



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

\$148



四合院

(蔥油海蜇皮、甜蜜小南瓜、鎮江排骨、上海醬鴨) \$180

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)\$180
Trio in Chinese Wine(Chicken, Duck Liver, Pork Knuckle)



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





醉鴨舌 \$108
Duck Tongue in Chinese Wine

醉鴨肝 \$168
Duck Liver in Chinese Wine

香露醉雞 \$90
Chicken with House Special
Chinese Wine



陳醋肴肉 \$90
Pork Terrine served with
Special Vinaigrette Peking Style



麻辣鳳尾魚

Crispy Fung Mei Fish with Chili Sauce \$90



雞絲粉皮(辣/不辣)

Shredded Chicken with
Green Bean Noodles

(Spicy / Non Spicy)

\$78



四川口水雞

Chilled Chicken in
Chili Peppercorn Sauce \$95



桂花糖蓮藕 🍃 \$68

Deep Fried Lotus Roots
with "Guai Hua" Syrup



家鄉燻魚 \$88

Braised Fish with Five Star Spices Soya



陳醋海蜇頭

Jelly Fish with House
Special Vinaigrette
\$128



蒜泥白肉 🌶️

Sliced Pork with
Garlic Chili Sauce
\$88



蔥油海蜇皮
Jelly Fish with
Spring Onion Oil \$95



四喜烤麩
Braised Wheat Gluten
with Mushrooms \$68



青檸陳醋小雲耳
伴蓮藕
Baby Black Fungus with
Lime and Lotus Root \$68



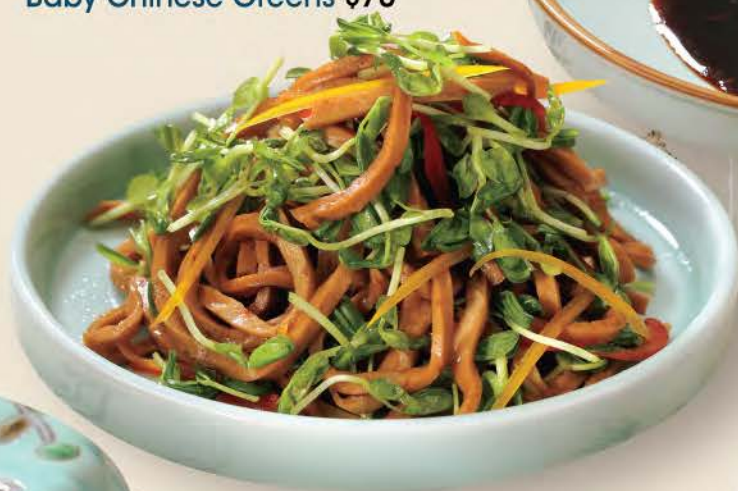
手拍小青瓜 \$68
Hand Blow Baby Cucumber
with Wasabi Sauce



皮蛋豆腐 \$78
Preserved Egg with Bean Curd



鹵干絲拌香椿苗
Shredded Bean Curd with
Baby Chinese Greens \$78



蜜汁杞子
鐵棍山藥
Premium Dioscore with
Honey and Wolfberry
\$78



天綠香干 
Shanghai Vegetables
Chives Flower with
Dried Bean Curd \$68



鎮江排骨 \$88
Deep Fried Pork Spare
Ribs with Black Vinigrette

蒜香秋葵、青瓜  \$78
Okra and Cucumber with Garlic



上海醬鴨
Shanghai Style
Marinated Goose
\$88



玫瑰香煙素鵝
Smoked Veggie Goose with Rose Flavour
\$90



糟香聖女果
Cherry Tomato with
Yellow Wine and Plum
\$68



鮑

參

翅

Abalone,
Sea Cucumber &
Shark's Fin

金湯海皇翅 (位上)
Shark's Fin with Seafood
in Pumpkin Soup
(Individually Served)
\$308



蔥燒原條蝦籽遼參 (位上)
Braised Whole Premier Sea Cucumber
with Shrimp Roe (Individually Served)
\$338





鮮蟹肉魚翅 (位上)
Shark's Fin Thick Soup
with Fresh Crab Meat
(Individually Served)
\$308

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

\$398

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

時價

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

(六位用 / for Six) \$2280

(十二位用 / for Twelve) \$4380



砂鍋雲吞雞

Chicken and Won Ton Soup in Casserole

(一隻/Whole) \$338

(半隻/Half) \$188



湯

Soup

類

四川酸辣湯

Hot and Sour Soup

Si Chuen Style

(位上/Individually Served) \$68

(例/Bowl) \$138



上海腌笃鲜 \$178

Yunnan Ham and Bamboo Shoot
with Pork Belly Soup in Casserole



翡翠鮮魚羹

Fresh Fish and Vegetables Thick Soup

(位上/Individually Served) \$68

(例/Bowl) \$138



萬壽果川

鰻魚湯

Talapila with

Papaya Soup

\$198



鮮番茄魚頭湯

Fish Head with

Tomato in Soup

\$198





清炒河蝦仁

Wok Fried River Shrimps

\$248

海

Seafood

鮮

紅燒/蔥烤稚片魚頭
Braised Fish Head Shanghai Style /
Roasted Fish Head with Green Onion \$728



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) \$418 (半條/Half) \$218





大湯黃魚

Yellow Crocker in Supreme Broth

\$288

紅燒/干燒黃花全魚

Braised Whole Yellow Crocker Traditional Style /
with Spicy Garlic and Ginger Sauce

\$288





宮保大蝦(4隻) 

Kung Po King Prawns

with Sweet and Chili Sauce (4 Pcs) \$228

剁椒大魚頭 

Steamed Fish Head topped with

Pickled Chili in Light Broth

\$338



毛豆
年糕青蟹

(需預訂)

Fried Crab with
Rice Cakes in
Bean Sauce
(Reserve in Advance)

時價

Marketing Price



黃金大蝦 (4隻)

Crispy Prawns with
Salty Egg Yolk (4 Pcs)

\$228

黃金青蟹 (需預訂)

Fried Crab with
Salty Egg Yolk
(Reserve in Advance)

時價

Marketing Price



清蒸鱈魚

(需預訂)

Steamed Shad in
Shanghai Style

(Reserve in Advance)

時價 Marketing Price





四川水煮鱼片 
Simmered Sliced Fish
with Hot Chili Broth \$228



老家糟溜鱼片 \$168
Sliced Fish with Chinese Wine



韭黃炒鱔糊
Sautéed Eel with
Yellow Chives
\$198



酸菜白肉魚片 \$228
Sliced Fish with Pickled Cabbages in Broth

北京填鴨

(全隻/Whole) \$480

(半隻/Half) \$280

Roast Crispy Peking Duck

(Enlarge the photo)



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

家

Poultry

禽

山東手撕雞
Shredded Chicken
Shandong Style \$228



八寶全鴨 (需預訂) (全隻/Whole) \$480
Whole Duck with Eight Treasures (Reserve in Advance)



四川樟茶鴨
Smoked Duck with
Tea Leaves Si Chuen Style
(全隻/Whole) \$408
(半隻/Half) \$208

鴨菘 / 雞菘配
叉子燒餅

Minced Duck / Chicken
with Pickled Vegetables
and Pinenuts
(with Sesame Puff)
\$168



蔥油淋雞

Deep Fried Chicken with
Spring Onion Sauce
(全隻/Whole) \$388
(半隻/Half) \$198

四川宮保雞丁

Kung Po Diced Chicken
Si Chuen Style \$148



紅燒元蹄

Braised Pork Hock with
Soya Sauce
\$468



肉

Meat

類

外婆紅燒肉

Braised Pork Belly in Clay Pot

\$148



極品蜜汁金華火腿

Air Dried Yunnan Ham with Crispy Bean
Curd Sheet and Cucumber \$238



川味回鍋肉

Sauteed Pork Belly with Cabbage in Chili Sauce
\$118



京味燒羊肉

Roast Mutton Traditional Peking Style
\$228

香辣小炒肉 
Fried Pork Meat with Chili
\$128



黑醋排骨
Marinated Sweet and Sour Spare Ribs in
Special Dark Vinaigrette Sauce
\$138



水煮猪肉/牛肉/羊肉  \$208
Simmered Sliced Pork/Beef/Mutton with Hot Chili Broth



醬燒年糕牛柳粒
Wok Fried Beef Fillet
with Rice Cake
\$188



蔥爆牛肉/羊肉配薄餅
Stir Fried Beef/Mutton and Leek
with Pancake \$168

三菇扒小唐菜

Chinese Cabbage with Three Kinds of Mushrooms

\$108



蔬

Vegetables

菜

鐵板蝦子

鍋塌豆腐

Fried Bean Curds
with Shrimp Roe on
Sizzling Platter
\$128



木須地皮菜

Fried Seaweed and Chinese Chives with Egg
\$108



海參麻婆豆腐

Braised Bean Curd with Sea Cucumber
in Garlic Chili Sauce \$118



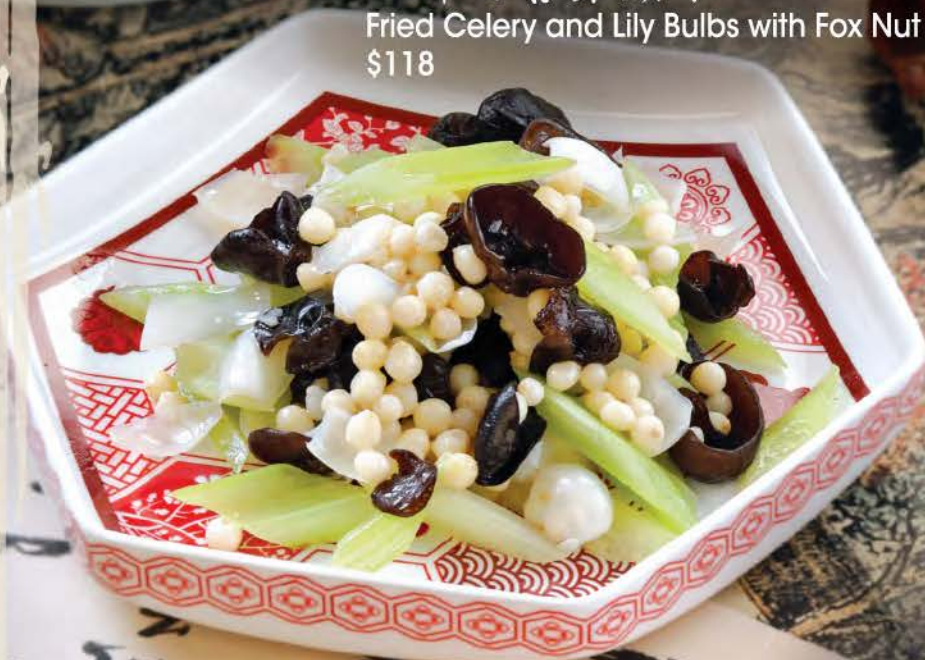
紅燒雪菜香菇豆腐

Braised Bean Curd with Snow
Cabbage and Mushroom \$108



西芹百合雞頭米

Fried Celery and Lily Bulbs with Fox Nut
\$118



宮廷上素

Stir Fried Asparagus,
Lotus Roots, Cherry
Tomato with Black
Fungus and Ginkgo
\$108



漁香金蒜
炒茄子

Fried Eggplant and
Minced Pork with
Chili and Garlic
Sauce
\$108



銀杏雲耳炒露筍

Stir Fried White Fungus with Ginkgo and Asparagus \$128





咸蛋鍋粿 (6件) 
Crispy Rice Cake with
Salty Egg (6 Pcs) \$88



南瓜白雪 
Fried Egg White
with Pumpkin
\$108



干煸豆豉炒涼瓜 
Sauteed Bitter Melon with Black Bean and
Fresh Pepper \$108



嫩雞煨麵
Stewed Noodles with Chicken
\$78

麵

Noodle and Rice

飯

四川擔擔麵

Noodles in Soup with
Spicy Sauce Sichan Style

\$68



雪菜肉絲炒年糕

Stir Fried Rice Cakes with Snow
Cabbage and Shredded Pork

\$118



野菌炒年糕

Stir Fried Rice Cake
with Wild Mushrooms

\$128



上海肉絲炒粗麵

Fried Thick Noodles with Pak Choi and
Shredded Pork in Soya Sauce \$118



雪菜肉絲湯麵

Noodles with Snow Cabbage
and Shredded Pork in Soup \$78

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 \$108



韭黃肉絲
炒拉麵

Fried Ramen with
Shredded Pork and
Yellow Chives
\$118



排骨湯麵

Pork Spare Ribs with Noodles in Soup \$88





老佛爺炒飯

Fried Rice with Shrimp,
Preserved Meat and
Diced Vegetables
\$118



上海炒年糕

Stir Fried Rice Cakes with
Soya Shanghai Style \$118

上海菜飯 (只限午市) \$28
Vegetable Rice (Lunch Period only)

絲苗白飯 \$20
Steamed Rice



瑤柱蝦仁蛋白炒飯

Fried Rice with Shrimp, Dried Scallops
and Egg White \$128



砂鍋咸肉菜飯

Salty Pork and Vegetables Rice in Casserole \$108



招牌生煎包 (5件)
Pan Fried Pork Buns (5 pcs)
\$85

The background is a deep green with a marbled, textured appearance. A large, dark green circular shape is centered on the page. Overlaid on this are several thin, flowing gold lines that swirl and curve across the composition. The Chinese characters '點心' (Dim Sum) are written in a bold, expressive gold calligraphic style. The character '點' is positioned above the character '心'. A horizontal gold band cuts across the middle of the image, containing the English text 'Dim Sum'.

點心

Dim Sum

心

上海菜肉
雲吞 (8隻)
Pork and Vegetables
Won Ton in Soup
(8 pcs)
\$78



南翔小籠包 (4件)
Steamed Pork Dumplings with Supreme Broth (4 pcs)
\$60



北京水餃 (6件)
Pork Dumplings Peking Style (6 pcs)
\$70



素菜包 (3件)
Steamed
Vegetarian Bun (3 pcs)
\$52



紅油抄手
Won Ton in Garlic and Chili Soya Sauce
\$65



花素蒸餃 (5件)
Steamed Vegetarian Dumplings (5 pcs) \$65

家常餅

Onion Pan Cakes Home Style \$60



煎韭菜餅 (3件)

Pan-fried Chive Cake (3 pcs) \$50



鮮肉鍋貼 (6件)

Pan Fried Pork Dumplings (6 pcs)
\$85



京式蔥油餅 (2件)
Onion Pan Cakes Peking Style (2 pcs)
\$70



蒸/炸銀絲卷 (1件) 
Steamed/Fried
Sliver Thread Rolls (1 pcs)
\$28



齊菜蝦肉雲吞 (8隻)
Shrimps and Vegetables Won Ton in Soup (8 pcs)
\$88



福祿壽 Lucky Star
(Deep Fried Sesame Balls, Soya Bean Curd with
Mango, Red Bean and Coconut Sauce Pudding) \$108



甜

Dessert

品

棗泥拉糕
Red Date Pudding
\$65



高力豆沙 (4隻)
Deep Fried Souffle Balls
with Red Bean Puree (4 pcs)
\$60



豆沙/棗泥
窩餅

Red Bean Puree /
Red Date
Pan Cakes
\$75



酒釀寧波缸鴨狗芝麻湯丸

Sesame Paste Dumplings in
Fermented Wine Soup
(位上/ Individually Served) \$48
(例牌/Bowl) \$188



原隻蛋黃壽桃 (需預訂)

Longevity Bun stuffed with Egg Yolk

(Reserve in Advance)

(一打/12 Pcs) \$336

(半打/6 Pcs) \$168



壽桃

Longevity Bun

(一打/12 Pcs) \$200

(半打/6 Pcs) \$100



自攜蛋糕

Bring your own cake

最高收費 Max Charge	\$60
每位/per person	\$10

刀削麵

\$50

Sliced Noodles with
Yellow Crocker in
Supreme Broth

水薺+粉皮

\$50

Green Bean Noodles in
Hot Chili Sauce

薄餅

\$36 / 6塊 pcs

Pan Cakes

叉子燒餅

\$30 / 4件 pcs

Sesame Puff

蝴蝶包

\$30 / 4件 pcs

Butterfly Bun

黃芥末醬

\$10

Yellow Mustard

青芥末

\$20

Wasabi

指天椒醬油

\$30

Cone Pepper Sauce

KING PARROT
GROUP
青洲集團