

招牌菜 SIGNATURE DISHES

☐	醬油豬手 Marinated Pork Trotter	\$108 \$108
☐	蒜泥白肉 Steamed Sliced Pork Roll with Garlic Sauce	\$128 \$128
☐	菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	\$148 \$148
☐	客家煎釀豆腐 Pan-fried Hakka Stuffed Tofu	\$178 \$178
☐	麻辣牛筋腩 • Spicy Mala Beef Brisket & Tendon	\$188 \$188
☒	客家蔥油淋雞 Hakka Steamed Chicken with Scallion Oil	\$198 / \$388 半隻 Half 全隻 Whole
☐	秘製蝦醬骨 House Special Deep-Fried Pork Ribs in Shrimp Paste	\$198 \$198
☒	招牌辣子雞 • Signature Spicy Fried Chicken with Dried Chilies	\$198 / \$388 半隻 Half 全隻 Whole
☐	海鱸魚 Sea Bass ☐ 水煮 ☐ 酸菜 Sichuan Poached / Pickled Cabbage	\$288
☐	砂鍋胡椒老虎蝦 Tiger Prawns with Black Pepper in Claypot	\$388

蒸點推介 STEAMED

☐	蜜味黑毛豬叉燒包 Steamed Barbecue Iberico Pork Bun	\$44 三件 3 pcs
☐	豉汁醬皇蒸鳳爪 Steamed Chicken Feet in Black Bean	\$44
☐	原籠黑糖馬拉糕 • Canoton Brown Sugar Sponge Cake	\$45
☐	鮮肉濃湯小籠包 Steamed Shanghainese Dumplings	\$48 三件 3 pcs
☐	上湯杞子鮮竹卷 Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup	\$48 三件 3 pcs
☐	珍珠糯米雞 Steamed Glutinous Rice with Chicken	\$48
☐	川式麻辣小籠包 • Steamed Shanghainese Dumplings with Spicy Soup	\$52 三件 3 pcs
☐	蟹籽豚肉燒賣皇 Steamed Pork Dumplings with Crab Roe	\$60 四件 4 pcs



蟹籽豚肉燒賣皇



鮮肉濃湯小籠包

☐	鮮露筍蝦餃皇 Steamed Shrimp Dumplings with Asparagus	\$68 四件 4 pcs
☐	瑤柱海鮮菜苗餃 Steamed Assorted Seafood & Vegetable Dumplings with Conpoy	\$68 四件 4 pcs
☐	高湯牛肉球 Steamed Minced Beef Ball in Broth	\$68
☐	百花蒸釀魚肚 Steamed Fish Maws Stuffed with Shrimp Paste	\$68
☐	豉汁南瓜排骨 Steamed Pork Ribs with Pumpkin in Black Bean Sauce	\$68
☐	高湯蟹肉灌湯餃 Assorted Crab Meat Dumpling in Supreme Soup with Broth	\$88 每隻 1 pc
☐	魚中龍皇牡丹蝦 Steamed Botan Shrimp Dumplings in Supreme Broth	\$105 三件 3 pcs

世界廚師錦標賽2023獲獎作品
Award-winning dim sum at the World Chef Championship 2023

腸粉 STEAMED RICE ROLL

☐	明爐香茜叉燒腸粉 Steamed Rice Roll with Barbecue Pork & Coriander	\$52
☐	陳皮牛肉腸粉 Steamed Rice Roll with Beef & Tangerine Peel	\$68
☐	春風得意腸粉 Steamed Rice Roll with Shrimps	\$68
☐	韭黃鮮蝦腸粉 Steamed Rice Roll with Shrimp and Chives	\$68
☐	黑松露野菌腸粉 • Steamed Rice Rolls with Wild Mushroom & Black Truffle	\$68
☐	梅菜扣肉腸粉 Steamed Rice Roll with Pork Belly & Sweet "Mui Choi"	\$78

香煎炸焗 FRIED & BAKED

☐	香煎焦糖小米糕 • Pan-fried Millet Cake	\$45 四件 4 pcs
☐	芙蓉海鮮芋茸盒 Baked Taro Puffs with Seafood and Egg White	\$48 三件 3 pcs
☐	雪山叉燒焗餐包 Baked Barbecue Pork Bun	\$48 三件 3 pc
☐	蒜蓉鮮蝦長春卷 Garlic Spring Rolls Stuffed with Shrimps	\$58 六件 6 pcs
☐	XO醬臘味蘿蔔糕 • Pan-fried Japanese Radish Cake with Preserved Meat in XO Sauce	\$62 四件 4 pcs
☐	大根蘿蔔絲酥餅 Baked Radish Puffs	\$66 三件 3 pcs
☐	香茅腐皮鮮蝦餅 Bean Curd Sheet Shrimp Cake with lemongrass	\$68 三件 3 pcs



芙蓉海鮮芋茸盒



大根蘿蔔絲酥餅

特選小食 SNACKS

☐	七味豆腐 Deep-fried Bean Curd with Shichimi	\$68
☐	金條蘿蔔 Pickled Chinese Radish	\$68
☐	青椒皮蛋 Preserved Egg with Green Pepper	\$68
☐	鮑汁鳳爪 Braised Chicken Feet in Abalone Sauce	\$88
☐	香辣青瓜海蜇 • Sichuan Style Cucumber and Jellyfish Head	\$98
☐	辣椒炒腸粉 Stir-fried Rice Rolls with Chili Sauce	\$98
☐	椒鹽九肚魚 Deep-fried Bombay Duck Fish with Salt and Chili	\$108
☐	煎釀虎皮尖椒 • Pan-Seared Green Peppers	\$108
☐	鹵水獅頭鵝翼 Marinated Goose Wings	\$188

甜品 DESSERT

☐	椰糖脆脆卷 • Crispy Rolls with Coconut Sugar	\$45
☐	懷舊蜂巢黑糖糕 Brown Sugar Pudding	\$48
☐	生磨芝麻卷 • Black Sesame Roll	\$48 三件 3 pcs
☐	杞子桂花糕 Osmanthus Jelly with Goji Berries	\$48
☐	懷舊椰撻 Coconut Tart	\$52 三件 3 pcs
☐	蛋白杏仁茶 Almond Soup with Egg White	\$58
☐	蛋黃蓮蓉萬壽桃 • Bun with Lotus Paste & Egg Yolk	\$88 六件 6 pcs
☐	山水木桶豆腐花 • 製作需時15分鐘 15mins Preparation Sweetened Beancurd in Wooden Barrel	\$98 4位用 For 4 Person

• 每位中國茗茶/水 Chinese Tea / Water charge per person \$22
• 白飯 Rice \$22 • 辣 Spicy • 素 Vegetarian
加一服務費 • 圖片只供參考 Subject to 10% service charge, photos for reference only

精選粵菜 CANTON DISHES

☐	桂花炒瑤柱 Stir-fried Scallop with Egg and Bean Sprouts	\$98
☐	欖菜肉碎四季豆 Stir-fried String Beans with Minced Pork and Preserved Olive	\$138
☐	魚香茄子煲 Braised Eggplant with Minced Pork in Spicy Garlic Sauce Casserole	\$148
☐	潮式肉碎菜甫蛋 Chaozhou Style Omelette with Minced Pork and Preserved Radish	\$168
☐	椒鹽鮮魷 Deep-fried Squid with Salt and Chili	\$168
☐	念月樓小炒皇 Full Moon House Signature Stir-fry	\$168
☐	遠年陳皮牛肉餅 Steamed Beef Patty with Aged Tangerine Peel	\$168
☐	鹹魚蒸手剝肉餅 Steamed Pork Patty with Threadfin Salted Fish	\$168



☐	菜遠安格斯牛肉 Fried Angus Beef with Vegetables	\$168
☐	滑蛋蝦球 Sautéed Prawns with Scrambled Eggs	\$178
☐	秘製柱候牛筋腩煲 House-Special Braised Beef Brisket & Tendon Clay Pot	\$188
☐	黑松露海皇炒蛋白 Stir-fried Egg White with Seafood and Black Truffle	\$188
☐	秘製蝦醬骨 House Special Deep-Fried Pork Ribs in Shrimp Paste	\$198
☐	脆皮燒雞 Secret Recipe Crispy Roasted Chicken	\$198 / \$388
☐	黑蒜青蘋果安格斯牛柳粒 Angus Beef Tenderloin Dices with Black Garlic and Green Apple	\$288

精選川菜 CHUAN DISHES

☐	麻婆豆腐 • Mapo Tofu	\$148
☐	螞蟻上樹 • Sichuan Vermicelli with Minced Pork	\$148
☐	招牌辣子雞 • Signature Spicy Fried Chicken with Dried Chilies	\$198 / \$388
☐	口水雞 • Steamed Chicken in Spicy Sesame Sauce	\$198 / \$388
☐	水煮安格斯牛肉 • Sichuan Poached in Chili Oil Angus Beef	\$288
☐	麻婆豆腐龍蝦 • Braised Lobster with Mapo Tofu (~300g)	\$388
☐	海鱸魚 • Sea Bass □ 水煮 □ 酸菜 Sichuan Poached / Pickled Cabbage	\$288
☐	砂鍋胡椒老虎蝦 • Tiger Prawns with Black Pepper in Claypot	\$388
☐	避風塘肉蟹 • Typhoon Shelter Style Mud Crab	\$488



綠油油 VEGETABLES

☐	白灼時蔬 Poached Seasonal Vegetables	\$88
☐	燴炒土豆絲 Stir-Fried Shredded Potatoes	\$88
☐	甜菜蒸茄子 Steamed Eggplant with Sweet Preserved Vegetables	\$138
☐	紅燒花菇豆腐 Braised Tofu with Shiitake Mushrooms	\$148
☐	濃湯鮮茄菜苗 Poached Baby Chinese Cabbage with Fresh Tomato in Rich Broth	\$168
☐	上湯珍菌泡菜苗 Poached Baby Chinese Cabbage with Mixed Mushrooms in Rich Broth	\$168
☐	XO醬炒時菜 Stir-fried Seasonal Vegetables in X.O. Sauce	\$168
☐	海味粉絲什菜煲 Mixed Vegetables with Dried Seafood and Vermicelli Casserole	\$178
☐	砂鍋啫啫生菜煲 Sizzling Chinese Lettuce Hearts with Dried Shrimp in Claypot	\$188

精選滋潤湯水 SOUP

☐	川式海蝦酸辣湯 • Hot and Sour Soup with Prawns	\$88
☐	杏汁燉白肺 Double-boiled Pig's Lung Soup with Almond Juice	\$98
☐	西湖牛肉羹 West Lake Beef Soup	\$98
☐	淮杞燉螺頭湯 Double-Boiled Sea Snail Soup with Yam and Goji Berries	\$118
☐	花膠花旗參燉竹絲雞 Braised Fish Maw and Black-Bone Chicken Soup with American Ginseng	\$168

文房四寶 STAPLES FOOD

☐	豉油皇炒麵 Pan-fried Noodles in Supreme Soy Sauce	\$128
☐	花膠鮑汁撈飯 Rice Served with Fish Maw in Abalone Sauce	\$168
☐	星洲炒米粉 Singapore Style Stir-fried Rice Vermicelli	\$168
☐	福建炒飯 Fukien Style Fried Rice	\$178
☐	銀芽肉絲雙麵皇 Pan-fried Crispy Noodles with Shredded Pork and Bean Sprouts	\$178
☐	滑蛋蝦仁炒河粉 Stir-fried Flat Rice Noodles with Shrimp and Scrambled Eggs	\$178
☐	招牌揚州炒飯 Signature Yangzhou Fried Rice	\$188
☐	乾炒安格斯牛肉河粉 Stir-fried Flat Rice Noodles with Angus Beef	\$188
☐	黑豚肉炒米粉 Stir-fried Rice Vermicelli with Kurobuta Pork	\$188
☐	黑椒安格斯牛肉炒烏冬 Stir-fried Udon with Angus Beef in Black Pepper Sauce	\$188
☐	蝦球湯河粉 Flat Rice Noodle Soup with Shrimp Balls	\$198
☐	濃湯鮑魚泡米線 Rice Noodles in Soup with Abalone	\$198
☐	窩燒5頭鮑魚炒飯 Fried Rice with 5-Head Abalone	\$238
☐	念月金腿炒飯 • Signature Fried Rice with Chinese Cured Ham	\$188

選擇您的菜式辣度！
按照你的口味選擇辣度，由BB辣至18禁辣
Choose your level of Spiciness! Select your spice level from Mild to Extra Hot

☐ BB辣 Mild

☐ 普通辣 Medium

☐ 催淚辣 Hot

☐ 18禁辣 Extra Hot