

南
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南北小廚

惠州風味甜梅菜蒸勝瓜
Steamed Angled Luffa
with Pickled Mustard Greens



辣椒乾胡椒蝦煲
Prawn with Chili and Black Pepper
served in Casserole



上湯鮮蝦煎米粉
Pan-fried Rice Vermicelli
with Shrimp in Supreme Soup



客人如對某種食物有敏感反應或指定食品需求，歡迎在落單時告知我們的服務員同事
Should you have any food allergies or dietary requirement.
Inform your waiter prior to placing your order

相片只供參考 Photo for reference only



涼拌桂花涼瓜片

Marinated Sliced Bitter Melon
with Osmanthus Sauce (V)



鮮蟹肉粟米羹

Sweet Corn Soup with Crab Meat



開胃前菜

APPETIZER

- 上海燻魚 \$52
Marinated Fish with Sweet Soy Sauce in Shanghai Style
- 涼拌桂花涼瓜片 \$48
Marinated Sliced Bitter Melon
with Osmanthus Sauce (V)
- 柚子醋小木耳青瓜 \$40
Marinated Cucumber and Black Fungus
with Pomelo Vinegar (V)
- 香煎素鴨 (六件) \$38
Pan-fried Beancurd Sheet Roll (6pcs) (V)
- 金磚豆腐 (六件) \$38
Deep-fried Beancurd Cube (6pcs) (V)

主廚湯羹

SOUP

- 芫茜鮮茄滑豆腐鯪魚片湯 (窩) \$88
Coriander, Tomato, Beancurd and Grass Carp Soup in Pot
- 鮮蟹肉粟米羹 (窩) \$78
Sweet Corn Soup with Crab Meat in Pot
- 鮮蝦海鮮豆腐羹 (窩) \$78
Beancurd Soup with Shrimp and Assorted Seafood in Pot
- 酸辣湯 (窩) \$75
Sour and Spicy Soup in Pot

燒鴨叉燒 • 燒味雙拼

Barbecued Selection -

Roasted Duck and Honey Glazed Barbecued Pork



明爐燒味

BARBECUED SELECTION

脆皮腩仔 (例) \$70
Roasted Crispy Pork Belly (regular)

潮蓮燒鵝 (例) \$88
Roasted Goose (regular)

佛山燻蹄 (例) \$52
Marinated Pork Knuckle (regular)

蜜汁叉燒 (例) \$60
Honey Glazed Barbecued Pork (regular)

玫瑰豉油雞 (例) \$60
Marinated Chicken in Soy Sauce (regular)

香妃雞 (例) \$60
Poached Salted Chicken (regular)

燒鴨 (例) \$60
Roasted Duck (regular)

精選燒味雙拼 (例) \$75
Barbecued Selection (regular)

請選擇以下任何兩款 Choose Two From Below

蜜汁叉燒 / 玫瑰豉油雞 / 香妃雞 / 燒鴨

Honey Glazed Barbecued Pork / Marinated Chicken in Soy Sauce

Poached Salted Chicken / Roasted Duck



辣椒乾胡椒蝦煲

Prawn with Chili and Black Pepper
served in Casserole



太極雙色蝦

Prawn in Two Flavors



海鮮佳餚

SEAFOOD FAVOURITES

辣椒乾胡椒蝦煲 \$128

Prawn with Chili and Black Pepper
served in Casserole

秘製椒絲焗鯪魚件 (六件) \$98

Baked Grass Carp with Shredded Chili (6pcs)

西蘭花炒雙魷 \$98

Stir-fried Fresh and Dried Squid with Broccoli

太極雙式蝦球 \$89

Prawn in Two Flavors

花彫豆乳蛋白蒸蝦球 \$89

Steamed King Prawn with Egg White,
Bean Soya Milk and Hua Diao Wine

酸菜魚柳 \$89

Poached Fish Fillet
with Preserved Mustard Vegetable

蟹肉炒滑蛋 \$89

Scrambled Egg with Crab Meat

水煮牛肉

Boiled Sliced Beef in Spicy Chili Sauce



麻辣肉末茄子

Spicy Minced Pork with Eggplant



肉滋料理

MEAT SELECTION

蒜片西冷牛肉粒 \$75

Stir-fried Diced Sirloin with Sliced Garlic

水煮牛肉 \$75

Boiled Sliced Beef in Spicy Chili Sauce

菜遠炒沙茶牛肉 \$75

Stir-fried Beef and Seasonal Vegetable
with Sa Cha Sauce

香醬肉末四季豆 \$70

Stir-fried Minced Pork and Green Long Bean
in Special Sauce

時果咕嚕肉 \$70

Sweet and Sour Pork with Seasonal Fresh Fruit

河塘煎藕餅 \$70

Pan-fried Lotus Root Cake
with Salted Fish and Minced Pork

麵醬淮山雜菌炒牛肉 \$70

Stir-fried Beef with Assorted Mushroom
and Chinese Yam in Soya Bean Paste

回鍋肉 \$70

Twice Cooked Pork and Cabbage

麻辣肉末茄子 \$70

Spicy Minced Pork with Eggplant

金針雲耳蒸滑雞

Steamed Chicken with Dried Lily Flower
and Black Fungus



家禽美饌



POULTRY SELECTION

漁港雞件煲

Sauteed Chicken Fillet with Stewed Sea Cucumber
and Fish Maw in Casserole

\$128

風味土豆辣子雞丁

Stir-fried Chicken and Potato in Spicy Sauce

\$75

砵酒雙蔥雞球

Sauteed Chicken with Shallot and Spring Onion
in Port Wine

\$70

金針雲耳蒸滑雞

Steamed Chicken with Dried Lily Flower
and Black Fungus

\$70

麻椒雞

Sauteed Chicken with Sichuan Pepper

\$68





甘栗米皇浸時蔬

Poached Seasonal Vegetables
with Chestnut in Supreme Rice Soup



心裏有素 (V)

HEALTHY SELECTION (V)

甘栗米皇浸時蔬 \$70

Poached Seasonal Vegetable
with Chestnut in Supreme Rice Soup

蒜蓉茄子蒸豆腐 \$60

Steamed Beancurd and Eggplant
with Minced Garlic

豉汁涼瓜扒玉子 \$60

Braised Beancurd and Bitter Melon
in Soy Sauce

雞腿菇腰果炒素丁 \$60

Sauteed Coprinus with Cashew Nut
and Diced Beancurd

木桶一品生根炆粗齋 \$60

Braised Beancurd Puff and Vegetables
in Wooden Pot

惠州風味甜梅菜蒸勝瓜 \$60

Steamed Angled Luffa with Pickled Mustard Greens

清炒時蔬 \$38

Stir-fried Seasonal Vegetable

上湯鮮蝦煎米粉
Pan-fried Rice Vermicelli
with Shrimp in Supreme Soup



上湯冬瓜粒瑤柱火鴨粒泡飯
Diced Winter Melon, Roasted Duck
and Conpoy with Rice in Supreme Soup



南北飯麵

RICE AND NOODLE

上湯冬瓜粒瑤柱火鴨粒泡飯 \$98

Diced Winter Melon, Roasted Duck
and Conpoy with Rice in Supreme Soup

香蔥蟹肉燴飯 \$70

Braised Rice with Crab Meat and Spring Onion

上湯鮮蝦煎米粉 \$70

Pan-fried Rice Vermicelli
with Shrimp in Supreme Soup

瑤柱海鮮蛋白炒飯 \$68

Fried Rice with Seafood, Conpoy and Egg White

銀魚大澳炒飯 \$68

Fried Rice with Minced Pork,
Dried Fish and Dried Shrimp in Tai O Shrimp Paste

乾炒牛河 \$50

Fried Rice Noodle with Beef and Bean Sprout

豉油皇炒麵 \$50

Fried Noodle in Soy Sauce

甜甜蜜蜜

DESSERT SELECTION

香芒布甸
Mango Pudding



鮮果盤 (大) \$55

Fresh Fruit Platter (Large)

鮮果盤 (細) \$35

Fresh Fruit Platter (Small)



大良薑汁燉蛋白 \$18

Double-boiled Egg White with Ginger Sauce

楊枝甘露 \$21

Chilled Mango, Sago & Pomelo Sweet Soup

香芒布甸 \$13

Mango Pudding

芋蓉珍珠糕 (3件) \$13

Mashed Taro Pudding (3 pcs)

杞子桂花糕 (3件) \$13

Osmanthus and Wolfberry Pudding (3 pcs)

咖啡奶層糕 (3件) \$13

Twins Coffee Pudding (3 pcs)

紅豆水晶糕 (3件) \$13

Red Bean Pudding (3 pcs)

客家婆豆腐花 \$13

Homemade Beancurd Pudding

四式糕點拼盤 (6件) \$21

Assorted Pudding Platter (6 pcs)

中國茶 (香片、普洱、壽眉、龍井) 每位\$5

Chinese Tea (Jasmine / Puerh / Shoumei / Longjing)



咖啡奶層糕
Twins Coffee Pudding



