



會員積分兌換  
Royal Card  
Points Redemption



 辛辣 Spicy     素 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

相片只供參考  
Photos are for reference only

前

appetizer

菜

甜梅醉乳鴿  
Pigeon marinated with  
Chinese Yellow Wine  
and Preserved Plum



家鄉油醬全肘手  
Whole Pork Knuckle in  
Garlic Soya Sauce



醉鴨肝  
Duck Liver in Chinese Wine



四合院  
(蔥油海蜇皮、甜蜜小南瓜、鎮江排骨、上海醬鴨) \$168

Quadrangle (Jelly Fish with Spring Onion Oil, Honey Pumpkin, Deep Fried Spare Ribs with Sweet and Sour Sauce and Preserved Duck in Shanghai Style)

糟三寶(醉雞、醉鴨肝、醉豬手) \$168  
Trio in Chinese Wine (Chicken, Duck Liver, Pork Knuckle)

家鄉油醬全肘手 \$188  
Whole Pork Knuckle in Garlic Soya Sauce

醉鴨肝 \$168  
Duck Liver in Chinese Wine

甜梅醉乳鴿 \$138  
Pigeon marinated with Chinese Yellow Wine  
and Preserved Plum

醉鴨舌 \$95  
Duck Tongue in Chinese Wine



糟三寶  
Trio in Chinese Wine

四合院  
(蔥油海蜇皮、甜蜜小南瓜、鎮江排骨、上海醬鴨)  
Quadrangle (Jelly Fish with Spring Onion Oil, Honey Pumpkin,  
Deep Fried Spare Ribs with Sweet and Sour Sauce and  
Preserved Duck in Shanghai Style)



香露醉雞  
Chicken with House Special Chinese Wine



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

四川口水雞 \$90  
Chilled Chicken in Chili Peppercorn Sauce

雞絲粉皮(辣/不辣) \$72  
Shredded Chicken with Green Bean Noodles  
(Spicy / Non Spicy)

陳醋肴肉 \$88  
Pork Terrine served with Special Vinaigrette Peking Style

家鄉燻魚 \$78  
Braised Fish with Five Star Spices Soya

蒜泥白肉 \$78  
Sliced Pork with Garlic Chili Sauce

麻辣香炸鳳尾魚 \$80  
Crispy Fung Mei Fish with Chili Sauce



麻辣香炸鳳尾魚  
Crispy Fung Mei Fish with Chili Sauce

陳醋肴肉  
Pork Terrine served with  
Special Vinaigrette Peking Style



四川口水雞  
Chilled Chicken in  
Chili Peppercorn Sauce



雞絲粉皮(辣/不辣)  
Shredded Chicken with  
Green Bean Noodles  
(Spicy / Non Spicy)



家鄉燻魚  
Braised Fish with Five Star Spices Soya



蒜泥白肉  
Sliced Pork with Garlic Chili Sauce

陳醋海蜇頭  
Jelly Fish with House  
Special Vinaigrette



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



蔥油海蜇皮  
Jelly Fish with Spring Onion Oil



四喜烤麩  
Braised Wheat Gluten with Mushrooms



滷干絲拌香椿苗  
Shredded Bean Curd with  
Baby Chinese Greens



手拍小青瓜  
Hand Blow Baby Cucumber  
with Wasabi Sauce



青檸陳醋小雲耳  
伴蓮藕  
Baby Black Fungus with  
Lime and Lotus Root



- 陳醋海蜇頭  
Jelly Fish with House Special Vinaigrette \$118
- 蔥油海蜇皮  
Jelly Fish with Spring Onion Oil \$88
- 四喜烤麩  
Braised Wheat Gluten with Mushrooms \$60
- 桂花糖蓮藕  
Deep Fried Lotus Roots with "Guai Hua" Syrup \$60
- 蜜汁杞子鐵棍山藥  
Premium Dioscore with Honey and Wolfberry \$68
- 滷干絲拌香椿苗  
Shredded Bean Curd with Baby Chinese Greens \$70
- 青檸陳醋小雲耳伴蓮藕  
Baby Black Fungus with Lime and Lotus Root \$68
- 手拍小青瓜  
Hand Blow Baby Cucumber with Wasabi Sauce \$58

蜜汁杞子  
鐵棍山藥  
Premium Dioscore with  
Honey and Wolfberry



皮蛋豆腐  
Preserved Egg with Bean Curd



皮蛋豆腐  
Preserved Egg with Bean Curd \$68

鎮江排骨  
Deep Fried Pork Spare Ribs with Black Vinigrette \$78

上海醬鴨  
Shanghai Style Marinated Goose \$78

糟香聖女果  
Cherry Tomato with Yellow Wine and Plum \$58

玫瑰香煙素鵝  
Smoked Veggie Goose with Rose Flavour \$78

天綠香干  
Shanghai Vegetables Chives Flower with Dried Bean Curd \$58

蒜香秋葵、青瓜  
Okra and Cucumber with Garlic \$68



蒜香秋葵、青瓜  
Okra and Cucumber with Garlic

天綠香干  
Shanghai Vegetables  
Chives Flower with  
Dried Bean Curd



鎮江排骨  
Deep Fried Pork Spare  
Ribs with Black Vinigrette



上海醬鴨  
Shanghai Style  
Marinated Goose



玫瑰香煙素鵝  
Smoked Veggie Goose with Rose Flavour



糟香聖女果  
Cherry Tomato with  
Yellow Wine and Plum



紅燒大鮑翅 (位上)  
Shark's Fin Thick Soup (Individually Served)



鮑翅參

Abalone,  
Sea Cucumber &  
Shark's Fin

金湯海皇翅 (位上)  
Shark's Fin with Seafood  
in Pumpkin Soup  
(Individually Served)



鮮蟹肉  
魚翅 (位上)  
Shark's Fin Thick Soup  
with Fresh Crab Meat  
(Individually Served)



蔥燒原條蝦籽遼參 (位上)  
Braised Whole Premier Sea Cucumber  
with Shrimp Roe (Individually Served)



御品火腫雞燉翅 (需預訂) (六位用 / for Six) \$2050  
Double Boiled Shark's Fin with Chicken and Yunnan Smoked Ham (Reserve in Advance) (十二位用 / for Twelve) \$3980

紅燒大鮑翅 (位上) \$380  
Shark's Fin Thick Soup (Individually Served)

金湯海皇翅 (位上) \$288  
Shark's Fin with Seafood in Pumpkin Soup (Individually Served)

鮮蟹肉魚翅 (位上) \$288  
Shark's Fin Thick Soup with Fresh Crab Meat (Individually Served)

蔥燒原條蝦籽遼參 (位上) \$288  
Braised Whole Premier Sea Cucumber with Shrimp Roe (Individually Served)

蔥燒原條蝦籽大烏參 (需預訂) 時價  
Braised Whole Sea Cucumber with Shrimp Roe (Reserve in Advance) Marketing Price

御品火腫  
雞燉翅 (需預訂)  
Double Boiled Shark's Fin  
with Chicken and  
Yunnan Smoked Ham  
(Reserve in Advance)





砂鍋雲吞雞  
Chicken and Won Ton Soup in Casserole



# 湯類

Soup

四川酸辣湯  
Hot and Sour Soup  
Si Chuen Style



上海腌笃鲜  
Yunnan Ham and Bamboo Shoot  
with Pork Belly Soup in Casserole



翡翠鲜鱼羹  
Fresh Fish and Vegetables  
Thick Soup



萬壽果川  
鯽魚湯  
Talapila with  
Papaya Soup



砂鍋雲吞雞 (一隻/Whole) \$320  
Chicken and Won Ton Soup in Casserole (半隻/Half) \$170

上海腌篤鮮 \$168

Yunnan Ham and Bamboo Shoot  
with Pork Belly Soup in Casserole

萬壽果川鯽魚湯 \$188  
Talapila with Papaya Soup

鮮番茄魚頭湯 \$188  
Fish Head with Tomato in Soup

四川酸辣湯 (位上/Individually Served) \$58  
Hot and Sour Soup Si Chuen Style (例/Bowl) \$120

翡翠鮮魚羹 (位上/Individually Served) \$58  
Fresh Fish and Vegetables Thick Soup (例/Bowl) \$120

鮮番茄魚頭湯  
Fish Head with  
Tomato in Soup





清炒河蝦仁  
Wok Fried River Shrimps



# 海鮮

Seafood

紅燒/蔥烤  
雅片魚頭  
Braised Fish Head  
Shanghai Style /  
Roasted Fish Head  
with Green Onion



雜果糖醋魚/黑醋松子魚  
Deep Fried Fish with Fruits in Sweet and Sour Sauce /  
Pinenuts in Special Dark Vinaigrette Sauce



大湯黃魚  
Yellow Crocker in  
Supreme Broth



紅燒/蔥烤雅片魚頭  
Braised Fish Head Shanghai Style /  
Roasted Fish Head with Green Onion

\$688

雜果糖醋魚/黑醋松子魚  
Deep Fried Fish with Fruits in Sweet and Sour Sauce /  
Pinenuts in Special Dark Vinaigrette Sauce

(全條/Whole) \$380  
(半條/Half) \$198

大湯黃魚  
Yellow Crocker in Supreme Broth

\$268

紅燒/干燒黃花全魚  
Braised Whole Yellow Crocker Traditional Style /  
with Spicy Garlic and Ginger Sauce

\$268

紅燒/干燒  
黃花全魚  
Braised Whole Yellow  
Crocker Traditional Style /  
with Spicy Garlic and  
Ginger Sauce



宮保大蝦  
(4隻)  
Kung Po King Prawns with Sweet and Chili Sauce (4 Pcs)



剁椒大魚頭  
Steamed Fish Head topped with Pickled Chili in Light Broth



毛豆  
年糕青蟹  
(需預訂)  
Fried Crab with Rice Cakes in Bean Sauce (Reserve in Advance)



黃金大蝦 (4隻)  
Crispy Prawns with Salty Egg Yolk (4 Pcs)



剁椒大魚頭 時價  
Steamed Fish Head topped with Pickled Chili in Light Broth \$298

清炒河蝦仁 時價  
Wok Fried River Shrimps \$228

宮保大蝦 (4隻) 時價  
Kung Po King Prawns with Sweet and Chili Sauce (4 Pcs) \$208

黃金大蝦 (4隻) 時價  
Crispy Prawns with Salty Egg Yolk (4 Pcs) \$208

黃金青蟹 (需預訂) 時價  
Fried Crab with Salty Egg Yolk (Reserve in Advance) Marketing Price

毛豆年糕青蟹 (需預訂) 時價  
Fried Crab with Rice Cakes in Bean Sauce (Reserve in Advance) Marketing Price

清蒸鱈魚 (需預訂) 時價  
Steamed Shad in Shanghai Style (Reserve in Advance) Marketing Price

清蒸鱈魚  
(需預訂)  
Steamed Shad in Shanghai Style (Reserve in Advance)



四川水煮鱼片  
Simmered Sliced Fish  
with Hot Chili Broth



老家糟溜鱼片  
Sliced Fish with Chinese Wine



韭黄炒鳝糊  
Sautéed Eel with  
Yellow Chives



四川水煮鱼片  
Simmered Sliced Fish with Hot Chili Broth  
酸菜白肉鱼片  
Sliced Fish with Pickled Cabbages in Broth  
老家糟溜鱼片  
Sliced Fish with Chinese Wine  
韭黄炒鳝糊  
Sautéed Eel with Yellow Chives

\$208

\$208

\$138

\$178

酸菜白肉鱼片  
Sliced Fish with Pickled Cabbages in Broth





北京填鴨  
Roast Crispy Peking Duck

家

Poultry

禽

山東手撕雞  
Shredded Chicken  
Shandong Style



八寶全鴨 (需預訂)  
Whole Duck with Eight  
Treasures (Reserve in Advance)



四川樟茶鴨  
Smoked Duck with  
Tea Leaves Si Chuen Style



鴨菘/雞菘配  
叉子燒餅  
Minced Duck / Chicken  
with Pickled Vegetables  
and Pinenuts  
(with Sesame Puff)

四川宮保雞丁  
Kung Po Diced Chicken  
Si Chuen Style



北京填鴨  
Roast Crispy Peking Duck  
四川樟茶鴨  
Smoked Duck with  
Tea Leaves Si Chuen Style

(全隻/Whole) \$450  
(全隻/Whole) \$388  
(半隻/Half) \$198

蔥油淋雞  
Deep Fried Chicken with  
Spring Onion Sauce

(全隻/Whole) \$338  
(半隻/Half) \$178

山東手撕雞  
Shredded Chicken Shandong Style

\$208

四川宮保雞丁  
Kung Po Diced Chicken Si Chuen Style

\$128

鴨菘/雞菘配叉子燒餅  
Minced Duck / Chicken with Pickled Vegetables  
and Pinenuts (with Sesame Puff)

\$138

八寶全鴨 (需預訂)  
Whole Duck with Eight Treasures (Reserve in Advance)

(全隻/Whole) \$450

- 填鴨配料(一份) \$50  
Roasted Peking Duck Ingredients (1 set)
- 青瓜 \$25  
Cucumber
- 山楂條 \$25  
Hawthorn Stick
- 京蔥 \$25  
Scallions
- 鴨醬 \$25  
Peking Duck Sauce
- 填鴨薄餅 \$40 / 10塊pcs  
Roast Duck Pan Cakes \$80 / 20塊pcs

蔥油淋雞  
Deep Fried Chicken with  
Spring Onion Sauce





紅燒元蹄  
Braised Pork Hock with Soya Sauce

# 肉類

Meat



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

石窩紅燒肉  
Braised Pork Belly in Clay Pot



香辣小炒肉  
Fried Pork Meat with Chili

黑醋排骨  
Marinated Sweet and Sour Spare Ribs in Special Dark Vinaigrette Sauce

- 紅燒元蹄 \$420  
Braised Pork Hock with Soya Sauce
- 極品蜜汁金華火腿 \$208  
Air Dried Yunnan Ham with Crispy Bean Curd Sheet and Cucumber
- 石窩紅燒肉 \$138  
Braised Pork Belly in Clay Pot
- 黑醋排骨 \$118  
Marinated Sweet and Sour Spare Ribs in Special Dark Vinaigrette Sauce
- 川味回鍋肉 \$108  
Sauteed Pork Belly with Cabbage in Chili Sauce

- 香辣小炒肉 \$118  
Fried Pork Meat with Chili
- 水煮豬肉/牛肉/羊肉 \$188  
Simmered Sliced Pork/Beef/Mutton with Hot Chili Broth
- 蔥爆牛肉/羊肉配薄餅 \$138  
Stir Fried Beef/Mutton and Leek with Pancake
- 醬燒年糕牛柳粒 \$168  
Wok Fried Beef Fillet with Rice Cake
- 京味燒羊肉 \$188  
Roast Mutton Traditional Peking Style



川味回鍋肉  
Sauteed Pork Belly with Cabbage in Chili Sauce

京味燒羊肉  
Roast Mutton Traditional Peking Style



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

蔥爆牛肉/羊肉配薄餅  
Stir Fried Beef/Mutton and Leek with Pancake

三菇扒小唐菜  
Chinese Cabbage with Three Kinds of Mushrooms



# 蔬 菜

Vegetables

鐵板蝦子  
鍋塌豆腐  
Fried Bean Curds  
with Shrimp Roe on  
Sizzling Platter



鐵板蝦子鍋塌豆腐  
Fried Bean Curds with Shrimp Roe on Sizzling Platter

\$118

紅燒雪菜香菇豆腐  
Braised Bean Curd with Snow Cabbage and Mushroom

\$95

海參麻婆豆腐  
Braised Bean Curd with Sea Cucumber in Garlic Chili Sauce

\$108

木須地皮菜  
Fried Seaweed and Chinese Chives with Egg

\$95

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



西芹百合雞頭米  
Fried Celery and Lily Bulbs with Fox Nut

\$108

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

\$108

銀杏雲耳炒露筍  
Stir Fried White Fungus with Ginkgo and Asparagus

\$118

漁香金蒜炒茄子  
Fried Eggplant and Minced Pork with Chili and Garlic Sauce

\$95



海參麻婆豆腐  
Braised Bean Curd with Sea Cucumber  
in Garlic Chili Sauce



紅燒雪菜香菇豆腐  
Braised Bean Curd with Snow  
Cabbage and Mushroom



木須地皮菜  
Fried Seaweed and  
Chinese Chives with Egg



西芹百合雞頭米  
Fried Celery and Lily Bulbs with Fox Nut

渔香金蒜  
炒茄子  
Fried Eggplant and  
Minced Pork with  
Chili and Garlic  
Sauce



干煸豆豉  
炒凉瓜  
Sauteed Bitter Melon  
with Black Bean and  
Fresh Pepper



咸蛋锅巴 (6件)  
Crispy Rice Cake with Salty Egg (6 Pcs)



干煸豆豉炒凉瓜  
Sauteed Bitter Melon with Black Bean and Fresh Pepper \$95

南瓜白雪  
Fried Egg White with Pumpkin \$98

三菇扒小唐菜  
Chinese Cabbage with Three Kinds of Mushrooms \$98

咸蛋锅巴 (6件)  
Crispy Rice Cake with Salty Egg (6 Pcs) \$78

银杏云耳炒露筍  
Stir Fried White Fungus with Ginkgo and Asparagus



南瓜白雪  
Fried Egg White  
with Pumpkin



嫩雞煨麵  
Stewed Noodles with Chicken



# 麵飯

Noodle and Rice



四川擔擔麵  
Noodles in Soup with  
Spicy Sauce Sichan Style



老北京炸醬拌麵

(炸醬、蔥粒、青瓜絲、花生、芽菜、芥菜粒)  
Noodles Peking Style with Condiments

\$98

四川擔擔麵

Noodles in Soup with Spicy Sauce Sichan Style

\$63

排骨湯麵

Pork Spare Ribs with Noodles in Soup

\$78

雪菜肉絲湯麵

Noodles with Snow Cabbage and Shredded Pork in Soup

\$68

嫩雞煨麵

Stewed Noodles with Chicken

\$68

上海肉絲炒粗麵

Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce

\$108

上海炒年糕

Stir Fried Rice Cakes with Soya Shanghai Style

\$108

野菌炒年糕

Stir Fried Rice Cake with Wild Mushrooms

\$118

雪菜肉絲炒年糕

Stir Fried Rice Cakes with Snow Cabbage and Shredded Pork

\$108



上海肉絲炒粗麵

Fried Thick Noodles with Pak Choi and  
Shredded Pork in Soya Sauce

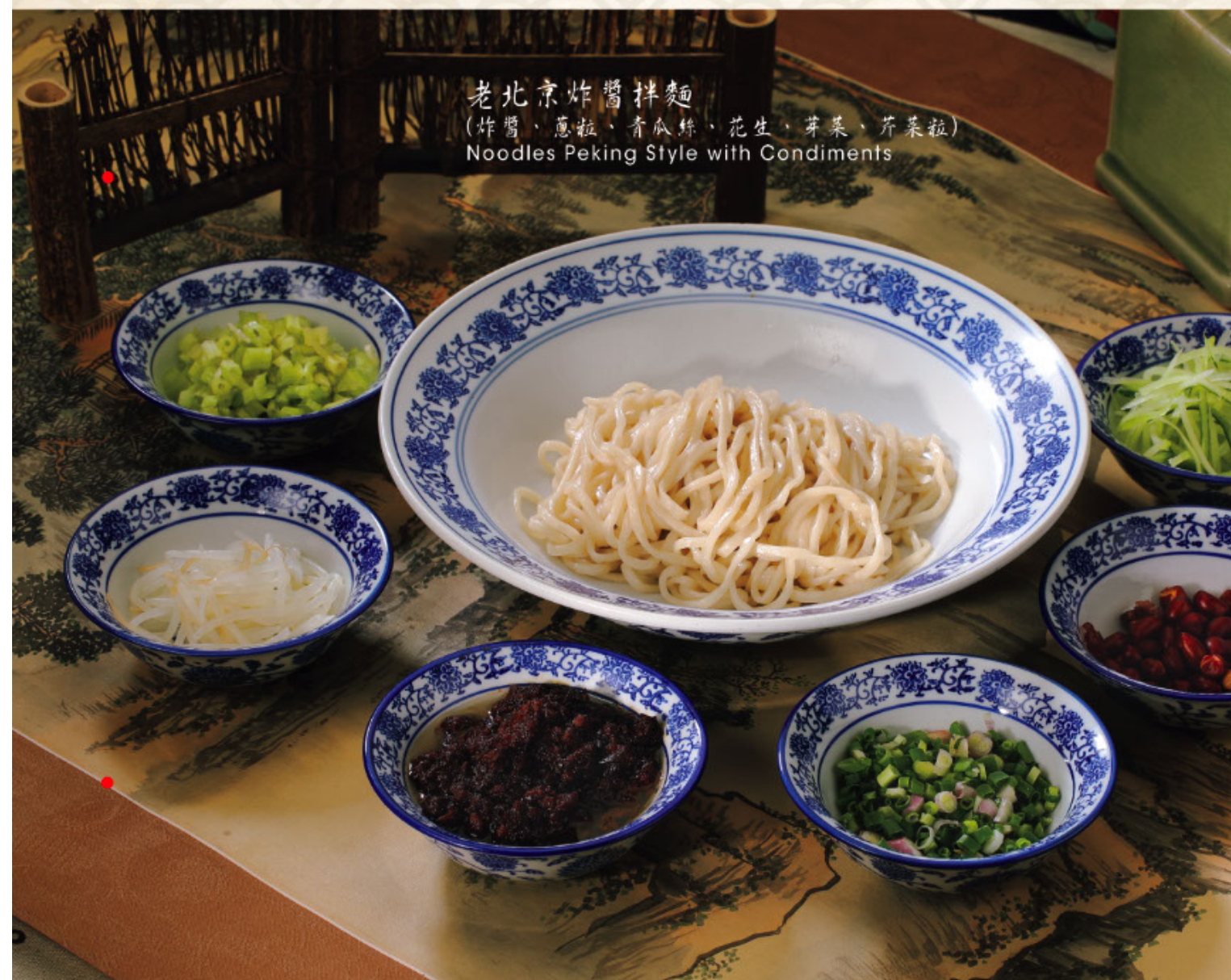


雪菜肉絲湯麵

Noodles with Snow Cabbage  
and Shredded Pork in Soup

老北京炸醬拌麵

(炸醬、蔥粒、青瓜絲、花生、芽菜、芥菜粒)  
Noodles Peking Style with Condiments



野菌炒年糕  
Stir Fried Rice Cake  
with Wild Mushrooms



雪菜肉絲炒年糕  
Stir Fried Rice Cakes with Snow  
Cabbage and Shredded Pork

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



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

上海炒年糕  
Stir Fried Rice Cakes with  
Soya Shanghai Style



- 韭黃肉絲炒拉麵 \$108  
Fried Ramen with Shredded Pork and Yellow Chives
- 砂鍋咸肉菜飯 \$98  
Salty Pork and Vegetables Rice in Casserole
- 老佛爺炒飯 \$108  
Fried Rice with Shrimp, Preserved Meat  
and Diced Vegetables
- 瑤柱蝦仁蛋白炒飯 \$118  
Fried Rice with Shrimp, Dried Scallops and Egg White
- 上海菜飯 (只限午市) \$24  
Vegetable Rice (Lunch Period only)
- 絲苗白飯 \$18  
Steamed Rice



排骨湯麵  
Pork Spare Ribs with Noodles in Soup



砂鍋咸肉菜飯  
Salty Pork and Vegetables Rice in Casserole



瑤柱蝦仁蛋白炒飯  
Fried Rice with Shrimp, Dried Scallops  
and Egg White



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

點

Dim Sum


心

上海菜肉  
雲吞 (6隻)  
Pork and Vegetables  
Won Ton in Soup  
(6 pcs)



北京水餃 (6件)  
Pork Dumplings Peking Style (6 pcs)



素菜包 (3件)   
Steamed Vegetarian Bun (3 pcs)

南翔小籠包 (4件)  
Steamed Pork Dumplings with Supreme Broth (4 pcs)

\$56

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

\$80

鮮肉鍋貼 (6件)  
Pan Fried Pork Dumplings (6 pcs)

\$78

花素蒸餃 (5件)   
Steamed Vegetarian Dumplings (5 pcs)

\$60

北京水餃 (6件)  
Dumplings Peking Style (6 pcs)

\$65

紅油抄手   
Won Ton in Garlic and Chili Soya Sauce

\$58

南翔小籠包 (4件)  
Steamed Pork Dumplings with Supreme Broth (4 pcs)



花素蒸餃 (5件)  
Steamed Vegetarian Dumplings (5 pcs)



紅油抄手   
Won Ton in Garlic and Chili Soya Sauce

家常餅  
Onion Pan Cakes Home Style



煎韭菜餅 (3件)  
Pan-fried Chive Cake (3 pcs)



鮮肉鍋貼 (6件)  
Pan Fried Pork Dumplings (6 pcs)



齊菜蝦肉  
雲吞 (6隻)  
Shrimps and Vegetables  
Won Ton in Soup (6 pcs)

上海菜肉雲吞 (6隻)  
Pork and Vegetables Won Ton in Soup (6 pcs)

\$65

齊菜蝦肉雲吞 (6隻)  
Shrimps and Vegetables Won Ton in Soup (6 pcs)

\$80

素菜包 (3件)  
Steamed Vegetarian Bun (3 pcs)

\$48

蒸/炸銀絲卷 (1件)  
Steamed/Fried Sliver Thread Rolls (1 pc)

\$25

家常餅  
Onion Pan Cakes Home Style

\$50

京式蔥油餅 (2件)  
Onion Pan Cakes Peking Style (2 pcs)

\$65

煎韭菜餅 (3件)  
Pan-fried Chive Cake (3 pcs)

\$48



蒸/炸銀絲卷 (1件)  
Steamed/Fried Sliver Thread Rolls (1 pcs)



京式蔥油餅 (2件)  
Onion Pan Cakes Peking Style (2 pcs)

福祿壽

Lucky Star

(Deep Fried Sesame Balls, Soya Bean Curd with  
Mango, Red Bean and Coconut Sauce Pudding)



# 甜品

Dessert



棗泥拉糕  
Red Date Puddingt



高力豆沙 (4隻)  
Deep Fried Souffle Balls  
with Red Bean Puree (4 pcs)



豆沙/棗泥  
窩餅  
Red Bean Puree /  
Red Date  
Pan Cakes

福祿壽

Lucky Star

\$88

(Deep Fried Sesame Balls, Soya Bean Curd with Mango,  
Red Bean and Coconut Sauce Pudding)

壽桃

Longevity Bun

(一打/12 Pcs) \$180

(半打/6 Pcs) \$90

豆沙/棗泥窩餅

Red Bean Puree / Red Date Pan Cakes

\$75

高力豆沙 (4隻)

Deep Fried Souffle Balls with Red Bean Puree (4 pcs)

\$56

酒釀寧波缸鴨狗芝麻湯丸

Sesame Paste Dumplings in Fermented Wine Soup

(位上/ Individually Served) \$45

(例牌/Bowl) \$168

棗泥拉糕

Red Date Pudding

\$60



酒釀寧波  
缸鴨狗  
芝麻湯丸  
Sesame Paste  
Dumplings in  
Fermented  
Wine Soup

壽桃  
Longevity Bun



自攜蛋糕 Bring your own cake	(最高收費 Max Charge \$60) (每位/per person) \$10
刀削麵 Sliced Noodles in Supreme Broth	\$40
水煮+粉皮 Green Bean Noodles in Hot Chili Sauce	\$40
薄餅 Pan Cakes	\$30 / 6塊 pcs
叉子餅 Sesame Puff	\$30 / 4件 pcs
蝴蝶包 Butterfly Bun	\$30 / 4件 pcs
黃芥末醬 Yellow Mustard	\$10
青芥末 Wasabi	\$20
指天椒醬油 Cone Pepper Sauce	\$30

KING PARROT  
 GROUP  
英皇集團

