APPETIZER 頭盤

Conpoy & Potato Strings in Spring Onion Sesame Sauce 涼拌乾貝蔥油土豆絲	240
Shredded Jelly Fish & Cuttlefish in "Special Mix Sauce" 金禾海蜇拌花枝	300
Hand-shredded Chicken in Ginger Sauce 手撕沙薑雞	240
Eggplant in Sesame Sauce 胡麻醬茄子	220
Cucumber in Kim Chi Sauce 刀拍醬青瓜	220
Deep-fried Beef & Cheese Spring Rolls 芝士牛肉春卷	280
Deep-fried Pork with Peach in Black Vinegar Sauce 蜜桃黑醋豬柳	280
Deep-fried Milk Balls 脆皮炸鮮奶	240
Crispy Fried Beancurd with Salt & Pepper 椒鹽脆豆腐	240

~Moderate Hot 微辣

Plus 10% Service Charge 另加一服務费

Chiuchow Marinade . Cantonese BBQ 潮 鹵物 . 廣 燒味

Barbecued Peking Duck 金陵片皮鴨	2,700 Whole bird 每隻	Plus 加 400 two ways 二食
Roasted Suckling Pig 化皮乳豬	5,500 Whole order 每隻	3,000 half order 半隻
Roasted Duck 明爐燒鴨	2,500 Whole bird 每隻	1,300 half bird 半隻
Roasted Garlic Flavour Chicken 一品蒜花雞	1,020 Whole bird 每隻	510 half bird 半隻

	S	M	L
Marinated Beef Kenchie 五香牛腱子	480	720	960
Soy Sauce Marinated Chicken 玫瑰豉油雞	400	600	800
Sizzling Honey Glazed Barbecued Pork 鐵板叉燒皇	400	600	800
Shredded Jelly Fish in Spicy Sauce 舟山海蜇	400	600	800
Suckling Pig Combination (2 assortment) 乳豬燒味雙拼盤	1,030	1,545	2,060
Suckling Pig Combination (3 assortment) 乳豬燒味三拼盤	1,190	1,785	2,380
Roasted Meat Combination (2 assortment) 燒味雙拼盤	560	840	1,120
Roasted Meat Combination (3 assortment) 燒味三拼盤	760	1,140	1,520

Shark's Fin.Bird's Nest 魚翅 . 燕窩

	Per person 每位			
Superior Shark's Fin in Condensed Chicken Broth 大三元紅燒排翅	1,380			
Shark's Fin with Crabmeat Hong Kong Style 蟹肉乾撈翅	1,580			
		S	M	L
Shark's Fin Soup with Fresh Crab Roe 紅燒珊瑚翅	800	2,400	3,600	4,800
Shark's Fin Soup with Crabmeat 鮮蟹肉魚翅	750	2,200	3,300	4,400
Shark's Fin Soup with Shredded Chicken 紅燒雞絲翅	730	2,100	3,150	4,200
Shark's Fin with Bamboo Pith & Shredded Chicken Soup 竹笙金菇雞絲翅	730	2,100	3,150	4,200
Shark's Fin Soup with Seafood 紅燒海鮮翅	750	2,200	3,300	4,400
Fried Shark's Fin with Scrambled Egg 古法炒桂花翅		3,000	4,500	6,000
Bird's Nest in Fresh Crabmeat Soup 鮮蟹肉燕窩	850	2,400	3,600	4,800
Bird's Nest in Mashed Chicken Soup 雞茸燕液羹	850	2,400	3,600	4,800
Bird's Nest with Coconut Milk (Sweet) 甜椰汁燕窩	850	2,400	3,600	4,800

Soup 湯 . 羹

	S	M	L
Spinach with Fresh Crabmeat Soup 鮮蟹肉菠菜羹	500	750	1000
Mashed Pumpkin with Seafood Soup 南瓜茸海鮮羹	480	720	960
Prawns & Dried Scallop with Beancurd Soup 鮮蝦瑤柱豆腐羹	520	780	1,040
Minced Beef with Eggwhite Soup 西湖牛肉羹	450	675	900
Hot & Sour Soup 酸辣湯	450	675	900
Sweet Corn with Mashed Chicken Soup 雞茸粟米羹	450	675	900
Fish Lip with Shredded Chicken & Dried Scallop Soup 瑤柱魚唇雞絲羹	520	780	1,040
Dancing Fish with Seafood & Beancurd Soup 木魚海鮮豆腐羹	450	675	900
Wintermelon with Dried Scallop & Bamboo-pith in Clear Soup 竹笙瑤柱冬瓜湯	480	720	960

Soup 湯 . 羹

	S	M	L
Fish Fillet & Mustard Green with Beancurd Soup 魚片芥菜豆腐湯	480	720	960
Fresh Scallops with Asparagus & Bamboo Pith Soup 鮮簾筍竹笙玉帶湯	Per person 每位		260

Hot & Sour Soup with Prawn 酸辣蝦皇羹	Per person 每位	280
Double Boiled Soup of the day 是日清潤燉湯	Per person 每位	280

~Moderate Hot 微辣

Plus 10% Service Charge 另加一服務费

Seafood 海鮮

Baked Prawns in Lemon Sauce & Dried Orange Peel Bit 陈皮焗中蝦	6 pieces 六隻	780
Soupy Prawns "Chiu Chow Style" with Cucumber 潮式青瓜煮中蝦	6 pieces 六隻	780
Lobster with Superior Sauce 上湯焗龍蝦	Current price 時價	
Baked Lobster with Cheese & Butter (Noodles Base) 芝士牛油焗龍蝦伊麵	Current price 時價	

	S	M	L
Deep-fried Live Shrimps with Salt & Pepper 椒鹽活生蝦	480	720	960
Prawns with Butter & Cheese E-Fu Noodle based 芝士牛油明蝦伊麵	780	1,170	1,560

	S	M	L
Sauteed Fresh Scallops & Brocolli with BBQ Sauce 燒汁西蘭花炒帶子	1,500	2,250	3,000
Sauteed Fresh Scallops & Prawns with XO Sauce XO 醬西蘭花帶子蝦球	1,600	2,400	3,200
Sauteed Prawns with Satay Sauce 沙茶蔥爆蝦球	700	1,050	1,400
Golden Prawns with Salted Egg 黃金蝦球	700	1,050	1,400
Hot Prawns Salad 沙律什果蝦球	700	1,050	1,400
Sauteed Prawns in Pineapple Sauce 菠蘿醬燒蝦球	700	1,050	1,400
Sauteed Prawns with Celery & Cashewnuts 西芹腰果蝦球	700	1,050	1,400

Seafood 海鮮

Steamed Blue Dotted Garoupa Current price 時價
清蒸星斑

Lapu Lapu Current price 時價
石斑
Steamed, Steamed with Black Bean Sauce, Deep-Fried with Thai Sauce
Steamed with "Laoganma" Sauce , Deep-fried with Sweet & Sour Sauce
Steamed Fish Fillet with Zuchinni & Vermicelli
清蒸、豉汁蒸、老乾媽蒸、香芒泰汁、甜酸、翠玉銀絲蒸

Rock Lobster Current price 時價
琵琶蝦
Baked with Butter & Garlic ,Deep-fried Chili Pepper ,
Baked with Ginger & Spring Onion ,Baked with Salted Egg
蒜茸牛油焗 、椒鹽、薑蔥焗、黃金鹹蛋黃焗

Crabs Current price 時價
肉蟹
Baked with Ginger & Spring Onion ,Baked with Salted Egg
Deep-fried Chili Pepper, Baked with Butter & Garlic
Satay with Vermicelli in Hot Casserole
薑蔥焗、黃金鹹蛋黃焗、椒鹽、蒜茸牛油焗、沙茶粉絲煲

~Moderate Hot 微辣

Plus 10% Service Charge 另加一服務费

	S	M	L
Steamed Live Shrimps on Soupy Shredded Radish "chiu chow style" 潮汕蘿蔔煮生蝦	580	870	1,160
Steamed Fish Fillet with Spring Onion & Chili 蔥椒蒜蒸魚片	520	780	1,040
Deep-fried Fish Fillet with Sweet & Sour Sauce 甜酸炸魚片	520	780	1,040
Sizzling Fish Fillet with BBQ Sauce 鐵板燒汁魚片	520	780	1,040
Fish Fillet with Beancurd in Hot Casserole 魚片豆腐煲	520	780	1,040
Deep-Fried Fish Fillet with Thai Sauce 香芒泰汁魚片	540	810	1080
Steamed Fish Fillet with Zuchinni ,Vermicelli & Mashed Garlic 蒜茸翠玉銀絲蒸魚片	600	900	1,200

Abalone. Dried Seafood 鮑魚 .海味

	S	M	L
Braised Sliced Abalone with Vegetables 翡翠鮮鮑片	3,000	4,500	6,000
Braised Sliced Abalone with Sea Cucumber 鮮鮑片扣海參	3,600	5,400	7,200
Braised Sliced Abalone with Black Mushrooms 紅燒冬菇鮑片	3,300	4,950	6,600
Sea Cucumber & Bean Curd with XO Sauce in Hot Casserole XO 醬海參豆腐煲	780	1,170	1,560
Braised Sea Cucumber with Black Mushrooms 紅燒冬菇海參	780	1,170	1,560

Mini Fortune Poon Choi 迷你一品盤菜	for 4 persons 四人份	1,400
Slow Braised Whole Abalone with Oyster Sauce 蠔皇原隻鮮鮑	Current price 時價	
Buddha Jump Over the Wall 佛跳牆	Order in Advance 預訂 Current price 時價	

Poultry 家禽

Steamed Chicken with with Red dates in Wooden Pot 雲耳紅棗碎蒸雞	1,100 whole brid 每隻	550 Half bird 半隻
Four-flavored Sauteed Chicken (sour, sweet, hot & bitter) 酸甜苦辣雞	1,100 whole brid 每隻	550 Half bird 半隻
Deep-fried Hong Kong Chicken 香港炸子雞	1,300 whole brid 每隻	650 Half bird 半隻
Steamed Chicken with Dried Scallop in Wooden Pot 木桶瑤柱碎蒸雞	1,300 whole brid 每隻	650 Half bird 半隻
Spicy Chicken in SIN KIANG Style 新疆大盤雞	1,180 whole brid 每隻	590 Half bird 半隻
Braised Duck with " Lo Hon " Vegetable 羅漢齋扒大鴨	1,400 whole brid 每隻	700 Half bird 半隻

	S	M	L
Fried Chicken with Chinjew Sauce 碧綠川椒雞	460	690	920
Lemon Chicken with Fruit Cocktail 果林煎軟雞	440	660	880
Braised Chicken with Basil Leaves in Hot Casserole 九層塔雞煲	460	690	920
Salted Fish & Chicken with Beancurd in Hot Casserole 咸魚雞粒豆腐煲	440	660	880
Sizzling Chicken with BBQ Sauce 鐵板燒汁雞球	460	690	920

Braised Duck with Shrimps,Cuttlefish, Sea Cucumber,Barbecued Pork, Black Mushrooms,Quail Egg & Vegetables 一品八珍扒大鴨	2,200 whole brid 每隻	1,100 Half bird 半隻

Deep-fried Pigeon 翠園燒乳鴿	580 Whole bird 每隻

~Moderate Hot 微辣

Plus 10% Service Charge 另加一服務费

Meat 肉類

	S	M	L
Beef Tenderlo in Cantonese Style 中式牛柳	750	1,125	1,500
Beef Tenderlo in Black Pepper Sauce 黑椒牛柳	750	1,125	1,500
Pan-fried Sliced Beef in Lingnan Sauce 嶺南牛仔肉	450	675	900
Sauteed Sliced Beef & Zuchinni with XO Sauce XO 醬翠瓜炒牛肉	450	675	900
"Laoganma" Sliced Beef & Bitter-melon 老乾媽炒涼瓜牛肉	450	675	900
Baked Eggplant with Minced Beef in Satay Sauce 沙茶牛崧焗茄子	420	630	840

	S	M	L
Ma Por Beancurd with Minced Beef 麻婆豆腐	420	630	840
Sweet & Sour Pork with Pineapple 菠蘿咕嚕肉	420	630	840
Deep Fried Spareribs with Chili Pepper 椒鹽排骨	480	720	960
Sweet & Sour Spareribs with Pear 京都雪梨肉排	520	780	1040
Sizzling Sliced Lamb with Spring Onion 鐵板蔥爆羊片	500	750	1000
Sauteed Sliced Lamb in Mongolian Sauce 蒙古醬爆羊肉	520	780	1,040

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Chef Recommendation 廚師好介紹

	S	M	L
Scrambled Egg with Fresh Suaje 生拆圍蝦炒滑蛋	520	780	1,040
Deep-fried Fish Cakes with Shrimp Paste 小杌炸魚餅	480	720	960
Braised Stuffed Beancurd with Soya Bean 黃豆煎炆釀豆腐	480	720	960
Steamed Eggwhite with Assorted Seafood 踏雪尋紅梅	520	780	1,040
Fried Crab with Spring Onion & Ginger & Ginger (Rice Noodles-based) 薑蔥米粉蟹		Current price 時價	
Braised Pig's Knuckle with Vegetables (serve with cuapao) 紅燒小元蹄 （配荷葉餅）	per piece 每隻	900	

	S	M	L
Wok-fried Lamb & Fish Fillet with Bean Sauce 麵醬小蔥'魚''羊'鮮	500	750	1000
Panfried Fish Fillet with Salted Pork & Tomato 潮式半煎煮魚片	520	780	1,040
Egg Omelette with Minced Pork & Bitter-melon 潮式涼瓜肉碎煎蛋	400	600	800
Stewed Seasonal Vegetables with " Abalone Mushroom" 鮑菇扒時蔬	480	720	960
Sauteed Prawns & Zuchinni with XO Sauce XO 醬翠玉瓜蝦球	700	1,050	1,400

~Moderate Hot 微辣

Plus 10% Service Charge 另加一服務费

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Seasonal Vegetable 時令蔬菜 . 客人好煮意

Asparagus 鮮蘆筍	Brocolli 西蘭花	French Bean 法邊豆	Kailan 芥蘭	Taiwan Pechay 小唐菜	Water Cress 西洋菜
Kang Kong 通心菜	Mustard Green 芥菜	Romaine Lettuce 羅馬生菜	Spinach 菠菜	Tientsin Cabbage 津白	

Cook with 配對

		S	M	L
Poached with Wolfberry & Chicken Broth	杞子濃湯浸煮	440	660	880
Poached with Ginseng & Chicken Broth	花旗參湯浸煮	440	660	880
Poached with Yunnan Ham & Chicken Broth	腿絲上湯浸煮	440	660	880
Poached with Century Egg & Chicken Broth	皮蛋上湯浸煮	440	660	880
Sauteed with Diced Salted Fish	咸魚粒	440	660	880
Sauteed with XO Sauce	XO 醬	440	660	880
Sauteed with Chili & Beancurd Sauce	腐乳椒絲	380	570	760
Sauteed with Minced Garlic	金銀蒜	380	570	760
Sauteed with Oyster Sauce	蠔油	380	570	760
Sauteed	清炒	380	570	760

Vegetable . Beancurd 青蔬 . 豆腐

	S	M	L
Stir-fried Assorted Vegetables Sliced Taro in Wooden Pot 生炊芋粿素菜	~ ~	660	880
Stewed Tientsin Cabbage with Yunnan Ham 腿片扒津白	540	810	1080
Sauteed Shredded Zuchinni with Dry Scallops 瑤柱翠玉瓜絲	580	870	1160
Stir-fried Diced Mixed Vegetables served with Lettuce 田園生菜包	440	660	880
Stewed Taiwan Pechay with Black Mushroom 北菇小唐菜	440	660	880
Steamed Beancurd with Chinese Sausage 冬菇臘味蒸豆腐	400	600	800
Steamed Beancurd with Assorted Seafood ,Butter & Cheese 芝士海鮮滑豆腐	480	720	960
Assorted Seafood with Beancurd in Hot Pot 海鮮豆腐煲	560	840	1120
Deep-fried Beancurd Stuffed with Yunnan Ham & Mushroom 金腿寶盒藏珍	460	690	920

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Rice 飯

	S	M	L
Fried Rice Yeung Chow Style 揚州炒飯	400	600	800
Fried Rice with Conpoy & Eggwhite 翠玉干貝蛋白炒飯	520	780	1,040
Fried Rice with Salted Fish & Chicken 咸魚雞粒炒飯	460	690	920
Curry Fried Rice wth Minced Lamb 咖哩羊肉炒飯	440	660	880
Fried Rice with Taro Wrapped in Lotus Leaf 荷葉香芋炒飯	400	600	800
" Foo Kien" Seafood Rice with Abalone Sauce in Casserole 砂鍋鮑汁福建炆飯	520	780	1,040
Fried Rice with Seafood 海鮮炒飯	520	780	1,040

Dimsum 點心

Jade Shrimp Dumplings King 翠園蝦餃皇	3 Pieces 三只	240
Steamed Siomai with Crab Roe 蟹籽滑燒賣	4 Pieces 四只	220
Steamed Mini Machang 迷你珍珠雞	3 Pieces 三只	180
Steamed Supreme Soup & Pork Dumplings 灌湯小籠飽	5 Pieces 五只	200

Noodles 麵

	S	M	L
Crispy Noodles with Seafood 海鮮脆麵	520	780	1,040
Fried Beef Flat Rice Noodle with Oyster Sauce 蠔油牛肉炒河粉	440	660	880
Fried Misua " Foo Kien" Style 福建炒麵線	440	660	880
Braised E-Fu Noodles with Straw-mushroom 干燒鮮菇伊麵	360	540	720
Fried Noodles with King Soya Sauce 豉油皇炒麵	360	540	720
Fried Rice Noodle "Singapore" Style 星洲炒米	440	660	880
Noodles with Ravioli & Chicken Broth 上湯水餃生麵		per bowl 每碗	280
Noodles with Chicken Broth 上湯生麵		per bowl 每碗	200

Pen-fried Radish Cake 香煎蘿蔔糕	3 Pieces 三件	210
Steamed Hong Kong Chicken Buns 香港雞包仔	3 Pieces 三只	180
Steamed Barbecued Pork Buns 蜜汁叉燒包	2 Pieces 二只	160
Steamed Chicken Feet with Black Bean Sauce 豉汁蒸鳳爪	1 Order	120
Deep-fried Shrimp Wonton 脆皮炸雲吞	6 Pieces 六只	260

Steamed Chiuchow Dumplings 潮州粉果	3 Pieces 三只	180

~Moderate Hot 微辣

Plus 10% Service Charge 另加一服務费

Fried Spring Rolls 三絲炸春卷	3 Pieces 三只	150
Deep-fried Sticky Dumplings Filled with Dried Shrimps & Minced Pork 安蝦咸水角	3 Pieces 三只	180

Dessert 甜品

Taro with Sago 香芋西米露	98	(Per bowl)
Chilled Almond Jelly with Fruit Cocktail 什果杏仁豆腐	98	(Per bowl)
Chilled Mango Shake with Sago 香芒西米露	98	(Per bowl)
Mango Pudding 香芒布丁	98	(Per bowl)
Grass Jelly with Fruit Cocktail 什果涼粉	98	(Per bowl)
Hot Sweetened Almond Puree w/ Dumpling 杏仁茶湯丸	120	(Per bowl)

Plus 10% Service Charge 另加一服務费

Ice Cream (Various flavor) 各式口味冰淇淋	78	(Each)
Banana Sundae 香蕉新地	138	(Each)
Mango A La Mode 芒果亞拿蒙	188	(Each)
Fresh Fruit Platter 合時鮮果拼盤	130	(Per person)
Sesame Balls 芝麻金棗	120	(4 pieces)
Snow Balls 糯米滋	120	(4 pieces)
Mango Jubilee 金禧雪球	318 (1 order for two persons)	