



The background features several large, overlapping geometric maze patterns in a reddish-brown color. These patterns are composed of concentric, irregular lines that form a complex, labyrinthine structure. The mazes are positioned in the top-right and bottom-left corners of the page, leaving a large, clear area in the center and middle-right for text.

頭  
盤

APPETIZER

四喜烤麩 🍃 \$65  
Braised Wheat  
Gluten with  
Mushrooms



### 七色豆腐

皮蛋, 雪菜, 肉松, 醬冬菇, 蝦皮, 咸蛋, 茄子蓉  
Bean Curd with Seven Treasures

\$78



天綠香干 🍃🍴 \$55  
Shanghai Vegetables Chives Flower  
with Dried Bean Curd



脆皮素鵝 🍃🍴 \$68  
Crispy Bean  
Curd Skin Rolled  
with Mushroom

🍴 廚師推介 · Chef Recommendation

🌶️ 辛辣 · Spicy

🍃 素食 · Vegetarian

以港幣計算及另加一服務費

Prices are in Hong Kong Dollars and Subject to 10% Service Charge



桂花糖蓮藕 🌿 🍵  
Deep Fried Lotus Roots  
with "Guai Hua" Syrup

\$65

蔥油拌鐵棍山藥 🌿 🍵  
Premium Dioscorea  
with Scallion Oil

\$68





陳醋 銷肉 🍴 \$98  
Pork Terrine served with Zhenjiang Vinaigrette

手拍小青瓜 🍴 \$48  
Baby Cucumber with Garlic Puree in Wasabi Sauce



酒糟豬手 \$72  
Pig's Feet with  
Chinese Wine

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前門店醬蹄  
Pork Hock in Soya

\$70



醉鴨舌 \$90  
Duck Tongue  
in Chinese Wine

香露醉雞 \$88  
Chicken with  
House Special  
Chinese Wine



蒜泥白切黑豚肉 \$75  
Sliced Karobuta Pork with Minced Garlic and Soya

麻辣鳳尾魚 🍴 \$72  
Spicy Fung Mei Fish



川辣口水雞 🍴 \$88  
Chilled Chicken in Chili Peppercorn Sauce  
with Peanuts



雞絲粉皮 (辣/不辣) 🍴 \$78  
Shredded Chicken with Green Bean Noodles  
(Spicy/Non-Spicy)

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玫瑰醉乳鴿 🍴 \$128  
Pigeon marinated with Chinese Yellow Wine and Dried Rose





家鄉燻魚

\$78

Braised Fish with Five Star Spices Soya



香醋青瓜海蜇頭

\$115

Jelly Fish and Cucumber with Special Vinaigrette



蜜糖山藥

\$68

Primium Dioscorea with Honey



三色拼盤

\$98

燻蹄，香干，海蜇

Trio Cold Appetizers

(Drunken Pork Knuckles, Vegetables Chives Flower with Dried Bean Curd, Jelly Fish with Shredded Radish)

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鮑  
參  
翅

ABALONE  
SEA CUCUMBER  
SHARK'S FIN




紅燒蟹肉魚翅 (位上)   
Braised Shark's Fin Soup with Crab Meat (Individually Served)

\$320

 廚師推介 · Chef Recommendation

 辛辣 · Spicy

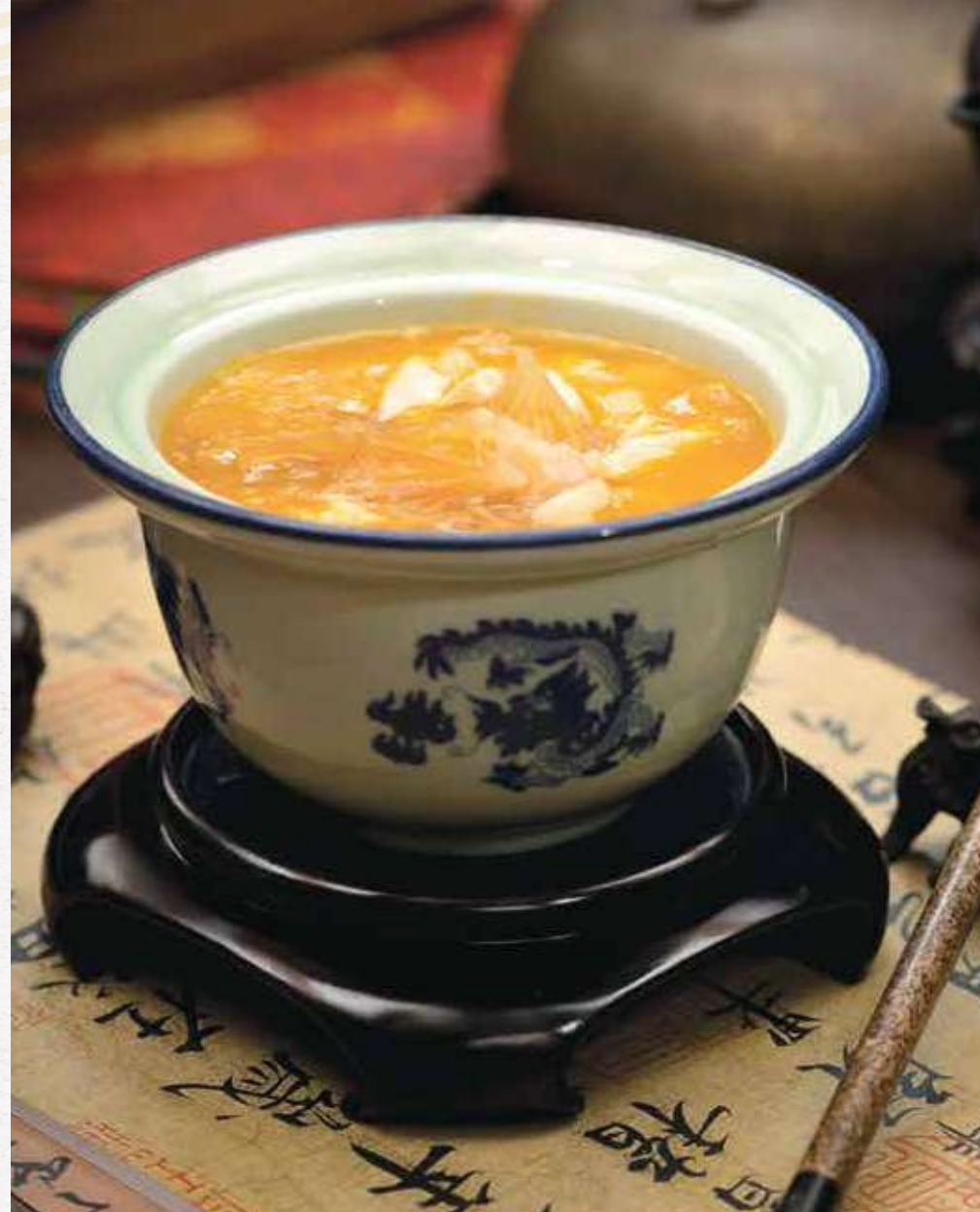
 素食 · Vegetarian

以港幣計算及另加一服務費  
Prices are in Hong Kong Dollars and Subject to 10% Service Charge

火釐雞燉翅 (需預訂) 🍴 **\$1880**  
Double boiled Shark's Fin  
with Chicken and  
Yunnan Smoked Ham (6位用 / for Six)  
**\$3680**  
(12位用 / for Twelve)  
(Reserve in Advance)

紅燒排翅 (位上) **\$380**  
Braised Supreme Shark's Fin with Broth  
(Individually Served)

紅燒原條蝦籽烏參 (需預訂) 🍴 **\$1280**  
Braised Whole Sea Cucumber  
with Shrimp Roe  
(Reserve in Advance)



金湯海皇翅 (位上) 🍴 **\$320**  
Shark's Fin with Seafood in Pumpkin Soup  
(Individually Served)



蔥燒原條蝦籽遼參 (位上)

\$288

Braised Whole Premier Sea Cucumber with Shrimp Roe (Individually Served)

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🌿 素食 · Vegetarian

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湯

SOUP

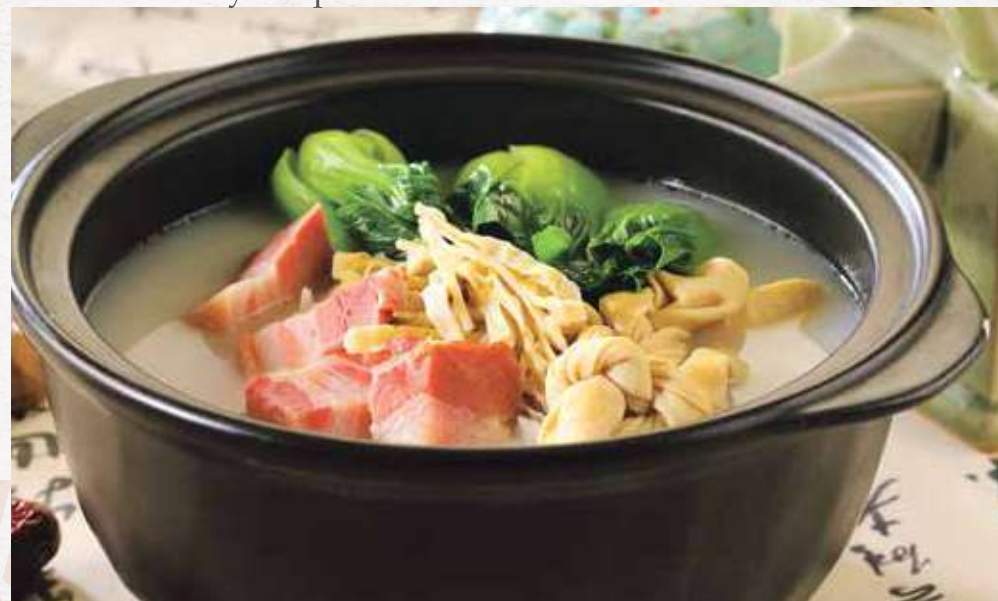
蕃茄魚頭湯 🍴 \$160  
Fish Head with Tomato  
in Soup



碧綠鮮魚羹  
Fish and Spinach Thick Soup

\$108

砂鍋腌篤鮮 \$158  
Yunnan Ham and Bamboo Shoot  
with Pork Belly Soup in Casserole



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萬壽果川鯛魚湯 🍲  
Talapila with Papaya Soup

\$158






竹筴酸辣湯   
Hot and Sour Soup with Bamboo Piths

\$108

砂鍋雲吞雞  
Chicken and Won Ton Soup  
in Casserole

\$170 (半隻 / Half)  
\$320 (一隻 / Whole)




砂鍋野菌鮮菇腐竹銀杏豆腐   
Wild Mushrooms, Bean Curd Sheets, Ginkgo Nuts  
and Bean Curd Soup in Casserole

\$138



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 辛辣 · Spicy

 素食 · Vegetarian

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海  
河  
鮮

SEAFOOD

清蒸鮳魚 (半條)  
Steamed Shad  
Shanghai Style (Half)

時價  
Seasonal Price



蔥烤雅片魚頭  
Roasted Fish Head with Green Onion \$628

紅燒雅片魚頭  
Braised Fish Head Shanghai Style

\$628



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紅燒/大湯/干燒黃魚 一 條 / Whole **\$248**  
Braised Yellow Croaker  
with Garlic and Ginger Sauce/  
Yellow Crocker in Supreme Broth/  
Fried Yellow Crocker  
with Spicy Garlic and Ginger Sauce

雜菓糖醋魚 半 條 / half **\$180**  
Deep Fried Fish  
with Fruits in Sweet  
and Sour Sauce 一 條 / Whole **\$358**





水煮桂魚片     
Simmered Mandarin Fish Fillet in Hot Chili Broth

\$168

 廚師推介 · Chef Recommendation  辛辣 · Spicy  素食 · Vegetarian

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黃金蝦 / 鹽酥蝦 (6隻) 🍤  
Fried Prawns with Salty Egg Yolk /  
with Chili and Salt (6 Pcs)

\$158



宮保蝦球 🍤  
Deep Fried Prawns with Sweet and Chili Sauce

\$158



陳年花雕爆河蝦仁  
Sautéed River Shrimps with Chinese Yellow Wine

\$180

乾燒河蝦仁 🍤  
Fried River Shrimp with Spicy Garlic  
and Ginger Sauce

\$180

黑醋松子魚 🍴  
 Deep Fried Fish  
 with Pinenuts in Special  
 Dark Vinaigrette Sauce

\$180  
 半條 / half  
 \$358  
 一條 / Whole



韮黃蝦仁鱔糊  
 Sautéed Eel and Shrimps with Yellow Chives \$168

咸蛋黃/香辣/年糕青蟹 🍴  
 Fried Crab with Salty Egg Yolk/Chili/  
 Rice Cake

時價  
 Seasonal Price



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家禽

POULTRY





北京填鴨 🍴  
Roast Peking Duck

\$380  
一隻 / Whole

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饅頭宮保雞丁 🍴  
Kung Po Chicken  
in Chinese Bun

\$120



山東燒春雞  
Roast Spring Chicken  
"Shandong" Style

\$148

紅燒八寶全鴨 🍴  
(需預訂)  
Braised Duck  
with Eight Treasures  
(Reserve in Advance)

\$420

蔥油淋雞 🍗  
Deep Fried  
Chicken with  
Spring Onion Sauce (一隻 / Whole)

\$160  
(半隻 / Half)

\$320



炒雞崧或鴨崧子仁跟叉子燒餅  
Minced Chicken or Duck with Pickled Vegetables  
and Pinenuts (with Sesame Puff)

\$128

樟茶鴨  
Smoked Duck with Tea Leaves

\$158 (半隻 / Half)

\$310 (一隻 / Whole)



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豬  
牛  
羊

PORK

BEEF

MUTTON

鐵板蔥爆羊肉 \$128  
或牛肉或豬肉 (跟薄餅)  
Stir-fried Leek and  
Mutton or Beef or Pork  
on Sizzling Plate  
with Pan Cake



醬燒年糕牛柳粒 \$148  
Wok Fried Beef Fillet with Rice Cake

水煮羊肉/牛肉 ㄣㄣ \$148  
Simmered Mutton /Beef in Hot Chili Sauce

京味燒羊肉 \$168  
Roast Mutton Traditional Peking Style



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🌿 素食 · Vegetarian

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黑醋 / 糖醋排骨 \$110  
Marinated Spare Ribs in Special Dark Vinaigrette  
Sauce / Sweet and Sour Sauce

饅頭回鍋肉 \$128  
Slice Pork with Cabbage in Chili Sauce in Chinese Bun

蘋果目魚烤肉 \$118  
Braised Pork Belly with Cuttlefish and Apple



極品蜜汁 \$178  
金華火腿  
Air Dried Yunnan Ham  
with Crispy Bean Curd  
Sheet and Cucumber



紅燒元蹄 (需預訂)

Braised Pork Hock (reserve in advance)

\$380

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田園蔬菜

VEGETABLE





濃湯雞茸薺菜百頁包 🍴

\$128

Bean Curd Sheet wrapped with Shanghai Vegetable and Minced Chicken in Supreme Broth

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🌿 素食 · Vegetarian

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南瓜白雪  
Pumpkin with Egg White

\$118



杞子腐竹娃娃菜  
Shanghai Cabbage with Bean Curd Sheet  
and Lycium

\$88



上海小唐菜  
炒三菇  
Stir Fried Chinese Green  
with Three Kinds  
of Mushrooms

\$98

干煸四季豆 🍴 \$88  
Braised Spring Beans  
with Minced Pork



生拆蟹肉豆腐 \$105  
Bean Curd with Fresh Crab Meat



荷塘上素 🍴 \$98  
Summer Treasure

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紅燒雪菜香菇豆腐 ♡ \$98  
Braised Bean Curd with  
Snow Cabbage and Mushroom

海參麻婆豆腐 ♡ \$105  
Braised Bean Curd  
with Sea Cucumber  
in Garlic Chili Sauce





啫啫秋葵 \$108  
Wok Fried Okra with Dried Onion in Pot

清炒小唐菜/娃娃菜 (上湯/蒜茸) \$88  
Stir Fried Chinese Green/Baby Cabbage  
(in Broth /with Garlic)

露筍山葯炒藕片 \$98  
Stir Fried Dioscorea and Asparagus with Lotus Roots



木須地皮菜 \$98  
Fried Seaweed and Chinese Chives with Egg



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飯  
麵

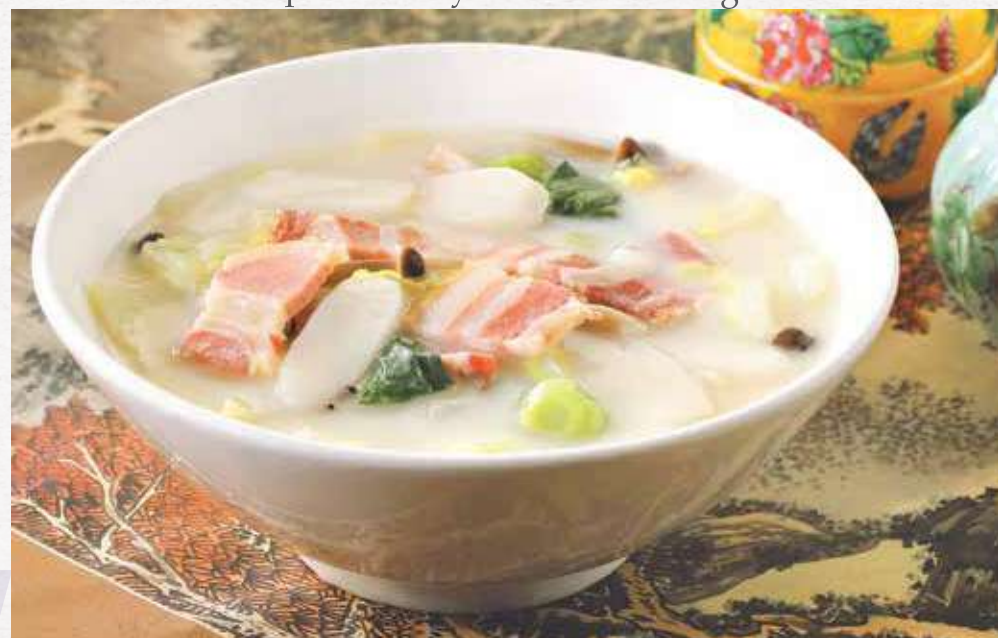
RICE  
NOODLE

野菌炒年糕 🍄🍄 \$108  
Stir Fried Rice Cake  
with Wild Mushrooms



雪菜肉絲炒年糕 \$88  
Stir Fried Rice Cake with Snow Cabbage  
and Shredded Pork

咸肉津白湯年糕 \$78  
Rice Cakes in Soup with Salty Pork and Cabbage



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韭黃肉絲炒拉麵 🍴 \$105  
Fried Ramen with Shredded Pork  
and Yellow Chives

上海粗炒 \$88  
Stir Fried Shanghai Thick Noodles in Soya

上海炒年糕 🍴 \$88  
Stir Fried Rice Cake with  
Soya Shanghai Style







鱻糊麵 🍴

Noodles with Shredded Eel in Soup

\$85

排骨炒粗麵

Fried Thick Noodles with Pork Chop

\$110

韭黃金菇鴨絲炒拉麵

Fried Raman with Chives, Enoki Mushroom and Shredded Duck

\$105



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排骨麵

Noodles with Pork Chop in Soup

\$75



擔擔麵 ㄟ

Noodles in Soup "Si Chuan" Style

\$58



麻醬雞絲拌麵

Noodles with Shredded Chicken in Sesame Paste

\$68

燻魚麵

Noodles with Braised Fish in Soup

\$75



麵筋塞肉 \$108  
Braised Wheat Gluten stuffed with Pork Meat in Soya

嫩雞煨麵 🍴 \$58  
Stew Noodles with Chicken and Vegetables

雪菜肉絲麵 \$58  
Noodles with Snow Cabbage and Shredded Pork  
in Soup

排骨擔擔麵 🍴 \$78  
Noodles with Pork Chop in Soup "Si Chuan" Style

揚州炒飯 \$98  
Fried Rice in "Yangzhou" Style



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大鹵沸騰飯  
Rice in Soup with Pork and Shrimps in Soya Sauce

\$98



雪菜黃魚麵 \$75  
Noodles in Soup with Yellow Croakers  
and Snow Cabbage



瑤柱蝦仁蛋白炒飯 \$108  
Fried Rice with Dried Scallops, Shrimps  
and Egg White

咸肉菜飯 \$90  
Vegetable Rice with Salty Pork Meat



金銀蛋蝦仁煙肉炒飯 \$108  
Fried Rice with Bacon, Shrimps, Egg White  
and Egg Yolk

上海菜飯 \$20  
Shanghai Vegetables Rice

絲苗白飯 \$16  
Steamed Rice

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點心

DIM SUM



上海小籠包 (5件) \$58  
Steamed Pork Dumplings Shanghai Style (5pcs)



鮮肉窩貼 (5件) \$65  
Pan Fried Pork Dumplings (5 Pcs)



上海素菜包 (3件) \$48  
Shanghai Steamed Vegetarian Bun (3 Pcs)

鮮肉蒸餃 (5件) \$58  
Steamed Pork Dumplings (5 Pcs)

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招牌生煎包 (5件) 🍴  
Pan Fried Pork Buns (5 Pcs)

\$70





花素蒸餃 (5件)   \$58  
Steamed Vegetarian  
Dumplings (5 Pcs)

菜肉雲吞 (6件)  \$60  
Pork and Vegetables Won Ton  
in Soup (6 Pcs)



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上海春卷 (3件)  
Shanghainese Spring Rolls (3 Pcs)

\$48



家常餅 (3件) ♡  
Onion Pan Cake Home Style (6 Pcs)

\$58

紅油炒手 (6件) 🍴 🌶️ \$72  
Won Ton in Garlic and  
Chili Soya Sauce (6 Pcs)



京式蔥油餅 (2件) 🍴 \$88  
Onion Pancake (2 Pcs)



蒸/炸銀絲卷 (每件) 🌿 \$22  
Steamed/Fried Sliver Thread Roll (1 Pc)



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The background features a repeating geometric pattern of interlocking hexagons. The pattern is rendered in two colors: a vibrant purple and a light grey. The purple pattern is more prominent and occupies the upper right and lower right areas, while the light grey pattern is more subtle and occupies the lower left area. The overall aesthetic is clean and modern.

甜品

DESSERT



棗泥拉糕 (5件)  
Red Date Pudding (5 pcs)

\$58



豆沙窩餅  
Banana & Red Bean Puree /  
Red Bean Puree Pan Cake

\$55



高力芒果奶黃 / 豆沙  
Deep Fried Soufflé Balls in Mango Custard /  
Red Bean Puree (4件 / 4pcs) \$55  
\$72 (6件 / 6pcs)

酒釀寧波缸鴨狗芝麻湯丸 (位上) \$45  
Sesame Paste Dumplings in Fermented Wine Soup  
(Individually Served)

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煎八寶飯 🍴  
Fried Eight Treasures Sweet Glutinous Rice

\$108

木瓜杞子  
百合凍糕 (5件) 🍴  
Papaya and Lily Bulbs  
with Lycium Pudding  
(5 pcs)

\$50



蒸八寶飯 🍴

\$108

Steamed Eight Treasures Sweet Glutinous Rice



插沙湯丸  
Dumplings with Sweet Peanuts Paste

\$48

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填鴨配料 (一份) \$30  
Roasted Peking Duck Ingredients (1 set)

青瓜 \$15  
Cucumber

京蔥 \$15  
Scallions

鴨醬 \$15  
Peking Duck Sauce

填鴨薄餅 \$20  
Roast Duck Pan Cakes (10 塊 / 10 pcs)

\$40  
(20 塊 / 20 pcs)

炒鴨絲 \$66  
Fried Shredded Duck

指天椒醬油 \$20  
Cone Pepper Sauce

黃芥末醬 \$10  
Yellow Mustard

炒麵 \$66  
Fried Noodles

水煮 + 粉皮 \$25  
Green Bean Noodles in Hot Chili Sauce

薄餅 \$20  
Pan Cakes (6 塊 / 6 pcs)

叉子餅 \$28  
Sesame Puff (4 件 / 4 pcs)

蝴蝶包 \$25  
Butterfly Bun (4 件 / 4 pcs)

菜飯 \$20  
Vegetable Rice

白飯 \$16  
Rice

日式芥末 \$20  
Wasabi

芝麻醬 \$10  
Sesame Sauce



壽桃 (需1日前預訂)  
Longevity Bun (Reserve 1 Day in Advance)

**\$68**  
(半打 / 6 Pcs)

百子壽桃 (需2日前預訂)  
Large Longevity Bun (Reserve 2 Days in Advance)

**\$380**  
(一個 / One Pc)

茶位費 (茗茶及開水)  
Tea Charge (Chinese Tea and Hot Water)

午市  
Lunch Period

**\$5**  
(每位 / per person)

晚市  
Dinner Period

**\$12**  
(每位 / per person)

星期六、日及公眾假期 (全日)  
Saturday, Sunday and Public Holiday (Whole Day)

**\$12**  
(每位 / per person)

自攜蛋糕  
Bring your own cake

**\$10**  
(每位 / per person)  
(最高收費 Max Charge **\$50**)

自攜美酒  
Bring your own bottle wine or spirit

**\$150**  
(每支 / Bottle(75cl))  
烈酒 **\$250**  
(每支 / Bottle(75cl))



f China House 家傳滬曉

**2266 TEL 0022**

06-07 • G/F • Manhattan Mid-town • Mei Foo  
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[www.kingparrot.com](http://www.kingparrot.com)



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