



# 廚師推介

## signature dishes

東江鹽焗走地雞	<i>House Special Salted Chicken</i>	35.80
(預定 <i>Advance Order</i> )		
金華玉樹麒麟雞	<i>Steamed Chicken with Ham &amp; Chinese Mushroom</i>	43.80
(預定 <i>Advance Order</i> )		
糯米雞翼	<i>Deep Fried Chicken Wing Stuffed w/ Sticky Rice</i>	每隻 <i>Each</i> 8.80
(4隻起 <i>Min. 4 pcs</i> / 預定 <i>Advance Order</i> )		
京華妙齡鴿	<i>Deep-Fried Squab</i>	每隻 <i>Each</i> \$18.80
一品黃毛雞	<i>King Hua Soy Sauce Chicken</i>	一隻 <i>Whole</i> 25.80 半隻 <i>Half</i> 14.80
花雕醉翁蝦	<i>Poached Shrimp with Chinese Wine &amp; Herb</i>	時價 <i>Seasonal Price</i>
大干川味炒龍蝦 或大肉蟹	<i>Stir-Fried Lobster or Live Crab with Spicy Sauce</i>	時價 <i>Seasonal Price</i>
京華招牌龍蝦	<i>Deep Fried Lobster with Black Pepper and House Sauce</i>	時價 <i>Seasonal Price</i>
荷香蒸焗蟹飯	<i>Steamed Crab with Fried Rice on Lotus Leaves</i>	時價 <i>Seasonal Price</i>
燒汁香草煎焗羊架	<i>Pan Fried Lamb Chop w/ Black Pepper Sauce &amp; Herb</i>	32.80
米湯鮮淮山 銀杏浸勝瓜	<i>Fresh Yam, Gingko, and Squash with Rice Soup</i>	18.80
萬壽果燉花膠遼參	<i>Shredded Sea Cucumber and Fish Maw Soup in Papaya Boat</i>	25.80





## 筋菜 Appetizer

- |   | 每位 Per Person   |
|---|-----------------|
| 1. <b>Fresh Fruit Salad with Shrimp in the Papaya Boat</b> ( Min. 2 people )<br>沙律蝦木瓜船 (2位起)  | 14.80           |
| 2. <b>Fresh Fruit and Mixed Vegetable Salad</b><br>鮮果雜菜沙律   | 8.80            |
| 3. <b>Deep-Fried Shrimp Stuffed Crab Claw</b><br>百花釀蟹鉗  | 每隻 Each<br>8.80 |
| 4. <b>Deep-Fried Shrimp Ball with Salty Egg Yolk</b> ( 6 pcs )<br>脆皮金莎蝦丸 (六粒)   | 8.80            |
| 5.  <b>Deep-Fried Tofu with Spicy Salt</b><br>椒鹽豆腐角        | 8.80            |
| 6.  <b>Deep-Fried Squid with Spicy Salt</b><br>椒鹽鮮魷魚仔      | 8.80            |
| 7.  <b>Deep-Fried Chicken Knee with Spicy Salt</b><br>椒鹽雞膝 | 8.80            |
| 8. <b>Marinated Duck Web, Wing and Kidney</b><br>滋味滷水掌翼，腎，肝   | 8.80            |
| 9. <b>Crispy Deep-Fried Milk</b><br>酥炸蜜瓜奶   | 8.80            |
| 10. <b>Jelly Fish with Vegetarian Rolls</b><br>海蜇拼素鵝  | 8.80            |
| 11. <b>Cucumber with Jelly Fish</b><br>青瓜伴海蜇  | 8.80            |
| 12. <b>Chicken Feet in Chinese Herb</b><br>當歸雞腳   | 8.80            |

 HOT & SPICY



## 明爐燒烤、滷味、頭盤

### BBQ Marinade

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|-----|--|--------------|-----------|
| 13. | <b>Whole Suckling Pig (Advance Order)</b><br>鴻運乳豬全體 (預定)                           | 全隻 Whole     | 268.00    |
| 14. | <b>Deep-Fried Crispy Chicken with Bean Sauce (Advance Order)</b><br>金牌南乳脆皮雞 (預定)   | 全隻 Whole     | 30.80     |
| 15. | <b>King Hua Crispy Chicken (Advance Order)</b><br>京華炸子雞 (預定)                       | 全隻 Whole     | 28.80     |
| 16. | <b>Marinated Whole Duck with House Special Sauce (Advance Order)</b><br>滋味滷水鴨 (預定) |              | 32.80     |
| 17. | <b>Roasted Pork Combo Platter</b><br>炭燒豬腩仔拼盤                                       | 大 L          | 59.80     |
|     |  | 例 Reg        | 32.80     |
| 18. | <b>King Hua Combo Platter</b><br>京華大拼盤   | 大 L          | 52.80     |
|     |  | 例 Reg        | 26.80     |
| 19. | <b>Marinated Tofu and Duck Wing Combo Platter</b><br>滷水豆腐掌翼大拼盤                     | 大 L          | 55.80     |
|     |  | 例 Reg        | 30.80     |
| 20. | <b>Peking Roasted Duck</b><br>飄香明爐片皮鴨  | 全隻 Whole     | 32.80     |
|     |  | 二食 add 12.00 | Two Taste |
| 21. | <b>Chicken with Ancient Ginger Sauce</b><br>中山沙姜撈雞                                 | 全隻 Whole     | 25.80     |
|     |  | 半隻 Half      | 14.80     |
| 22. | <b>Steamed Chicken with Mustard Greens or Ginger and Scallion</b><br>上湯菜膽雞或薑蔥霸皇雞   | 全隻 Whole     | 28.80     |
|     |  | 半隻 Half      | 16.80     |



## 鮑魚，遼參，花膠系列

### Abalone, Sea Cucumber, and Fish Maw

- |     |   |                                    |
|-----|---|------------------------------------|
| 23. | <b>Braised Deluxe Dry Seafood Casserole</b> ( For 4 people / Advance Order )<br>極品紅燒佛跳牆 ( 四位用 / 預定 )  | 128.00                             |
| 24. | <b>Premium Japanese Dried Abalone</b> ( 4-5 Heads )<br>日本禾麻鮑魚 ( 4-5頭 )  | Seasonal Price<br>時 價              |
| 25. | <b>Premium Japanese Dried Abalone</b> ( 26 Heads )<br>日本禾麻鮑魚 ( 26頭 )  | Seasonal Price<br>時 價              |
| 26. | <b>Deluxe Japanese Dried Abalone</b> ( 15 Heads )<br>日本吉品乾鮑魚 ( 15頭 )  | Seasonal Price<br>時 價              |
| 27. | <b>Deluxe Japanese Dried Abalone</b> ( 26 Heads )<br>日本吉品乾鮑魚 ( 26頭 )  | Seasonal Price<br>時 價              |
| 28. | <b>Deluxe Japanese Dried Abalone</b> ( 30 Heads )<br>日本吉品乾鮑魚 ( 30頭 )  | Seasonal Price<br>時 價              |
| 29. | <b>South African Dried Abalone</b> ( 4 Heads )<br>南非乾鮑魚 ( 4頭 )  | Seasonal Price<br>時 價              |
| 30. | <b>South African Dried Abalone</b> ( 5 Heads )<br>南非乾鮑魚 ( 5頭 )  | Seasonal Price<br>時 價              |
| 31. | <b>Mexican Abalone with Spike Sea Cucumber</b><br>原只車輪鮑魚扣遼參   | Seasonal Price<br>時 價              |
| 32. | <b>Australian Green-Apron Abalone with Spike Sea Cucumber</b><br>澳洲青邊鮑魚扣遼參  | Seasonal Price<br>時 價              |
| 33. | <b>Spike Sea Cucumber with Abalone Sauce</b><br>鮑汁遼參  | 例 Reg 每位 Per Person<br>43.80 22.80 |
| 34. | <b>Whole Spike Sea Cucumber Stuffed with Shrimp Paste</b><br>家鄉釀原條遼參  | 每位 Per Person<br>25.80             |
| 35. | <b>Sliced Abalone with Shiitake Mushroom and Mustard Green</b><br>鮑片花菇扒菜膽   | 38.80                              |
| 36. | <b>Pea Leaves with Fish Maw and Spike Sea Cucumber</b><br>花膠遼參扒豆苗   | 43.80                              |
| 37. | <b>Baby Bokchoy with Spike Sea Cucumber and Reishi Mushroom</b><br>遼參靈芝菇扒菜苗   | 28.80                              |
| 38. |  <b>Spike Sea Cucumber Braised in X.O. Sauce with Jelly Fish and Ground Pork</b><br>XO海哲遼參 | 28.80                              |
| 39. | <b>Braised Spike Sea Cucumber with Shrimp Roes</b><br>蝦籽扒遼參   | 25.80                              |



## 燕窩，燉湯，羹類 Bird Nest, Stew in Broth

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|-----|---|-----------------|----------------|
| 40. | Deluxe Assorted Dry Seafood Soup (Per Person Min. 2 Person)<br>宮廷燉佛跳牆 (兩位起)   | <b>35.80</b>    | (一位 / Person)  |
| 41. | Winter Melon with Seafood Soup (Advance Order)<br>八寶冬瓜盅 (預定)  | (大/L)<br>88.80  | (中/M)<br>66.80 |
| 42. | Stewed Chicken Soup with Fish Maw and<br>Chinese Mushroom (Advance Order)<br>淮杞花膠北菇燉老雞 (預定)                                     | (大/L)<br>88.80  | (中/M)<br>58.80 |
| 43. | Stewed Silky Chicken Soup w/ Sea Horse<br>& Chinese Herb (Advance Order)<br>海馬石斛燉竹絲雞 (預定)                                       | (大/L)<br>138.80 | (中/M)<br>98.80 |
| 44. | Stewed Chicken Soup with Seabed Coconut<br>and American Ginger (Advance Order)<br>海底椰花旗參燉竹絲雞 (預定)                               | (大/L)<br>88.80  | (中/M)<br>68.80 |
| 45. | Stewed Turtle with Chinese Herb (Advance Order)<br>黨參淮杞燉水魚 (預定)   | (大/L)<br>108.80 | (中/M)<br>68.80 |
| 46. |  Hot and Sour Assorted Seafood Soup<br>海皇酸辣湯 |                 | 23.80          |
| 47. | Watercress with Fish Ball and Bean Curd Wrap Soup<br>魚滑鮮竹西洋菜湯   |                 | 23.80          |
| 48. | Fish Maw, Dry Scallop and Enoki Mushroom Soup<br>花膠金菇瑤柱羹  |                 | 25.80          |
| 49. | Fish Maw with Crabmeat Soup<br>蟹肉魚肚羹  |                 | 30.80          |
| 50. | Minced Chicken with Sweet Corn Soup<br>雞蓉玉米羹  |                 | 16.80          |



51.	<b>Minced Beef with Egg White Soup</b> 西湖牛肉羹				16.80
52.	<b>Seafood with Tofu and Spinach Soup</b> 菠汁海皇豆腐羹				20.80
		例 Reg	每位	Per Person	
53.	<b>Braised Bird's Nest with Crabmeat</b> 紅燒燕窩燴蟹肉	96.80		26.80	
		例 Reg	每位	Per Person	
54.	<b>Braised Fish Maw with Crabmeat Soup</b> 紅燒蟹肉花膠羹	49.80		16.80	
		例 Reg	每位	Per Person	
55.	<b>Braised Sea Cucumber, Shredded Chicken &amp; Bamboo Piths Soup</b> 紅燒竹筴雞絲遼參羹	49.80		16.80	
		例 Reg	每位	Per Person	
56.	<b>Braised Sea Cucumber, Fish Maw and Shredded Chicken Soup</b> 紅燒雞絲花膠遼參羹	49.80		16.80	
		例 Reg	每位	Per Person	
57.	<b>Braised Fish Maw, Hashima &amp; Shredded Chicken Soup</b> 紅燒雪蛤雞絲花膠羹	58.80		18.80	






## 海鮮 Seafood

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|-----|--|-------|
| 58. | <b>Walnut Shrimp with House Special Sauce</b><br>沙律明蝦球   | 22.80 |
| 59. | <b>Pan-Fried Shrimp stuffed with Shrimp Paste</b><br>香煎鴛鴦枇杷蝦   | 24.80 |
| 60. | <b>Scrambled Egg White with Crab meat</b><br>京華賽螃蟹   | 20.80 |
| 61. |  <b>Deep-Fried Prawn Ball (Sampan Style) with Onion Ring</b><br>避風塘鮮蝦球    | 22.80 |
| 62. | <b>Stir-Fried Prawn Ball or Scallop with Seasonal Green</b><br>碧綠油泡蝦球或帶子   | 20.80 |
| 63. | <b>Stir-Fried Scallop with Walnut</b><br>翡翠核桃帶子  | 22.80 |
| 64. | <b>Stir-Fried Chinese Celery with Fresh Yam and Shrimp</b><br>鮮淮山蝦崧炒唐芹   | 20.80 |
| 65. |  <b>Stir-Fried Sea Bass with X.O. Sauce and Asparagus</b><br>XO蘆筍炒鱈魚球     | 23.80 |
| 66. | <b>Pan-Fried Sea Bass</b><br>香煎智利銀鱈魚扒  | 23.80 |
| 67. |  <b>Assorted Seafood with Curry Sauce in Japanese Pumpkins</b><br>咖喱海鮮南瓜盅 | 23.80 |
| 68. | <b>Stir-Fried String Beans with Dried Fish and Shrimp</b><br>大地魚蝦腰炒四季豆   | 16.80 |
| 69. | <b>Stir-Fried Scallop with Nuts and Beef Cubes on Bird's Nest</b><br>雀巢美果牛柳粒炒帶子  | 22.80 |





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| 70. |  Stir-Fried Scallop with Sea Cucumber Meat and Sugar Bean<br>蜜豆桂花蚌帶子                | 23.80 |
| 71. |  Stir-Fried Sea Cucumber Meat with Pine Nuts and Black Bean Sauce<br>豉汁松子爆桂花蚌       | 20.80 |
| 72. | Scrambled Egg with Dry Scallop<br>桂花炒瑤柱  | 18.80 |
| 73. |  Braised Tofu with Spike Sea Cucumber and Fish Maw<br>遼參魚肚燒豆腐                       | 23.80 |
| 74. | Napa Cabbage with Fish Maw and Bamboo Piths<br>魚肚竹筴扒津白   | 18.80 |
| 75. |  Deep-Fried Spicy Salt King Oyster Mushroom Stuffed with Shrimp Paste<br>椒鹽百花釀雞脾菇 | 18.80 |
| 76. | Deep-Fried Shrimp with Spicy Salt<br>椒鹽海中蝦   | 15.80 |
| 77. |  Napa Cabbage with Fish Balls in Supreme Broth<br>高湯魚滑浸津白                         | 15.80 |
| 78. | Stir-Fried Shrimp with Spicy Sauce<br>大千川味炒蝦球  | 20.80 |
| 79. | Braised Fish Maw with Bitter Melon and Black Bean Sauce<br>豉汁涼瓜燴魚肚   | 14.80 |
| 80. | Stir-Fried Shrimp and Scallop with Spicy Sauce<br>四川蝦仁炒帶子  | 20.80 |







豬，牛  
Pork / Beef

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|-----|---|-------|
| 81. | Stir-Fried Beef Steak with Mango<br>香芒牛柳船   | 22.80 |
| 82. | Stewed Ox-Tail with Red Wine in Japanese Pumpkin<br>紅酒牛尾南瓜盅   | 28.80 |
| 83. | Stir-Fried Beef Cubes French Style<br>法式牛柳粒   | 22.80 |
| 84. | Stir-Fried Spike Sea Cucumber and Tender Beef with House Special Sauce<br>沙茶肥牛炒遼參   | 23.80 |
| 85. | Stir-Fried Rib Eye Steak with Mushroom and Lily Bulbs<br>蘑菇百合炒西冷牛   | 22.80 |
| 86. | Chinese Style Fillet Steak (In Brown Vinegar)<br>中式牛柳   | 18.80 |
| 87. | Sweet and Sour Spar-ribs with Fresh Lily Bulbs<br>生炒排骨  | 18.80 |
| 88. | Sweet and Sour Pork with Fresh Lily Bulbs<br>百合菠蘿咕嚕肉  | 16.80 |
| 89. | Steamed Tofu with Dry Scallop and Ground Pork<br>籠仔荷葉瑤柱肉松滑豆腐  | 18.80 |
| 90. | Steamed Patty with Salty Fish and Chinese Mushroom<br>鹹魚茸冬菇蒸肉餅  | 15.80 |
| 91. | Peking Mandarin Spare-Ribs in Brown Vinegar<br>京都肉排   | 15.80 |
| 92. | Orange Spare-Ribs<br>香橙肉排   | 15.80 |
| 93. |  Tom Yum Kung Soup with Pig Intestine and Sauerkraut<br>冬蔭湯大腸酸菜煲 | 18.80 |





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| 94.  |  Stir-Fried Pig Intestine with XO Sauce<br>XO蘆筍爆大腸                             | 18.80 |
| 95.  | Stewed Tender Pork Ribs with Pumpkin Sauce<br>南瓜汁燴豬軟骨   | 18.80 |
| 96.  | Baked Spare-Ribs with Basil and Chinese Celery<br>紫蘇唐芹焗小排骨  | 16.80 |
| 97.  | Deep Fried Spare-Ribs & Milk w/ House Special Sauce<br>脆奶拼桂花骨   | 18.80 |
| 98.  | Deep-Fried Spare-Ribs in Honey and Garlic<br>蜜汁蒜子骨  | 16.80 |
| 99.  |  Stir-Fried Shredded Lotus Root with Ground Pork and X.O. Sauce<br>XO醬肉鬆炒蓮藕片 | 14.80 |
| 100. | Stir-Fried Chayota with Ground Pork<br>攪菜肉鬆炒合掌瓜   | 16.80 |
| 101. | Stir-Fried String Beans with Ground Pork<br>干扁肉鬆四季豆   | 14.80 |
| 102. | Stir-Fried Chinese Broccoli with Pork Neck Meat<br>豬頸肉炒芥蘭片  | 15.80 |
| 103. | Wuxi Spareribs<br>醬烤無錫肉骨頭   | 18.80 |
| 104. |  Deep-Fried Spareribs with Spicy Salt<br>椒鹽小排骨                               | 14.80 |
| 105. |  Stir-Fried Roast Pork with Shredded Lotus Root and XO Sauce<br>XO燒腩炒蓮藕片     | 14.80 |





雞，鴨  
Poultry

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|------|---|-------------------|
| 106. | Whole Duck Stuffed with Lotus Seed, Preserved Salty Egg Yolk, Dried Scallop and Vegetable (Advance Order)<br>八寶霸王鴨 (預定)                               | 全隻 Whole<br>58.80 |
| 107. | Lettuce Wraps with Duck Meat<br>生菜包鴨鬆   | 22.80             |
| 108. | Lettuce Wraps with Chicken<br>生菜包雞鬆   | 18.80             |
| 109. | Orange Chicken<br>香橙雞   | 16.80             |
| 110. | Diced Chicken Stir-Fried with Cashew Nuts and Szechuan Chili<br>腰果川椒炒雞丁   | 15.80             |
| 111. |  Stir-Fried Chicken Ball with Sugar Beans and Bean Sauce<br>醬爆蜜豆雞球 | 14.80             |
| 112. | Sweet and Sour Chicken with Fresh Lily Bulbs<br>百合菠蘿咕嚕雞   | 15.80             |
| 113. | Stir-Fried Chicken with Ginger, Green Onion and Abalone Sauce<br>鮑汁薑蔥生炒黃毛雞  | 18.80             |





清 淡 素 菜  
Vegetarian Entree

	(中/M)	(小/S)
114. Stir-fried Mix Vegetable on Lotus Leaf 飄雪荷香四寶蔬	68.80	38.80
115. Deep-Fried Egg Tofu Stuffed with Diced Mix Vegetables 代代平安		22.80
116. Stir-Fried Mixed Vegetable (Fungus, Mixed Mushroom, Bamboo Pith and Broccoli) 寶蓮素珍		20.80
117. Deep-Fried Egg Tofu Topped with Chinese Mushrooms & Enoki Mushroom 雙菇玉子豆腐		20.80
118. Braised Tofu with Greens and Shiitake Mushroom 花菇紅燒豆腐		14.80
119. Seasonal Green with Shiitake Mushroom 花菇扒時蔬		14.80
120. Seasonal Green with Chinese Mushroom and Bean Curd Wrap 北菇鮮竹扒菜膽		16.80
121. Buddha's Feast-Premium Mixed Green Platter 羅漢上素		16.80
122. Pea Leaves with Reishi Mushroom 靈芝菇扒豆苗		20.80
123. Stir-Fried Seasonal Green with Sliced Garlic 蒜片生炒時菜		14.80
124. Baby Bok Choy with Roasted Garlic in Supreme Broth 蒜子浸白菜苗		13.80
125. Seasonal Green with Bean Curd Wrap and Bamboo Piths 腐皮竹筴扒時蔬		18.80
126. Stir-Fried Celery with Cashew Nuts and Fungus 腰果云耳百合炒西芹		16.80





## 砂鍋煲仔

### Casserole / Hot Pot

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|------|--|-------|
| 127. | <b>Fish Maw with Spike Sea Cucumber and Chinese Mushroom</b><br>花膠遼參北菇煲  | 43.80 |
| 128. |  <b>Spicy Shrimp, Beancurd, Fish Maw, and Vermicelli</b><br>鑊仔辣味一品鍋                             | 28.80 |
| 129. | <b>Sea Bass with Tofu</b><br>銀鱈魚豆腐煲  | 22.80 |
| 130. | <b>Assorted Seafood with Tofu</b><br>海鮮豆腐煲   | 20.80 |
| 131. | <b>Beef with Crystal Vermicelli in Satay Sauce</b><br>沙嗲牛肉粉絲煲  | 16.80 |
| 132. |  <b>Eggplant in Spicy Salty Fish Sauce</b><br>魚香茄子煲   | 14.80 |
| 133. | <b>Tofu with Diced Chicken and Salty Fish</b><br>鹹魚雞粒豆腐煲   | 14.80 |
| 134. | <b>Mixed Mushroom with Crystal Vermicelli in Supreme Broth</b><br>上湯雜菜粉絲煲  | 13.80 |
| 135. | <b>Sizzling Free-Range Chicken with Spike Sea Cucumber</b><br>啫啫遼參雞煲   | 28.80 |
| 136. | <b>Sizzling Spike Sea Cucumber with Deep-Fried Egg Tofu</b><br>啫啫遼參玉子豆腐煲   | 23.80 |
| 137. |  <b>Seafood Tofu with Spicy Sauce (Fish Maw, Sea Cucumber, Shrimp and Scallop)</b><br>川椒海味豆腐煲 | 23.80 |
| 138. | <b>Fish Ball with Vermicelli and Napa Cabbage</b><br>手打魚滑粉絲津白煲   | 16.80 |





## 粉，麵，飯類

### Rice / Noodles

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|------|--|-------|
| 139. |  Fried Rice with Preserved Vegetable, Ground Pork and X.O. Sauce<br>XO醬攪菜肉碎炒飯 | 14.80 |
| 140. | Fried Rice with Dried Scallop and Egg White<br>瑤柱蛋白炒飯  | 15.80 |
| 141. | Shrimp and Crabmeat Fried Rice with Salty Egg Yolk<br>金莎蝦蟹炒飯   | 16.80 |
| 142. | Fried Rice with Salty Fish and Chicken<br>鹹魚雞粒炒飯   | 14.80 |
| 143. | Fried Rice with Diced Taro and Preserved Meat<br>香芋臘味炒飯  | 15.80 |
| 144. | Steamed Rice with Preserved Meat ( For 4 People )<br>臘味煲仔飯 (四位用)   | 26.80 |
| 145. | Fried Rice with Scallop and Bacon<br>秦王煙肉爆飯  | 16.80 |
| 146. |  Fried Noodles and Vermicelli with X.O. Sauce<br>XO醬炒雙米王                    | 15.80 |
| 147. | Pan-Fried Vermicelli with Scramble Egg and Prawn Ball<br>滑蛋蝦球煎米王   | 15.80 |
| 148. | Fried Rice Noodles with String Bean and Shrimp Paste Sauce<br>蝦醬四季豆炒腸粉   | 14.80 |
| 149. | Fried Rice Noodles with Tender Beef and Enoki Mushroom in Satay Sauce<br>沙嗲金菇肥牛炒河粉   | 16.80 |
| 150. | Fish Ball Rice Noodle with Preserved Vegetable in Soup<br>冬菜魚滑湯河   | 14.80 |
| 151. | E-Fu Noodles with Mixed Mushroom in Abalone Sauce<br>鮑汁雜菌蚊伊麵   | 15.80 |
| 152. | Fried Noodles with Seafood<br>海鮮炒麵   | 16.80 |





## 滋潤甜品

### Desserts

- |      |   |                |                |                                      |
|------|---|----------------|----------------|--------------------------------------|
| 153. | Hashima Double-Boiled with Red Date and Lotus Seed in Sweet Soup (Advanced Order)<br>雪蛤燉紅蓮 (預定) | (大/L)<br>68.80 | (中/M)<br>48.80 | (小/S)<br>28.80                       |
|      |   |                |                | 每位 Per Person<br>43.80               |
| 154. | Bird's Nest with Papaya<br>原只木瓜燉燕蓋  |                |                | 每位 Per Person<br>40.80               |
| 155. | Bird's Nest Double-Boiled with Coconut Milk<br>冰糖椰汁燉燕蓋  |                |                | 每位 Per Person<br>40.80               |
| 156. | Bird's Nest Double-Boiled with Almond Milk<br>杏汁燉燕蓋   |                |                | 例 Reg 每位 Per Person<br>28.80 6.80    |
| 157. | Hashima Double-Boiled with Almond Milk<br>杏汁燉雪蛤   |                |                | 例 Reg 每位 Per Person<br>23.80 4.88    |
| 158. | Walnut Sweet Soup with Sesame Sticky Ball<br>生磨核桃露湯圓  |                |                | 例 Reg 每位 Per Person<br>23.80 4.88    |
| 159. | Almond Milk with Sesame Sticky Ball<br>生磨杏汁蛋白湯圓   |                |                | 每位 Per Person<br>5.88                |
| 160. | Almond Milk with Crispy Puff on the top (Min. 2 People)<br>酥皮焗杏仁茶 (二位起)                         |                |                | 每位 Per Person<br>4.50                |
| 161. | Mango Pudding<br>香芒布丁   |                |                | (4 件/ pcs)<br>4.50                   |
| 162. | Wolf Berry Jello<br>清爽杞子糕   |                |                | (3 件/ pcs)<br>4.50                   |
| 163. | Chilled Coconut & Red Rice Pudding<br>椰汁紫米糕   |                |                | (12 件/ pcs) (6 件/ pcs)<br>16.80 8.80 |
| 164. | Steamed Preserved Salty Egg Yolk Bun<br>京華流沙包   |                |                | (12 件/ pcs) (6 件/ pcs)<br>10.80 5.80 |
| 165. | Almond Pudding<br>杏汁砵仔糕   |                |                |                                      |





# Wine List

## Whiskey

- *Johnnie Walker Black Label* 84.00

## Brandy

- *Hennessy X.O.* 500.00

## Chinese Wine

- |         | <i>Small</i> | <i>Large</i> |
|---------|--------------|--------------|
| • 五糧液   | 168.00       | 308.00       |
| • 貴州茅臺酒 | 288.00       |              |
| • 酒 鬼   |              | 88.00        |

## White Wine

- *William Hill chardonnay* 38.00
- *Trefethen Chardonnay 2007* 38.00

## Beer

- *Tsing Tao* (Import) 5.00
- *Heineken* (Import) 5.00
- *Budweiser* (Local) 5.00
- *Bud Light* (Local) 5.00

## Red Wine

- *Louis M. Martini (Cabernet Sauvignon)* 38.00
- *William Hill (Cabernet Sauvignon)* 38.00
- *Dry Creek Valley Meritage* 48.00
- *Robert Mondavi Winery* 58.00
- *Silvia Reserve (Cabernet Sauvignon) 2011* 68.80
- *Stonehedge Reserve (Cabernet Sauvignon) 2011* 108.00
- *Nickel & Nickel State Ranch (Cabernet Sauvignon)* 178.00
- *Opus One 2013* 588.00
- *Opus One 2002* 688.00

## House Wine

- |   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| • <i>White, Mirassou (Chardonnay)</i>       | 8.50         | 24.00         |
| • <i>Red, Mirassou (Cabernet Sauvignon)</i> | 8.50         | 24.00         |

## Champagne

38.00

