119</td>
<td>鴻圖窩伊麵</td>
<td>Assorted Seafood with E-Fu Noodle in Soup</td>
</tr>
<tr>
<td>120</td>
<td>揚州窩麵</td>
<td>Yong Chow Style Egg Noodle in Soup</td>
</tr>
<tr>
<td>121</td>
<td>海鮮湯麵</td>
<td>Seafood with Egg Noodle in Soup</td>
</tr>
<tr>
<td>122</td>
<td>榨菜肉絲湯麵</td>
<td>Shredded Pork with Preserved Vegetable Noodle Soup</td>
</tr>
<tr>
<td>123</td>
<td>雪菜肉絲湯麵</td>
<td>Shredded Pork with Snow Vegetable Noodle Soup</td>
</tr>
<tr>
<td>124</td>
<td>韭黃銀芽鴨絲湯麵</td>
<td>Shredded Duck with Chives &amp; Sprout Noodle Soup</td>
</tr>
</tbody>
</table>

## 炒粉麵
**CHOW MEIN & NOODLE**

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>130</td>
<td>雞絲炒麵</td>
<td>Shredded Chicken Chow Mein</td>
</tr>
<tr>
<td>131</td>
<td>菜菜牛肉炒麵</td>
<td>Beef with Vegetable Chow Mein</td>
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<tr>
<td>132</td>
<td>肉絲炒麵</td>
<td>Shredded Pork Chow Mein</td>
</tr>
<tr>
<td>133</td>
<td>菜香牛肉河</td>
<td>Beef in Satay Sauce Fried Flat Rice Noodle</td>
</tr>
<tr>
<td>134</td>
<td>沙爹牛肉河</td>
<td>Beef in Soy Sauce Fried Flat Rice Noodle</td>
</tr>
<tr>
<td>135</td>
<td>干炒牛河</td>
<td>Beef in Soy Sauce Fried Flat Rice Noodle</td>
</tr>
<tr>
<td>136</td>
<td>避風塘炒河</td>
<td>Hong Kong Style Spicy Fried Flat Rice Noodle</td>
</tr>
<tr>
<td>137</td>
<td>星洲炒米</td>
<td>Singapore Style Curry Fried Vermicelli</td>
</tr>
<tr>
<td>138</td>
<td>廈門炒米</td>
<td>Ha Moon Style Sweet &amp; Sour Fried Vermicelli</td>
</tr>
<tr>
<td>139</td>
<td>薑蔥撈麵</td>
<td>Ginger &amp; Green Onion with Tossed Egg Noodle</td>
</tr>
<tr>
<td>140</td>
<td>雪菜火鴨絲炊米</td>
<td>Braised Vermicelli with Shredded Duck &amp; Vegetable</td>
</tr>
<tr>
<td>141</td>
<td>羅漢齋辨麵</td>
<td>Assorted Vegetables with Egg Noodle</td>
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<tbody>
<tr>
<td>125</td>
<td>招牌炒麵</td>
<td>House Special Chow Mein</td>
</tr>
<tr>
<td>126</td>
<td>蝦球炒麵</td>
<td>Prawns Chow Mein</td>
</tr>
<tr>
<td>127</td>
<td>海鮮炒麵</td>
<td>Seafood Chow Mein</td>
</tr>
<tr>
<td>128</td>
<td>時菜魚片炒河</td>
<td>Fish Filet with Vegetable Fried Flat Rice Noodle</td>
</tr>
<tr>
<td>129</td>
<td>滑蛋蝦球炒河</td>
<td>Prawns &amp; Swirl Egg Fried Flat Rice Noodle</td>
</tr>
</tbody>
</table>
伊麺
BRAISED E-FU NOODLE

142 鮑汁干燒伊麺
Braised E-Fu Noodle in Abalone Sauce
143 蟹肉干燒伊麺
Braised E-Fu Noodle with Crab Meat
144 魚香茄子炆伊麺
Braised E-Fu Noodle with Spicy Eggplant
145 XO醬海鮮炆伊麺
Braised E-Fu Noodle with Seafood in XO Sauce

精美飯類
RICE DISHES

146 福州炒飯
Fu Chow Style Seafood Fried Rice
147 金粟海鮮炒飯
Seafood and Golden Corn Fried Rice
148 瑤柱蛋白炒飯
Dried Scallops with Egg White Fried Rice
149 咸魚雞粒炒飯
Diced Chicken with Salted Fish Fried Rice
150 鴛鴦炒飯
Honey Moon Fried Rice
151 馬拉窯海鮮炒飯
Seafood with Preserved Shrimp Paste Fried Rice
152 揚州炒飯
B.B.Q. Pork & Shrimp Fried Rice
153 生炒牛肉飯
Minced Beef Fried Rice
精美飯類
RICE DISHES
154 生炒雞絲飯
Shredded Chicken Fried Rice
155 蘑菇炒飯
Mushroom Fried Rice
156 叉燒炒飯
B.B.Q. Pork Fried Rice
157 什菜炒飯
Assorted Vegetables Fried Rice
158 蝦仁炒飯
Shrimp Fried Rice
159 時菜牛肉飯
Beef with Seasonal Vegetables on Steam Rice
160 乾椒雞球飯
Chicken with Black Bean Sauce on Steam Rice
161 北菇雞球飯
Chicken with Chinese Mushroom on Steam Rice
162 乾椒牛肉飯
Beef with Black Bean Sauce on Steam Rice
163 咖喱雞飯
Curried Chicken on Steam Rice
164 滑蛋蝦球飯
Prawns with Swirl Egg on Steam Rice
165 古嘔肉飯
Sweet & Sour Pork on Steam Rice
166 絲苗白飯（每碗）
Steam Rice (Per Bowl)

粥品・雲吞
CONGEE & WONTON
167 金牌海鮮粥
House Special Seafood Congee
168 生滾牛肉粥
Tender Beef Slices Congee
169 美味魚片粥
Fish Filet with Ginger Congee
170 皮蛋瘦肉粥
Lean Pork with Preserved Egg Congee
171 爽滑雞片粥
Sliced Chicken Congee
172 明火白粥
Plain Congee
173 鮮蝦雲吞
Wonton Soup
174 鮮蝦雲吞麵
Wonton Noodle with Soup
DESSERT

175 香芋西米布甸
Baked Tapioca Pudding with Mashed Taro

176 香芒凍布甸
Chilled Mango Pudding

177 綠茶椰汁糕
Green Tea Coconut Milk Gelatin

178 枸子荔枝凍糕
Chilled Goji Berry with Lychee Gelatin

179 螺桃壽包
Chinese Birthday Bun

180 粽籃頭
Steamed Plain Bun

181 炸饅頭
Deep Fried Plain Bun

WINE & BEER

182 紅 / 白酒
House Wine (Red / White)

183 紅 / 白酒（每瓶）
Red / White Wine (Per Bottle)

184 進口啤酒
Imported Beer (Heineken / Tsing Tao)

185 本地啤酒
Domestic Beer (Canadian / Kokanee / Coors Light)

186 各類汽水
Soft Drink
DINNER FOR TWO

- 雲吞湯 (Wonton Soup)
- 春巒 (Spring Rolls (2))
- 牛肉什菜 (Beef with Mixed Vegetables)
- 甜酸咕嚕肉 (Sweet & Sour Pork)
- 揚州炒飯 (B.B.Q. Pork with Shrimp Fried Rice)

DINNER FOR 4 or MORE

- 雲吞湯 (Wonton Soup)
- 春巒 (Spring Rolls (4))
- 蘑菇雞片 (Chicken with Mushroom)
- 蜜汁骨 (Honey Spareribs)
- 牛肉什菜 (Beef with Mixed Vegetables)
- 揚州炒飯 (B.B.Q. Pork with Shrimp Fried Rice)

DINNER FOR 6 or MORE

- 雞茸粟米羹 (Minced Chicken with Cream Corn Soup)
- 春巒 (Spring Rolls (6))
- 中式牛柳 (Beef Tenderloin in Gourmet Sauce)
- 杏仁酥雞 (Breaded Almond Chicken)
- 蝦球什菜 (Prawns with Mixed Vegetables)
- 蒜子干骨 (Dry Garlic Spareribs)
- 八珍豆腐煲 (Assorted Meat with Tofu Hot Pot)
- 揚州炒飯 (B.B.Q. Pork with Shrimp Fried Rice)