

Yours Kitchen

早餐 Breakfast (7:30am - 11:00am)

港式早餐 HK Style Breakfast set

沙嗲肉片米粉 配 餐肉煎蛋 或 腸仔煎蛋 或 火腿煎蛋 (1 腿 , 1 蛋) \$22

跟厚多士、咖啡 / 奶茶

Vermicelli in Soup with Satay Sliced Pork

served with Luncheon Meat and Fried Egg / Sausage and Fried Egg / Ham and Fried Egg
with Thick Toast , Coffee / Tea

榨菜肉絲米粉 配 餐肉煎蛋 或 腸仔煎蛋 或 火腿煎蛋 \$22

跟厚多士、咖啡 / 奶茶

Vermicelli in Soup with Spicy Preserved Vegetable and Shredded Pork

served with Luncheon Meat and Fried Egg / Sausage and Fried Egg / Ham and Fried Egg
with Thick Toast , Coffee / Tea

雪菜肉絲米粉 配 餐肉煎蛋 或 腸仔煎蛋 或 火腿煎蛋 \$22

跟厚多士、咖啡 / 奶茶

Vermicelli in Soup with Shredded Pork and Preserved Vegetables

served with Luncheon Meat and Fried Egg / Sausage and Fried Egg / Ham and Fried Egg
with Thick Toast , Coffee / Tea

龍蝦濃湯腸片螺絲粉 配 火腿煎蛋 或 炒滑蛋 \$23

跟厚多士、咖啡 / 奶茶

Sliced Sausage with Fusilli in Lobster Soup served with Ham and Fried Egg or Scrambled Egg
with Thick Toast , Coffee / Tea

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

脆嫩魚柳早餐 Deep-fried Fish Fillet Breakfast (7:30am - 11:00am)

脆炸魚柳 拼 腸仔 配 厚多士 \$23

跟厚多士、咖啡 / 奶茶

Deep-fried Fish Fillet & Sausage with Thick Toast

with Thick Toast , Coffee / Tea

脆炸魚柳 拼 餐肉 配 厚多士 \$23

跟厚多士、咖啡 / 奶茶

Deep-fried Fish Fillet & Luncheon Meat with Thick Toast

with Thick Toast , Coffee / Tea

脆炸魚柳 拼 火腿 配 厚多士 \$23

跟厚多士、咖啡 / 奶茶

Deep-fried Fish Fillet & Ham with Thick Toast

with Thick Toast , Coffee / Tea

脆炸魚柳 拼 煎蛋 配 厚多士 跟厚多士、咖啡 / 奶茶 Deep-fried Fish Fillet & Fried Egg with Thick Toast with Thick Toast , Coffee / Tea	\$23
香煎雞扒 拼 煎蛋 配 厚多士 Pan-fried Chicken Steak with Fried Egg with Thick Toast , Coffee / Tea	\$23
香煎雞扒 拼 餐肉 配 厚多士 Pan-fried Chicken Steak with Luncheon Meat with Thick Toast , Coffee / Tea	\$23
香煎雞扒 拼 火腿 配 厚多士 Pan-fried Chicken Steak with Ham with Thick Toast , Coffee / Tea	\$23
香煎雞扒 拼 腸仔 配 厚多士 Pan-fried Chicken Steak with Sausage with Thick Toast , Coffee / Tea	\$23

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

西式早餐 Western Breakfast (7:30am - 11:00am)

火腿、煎雙蛋 跟厚多士、咖啡 / 奶茶 Ham and Fried Two Egg with Thick Toast , Coffee / Tea	\$16
腸仔、煎雙蛋 跟厚多士、咖啡 / 奶茶 Sausage and Fried Two Egg with Thick Toast , Coffee / Tea	\$16
餐肉、煎雙蛋 跟厚多士、咖啡 / 奶茶 Luncheon Meat and Fried Two Egg with Thick Toast , Coffee / Tea	\$16
加配 榨菜肉絲通粉 或 米粉 + with Macaroni in Soup with Spicy Preserved Vegetable & Shredded Pork +	\$6
加配 雪菜肉絲通粉 或 米粉 + with Macaroni in Soup with Preserved Vegetable & Shredded Pork +	\$6

加配 沙嗲牛肉通粉 或 米粉 + \$6
with Macaroni in Soup with Satay Sliced Beef +

加配 蛋白麥皮 + \$6
with Egg White Oatmeal +

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

大碗麵早餐 Noodle Breakfast (7:30am - 11:00pm) \$18

火腿煎蛋即食麵 或 通粉 或 米粉
跟 咖啡 / 奶茶
Instant Noodle or Macaroni or Vermicelli in Soup with Ham and Fried Egg
served with Coffee or Tea

\$18

餐肉腸仔即食麵 或 通粉 或 米粉
跟 咖啡 / 奶茶
Macaroni or Instant Noodle or Vermicelli in Soup with Luncheon Meat and Sausage
served with Coffee or Tea

\$18

雪菜肉絲即食麵 或 通粉 或 米粉
跟 咖啡 / 奶茶
Instant Noodle or Macaroni or Vermicelli in Soup with Shred \$18
served with Coffee or Tea

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

Gourmet Table (7:30am - 11:00am)

中式早餐 Chinese Breakfast

是日粥品 配 豉油皇炒麵 \$19

跟 咖啡 / 奶茶

Congee with Fried Noodle in Soy Sauce
served with Coffee or Tea

是日粥品 配 魚肉燒賣 \$19

跟 咖啡 / 奶茶

Congee with Fish Dumpling
served with Coffee or Tea

是日粥品 配 蒸腸粉 \$19

跟 咖啡 / 奶茶

Congee with Steamed Flour Rolls
served with Coffee or Tea

是日粥品 配 蘿蔔糕 \$19

跟 咖啡 / 奶茶

Congee with Pan-fried Turnip Cake
served with Coffee or Tea

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

點心拼盤 (蒸包、燒賣、干蒸牛肉、潮州粉果) \$22

Dim Sum Combination

(Steamed Bun , Pork Dumpling , Beef Dumpling , Chiu Chow Dumpling)

加配 是日粥品 + \$6

with Congee +

單售 - 燒賣 8 粒 - \$13

單售 - 炒麵 - \$13

單售 - 腸粉 - \$13

加配 飲品 - 熱飲 +\$3 ，熱檸蜜 +\$4.5

凍飲 +\$4 ，凍檸蜜 +\$6.5 、凍檸樂 +\$4 、橙汁 +\$5

即煮蕃茄通粉系列 Tomato with Macaroni in Soup (7:30am - 11:00am)

鮮茄牛肉湯通粉 \$23

跟 咖啡 / 奶茶

Beef and Tomato with Macaroni in Soup

served with Coffee or Tea

鮮茄餐肉湯通粉 \$23

跟 咖啡 / 奶茶

Luncheon Meat and Tomato with Macaroni in Soup

served with Coffee or Tea

鮮茄雲耳雜菇湯通粉 \$20

跟 咖啡 / 奶茶

Assorted Mushroom , Fungus and Tomato with Macaroni in Soup

served with Coffee or Tea

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

No Meat Corner

蛋白麥皮配 素菜三文治 \$20

跟 咖啡 / 奶茶

Egg White Oal-Meal with Vegetables Sandwich

served with Coffee or Tea

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

Bistro Salon (7:30am - 17:00pm)

港式麵包 HK Style Buns \$5 - \$7

菠蘿包 (\$5)、雞尾包 (\$5)、餐肉包 (\$7)、紅豆包 (\$7)、吞拿魚包 (\$7)、牛油軟包 (\$7)
Pineapple Bun , Cocktail Bun , Luncheon Meat Bun , Red Bean Bun , Tuna Bun , Butter Soft Bun

盒裝三文治 Pre-packed Sandwiches

火腿、碎蛋、芝士、吞拿魚、蕃茄
Ham , Mayonnaise Eggs , Cheese , Tuna , Tomato

單拼 Single Sandwich \$10
雙拼 Twins Sandwich \$13

Freshly Brewed Coffee

Hot (8 oz)

House Espresso \$11
Doppio Espresso \$13
Caffee Americano \$11
Hot Chocolate \$16
Cappuccino \$15
Caffee Latte \$15
Caffe Mocha \$16
Flavour Latte \$16

Iced (12 oz)

	12oz	16oz
Iced Coffee of the day	\$13	
Iced Americano	\$13	
Iced Latte	\$15	\$20
Iced Cappuccino	\$16	\$20
Iced Chocolate	\$17	
Iced Mocha	\$17	
Iced Flavour Latte	\$17	

Drinks

Soft Drink (tin) (檸檬茶、蘋果汁、維他奶、麥精、菊苣) \$4.5
Perrier (330ml) \$11
Drink (can) (可樂、無糖可樂、健怡可樂、雪碧) \$7
烏龍茶 \$10.5
A & W 橙汁、西瓜汁、芒果汁、奇異果汁 \$14

Bistro Salon

西式甜點 Cakes

\$14 - \$18

紅豆綠茶餅、焦糖毛士餅、意大利芝士餅、芒果芝士餅、雜果忌廉餅
Red Bean and Green Tea Cake , Caramel Mousse Cake , Tiramisu , Mango Cheese Cake ,
Fruit Cream Cake

芝士撻
Cheese Tart

\$10

特式甜麵圈
Special Doughnut

\$10

鮮果杯
Fresh Fruit Cup

\$20

Special Wraps

煙火雞墨西哥卷
Smoked Turkey

\$24

煙火腿芝士墨西哥卷
Smoked Ham and Cheese

\$24

黑椒牛肉墨西哥卷
Black Pepper Beef

\$24

HK Style Siu Mei (11:00am - 21:00pm)

炭燒叉燒煎蛋飯 \$30

Charocoal Grilled Char Siu and Fried Egg with Steamed Rice

單拼飯 (叉燒、油雞、切雞、燒鴨) \$24

One BBQ Item (Char Siu , Soy Chicken , Steamed Chicken , Roasted Duck)

雙拼飯 (叉燒、油雞、切雞、燒鴨) \$25

two BBQ Item (Char Siu , Soy Chicken , Steamed Chicken , Roasted Duck)

口水雞餐 (11:00am - 14:30pm) \$38

跟白飯、例湯

Chicken with Spicy Chili Sauce set

with Steamed Rice and Soup

咸蛋半隻 \$3

咸蛋1隻 \$6

以上食品，加配熱飲 +\$3、凍飲 +\$4、例湯 +\$3

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

雙饊 Twin Dishes (6 Choice Daily) (11:00am - 2:30pm & 5:30pm - 21:00pm)

湘西香辣土豆雞球 Stewed Chicken with Potato in Spicy Sauce

梅子排骨 Steamed Pork Spare Ribs with Plum

泰式三味炸魚柳 Thai Style Deep-fried Fish Fillet in Sweet and Hot Sauce

粟米肉崧豆腐 Braised Beancurd with Minced Pork and Sweet Corn

南乳粗齋 Braised Vegetables , Vermicelli and Beancurd Puff in Red Beancurd Sauce

清炒雙花 Stir-fried Broccoli and Cauliflower

節瓜炆排骨	steamed pork spare ribs with plum
節瓜炒豬柳	braised fuzzy melon with dried shrimp, minced pork and vermicelli
大豆芽炒肉絲	braised spare ribs with chestnuts
蒜香骨	sliced pork with onion and potato
京都肉排	steamed spare ribs with deep-fried bean curd puff
羅漢齋肉片	steamed minced pork with Chinese mushroom
無錫肉骨	spicy sliced pork with Chinese mushroom and winter melon
生炒排骨	steamed minced pork with turnip and bean paste
茄子肉碎	sweet with sour pork
花生炆豬手	braised pork with lotus root
豉椒排骨	braised crispy pork with winter-melon
薯仔炆排骨	braised pork ribs with butter squash
榨菜肉碎勝瓜	braised pork ribs with apple-cucumber
蘿蔔炆排骨	stir-fried pork loin with apple cucumber
冬瓜豆卜排骨	sprout with shredded pork
梅子蒸排骨	garlic spare ribs
瑞士豬柳	pork rib in sweet and sour sauce
金針雲耳肉片	braised sliced pork with mixed vegetables
椰汁肉片	braised pork spare ribs Wushi style
椰菜花炒腩肉	sweet and sour pork spare ribs
釀青椒	eggplant and minced pork
紅燒節瓜甫	braised pork knuckle with peanut
紅燒獅子頭	spare ribs in soya bean and chili
紅燴豬柳	stewed spare ribs with potato
冬瓜豆卜肉片	minced pork and angled luffa with preserved mustard root
脆瓜蒸排骨	stewed spare rib with turnips
肉碎炒四季豆	braised spare ribs with winter melon and fried bean curd
蘿蔔炆火腩	steamed spare ribs with pickled plum
辣味炒肉豆	swiss pork fillet
鹹蛋蒸肉餅	sliced pork with black fungus and lily flower
腰果炒雜錦	sliced pork in coconut sauce
椰菜肉片	fried roasted pork with chivas
香橙豬扒	stuffed green pepper
節瓜肉片	braised apple cucumber with brown sauce
豉汁豆卜蒸排骨	braised meat ball
京都骨	stewed pork loin with brown sauce
青瓜甜竹炸根件肉	sliced pork winter melon and fried bean curd
南瓜炆火腩	steamed spare ribs and squash
椒鹽骨	stir-fried four seasonal beans with minced pork

炸醬骨	braised roasted meat with turnip
洋蔥香腸串	spicy fried bean
紹菜肉片	steamed minced pork with salted egg
魚香排骨	stir-fried mixed meat with cashewnut
時菜肉片	sliced pork with cabbage with rice
釀茄子	pork chop in orange sauce
珍珠筍雙菇肉片	sliced pork and apple cucumber
羅漢齋豬柳	steamed spare ribs with fried bean curd in soya bean sauce
時菜雙菇肉片	braised spare ribs Kinh Tao style
荔芋排骨	shredded pork with cucumber sweet plum and deep-fried dough
南乳炆豬手	braised roasted pork with pumpkin
茄子炆肉鬆	deep-fried pork spare ribs with salt and chilli
涼瓜炆排骨	spicy ribs
洋蔥排骨	sausage skewer with onion sauce
洋蔥豬扒	sliced pork with cabbage
回鍋肉	spare ribs with egg plant and salted fish
京都排骨	sliced pork with seasonal vegetable
涼瓜排骨	braised minced fish stuffed in eggplant
蘿蔔排骨	sliced pork with twin mushroom and baby-corn
時菜鮮菇肉片	pork fillet with Lon Hon vegetable
栗子紅燒排骨	sliced pork with twin mushroom and seasonal vegetable
西芹三絲	braised pork spare ribs with taro
鮮茄肉片	stewed pork knuckle in bean sauce
西芹北菇肉絲	stewed minced meat with eggplant
南乳薯仔炆排骨	braised spare ribs with bitter squash
醬爆回鍋肉	spare ribs in onion sauce
冬瓜炆火腩	pork chop with onion sauce
青瓜雲耳炒肉片	sliced pork and cabbage in chilli and bean sauce
白豆炒肉片	spare ribs in sweet and sour sauce
勝瓜炒肉片	spare ribs in butter squash
榨菜炒肉片	turnip and spare rib
南乳炆豬手	sliced pork with twin mushroom and seasonal vegetable
荷塘炒臘味	braised spare-rib with chestnut
豉乾鹹魚蒸肉片	assorted shredded meat with celery
梅子蒸肉排	sliced pork with fresh tomato
蝦乾素雞蒸肉片	shredded pork mushroom and celery
豉汁蒸肉排	stewed spare-ribs with potato in bean paste
豉汁鳳爪蒸肉排	sliced pork with bamboo shoot in spicy bean sauce
豉汁蒸排骨	braised pork knuckle with spicy preserved bean curd
鹹魚蒸肉片	stir-fried sliced pork with cucumber and black fungus
鹹魚蒸肉餅	stir-fried sliced pork with white bean
土魷蒸肉餅	stir-fried sliced pork with angled luffa
梅菜蒸肉餅	Stir-fried Sliced Pork w/Preserved Mustard Root
鳳爪蒸排骨	braised pork knuckle with spicy preserved bean curd
沙拉骨	stir-fried preserved meat with bean
黃金醬蒸排骨	steamed sliced pork with salted fish
荔芋扣肉	steamed spare-ribs with pickled prune
梅菜蒸扣肉	steamed pork with dried shrimp
素雞梅菜肉餅	steamed spare-ribs in black bean sauce
素雞蒸排骨	steamed spare-ribs and chicken feet in soya sauce

鹹蛋蒸肉餅	steamed spare rib in black bean sauce
節瓜雲耳肉絲	Steamed Sliced Pork w/Salted Fish
咖喱肉片	Steamed Pork Meatcake w/Salted Fish
生炒肉排	Steamed Minced Pork w/Dried Squid
雪菜肉鬆煮豆角	Steamed Minced Pork w/Preserved Vegetable
勝瓜雪耳豬柳片	Steamed Pork Rib & Chicken Feet
豆角炒鹹肉	Spare Ribs w/Mayonnaise
蓮藕炆排骨	Steamed Pork Rib w/Bean Sauce
芥蘭炒臘味	Steamed Pork Brisket & Taro
冬菜蝦乾蒸排骨	Steamed Pork Brisket & Preserved Vegetable
蝦乾肉碎勝瓜	Steamed Preserved Vegetable & Minced Meat
肉鬆蒸勝瓜	Steamed Pork Rib
腐乳節瓜炆排骨	Steamed Minced Pork w/Salted Egg
錦繡肉粒	apple cucumber,black fungus and shredded meat
豉椒肉片	sliced pork curry
蜜桃咕嚕肉	sweet and sour pork
蜜糖豆臘味	minced meat with string bean and salted vegetable
蓮藕炒腩肉	fried pork fillet with angled luffa and silver fungus
四川回鍋肉	fried salted pork with string bean
味菜牛柳絲	stweed pork rib and lotus root
炆豬手	kale and preserved meat
無錫肉	steamed spare ribs with preserved vegetable and dried shrimp
荔芋排骨	dried shrimp minced pork and angled luffa
青瓜甜竹炸根伴肉	steamed angled lyffa with minced pork
辣味炒肉豆	braised spare rib with summer square in bean paste
椒鹽骨	dried pork with mixed vegetable
九菜花炒鹹肉	sliced pork in black bean sauce
大馬站	sweet and sour pork with peach
銀芽炒三絲	honey bean and preserved meat
肉絲扒小棠菜	stir-fried pork brisket with lotus root
辣椒豬柳	double cooked pork in Szechuen style
梅子蒸排骨	preserved vegetable and shredded beef
豉汁豆卜蒸排骨	braised pig's trotter
涼瓜火腩	braised pork spare ribs Washi style
南瓜炆火腩	braised pork spare ribs with taro
宮爆肉丁	shredded pork with cucumber sweet plam and deep-fried bough
菜甫炒肉丁	stir-fried pea with spicy sauce
榨菜炒肉片	stir-fried pork spare ribs with salt and chilli
梅菜蒸肉餅	stir-fried salted pork with chives
炸菜蒸肉餅	roasted pork with bean curd in shrimp paste
豆卜蒸豬柳片	stir-fried assorted meat with bean sprout
咖喱豬柳	braised shanghai cabbage with shredded pork
咖喱排骨	pork-loin with chilli pepper
麵豉醬肉豆	steamed spare-ribs in preserved plum
豉汁涼瓜炆排骨	steamed deep-fried bean curd and spare-ribs in black bean sauce
蓮藕炆腩仔	roasted pork and bitter squash
黑椒椰菜炒肉片	braised roasted pork with pumpkin
椰菜花炒肉絲	dried pork with green pepper and chilli
節瓜花生豆卜炆排	diced pork with preserved turnip
節瓜花生炆排骨	ster-fried sliced pork with preserved mustard root

葡汁肉片	steamed pork meat cake with preserved vegetable
翠玉瓜炒肉片	steamed pork cake with preserved mustard root
翠玉瓜雲耳炒肉片	steamed pork fillet with dried bean
翠瓜炒肉粒	pork loin curry
蒜香骨	spare ribs curry
蓮藕花生炆排骨	peas with miso
蓮藕炆雞	braised spare ribs with bitter gourd with black bean sauce
蓮藕南乳炆排骨	braised spare ribs with lotus root & fermented red beancurd
湘西香辣土豆雞球	stewed chicken with potato in spicy sauce
順德蒸滑雞	steamed chicken in Shunde style
時菜珍珠筍炆雞球	braised chicken balls with seasonal vegetable and baby corn
咖喱薯仔炆雞	braised chicken with potato in curry sauce
粟米雞	chicken with sweet corn
荔芋炆雞	braised chicken with taro
咕嚕雞球	deep-fried chicken in sweet & sour sauce
西檸炸雞	deep-fried chicken in lemon sauce
節瓜炆滑雞	steamed chicken with apple cucumber
青瓜炒雞柳	fried chicken fillet with cucumber
椰汁荔芋雞球	stewed chicken & taro with coconut milk
北菇蒸滑雞件	steamed chicken with black mushroom
翠玉瓜炒雞柳	fried chicken fillet with squash
大豆芽炒雞柳	fried chicken fillet with sprout
冬瓜豆卜炆雞	braised chicken with beancurd winter-melon
涼瓜炒蛋	bitter squash with scramble egg
豉椒味菜雞柳	chicken fillet with pickled vegetable in bean and chilli sauce
合桃西芹雞柳	shredded chicken with celery and walnut
沙嗲雞柳	sliced chicken fillet in satay sauce
椒絲腐乳蒸滑雞	steamed chicken with preserved bean curd paste
青瓜雲耳炒雞柳	stir-fried chicken loin with cucumber and black fungus
豉椒滑雞球	chicken balls in black bean and chilli sauce
薯仔炆雞球	braised chicken ball with potato
原粒豆豉雞	stewed chicken and black bean
涼瓜炒鴛鴦雞	stir-fried chicken with bitter squash
白汁雞絲	shredded chicken in cream sauce
西班牙燴雞	stewed chicken Spanish style
匈牙利燴雞	stewed chicken Hungarian style
蔥油枝竹雞	braised chicken with bried bean stick and spring onion
粟米雞絲火腿	shredded chicken with ham and sweet corn
京都雞球	chicken balls in sweet and sour sauce
臘腸田雞	braised frog with dried Chinese sausage
蔥油雞	braised chicken with spring onion
蠔油薯仔炆雞	stewed chicken with potato in oyster sauce
甜酸雞球	sweet and sour chicken balls
馬來雞絲	shredded chicken Malays style
墨西哥雞球	Mexican chicken
回鍋雞球	sliced chicken in bean sauce and chilli
紅燴雞球	stewed chicken ball in br
粟米雞粒	dried chicken in sweet corn
豉椒雞球	chicken balls in black bean and chilli sauce

時菜雙菇雞球	chicken with Chinese mushroom and seasonal vegetable
珍珠筍滑雞	chicken fillet and baby-corn
紅燴雞	stewed chicken
時菜雙菇滑雞	stir-fried seasonal vegetable with Chinese mushroom and chicken
花生炆雞腳	braised chicken feet with peanut
粟米雞	diced chicken in sweet corn
香爆乾蔥雞	fried chicken and spring onion
錦繡雞粒	diced chicken with mixed vegetable
白汁雞皇	sliced chicken in cream sauce
茄子燴火腿雞絲	shredded chicken with ham and eggplant
白汁火腿雞絲	shredded chicken and ham in cream sauce
香橙雞	chicken with orange sauce
薑蔥枝竹炆雞中翼	braised mid-joint chicken wings and bean curd stick with ginger and spring onion
咖喱雞	curry chicken
北菇蒸滑雞	steamed chicken with black mushroom
臘腸蒸滑雞	steamed chicken with Chinese sausage
草菇蒸滑雞	steamed chicken with straw mushroom
香公蒸滑雞	steamed chicken with taro curd sauce
梅菜蒸鴨	steamed duck with preserved vegetable
雲耳蒸滑雞	steamed chicken with black fungus
柱侯蒸鵝	steamed duck with conpoy
椰汁雞皇	stewed chicken in coconut sauce
喇沙咖喱雞	laksa curry chicken
榨菜滑雞	chicken fillet and preserved mustard root
香茅雞中翼	chicken wing with herbs
椒鹽雞中翼	chicken wing with chilli and salt
豉油皇雞中翼	soyed chicken wing
鹽焗雞中翼	slat baked chicken wing
南乳雞中翼	chicken wing in taro curd sauce
五香雞球	chicken balls with herbs
節瓜炆雞	stewed chicken with apple cucumber
豆卜冬瓜炆雞	chicken with winter-melon and dried bean curd
雙蔬炒雞球	chicken ball and vegetable
時菜臘腸滑雞	chicken with Chinese sausage and vegetable
鮮菇滑雞球	chicken ball with mushroom
咕嚕雞	chicken in sweet and sour sauce
荔芋雞件	chicken with taro
西檸雞	chicken in lemon sauce
北菇炆雞	stewed chicken with Chinese mushroom
金針雪耳紅棗蒸雞	steamed chicken with black fungus and tiger lily buds
北菇蒸雞	steamed chicken with Chinese mushroom
呂宋燴雞	braised chicken Philippine style
菜甫豆角雞丁	stir-fried biced chicken pea and preserved vegetable
冬菇豆卜蒸雞	steamed chicken with mushroom and deep-fried bean curd
宮爆雞丁	dried chicken with green pepper and chilli
葡國雞	stewed chicken in Portugese sauce
豉汁南瓜炆雞球	braised chicken and pumpkin with black bean sauce
雲耳脆肉瓜炒雞柳	stir-fried chicken fillet with zucchini and black fungus
西芹雜菇炒雞柳	stir-fried chicken fillet with celery and assorted mushrooms
川辣雞球	chicken with spicy sauce

雲耳冬菇蒸雞	steamed chicken with black fungus & Chinese mushroom
雲耳杞子蒸雞	steamed chicken with black fungus & wolfberries
黑椒雞	black pepper chicken
節瓜炆鴨掌	braised duck web with fuzzy melon
葡汁燴雞球	braised chicken balls in Portuguese sauce
翠玉瓜雲耳炒雞柳	stir-fried chicken fillet with zucchini & black fungus
蘿蔔炆鴨掌	braised duck web with radish
薯仔咖喱雞	curry chicken with potato
豉油雞翼	chicken wing in soy sauce
蘿蔔花生炆雞	braised chicken with radish & peanuts
椒鹽雞上腿	chicken drumstick w/spiced salt
豉油皇雞上腿	chicken drumstick w/soy sauce
香酥南乳雞上腿	chicken drumstick w/fermented red beancurd
青瓜炒牛肉	stir-fried beef with cucumber
翠瓜炒牛肉	stir-fried beef with squash
涼瓜炒牛肉	stir-fried beef with bitter melon
勝瓜炒牛肉	stir-fried sliced beef with angled luffa
豉椒炒牛肉	stir-fried beef with green pepper in bean sauce
雜椒炒牛肉	sliced beef with green and red pepper
鮮茄滑蛋牛肉	sliced beef with scramble egg and tomato
雲耳青瓜炒牛肉	stir-fried beef with cucumber and black fungus
玉豆炒牛肉	stir-fried beef with bean
蘿蔔炆牛腩	braised beef brisket with turnip
味菜牛肉	sliced beef with pickled vegetable
榨菜牛肉	sliced beef with preserved mustard root
蘑菇牛扒仔	mini steak and mushroom
豉椒牛肉	sliced beef in soya bean and bell pepper
勝瓜炒牛肉片	stir-fried sliced beef with angled luffa
香芋牛肉	stir-fried beef with taro
成都牛腩	braised beef brisket Capital style
菠蘿牛柳絲	shredded beef and pineapple
蜜糖豆炒牛肉	stewed beef with honey bean
菠蘿牛柳	stir-fried beef loin with pineapple
七彩牛柳絲	shredded beef and mixed vegetable
西芹沙嗲炒牛肉	stir-fried beef with celery in satay sauce
沙嗲肥牛粉絲	fatty beef and vermicelli in satay sauce
黑椒牛柳粒	chopped tenderloin with black pepper sauce
匈牙利牛肉	beef in Hungarian style
豉椒味菜牛肉	sautéed beef with preserved vegetable and black bean on rice
墨西哥燴牛肉	stewed beef Mexican style
香草燴牛仔柳	stewed veal with herbs
滑蛋牛肉	sliced beef with scrambled egg
原汁牛根腩	braised beef brisket
黑椒牛肉	beef fillet in black pepper sauce
金針雲耳牛肉	beef fillet with lily flowers and black fungus
豉椒牛柳絲	shredded beef in chilli black bean sauce
時菜雙菇牛肉	sliced beef with seasonal vegetable and Chinese mushroom
時菜蠔油牛肉	sliced beef and seasonal vegetable in oyster sauce
珍珠筍牛肉	sliced beef with baby-corn

俄國牛柳絲	beef Stroganoff
中式牛柳絲	shredded beef Chinese style
紹菜牛肉	sliced beef with cabbage
沙嗲牛肉	sliced beef in satay sauce
時菜牛腩	stewed beef brisket with seasonal vegetable
鮮茄牛肉滑蛋	sliced beef with scrambled egg and tomato
家鄉燴牛腩	beef brisket Country style
鮮茄牛肉	sliced beef with fresh tomato
枝竹牛腩	stewed beef brisket and dried bean curd stick
沙茶牛肉	stir-fried beef in Sa Cha sauce
節瓜炒牛肉	stir-fried beef with apple cucumber
咖喱牛腩	curry beef brisket
越南牛柳粒	diced beef fillet Vietnamese style
鮮菇牛肉	sliced beef and mushroom
時菜炒牛肉	sliced beef with seasonal vegetable
黑椒牛柳粒	chopped tenderloin with black pepper sauce
原汁牛根腩	braised beef brisket
豆角炒牛崧	stir-fried minced beef with runner bean
芥蘭沙茶牛肉	stir-fried beef with Chinese vegetable in Sa Cha sauce
涼瓜牛肉	stir-fried bitter squash and beef
青瓜雲耳炒牛肉	stir-fried beef with fungus and cucumber
勝瓜炒牛肉	stir-fried beef and squash
白豆炒牛肉	stir-fried beef with green long bean
蔥爆牛肉	stir-fried sliced beef with spring onion
清炒雙花	stir-fried broccoli and cauliflower
南乳粗齋	braised vegetable , vermicelli and beancurd puff in fermented red beancurd
大豆鮮菇炒豆乾	
青瓜甜粟炒素雞	
蒜子蟹柳冬瓜甫	winter melon stuffed with garlic and mock crab meat
碧綠炒蓮藕片	stir-fried sliced lotus root with vegetable
蒜茸椰菜炒五香豆乾	stir-fried spiced dried bean curd with garlic and cabbage
七彩炒土豆絲	stir-fried shredded potato with bell pepper
雙花雲耳炒素肉	stir-fried mock meat with cauliflower, broccoli and black fungus
薑汁炒芥蘭	stir-fried Chinese kale with ginger sauce
蒜茸炒唐生菜	stir-fried Chinese lettuce with garlic
椒絲腐乳通菜	water spinach with shredded pepper and fermented bean curd
清炒白菜仔	stir-fried Chinese white cabbage
羅漢齋豆腐	braised "Lon Hon" vegetarian with beancurd
西芹炒雜菌	fried celery with mixed mushroom
南乳炆粗齋	braised vegetarian with soybean curd paste
紹菜玉子豆腐	braised scallop beancurd with chinese cabbage
雲耳勝瓜炒麵筋	fried gluten puff with black fungus and angled lyffa
冬瓜豆卜炆雙菇	braised winter-melon,mushroom and beancurd puff
南瓜粉絲炆節瓜	braised squash with vermicelliin soybean curd paste
翠玉瓜炒玉子豆腐	squash with scallop beancurd
清炒時蔬	stir-fried vegetable
蒜子莧菜	chinese spinach with garlic
津菜豆卜	beancurd puff with tientsin cabbage
清炒菜心	stir-fried choy sum

清炒白菜	stir-fried pak choy
腐乳通菜	water spinach with preserved bean curd
清炒椰菜花	cauliflower
大豆芽豆卜	bean curd puff with soya bean sprout
銀杏扒鮮竹	braised fresh bean stick and ginkgo
西芹炒三絲	assorted shredded meat with celery
蝦米煮冬菇	mushroom and dried shrimps
蒜爆茄子	stir-fried eggplant with garlic
豆卜炒芽菜	stir-fried bean sprout with bean curd puff
蒜茸西蘭花	stir-fried broccoli with garlic
粟米蘑菇	sweet corn and mushroom
羅漢齋	stewed vegetable Lo Hon style
清炒小棠菜	stir-fried shanghai mini pak choy
蝦醬通菜	stir-fried water spinach with shrimp sauce
葡汁四蔬	braised mixed vegetable with turmeric sauce
蠔油炆雙菇	braised mixed mushrooms with oyster sauce
葡汁雜菜	braised spare ribs with minced pork and egg plant
南乳炆齋	braised vegetarian with soybean curd paste
沙嗲銀絲雜菜	mixed vegetables with vermicelli in satay sauce
香茸炒豆角	stir-fried string bean
蠔油時菜	seasonal vegetable in oyster sauce
清炒椰菜	stir-fried cabbage
清炒椰菜花	stir-fried cauliflower
清炒西蘭花	stir-fried broccoli
金銀蛋時菜	seasonal vegetable with dried salted and preserved egg
津菜蝦米粉絲	tin-sin cabbage with dried shrimp and vermicelli
節瓜蝦米粉絲	summer-squash with dried shrimp and vermicelli
炒雜菜	stir-fried assorted vegetable
小棠菜扒雙菇	seasonal vegetable with mushroom
西芹炒青瓜	stir-fried celery and cucumber
冬瓜豆卜	stewed winter-melon with deep-fried bean curd
津菜豆卜	tin-sin cabbage with deep-fried beancurd
紅燒節瓜甫	braised summer-squash stuffed with minced meat
欖菜肉碎炒四季豆	stir-fried sweet beans with preserved vegetable and minced pork
粉絲羅漢齋	braised vegetarian with vermicelli
雜錦炒素丁	stir-fried mock meat with mixed vegetable
蒜茸蒸勝瓜	steamed angled luffa in garlic
時菜扒雙菇	braised mushroom with seasonal vegetable
欖油灼時菜	poached vegetable with olive oil
蒜茸白菜仔	Chinese cabbage with garlic
香菇節瓜甫	fuzzy melon with mushrooms
雜菇豆卜煮旺菜	vegetable with bean curd puffs and assorted mushrooms
欖菜肉鬆四季豆	string beans with preserved vegetables and minced pork
雲耳雜菇炒翠肉瓜	stir-fried zucchini with black fungus & assorted mushroom
節瓜麵筋	fried gluten with fuzzy melon
榨菜炒花生黃豆	stir-fried peanuts & soy bean with preserved vegetables
翠玉瓜甘筍炒珍珠筍	stir-fried baby corn with zucchini and carrot
翠玉瓜甘筍炒雞脾菇	stir-fried oyster mushroom with zucchini and carrot
翠玉瓜花生珍珠筍	stir-fried baby corn with zucchini and peanuts
翠肉瓜炒雲耳	stir-fried black fungus with zucchini

蒜茸炒小棠菜	stir-fried baby pak choi with garlic
蒜茸炒菜心	stir-fried Chinese cabbage with garlic
雙菇扒時蔬	braised seasonal vegetables with mushroom
雙菇扒節瓜甫	braised fuzzy melon with mushroom
蠔油麵筋	fried gluten in oyster sauce
蠔皇金菇扒西蘭花	braised broccoli enoki mushroom in oyster sauce
蘿蔔炆雜菌	braised assorted mushroom with radish
欖油蒜子唐生菜	Chinese lettuce with garlic in olive oil
雙菇枝竹瓜甫	stuffed hairy gourd with two kinds of mushroom and bean curd stick
鮮茄炒蛋	scrambled egg with tomato
涼瓜炒蛋	scrambled egg with bitter melon
雪菜銀芽炒豆卜	stir-fried bean curd puff with preserved vegetable and sprouts
冬菇粉絲煮旺菜	braised Peking cabbage with Chinese mushroom and vermicelli
雙花炒雜菌	stir-fried assorted mushroom with broccoli and cauliflower
豆醬蘿蔔蒸肉丁	steamed pork cubes with turnip and bean curd paste
泰式三味炸魚柳	Thai Style deep-fried fish fillet in sweet and hot sauce
咕嚕魚柳	sweet and sour fish fillet
玉豆鮮菇炒魚卷	stir-fried fish meat roll with green beans and Chinese mushroom
魚香茄子	minced pork and eggplant with salted fish
咕嚕魚柳	deep-fried fish in sweet and sour sauce
粟米魚柳	deep-fried fish with sweet corn sauce
青瓜炒魚片	fried minced fish cake with cucumber
翠瓜炒魚片	fried minced fish cake with squash
勝瓜炒魚鬆	stir-fried minced fish with angled luffa
涼瓜炒魚鬆	fried minced fish with butter squash
豉汁蒸魚塊	steamed fish with bean sauce
薑蔥蒸鯪魚	steamed grass carp with ginger and spring onion
蘿蔔炆魚鬆	braised mashed fish with turnip
西蘭花鮮魷	squid with broccoli
節瓜蝦米粉絲	apple cucumber with dried shrimp and vermicelli
涼瓜魚腩	better cucumber and sliced fish
蝦米雜菜粉絲	dried shrimp, mixed vegetable and rice vermicelli
咕嚕魚柳	sour and sweet fish fillet
金針雲耳蒸魚柳	steamed fish with black fungus
大豆芽炒魚片	stir-fried sliced fish with soya bean sprout
大豆芽魚肉春卷	stir-fried bean sprout with minced fish roll
梅菜蒸鯪魚	steamed clear water fish preserved vegetable
勝瓜炆斑腩	braised garoupa with angled luffa
蒜茸蒸鯪魚	steamed grass carp in garlic
青瓜雲耳炒魚鬆	stir-fried minced fish with cucumber and black fungus
豆腐炆斑腩	braised garoupa with bean curd
大豆芽魚鬆	mashed fish and soya bean sprout
茄子斑腩	braised garoupa with eggplant
鮮茄炆魚柳	fish fillet in tomato sauce
枝竹炆鯪魚	braised green grape with dried bean stick
蕃茄紅衫魚	tomato sauce golden thread fish
古法蒸鯪魚	steamed fish with mushroom and preserved vegetable
清蒸海上鮮	steamed fish
豆腐蒸魚腩	steamed sliced fish with bean curd

黃金醬蒸鯪魚	steamed fish with bean sauce
梅菜蒸鮮魚	steamed fish with preserved vegetable
蒜茸蒸鮮魚	steamed fish with garlic
古法蒸鮮魚	steamed fish with shredded mushroom and preserved vegetable
黃金醬蒸魚塊	steamed fish with bean sauce
魚肉春卷蘿蔔	fish spring roll in turnip
冬菜蒸魚腩	stewed sliced fish with salted vegetable
味菜豉椒炒鮮魷	stir-fried squid with preserved vegetable in soya bean sauce
蘿蔔炆魚鬆	stewed fish cake with turnip
古法炆時魚	stewed seasonal fish
鮮茄炆魚柳	stewed fish fillet with fresh tomato
薑蔥蒸鯪魚	steamed grass carp with ginger and spring onion
古法蒸時魚	steamed seasonal fish with shredded mushroom and preserved vegetable
茄子斑腩	braised garoupa with eggplant
豆腐火腩	braised roasted pork with bean curd
鯪魚球	mashed fish dumplings
豉汁豆卜蒸白鱸	steamed eel with deep-fried bean curd in black bean sauce
蘿蔔炆白鱸	braised eel with turnip
豉汁蒸鯪魚	steamed grass carp in black bean sauce
梅菜蒸鯪魚	steamed fish with preserved vegetable
咖喱魚柳	fish fillet curry
豉汁蒸鯰魚	steamed catfish with soy sauce
清蒸鯪魚	steamed grass carp
豆腐炆魚柳	braised fish fillet with bean curd
黑椒茄子炆魚柳	braised fish fillet and eggplant with black pepper sauce
水煮魚片	sliced fish in spicy sauce
黃金醬蒸魚件	steamed fish in egg yolk sauce
翠玉瓜雲耳炒魚片	stir-fried sliced fish with zucchini and black fungus
蝦米粉絲炆旺菜	braised vegetables with dried shrimp and rice vermicelli
麵根鹹菜炆魚塊	braised fish fillet with fried gluten and preserved vegetables
蘿蔔花生炆魚片	braised sliced fish with radish and peanuts
欖菜蒸三文魚骨	steamed salmon bone with preserved vegetables
粟米肉崧豆腐	braised beancurd with minced pork and sweet corn
家鄉蒸豆腐	steamed bean curd with meat and mushroom
豉汁帶子蒸豆腐	steamed bean curd and scallop with bean sauce
古法肉絲蒸豆腐	steamed bean curd with shredded meat
煎釀豆腐	pan-fried stuffed bean curd
鹹魚雞粒豆腐	salted fish dried chicken and bean curd
西湖豆腐	bean curd in thick sauce
八珍豆腐	bean curd with assorted meat
古法蒸豆腐	steamed bean curd with mushroom and preserved vegetable
雪菜肉絲炆豆腐	stewed bean curd with shredded meat and salted vegetable
雙冬炆豆腐	stewed bean curd with mushroom
紅燒豆腐	braised bean curd
豉椒肉絲炆豆腐	stewed bean curd and meat with black bean and chilli sauce
肉鬆炆豆腐	stewed minced meat and bean curd
魚蓉蒸豆腐	steamed mashed fish with bean curd
鹹魚肉片蒸豆腐	steamed salted fish and sliced pork with bean curd
豆腐火腩	braised roasted pork with bean curd

麻婆豆腐	beancurd with chilli
冬瓜炆豆腐	braised bean curd with winter melon
粟米滑蛋豆腐	bean curd with scrambled egg and sweet corn
雙菇雞粒炆豆腐	steamed bean curd with mushroom and bean curd
紅燒雪菜肉絲炆豆腐	braised bean curd with preserved vegetable and shredded pork
鱈魚雞粒蒸豆腐	steamed bean curd with dried cuttlefish and diced chicken
麒麟蒸豆腐	steamed bean curd with sliced fish and ham
蝦醬肉片蒸豆腐	steamed bean curd with sliced pork in shrimp paste
家鄉水蛋蒸豆腐	steamed bean curd with egg and preserved vegetable
京醬燒玉子豆腐	braised egg bean curd with brown sauce
東江豆腐	braised bean curd
琵琶豆腐	bean curd with minced fish
紅燒豆腐時菜	braised bean curd with seasonal vegetable
榨菜肉鬆豆腐	bean curd with preserved vegetable & pork floss
蝦醬雞粒豆腐	bean curd with shrimp paste & diced chicken
粉絲蝦米蒸蛋	steamed egg with vermicelli and dried shrimp
洋蔥腸仔片炒蛋	scrambled egg with onion and sliced sausage
三色蒸水蛋	steamed assorted egg
粉絲火腿蒸蛋	steamed egg with ham and vermicelli
蝦米粉絲蒸蛋	steamed egg with dried shrimp and vermicelli
蝦米肉碎粉絲蒸蛋	steamed egg with minced pork dried shrimp and vermicelli
三色肉碎蒸水蛋	steamed egg with vermicelli, dried shrimp and minced pork
蝦米粉絲蒸蛋	steamed egg with dried shrimp and rice vermicelli
鮮茄火腿炒蛋	stir-fried egg with ham and tomato
菜甫肉鬆炒蛋	stir-fried egg with preserved turnip and minced pork
午餐肉炒蛋	stir-fried egg with luncheon meat
肉碎粉絲蒸蛋	steamed egg with minced pork and rice vermicelli
臘味粒蒸蛋	steamed egg with mixed dried minced meat
金銀蒸水蛋	steamed egg with preserved egg
蝦仁炒蛋	scramble egg with shrimp
魚蓉蒸蛋	steamed egg with mashed fish
火腿蒸蛋	steamed egg with ham
火腿炒蛋	scrambled egg with ham
叉燒炒蛋	scrambled egg with bbq pork
三色蛋	steamed assorted egg
蝦米蒸蛋	steamed egg with dried shrimp
蟹柳蒸水蛋	steamed egg with mock crab meat
韮王洋蔥雞絲炒蛋	scrambled egg with chive, onion & shredded chicken

配 白飯 Served with Steamed Rice

以上食品，加配熱飲 +\$3、凍飲 +\$4、例湯 +\$3

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

中湯 Chinese Soup

南北杏合掌瓜煲唐排湯

\$7

Pork Ribs with Chayote and Almond Soup

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(11:00am - 14:30pm & 17:30pm - 21:00pm)

焗飯 或 意粉 Baked Rice or Spaghetti

焗鳳梨豬扒飯	Baked Rice with Pork Chop and Pineapple
鮮茄焗雜菜飯	baked tomato and assorted vegetable with rice
焗米蘭魚柳飯	baked fish fillet with rice in Milan style
焗里斯本雞球飯	baked chicken balls with rice in Lisboa style
焗拿玻里肉醬雞球飯	baked chicken balls with rice and bolognese sauce in Napoleon style
焗海鮮飯	baked rice with seafood
焗瑞士豬柳飯	baked rice with pork fillet in Swiss style
芝士焗石斑飯	baked rice with fish fillet and cheese
焗豬扒飯	baked rice with pork chop
西班牙焗雞飯	baked rice with chicken in Spanish style
星洲焗海鮮飯	baked rice with seafood in Singaporean style
焗蘑菇豬柳飯	baked rice with pork filler and mushroom
焗葡國雞飯	baked rice with chicken Portuguese style
焗紅酒牛扒飯	baked rice with beef in Bordeaux sauce
焗葡汁豬柳飯	baked rice with pork loin in Tumeric sauce
焗葡汁雞扒飯	baked rice with chicken steak in Tumeric sauce
焗葡汁魚柳飯	baked rice with fish fillet in Tumeric sauce
焗葡汁豬扒飯	baked rice with pork chop in Tumeric sauce
焗俄國牛柳絲飯	baked rice with beef Stroganoff
焗粟米雞扒飯	baked rice with chicken steak in sweet corn sauce
焗粟米雞絲飯	baked rice with shredded chicken and sweet corn sauce
焗粟米魚柳飯	baked rice with fish fillet in sweet corn sauce
焗粟米雞球飯	baked rice with chicken & sweet corn
焗鮮茄魚柳飯	baked rice with fish fillet in tomato sauce
焗鮮茄雞球飯	baked rice with chicken in tomato sauce
焗鮮茄豬扒飯	baked rice with pork chop in tomato sauce
焗鮮茄牛扒飯	baked rice with beef steak in tomato sauce
焗鮮茄雞扒飯	baked rice with chicken in tomato sauce
焗鮮茄豬柳飯	baked rice with pork loin in tomato sauce
焗鮮茄雞絲飯	baked rice with shredded chicken in tomato sauce
焗鮮茄牛肉飯	baked rice with beef and tomato
焗咖喱牛肉飯	baked rice with curry beef
焗日式咖喱雞扒飯	baked rice with curry chicken,Japanese style
焗日式咖喱豬扒飯	baked rice with curry pork chop,Japanese style
焗紅酒雞扒飯	baked rice with chicken steak in Bordeaux Sauce
焗白汁蘑菇魚柳飯	baked rice with fish fillet & mushroom in cream sauce
焗米蘭式豬扒珍珠飯	baked pork chop with pearl rice in Milanese sauce
焗米蘭式魚柳珍珠飯	baked fish fillet with pearl rice in Milanese sauce
焗里斯本式雞球珍珠飯	baked chicken with pearl rice in Lisbon style
焗拿玻里式肉醬雞球珍珠飯	baked chicken with pearl rice with minced meat paste in Neapolitan style
焗拿玻里式肉醬豬扒珍珠飯	baked pork chop with pearl rice with minced meat paste in Neapolitan style
意式焗雜菜飯	baked assorted vegetable with rice in Italian style
焗意式茄子飯	baked eggplants with rice in Italian style
焗椰汁南瓜飯	baked pumpkin with rice in coconut sauce
焗葡汁雙花飯	baked vegetables with rice in Portuguese sauce

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焗鮮茄時蔬飯 baked vegetables with rice in tomato sauce
焗白汁芝士雜菌飯 baked assorted mushroom with cheese and rice in cream sauce
焗粟米魚柳飯 baked fish fillet with rice in sweet corn sauce
焗淡咖喱海鮮飯 baked seafood with rice in light curry sauce
焗鮮茄豬扒紅米飯 baked pork chop with black sticky rice
焗威尼斯魚柳飯 baked fish fillet with rice in Venetian style

焗肉醬意粉 baked spaghetti bolognese
焗葡汁雞扒意粉 baked spaghetti with chicken steak in Tumeric sauce
焗鮮茄雞球意粉 baked spaghetti with chicken in tomato sauce
焗葡汁雞絲意粉 baked spaghetti with shredded chicken in Tumeric sauce
焗鮮茄豬柳意粉 baked spaghetti with pork loin in tomato sauce
焗鮮茄雞扒意粉 baked spaghetti with chicken steak in tomato sauce
焗吞拿魚意粉 baked spaghetti with tuna
焗火腿雞絲意粉 baked spaghetti with shredded chicken & ham
焗火腿雞皇意粉 baked spaghetti with chicken & ham
焗鮮茄豬扒意粉 baked spaghetti with pork chop in tomato sauce
焗肉醬意粉 baked spaghetti bolognaise
焗吞拿魚腸片螺絲粉 baked fusilli with sliced sausage & tuna
焗吞拿魚腸片意粉 baked spaghetti with sliced sausage & tuna
焗粟米雞扒意粉 baked spaghetti with chicken steak in sweet corn sauce
焗紅酒雞扒意粉 baked spaghetti with chicken steak in Bordeaux sauce
焗葡汁火腿雞絲意粉 baked spaghetti with shredded chicken & ham in Turmeric sauce
焗粟米火腿雞絲意粉 baked spaghetti with shredded chicken & ham in Sweet Corn Sauce
焗白汁雞皇意粉 baked spaghetti with chicken in cream sauce
焗吞拿魚腸片長通粉 baked penne with sliced sausage & tuna
焗粟米魚柳意粉 baked spaghetti with fish fillet in sweet corn sauce
焗紅酒牛扒意粉 Baked Spaghetti with beef steak in Bordeaux sauce
芝士焗西蘭花 baked broccoli with cheese
意式焗茄子 baked eggplant in Italian style
葡汁焗雜菜 baked vegetable in Portuguese sauce

以上食品，加配熱飲 +\$3、凍飲 +\$4，羅宋湯 +\$3

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

Gourmet Table (11:00am - 14:30pm) (17:30pm - 20:45pm)

意式麵點 Italian Pasta

煙肉芝士意粉 配 溫泉蛋 \$33
Spaghetti Carbonara with Poached Egg

意式肉丸意粉 \$33
Meatball with Spaghetti in Tomato Sauce

香草燒春雞 配菜 (半隻) \$38
Roasted Spring Chicken in Herbs with Side Dish (Half)

以上食品，加配熱飲 +\$3、凍飲 +\$4、羅宋湯 +\$3

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

羅宋湯 Russian Borscht \$7

Gourmet Table (17:30am - 21:00pm)

剝椒蒸豆腐魚塊 \$38
跟白飯、例湯
Steamed Fish on Beancurd with Chopped Chili
with Steamed Rice and Chinese Soup

西檸雞 \$38
跟白飯、例湯
Deep-fried Chicken with Lemon Sauce
with Steamed Rice and Chinese Soup

上湯雲耳浸菜苗 \$34
跟白飯、例湯
Biled Baby Vegetables with Fungus in Soup
with Steamed Rice and Chinese Soup

No Meat Corner (11:00am - 14:30pm)

\$33

青咖喱素雞炒飯
Fried Rice with Mocked Chicken in Green Curry Sauce

素鴨意式軟包 \$25
Ciabatta with Pan-fried Beancurd Sheet Roll

燒烤菇漢堡 拼 薯條 \$35

以上食品，加配熱飲 +\$3、凍飲 +\$4

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

沙律吧 Salad Bar (11:00am - 14:30pm) Small Large
\$30 \$40

西班牙燒甜粟米沙律
Spanish Roasted Sweet Corn Salad

小茴籽燒椰菜花沙律
Roasted Cauliflower with Cumin Salad

烤栗子南瓜甜薯沙律
Roasted Chestnut , Pumpkin and Sweet Potato Salad

西瓜芝士沙律
Water Melon and Feta Cheese Salad

藍莓汁雜菌青沙律
Assorted Mushroom and Green Salad in Blueberry Dressing

Teppanyaki (11:00am - 21:00pm)

板上燒 Teppanyaki

三文魚飯 \$40
Sliced Salmon with Rice

香辣黑椒牛肉飯 \$38
Sliced Beef in Pepper with Rice

黑椒芝士雞肉飯 \$36
Sliced Chicken in Pepper and Cheese with Rice

煎蛋雙份漢堡扒飯 \$36
Sunny Eggs Pork Patty with Rice

以上食品，加配熱飲 +\$3、凍飲 +\$4

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

My Kitchen

下午茶餐 Afternoon Set (2:30pm - 5:30pm)

日式燒雞全翼 或 碗仔翅 \$23

以下任選一款

咖喱魚蛋、紅豆西多士、炸雞寶、魚肉燒賣

跟 咖啡 / 茶

Teriyaki Chicken Wing or Shredded Pork Thick Soup

Choice One

Curry Fish Ball , French Toast with Red Bean , Chicken Nugget , Fish Dumpling

燒鴨瀨粉 Round Rice Noodle in Soup w/Roasted Duck \$23

with Coffee or Tea

以上食品 凍飲 +\$3

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

Gourmet Table

豬扒包 拼 薯條 \$25

跟 咖啡 / 茶

Pork Chop Bun with French Fries

Served with French Fries

with Coffee or Tea

即烘脆皮奶醬豬仔包 \$17

跟 咖啡 / 茶

Baked Crispy Bun with Peanut Butter and Condensed Milk

with Coffee or Tea

公司三文治 \$25

Club Sandwich

跟 咖啡 / 茶

Baked Crispy Bun with Peanut Butter and Condensed Milk

with Coffee or Tea

以上食品 凍飲 +\$3

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

日式湯麵 (11:00am - 20:45pm)

元祖吉列豬扒拉麵 \$35

Ganso Ccuttlet Pork Chop Ramen

元祖極上豚肉拉麵 \$35

Ganso Pork Ramen

元祖蟹柳拉麵 \$35

Ganso Crab Meat Ramen

元祖野菜拉麵味噌湯 \$32

Ganso Vegetables Ramen in Miso Soup

元祖雞肉照燒拉麵 \$33

Ganso Chicken Teriyaki Ramen

叉燒拉麵 \$33

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Pork Ramen	
叉燒醬油拉麵	\$33
Pork Ramen	
咖喱海鮮拉麵	\$35
Curry Seafood Ramen	
地獄海鮮拉麵	\$35
Seafood Ramen	
地獄黑豚肉拉麵	\$33
Chili Beef Ramen	
日式餃子拉麵	\$33
Dumpling Ramen	

以上食品加配 橙汁 +\$5

日式定食 (11:00am - 14:30pm & 17:30pm - 20:45pm)

咖喱滑蛋豬柳漢堡飯 配 麵豉湯 及 甜品	\$40
Curry Pork Patty and Egg with Rice with Miso Soup , Dessert	
咖喱滑蛋雞肉漢堡飯 配 麵豉湯 及 甜品	\$40
Curry Chicken Patty and Egg with Rice with Miso Soup , Dessert	
咖喱炸蝦飯 配 麵豉湯 及 甜品	\$38
Curry Deep-fried Shrimp with Rice with Miso Soup , Dessert	
咖喱炸雞飯	\$38
Curry Deep-fried Chicken with Rice	
咖喱牛肉飯 配 麵豉湯 及 甜品	\$40
Curry Beef with Rice with Miso Soup , Dessert	
咖喱魚柳飯 配 麵豉湯 及 甜品	\$40

以上食品，加配橙汁+\$5

下午茶 - 日式飯茶餐 (14:30pm - 17:30pm)

咖喱吉列海鮮飯	\$40
Curry Pork Seafood with Rice	

咖喱吉列豬扒飯 \$40
Curry Pork Cutlet with Rice

咖喱吉列雞扒飯 \$38
Curry Pork Chicken Steak with Rice

以上食品 送 橙汁

水吧

熱飲 \$7.00

咖啡
奶茶
好立克
阿華田
檸檬茶
檸檬水
熱檸蜜
中國茶

\$9

\$5

凍飲 \$9.00

咖啡	
奶茶	
好立克	
啊華田	
檸檬茶	
檸檬水	
百事可樂	\$7.0
七喜	\$7.0
健怡可樂	\$7.0
凍檸蜜	\$11
凍檸樂	\$11.0
橙汁	\$9.5