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Catering Menu for 8pax

8人到會和菜

\$3000

(\$375 per person/每位)

Appetizers 頭盆 (Choice of 4 items 以下任選四款)

- Crispy Fung Mei Fish with Chili Sauce
麻辣鳳尾魚
- Braised Wheat Gluten with Mushrooms
四喜烤麩
- Baby Black Fungus with Special Vinaigrette
陳醋小雲耳
- Sliced Pork with Garlic Chili Sauce
川味蒜泥白肉
- Shanghai Style White Radish in Soya
上海醬蘿蔔
- Deep Fried Lotus Roots with "Guai Hua" Syrup
桂花糖年藕

Main Course 主菜 (*Choice of 1 items 任選一款)

- Double Boil Silky Chicken with Fish Maw and Sea Whelk
花膠螺頭炖竹絲雞 1 whole/1 隻
- Roast Crispy Peking Duck
黃袍北京填鴨 1 whole/1 隻
- Crispy Prawns with Salted Egg Yolk
黃金大蝦 8pcs/8隻
- *Deep Fried Fish with Fruit in Sweet and Sour Sauce
宮庭什果糖醋魚 1 whole/一條
- OR 或
- *Braised Yellow Croaker Fish in Soya
紅燒大黃魚 1 whole/一條
- Wok Fried Beef Fillet and Rice Cake in Soya
醬燒年糕牛柳粒 1.5 lbs/1磅半



Sliced Pork with
Garlic Chili Sauce
川味蒜泥白肉



Braised Wheat Gluten
with Mushrooms
四喜烤麩

Vegetables 素菜 (*Choice of 1 items 任選一款)

- *Seasonal Vegetables in Broth
上湯時蔬 1.5 lbs/1磅半
- OR 或
- *Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo
宮庭上素 1.5 lbs/1磅半

Rice and Noodle 飯、麵 (*Choice of 1 items 任選一款)

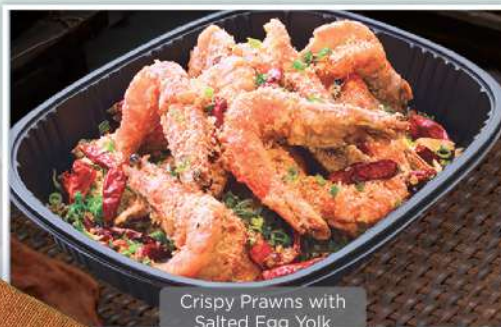
- *Fried Ramen with Shredded Pork & Yellow Chives
韭黃肉絲炒拉麵 1 lbs/1磅
- OR 或
- *Fried Rice with Salty Pork Meat and Vegetable
咸肉菜粒炒飯 1 lbs/1磅

Dessert 甜品

- Red Bean Puree Pancake
豆沙窩餅 1pc/1個



Fried Ramen with
Shredded Pork and Yellow Chives
韭黃肉絲炒拉麵



Crispy Prawns with
Salted Egg Yolk
黃金大蝦



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

Catering Menu for 12 pax

12人到會和菜

\$3800
(\$316 per person/每位)

Appetizers 頭盆 (Choice of 6 items 以下任選六款)

- ✔ Braised Wheat Gluten with Mushrooms
四喜烤麩
- Jelly Fish with House Special Vinaigrette
陳醋海蜇頭
- Shredded Chicken with Green Bean Noodles
(Spicy / Non Spicy)
雞絲粉皮 (辣/不辣)
- ✔ Crispy Fung Mei Fish with Chili Sauce
麻辣鳳尾魚
- Pigeon Marinated with Chinese Yellow Wine and Preserved Plum
話梅醉乳鴿
- ✔ Smoked Vegetarian Goose with Rose Flavor
玫瑰香燻素鵝
- Chicken with House Special Chinese Wine
香露醉雞
- Deep Fried Fish Fillet with Five Spices
五香烤魚塊

Main Course 主菜 (*Choice of 1 items 任選一款)

- Roast Crispy Peking Duck
黃袍北京填鴨 1 whole/1隻
- *Crispy Prawns with Salted Egg Yolk
黃金大蝦 12pcs/12隻
OR 或
- *Kung Po Prawns
宮保大蝦 12pcs/12隻
- Fried Scallops and Asparagus with Fox Nut
鮮露筍雞頭米炒帶子 2 lbs/2磅
- Braised Pork Belly and Bamboo Sheets in Soya
百頁結外婆紅燒肉 2.5 lbs/2磅半
- *Braised Giant Fish Head in Shanghai Style
紅燒雅片大魚頭 1 whole/一隻
OR 或
- *Deep Fried Fish with Fruit in Sweet and Sour Sauce
宮庭什果糖醋魚 1 whole/一條



Braised Wheat Gluten with Mushrooms
四喜烤麩



Shredded Chicken with Green Bean Noodles
雞絲粉皮



Pan Fried Pork Buns
生煎包



Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce
大白菜肉絲炒粗麵

Rice and Noodle 飯、麵

- ✔ Fried Rice with Shrimp, Preserved Meat and Diced Vegetables
老佛爺炒飯 1.5 lbs/1磅半
- Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce
大白菜肉絲炒粗麵 1.5 lbs/1磅半

Vegetables 素菜 (*Choice of 1 items 任選一款)

- ✔ *Seasonal Vegetables in Broth
上湯時蔬 2.5 lbs/2磅半
- OR 或
- *Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo
宮庭上素 2.5 lbs/2磅半

Dim Sum 點心 (*Choice of 1 items 任選一款)

- *Pan Fried Pork Buns
生煎包 12 pcs/12隻
- OR 或
- *Pan Fried Pork Dumplings
鮮肉窩貼 12 pcs/12隻

Dessert 甜品

- Red Bean Puree Pancake
豆沙窩餅 2pcs/2個



Roast Crispy Peking Duck
黃袍北京填鴨

Photos are for Reference Only 相片只供參考

Spicy 辛辣 Vegetarian 素食

Kingduck



Fried River Shrimps, Celery and Lily Bulbs with Fox Nuts
西芹百合雞頭米炒河蝦仁



Sliced Pork with Garlic Chili Sauce
川味蒜泥白肉

Appetizer 頭盤

Brasied Wheat Gluten with Mushrooms 四喜烤麩	1 Kg \$210
Pork Terrine served with Special Vinaigrette 陳醋鯖肉	1 Kg \$300
Shredded Chicken with Green Bean Noodles (Spicy / Non Spicy) 雞絲粉皮 (辣/不辣)	1 Kg \$230
Pig's Feet with Chinese Wine 酒糟豬手	1 Kg \$280

Main Course 主菜

Fried Diced Chicken with Peanuts in Kung Po Style 宮保雞丁	1 Kg \$260
Smoked Duck with Tea Leaves in Si Chuen Style 樟茶鴨	Whole \$380
Fried Sliced Pork and Cabbage with Chili Sauce 回鍋肉	1 Kg \$260
Stir Fried Beef and Leek with Pancake (Pancake 12 pcs) 蔥爆牛肉配薄餅 (薄餅12件)	1 Kg \$280
Wok Fried Beef Fillet with Rice Cake 醬燒年糕牛柳粒	1 Kg \$320
Sliced Fish Fillet with Sweet and Sour Sauce 糖醋魚塊	1 Kg \$300
Crispy Prawns with Chili and Salt 鹽酥蝦	12pcs \$550

Chicken with House Special Chinese Wine 香露醉雞	whole \$350
Smoked Vegetarian Goose with Rose Flavor 玫瑰香燻素鵝	5pcs \$280
Deep Fried Fish Fillet with Five Spices 五香烤魚塊	1 Kg \$280
Sliced Pork with Garlic Chili Sauce 川味蒜泥白肉	1 Kg \$280

Roast Crispy Peking Duck 黃袍北京填鴨	1 whole/1 隻 \$520
Salted Pork with Baby Cabbages with Broth 咸肉百頁娃娃菜	1 Kg \$240
Pork Ribs with Chili and Salt 鹽酥骨	1 Kg \$320
Deep Fried Pork Ribs with Black Vinaigrette Sauce 黑醋排骨	1 Kg \$320
Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo 宮廷上素	1 Kg \$240
Fried River Shrimps, Celery and Lily Bulbs with Fox Nuts 西芹百合雞頭米炒河蝦仁	1 Kg \$380
Stir Fried Chinese Green with Three Kinds of Mushrooms 毛菜炒三菇	1 Kg \$240

Rice & Pasta 飯粉類

Fried Ramen with Shredded Pork and Snow Cabbage 雪菜肉絲炒拉麵	1 Kg \$230	Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce 大白菜肉絲炒粗麵	1 Kg \$230
Fried Rice with Dried Scallops, Shrimps and Egg White 瑤柱蝦仁蛋白炒飯	1 Kg \$260	Fried Thick Noodles with Pork Chop in Soya Sauce 排骨炒粗麵	1 Kg \$280
Fried Rice with Shrimp, Preserved Meat and Diced Vegetables 老佛爺炒飯	1 Kg \$260	Fried Ramen with Shredded Pork and Yellow Chives 韭黃肉絲炒拉麵	1 Kg \$230

Dim Sum 點心

Pan Fried Pork Dumplings 鮮肉窩貼	18pcs \$200	Onion Pancake 京式蔥油餅	6pcs \$180
Onion Pan Cake Home Style 家常餅	18pcs \$160	Pan Fried Pork Buns 生煎包	10pcs \$140
Won Ton in Garlic and Chili Soya Sauce 紅油炒手	18pcs \$140		

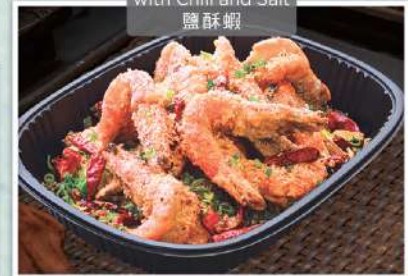
Dessert 甜品

Osmanthus & Goji Berry Pudding 杞子桂花糕	20pcs \$180	Red Bean Puree Pancake 豆沙窩餅	3pcs \$200
Red Bean and Coconut Pudding 椰汁紅豆糕	20pcs \$180		

Stir Fried Chinese Green with Three Kinds of Mushrooms
毛菜炒三菇



Crispy Prawns with Chili and Salt
鹽酥蝦



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



Deep Fried Pork Ribs with Black Vinaigrette Sauce
黑醋排骨

Bento 便當

Minimum order 6 boxes; 3 day pre-order is required;
All discounts do not apply to bento orders
最少訂購6盒；需要於3日前預訂；所有折扣不適用於便當訂購

Bento Set A

Jelly Fish with Scallion Oil
蔥油海蜇皮

✔ Braised Wheat Gluten with Mushrooms
四喜烤麸

Deep Fried Prawn with Salted Egg Yolk
黃金大蝦

Braised Fish Maw and Sea Cucumber
花膠扣海參

✔ Stir Fried Asparagus, Lotus Roots,
Cherry Tomato with Black Fungus
and Ginkgo
宮廷上素

Fried Rice with Dried Scallop, Shrimp,
and Egg White
瑤柱蛋白蝦仁炒飯

Glutinous Rice Sesame Ball
芝麻煎堆

per person
每位 \$228

Bento Set B

Deep Fried Fish Fillet with Five Spices
家鄉燻魚

✔ Shredded Chicken with
Green Bean Noodles
雞絲粉皮

Fried River Shrimp with Celery and
Fox Nut
西芹雞頭米炒河蝦仁

Braised Pork Belly in Soya
外婆紅燒肉

✔ Stir Fried Asparagus, Lotus Roots,
Cherry Tomato with Black Fungus
and Ginkgo
宮廷上素

✔ Fried Rice with Shrimp, Preserved Meat
and Diced Vegetables
老佛爺炒飯

Glutinous Rice Sesame Ball
芝麻煎堆

per person
每位 \$168



Bento Set C

Shanghai Marinated White Radish
上海醬蘿蔔

Mixed Seaweed Salad
涼拌海帶絲

Vegetable Chicken and Green
Soyabean with Snow cabbage
雪裡紅毛豆煮素雞

Braised Bean Curd
紅燒豆腐

✔ Stir Fried Asparagus, Lotus Roots,
Cherry Tomato with Black Fungus
and Ginkgo
宮廷上素

Fried Rice with Pickled Vegetables and
Pinenuts and Diced Vegetables
崧子仁菜粒炒飯

Glutinous Rice Sesame Ball
芝麻煎堆

per person
每位 \$158

