



· 刺身 ·
· SASHIMI ·

(此系列需提前半天预定)
(This selection requires half-day advance reservation.)

B1 金枪鱼刺身
Tuna Sashimi

(金枪鱼)

Ingredient: Tuna

WITH S.C&PGST
服务费及 增值税
\$36 \$43.56

B2 三文鱼刺身
Salmon Sashimi

(三文鱼)

Ingredient: Salmon

WITH S.C&PGST
服务费及 增值税
\$36 \$43.56

B3 锦绣刺身拼盘
Deluxe Sashimi Platter

(金枪鱼、三文鱼)

Ingredients: Tuna, Salmon

WITH S.C&PGST
服务费及 增值税
\$58 \$70.18



· 海鲜 SEAFOOD ·

B4 龙虾
Lobster

WITH S.C&PGST
服务费及 增值税

时价 Market Price

作法:

- (B5) 龙虾刺身、头尾煲粥 (B6) 刺身、头尾泡饭
(B7) 蒜蓉粉丝蒸 (B8) 避风塘 (B9) 黑椒焗

Way to cook:

- (B5) Lobster Sashimi and Lobster Congee
(B6) Lobster Sashimi and Lobster Porridge
(B7) Steamed with Garlic Vermicelli
(B8) Typhoon Shelter Style
(B9) Baked with Black Pepper



B10 红树林蟹
Mangrove Crab

WITH S.C&PGST
服务费及 增值税

时价 Market Price

作法:

- (B11) 葱油 (B12) 避风塘 (B13) 姜葱炒 (B14) 咖喱焗
(B15) 新加坡辣酱焗 (B16) 咖喱焗配吐司

Way to cook:

- (B11) Steamed with Scallion Oil
(B12) Typhoon Shelter Style
(B13) Stir-Fried with Ginger and Scallion
(B14) Baked with Curry Sauce
(B15) Stir-fried with Singapore Chili Sauce
(B16) Baked with Curry Sauce,
Served with Toast



· 海鲜 SEAFOOD ·

B17 椰子蟹
Coconut Crab

WITH S.C&PGST
服务费及 增值税

时价 Market Price

作法:

(B18) 清蒸佐酱蛋拌饭/蒸蛋 (B19) 避风塘佐酱蛋拌饭/蒸蛋

Way to cook:

(B18) Steamed Coconut Crab and Coconut Roe Mixed with Rice
/ Steamed with Egg

(B19) Typhoon Shelter Style Coconut Crab and Coconut Crab Roe
Mixed with Rice / Steamed with Egg

B20 白蛤蜊
White Clam

WITH S.C&PGST
服务费及 增值税

时价 Market Price

作法:

(B21) 葱油 (B22) 姜葱炒 (B23) 蒸蛋

Way to cook:

(B21) Scallion Oil

(B22) Stir-Fried with Ginger and Scallion

(B23) Steamed with Egg

B24 石斑鱼
Grouper (季节/Seasonal)

WITH S.C&PGST
服务费及 增值税

时价 Market Price

作法:

(B25) 广式蒸 (B26) 广式香煎 (B27) 砂锅焗 (B28) 酸菜煮

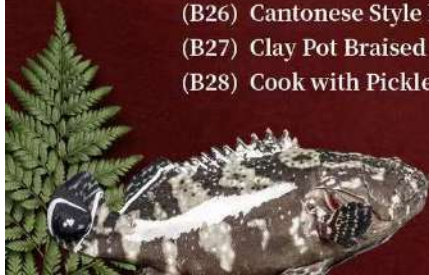
Way to cook:

(B25) Cantonese Style Steamed

(B26) Cantonese Style Pan-Seared

(B27) Clay Pot Braised

(B28) Cook with Pickled Mustard Greens



· 海鲜 SEAFOOD ·

B29 砵磔贝
Giant Clam

WITH S.C&PGST
服务费及 增值税

时价 Market Price

作法:

(B30) 柱肉刺身、裙边爆炒 (B31) 柱肉刺身、裙边煲粥

Way to cook:

(B30) Giant Clam Sashimi & Stir-fried
Giant Clam Fringe Meat

(B31) Giant Clam Sashimi & Giant Clam
Fringe Meat Congee



B32 海虾
Sea Shrimp

WITH S.C&PGST
服务费及 增值税

\$36 \$43.56

作法:

(B33) 椒盐 (B34) 蒜蓉粉丝蒸 (B35) 新加坡辣酱炒

(B36) 三葱爆炒

Way to cook:

(B33) Salt and Pepper

(B34) Steamed with Garlic Vermicelli

(B35) Baked with Singapore Chili Sauce

(B36) Stir-fried with Three Aromatic Onions



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B37 海参土鸡煲

Clay Pot Sea Cucumber with Chicken

\$38

WITH S.C.&PGST
服务费及 增值税

\$45.98

(海参、新鲜鸡肉)

Ingredients: Sea Cucumber, Chicken

B38 肉沫干烧海参

Braised Sea Cucumber with Minced Pork

\$35

WITH S.C.&PGST
服务费及 增值税

\$42.35

(海参、肉沫、西兰花)

Ingredients: Sea Cucumber, Minced Pork, Broccoli

B39 新加坡辣椒炒蟹

Stir-fried Mangrove Crab with
Singapore Chili Sauce

时价 Market Price

WITH S.C.&PGST
服务费及 增值税

(红树林蟹、鸡蛋、炸馒头)

Ingredients: Mangrove Crab, Egg, Served with Deep-fried Mantou

B40 泰式咖喱蟹配吐司面包

Thai-Style Curry Crab with Toasted Bread

\$52

WITH S.C.&PGST
服务费及 增值税

\$62.92

(红树林蟹、咖喱酱、彩椒、洋葱)

Ingredients: Mangrove Crab, Curry Sauce, Bell Peppers, Onions



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B41 广式香煎石斑鱼(季节性海鲜)

Cantonese-Style Pan-Seared Grouper
(Seasonal)

\$28

WITH S.C&PGST
服务费及 增值税

\$33.88

(石斑鱼、彩椒、洋葱)

Ingredients: Grouper, Bell Peppers, Onions

B42 酸菜鱼

Boiled Fish with Pickled Mustard Greens

\$38

WITH S.C&PGST
服务费及 增值税

\$45.98

(酸菜、鱼片、粉丝)

Ingredients: Pickled Mustard Greens, Fish Fillets, Vermicelli

B43 三葱爆雪花牛肉

Stir-fried Marbled Beef
with Trio of Onions

\$38

WITH S.C&PGST
服务费及 增值税

\$45.98

(雪花牛肉、葱白、洋葱、干葱)

Ingredients: Marbled Beef, Scallion Whites, Onion, Shallots

B44 金蒜牛肉粒

Garlic Beef Cubes

\$38

WITH S.C&PGST
服务费及 增值税

\$45.98

(杏鲍菇、雪花牛肉、蒜片、彩椒、XO酱)

Ingredients: King Oyster Mushrooms, Marbled Beef,
Garlic Slices, XO Sauce



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B45 孢子甘藍煎焗牛肉粒
Pan-Seared Beef Cubes
with Brussels Sprouts

(孢子甘藍、牛肉眼、彩椒、XO醬)

Ingredients: Brussels Sprouts, Rib-eye Beef, Bell Peppers, XO Sauce

WITH S.C&PGST

服務費及 增值稅

\$32 \$38.72

B46 黑椒牛仔骨
Black Pepper Beef Short Ribs

(牛仔骨、洋蔥、彩椒)

Ingredients: Beef Short Ribs, Onions, Bell Peppers

WITH S.C&PGST

服務費及 增值稅

\$38 \$45.98

B47 湘味小炒牛肉
Hunan-Style Spicy Stir-Fried Beef
with Chili Peppers

(牛肉、辣椒)

Ingredients: Beef, Chili Pepper

WITH S.C&PGST

服務費及 增值稅

\$32 \$38.72

B48 椒麻水煮牛三鮮
Boiled Beef Trio in Numbing Spicy Broth

(牛舌、牛肚、牛肉、各類時蔬)

Ingredients: Beef Tongue, Beef Tripe, Beef, Assorted Seasonal Vegetables

WITH S.C&PGST

服務費及 增值稅

\$42 \$50.82



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B49 土豆焖牛腩

Braised Beef Brisket with Potatoes

(牛腩、土豆仔)

Ingredients: Beef Brisket, potatoes

WITH S.C&PGST
服务费及 增值税

\$42

\$50.82

B50 砂锅啫啫牛肉煲

Sizzling Beef in Clay Pot

(牛肉、生姜、大蒜子、干葱、小葱)

Ingredients: Beef, Ginger, Garlic, Shallots, Scallions

WITH S.C&PGST
服务费及 增值税

\$35

\$42.35

B51 粤式葱油鸡

Cantonese Style Scallion Oil Chicken

(鸡肉、葱油)

Ingredients: Chicken, Scallion Oil

WITH S.C&PGST
服务费及 增值税

B52 半只 (Half Chicken)

\$32

\$38.72

B53 一只 (Whole Chicken)

\$58

\$70.18



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B54 啫啫鸡煲

Sizzling Chicken in Claypot

WITH S.C.&PGST
服务费及 增值税

\$32

\$38.72

(新鲜鸡肉、生姜、大蒜子、干葱、小葱)

Ingredients: Fresh Chicken, Ginger, Garlic, Shallots, Scallions

B55 香酥鸡翅

Crispy and Fragrant Chicken Wings

WITH S.C.&PGST
服务费及 增值税

\$26

\$31.46

(鸡中翅)

Ingredients: Chicken Mid Wings

B56 茶香东坡肉

Tea-flavored Braised Dongpo Pork Belly

WITH S.C.&PGST
服务费及 增值税

\$28

\$33.88

(五花肉、茶叶)

Ingredients: Pork Belly, Tea Leaves

B57 湘味辣椒炒肉

Hunan-Style Spicy Stir-Fried Pork
with Chili Peppers

WITH S.C.&PGST
服务费及 增值税

\$26

\$31.46

(五花肉、青辣椒)

Ingredients: Pork Belly, Green Chili Pepper



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B58 蒜香排骨

Garlic Spare Ribs

(猪排骨)

Ingredients: Pork Ribs

WITH S.C&PGST
服务费及 增值税

\$28

\$33.88

B59 菠萝咕咾肉

Sweet and Sour Pork with Pineapple

(猪肉、菠萝、彩椒)

Ingredients: Pork, Pineapple, Bell Peppers

WITH S.C&PGST
服务费及 增值税

\$25

\$30.25

B60 啫啫大肠

Sizzling Pork Intestines in Claypot

(猪大肠、生姜、大蒜子、干葱、小葱)

Ingredients: Pork Intestines, Ginger, Garlic, Shallots, Scallions

WITH S.C&PGST
服务费及 增值税

\$26

\$31.46

B61 啫啫排骨煲

Sizzling Pork Ribs in Claypot

(猪排骨、生姜、大蒜子、干葱)

Ingredients: Pork Ribs, Ginger, Garlic, Shallots

WITH S.C&PGST
服务费及 增值税

\$26

\$31.46



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B62 XO醬爆藕夾

Stir-Fried Lotus Root Stuffed
with XO Sauce

\$35

WITH S.C&PGST

服务费及 增值税

\$42.35

(青虾仁、西葫芦、莲藕、XO酱、黑木耳)

Ingredients: Shrimp, Zucchini, Lotus Root, XO Sauce, Black Fungus

B63 韭菜虾仁芝士炸春卷

Deep-fried Chive and Shrimp Spring
Rolls with Cheese

\$22

WITH S.C&PGST

服务费及 增值税

\$26.62

(虾仁、猪肉、韭菜、芝士碎)

Ingredients: Shrimp, Pork, Chives, Grated Cheese

B64 虾酱茄子煲

Clay Pot Braised Eggplant
in Shrimp Paste

\$18

WITH S.C&PGST

服务费及 增值税

\$21.78

(茄子、肉沫、虾酱)

Ingredients: Eggplant, Minced Pork, Shrimp Paste

B65 韭香砂锅焗土豆仔

Clay Pot Baked Potatoes with Chives

\$18

WITH S.C&PGST

服务费及 增值税

\$21.78

(猪肉、黄心土豆、韭菜、洋葱)

Ingredients: Pork, Potatoes, Chives, Onions



· 精美小炒、热菜 ·
· DELICATE STIR-FRIED DISHES,
HOT DISHES ·

B66 石锅咸肉烧豆腐

Claypot Braised Tofu with Salted Pork

\$20

WITH S.C.&PGST
服务费及 增值税

\$24.20

(自制咸肉、豆腐、香菇)

Ingredients: House-made Salted Pork, Tofu, Mushroom

B67 海鲜麻婆豆腐

Seafood Mapo Tofu

\$20

WITH S.C.&PGST
服务费及 增值税

\$24.20

(猪肉、虾仁、海参、豆腐)

Ingredients: Pork, Shrimp, Sea Cucumber, Tofu

B68 黑木耳炒山药

Stir-Fried Chinese Yam and Black Fungus

\$18

WITH S.C.&PGST
服务费及 增值税

\$21.78

(黑木耳、铁棍山药、荷兰豆)

Ingredients: Black Fungus, Chinese Yam, Snow Peas

B69 手撕包菜

Hand-Torn Cabbage

\$15

WITH S.C.&PGST
服务费及 增值税

\$18.15

(包菜、五花肉、大蒜)

Ingredients: Cabbage, Pork Belly, Garlic



· 炖汤 SOUP ·

B70 木瓜花生排骨汤

Papaya Peanut and Pork Ribs Soup

(排骨、木瓜、花生)

Ingredients: Pork Ribs, Papaya, Peanut

WITH S.C&PGST
服务费及 增值税

\$28

\$33.88

B71 椰子鸡汤

Coconut Chicken Soup

(新鲜鸡肉、椰子)

Ingredients: Fresh Chicken, Coconut Flesh

WITH S.C&PGST
服务费及 增值税

\$30

\$36.30

B72 莲藕排骨汤

Lotus Root and Pork Rib Soup

(排骨、莲藕)

Ingredients: Pork Ribs, Lotus Root

WITH S.C&PGST
服务费及 增值税

\$23

\$27.83



· 炖汤 SOUP ·

B73 番茄蛋花汤

Tomato and Egg Drop Soup

(番茄、鸡蛋)

Ingredients: Tomato, Egg

WITH S.C&PGST
服务费及 增值税

\$13

\$15.73

B74 咸肉冬瓜汤

Winter Melon Soup with Salted Pork

(冬瓜、自制咸肉)

Ingredients: Winter Melon, House-made Salted Pork

WITH S.C&PGST
服务费及 增值税

\$13

\$15.73



· 时蔬 VEGETABLES ·

B75 奶白菜 Milk Cabbage

(B76) 清炒 Stir-Fried

(B77) 家烧 Braised

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78

B78 广东菜心 Guangdong Choy Sum

(B79) 生炒 Raw Stir-Fry

(B80) 白灼 Poached

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78

B81 小青菜 Bok Choy

(B82) 清炒 Stir-Fried

(B83) 蒜泥 Garlic Paste

\$15

WITH S.C&PGST
服务费及 增值税

\$18.15

B84 空心菜 Kang Kong

(B85) 清炒 Stir-Fried

(B86) 蒜泥 Garlic Paste

(B87) 椒丝腐乳炒 Stir-Fried with Chili Strips and Fermented Tofu

\$13

WITH S.C&PGST
服务费及 增值税

\$15.73



· 时蔬 VEGETABLES ·

B88 丝瓜 Silk Squash

(B89) 咸肉烧 Braised with Salted Pork
(B90) 清炒 Stir-Fried
(B91) 蒜泥 Garlic Paste

\$13

WITH S.C&PGST
服务费及 增值税
\$15.73

B92 蒲瓜 Calabash

(B93) 清炒 Stir-Fried
(B94) 家烧 Braised

\$13

WITH S.C&PGST
服务费及 增值税
\$15.73

B95 苦瓜 Bitter Melon

(B96) 清炒 Stir-Fried
(B97) 蒜泥 Garlic Paste
(B98) 豆豉炒 Stir-Fried with Black Bean Sauce

\$13

WITH S.C&PGST
服务费及 增值税
\$15.73

B99 西兰花 Broccoli

(B100) 清炒 Stir-Fried
(B101) 蒜泥 Garlic Paste

\$18

WITH S.C&PGST
服务费及 增值税
\$21.78



· 主食、点心 ·
· STAPLE FOOD, DIM SUM ·

B102 葱香牛肉炒饭 Scallion Beef Fried Rice \$16 WITH S.C&PGST 服务费及 增值税 \$19.36

(牛肉、各式蔬菜、葱、米饭)
Ingredients: Beef, Assorted Vegetables, Scallion, Rice

B103 粵式干炒牛河 Cantonese Style Stir-Fried Beef Rice Noodles \$16 WITH S.C&PGST 服务费及 增值税 \$19.36

(牛肉、洋葱、胡萝卜、河粉)
Ingredients: Beef, Onions, Carrots, Rice Noodles

B104 三丝炒米线 Stir-Fried Rice Vermicelli \$18 WITH S.C&PGST 服务费及 增值税 \$21.78

(包菜、香菇、红萝卜、肉丝、洋葱、鸡蛋、韭菜、米线)
Ingredients: Cabbage, Mushroom, Carrot, Shredded Pork, Onion, Egg, Chive, Rice Vermicelli

水晶虾饺皇 Crystal Shrimp Dumplings

(需提前半天预定 Orders must be made at least half a day in advance)

(B105) 6个 6PCS \$12 WITH S.C&PGST 服务费及 增值税 \$14.52
(B106) 12个 12PCS \$24 \$29.04



· 主食、点心 ·
· STAPLE FOOD, DIM SUM ·

冰花糖沙翁 Crispy Sugar-Glazed Puffs

(需提前半天预定 Orders must be made at least half a day in advance)

			WITH S.C&PGST 服务费及 增值税
(B107)	6个 6PCS	\$9	\$10.89
(B108)	12个 12PCS	\$18	\$21.78

韭菜牛肉生煎饺

Pan-Seared Dumplings with Chives and Beef

			WITH S.C&PGST 服务费及 增值税
(B109)	6个 6PCS	\$9	\$10.89
(B110)	12个 12PCS	\$18	\$21.78

葱香酱肉包(牛肉)

Scallion-Flavored Steamed Bun with Braised Beef Filling

			WITH S.C&PGST 服务费及 增值税
(B111)	6个 6PCS	\$10	\$12.10
(B112)	12个 12PCS	\$20	\$24.20

牛肉水饺

Beef Dumplings

			WITH S.C&PGST 服务费及 增值税
(B113)	15个 15PCS	\$13	\$15.73





· 主食、点心 ·
· STAPLE FOOD, DIM SUM ·

红糖馒头
Brown Sugar Steamed Bun

			WITH S.C.&PGST 服务费及 增值税
(B114)	6个 6PCS	\$8	\$9.68
(B115)	12个 12PCS	\$16	\$19.36

绿茶煎薄餐
Green Tea Flavored Chinese Pancake

			WITH S.C.&PGST 服务费及 增值税
(B116)	6个 6PCS	\$10	\$12.10
(B117)	12个 12PCS	\$20	\$24.20

陈皮红豆煎饼
Pan-Fried Red Bean Pancake with Dried Tangerine Peel

			WITH S.C.&PGST 服务费及 增值税
(B118)	12块 12PCS	\$12	\$14.52

