

新增外賣菜單 New TO-GO Items

游水龍蝦 (薑蔥, 上湯, 伊面+\$2) -----	\$43
<u>Live Maine Lobster</u> : Choose the way to cook	
Stir-fired with Ginger & Scallions; Braised in Imperial Soup or Braised with Soft Noodle +\$2	
大肉蟹 (椒鹽, 薑蔥, 粉絲煲, 泰式, 清蒸, 避風塘) -----	\$46
<u>Dungeness Crab</u> : Choose the way to cook	
Salt & Pepper; Stir-fired with Ginger & Scallions; Braised with Glass Noodle & Shrimp Roe	
Wok Fried with Spicy Herb; Steamed or Stir-fried with Black Bean & Garlic	
燒味大拼盤 Barbecue Assortments Platter -----	\$28
紅燒乳鴿 (1 隻) Dynasty Crispy Fried Squab(whole) -----	\$24
豉油皇乳鴿 (1 隻) 預訂 Braised Squab in Supreme Soy Sauce (whole)Advance order -----	\$24
貴妃皇毛雞(半隻) Empress Chicken (Half) -----	\$25
清湯牛腩河粉 Rice Noodle Soup with Beef Brisket in Superior Broth -----	\$27
京都酸辣湯 Hot & Sour Soup Mandarin Style -----	\$20
鮮蝦雲吞湯 Shrimp Won Ton Soup -----	\$21
蟹肉粟米羹 Crab Meat & Sweet Corn Soup -----	\$22
魚肚瑤柱羹 Fish Maw & Sun Dried Scallop Soup -----	\$24
一品海皇羹 Empress Seafood Soup with Scallops, Shrimps, and Egg White -----	\$24
椒鹽焗中蝦 Whole Prawn with Salt & Pepper -----	\$25
翡翠帶子蝦球 Fresh Scallops & Jumbo Prawns Stir-Fried with Green Vegetable -----	\$29
崧子金沙蝦球 Golden Prawns in Salted-Egg Yolk Battered w/Pine Nuts -----	\$28
蜜椒帶子牛柳粒 Stir-fired Fillet of Beef, Fresh Scallops with Bell Pepper -----	\$28
靈芝菇蜜椒牛柳粒 Fillet of Beef Stir-fired with Mushroom & Bell Pepper -----	\$28
香煎羊扒 (四件) Pan-Fried Marinated Lamb Chops (4 pieces) -----	\$36
菠蘿咕嚕肉 Classical Sweet & Sour Pork with Pineapples -----	\$22
京都焗肉排 Braised Pork Chops in a Pungent Sweet & Sour Sauce -----	\$22
椒鹽焗肉排 Deep Fried Pork Chops with Salt & Pepper -----	\$22
椒鹽南瓜豬扒 Grilled Spicy Salt & Pepper Pork Loin & Pumpkin -----	\$24
上湯芥菜膽 Heat of Mustard Green poached in a Clear Sauce -----	\$20
蒜蓉炒豆苗 Stir-Fried Tender Pea-Shoot with Garlic -----	\$22
瑤柱金菇玉子豆腐 Crusted-Custard Tofu with Sun-dried Scallop & Enoki Mushroom -----	\$26
鮑魚仔豆苗 Tender Pea-Shoot with Braised Fresh Abalone -----	\$29
明太子炒飯 Mentaiko Fried Rice with Seafood & Egg White -----	\$26
印尼炒米 Fried Rice-Vermicelli with Shrimp, Barbecued Pork & Herbs -----	\$26

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鹹水角 Fried Sweet-Rice Dumpling with Pork & Dried Shrimp -----	\$4.80
山竹牛肉球 Steamed Beef Meat Ball -----	\$5.30
脆皮素鵝 Crispy-Fried Tofu Skin Wrap with Shiitake Mushroom -----	\$7.60
煎釀豆腐 Fried Tofu Stuffed with Shrimp Paste -----	\$7.60
蜂巢芋角 Fried Taro Dumpling with Pork & Dried Shrimp -----	\$7.60
香茜百花餃 Steamed Shrimp Dumpling with Cilantro -----	\$7.60
晶瑩韭菜餃 Chives & Shrimp Dumplings -----	\$7.60
鮮蝦水晶餃 Crystal Shrimp Dumplings -----	\$7.60
牛肉腸粉 Rice Noodle Stuffed with Beef -----	\$7.60
鮮蝦腸粉 Rice Noodle Stuffed with Shrimp -----	\$8.50
上海小籠包 Shanghai Mini Dumplings -----	\$8.50
香煎芋絲餅 Pan-Fried Taro, Shrimp & Pork Paste Cake -----	\$8.50
香煎韭菜餅 Pan-Fried Shrimp, Pork & Chive Dumpling -----	\$8.50
香茜牛肉粥 Beef Porridge with Cilantro -----	\$9.80
椒鹽鮮魷 Calamari with Salt & Pepper -----	\$9.80
椒鹽雞翼 Chicken Wing with Salt & Pepper -----	\$11.80
白灼牛柏葉 Poached Beef Trips -----	\$11.80
豉汁排骨蒸腸粉 Steamed Rice Noodle Roll with Pork Rib -----	\$11.80
鹵水鴨舌 Marinated Duck Tongue -----	\$11.80
白雲鳳爪 Cold Marinated Chicken Feet -----	\$11.80
鹵水素鵝 Marinated Vegetarian Tofu Roll (Cold) -----	\$11.80
金沙腸粉 Crispy Golden Rice Noodle Stuffed with Shrimp -----	\$11.80
豬腳薑醋 Pig Feet, Ginger & Egg in Vinegar -----	\$12.80
柱候牛什煲 Beef Intestines Stew -----	\$12.80
馬拉糕 Steamed Sponge Cake -----	\$4.80
香煎馬蹄糕 Pan-Fried Water Chestnut Cake -----	\$6.10
芝麻煎堆仔 Fried Sesame Balls -----	\$6.10
荔茸椰汁糕 Coconut Jello with Sweet Taro Paste -----	\$6.10
飄香流沙包 Steamed Egg Custard Yolk Bun -----	\$7.60
楊枝甘露 Grape Fruit, Mango & Tapioca -----	\$7.60
焗叉燒包 Baked BBQ Pork Bun -----	\$8.50 (週末供應 Serve on Weekend)
酥皮蛋撻 Egg Custard Tart -----	\$6.10 (週末供應 Serve on Weekend)