



Chef's Recommendations 廚師推介

Entrée 精美前食

Smashed Cucumber with Garlic & Chilli	刀拍黃瓜	\$15.80
Five Spices Beef Shank	五香牛腱	\$15.80
Smoke Duck Breast	烟燻鴨胸	\$15.80
Edamame in Salt Brine	鹽水毛豆	\$14.80
Jellyfish & Black Fungus	涼拌海蜇木耳絲	\$15.80

Abalone in Brine Sauce with Smoke Duck Breast Platter

滷水鮑魚燻鴨胸拼盤	\$68.80
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Pan-Fried M9 Wagyu Striploin

香煎M9和牛	\$69.80
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Spicy Stir-Fried Sea Cucumber

香辣醬爆海參	\$49.80
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Lamb Cutlet in Chilli Black Bean Sauce (6 pieces)

避風塘羊小排	\$48.00
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Beef Brisket in Special Hoisin Sauce

醬燒牛腩煲	\$32.00
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Slow Cooked Braised Pork Belly with Preserved Greens

梅菜扣肉	\$32.00
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Chicken with Abalone & Chinese Mushroom Hot Pot (Spicy or Original)

香辣 / 原味鮑魚北菇滑雞煲	\$68.00
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Jumbo King Prawn Pan-fried in Garlic Butter Sauce

蒜子牛油香煎大蝦皇	\$48.00
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Salt-Baked Hand-Shredded Chicken with Jellyfish

海蜇鹽焗手撕雞	\$42.00
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Quail Maryland in Three Cup Sauce

三杯鵪鶉腿	\$33.00
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Fish Fillet in Szechuan Hot Chilli Broth

四川水煮魚	\$48.00
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Deep Fried Whole Fish with Garlic Sauce

蒜香深海鱸魚	\$48.00
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Soup (per person) 湯羹類

Short Soup / Long Soup 雲吞湯 / 上湯生麵	\$9.50
Prawn Dumpling Soup 鮮蝦水餃	\$16.50
Chicken and Sweet Corn Soup 雞茸粟米羹	\$10.50
Hot and Sour Soup 酸辣湯	\$10.50
Minced Beef and Tofu Soup 牛肉豆腐羹	\$10.50
Seafood and Fish Maw Soup 海皇魚肚羹	\$16.50
Seafood and Spinach Soup 海皇菠菜羹	\$16.50

Entrée 頭盆類

Peking Duck (Whole) - Served in two courses:

1st - Sliced Duck with Pancakes 京鴨薄餅 (12 pancakes)

2nd - Sang Choy Bau 生菜包 (6)

2nd - Fried Rice 炒飯 / Fried Noodle 炒麵 / Chopped Up 斬件

北京片皮鴨 (壹隻兩食)	\$95.00
Peking Duck Pancakes (6 in a serve) 北京片皮鴨	\$33.00
Sang Choy Bau 生菜包 (2 in a serve)	
Seafood 海鮮	\$18.80
Chicken / Duck / Beef / Pork 雞 / 鴨 / 牛 / 豬	\$15.80
Sesame Prawn Toast 芝麻蝦多士	\$14.80
Steamed Scallop with Vermicelli in XO Sauce XO粉絲蒸帶子	\$26.00
Deep Fried Soft Shell Crab 椒鹽軟殼蟹	\$16.80
Salt & Pepper White Bait 椒鹽白飯魚	\$16.80
Chilli Wonton 紅油抄手	\$16.80



DINNER YUM CHA 晚市飲茶

STEAMED

King Prawn Dumpling (4) 筍尖蝦餃皇	\$14.00
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Prawn and Pork Shumai (4) 鮮蝦豬肉燒賣	\$12.80
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Prawn and Garlic Chive Dumpling (3) 鮮蝦韭菜餃	\$12.80
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Scallop and Prawn Dumpling (3) 鮮蝦帶子餃	\$12.80
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Juicy Pork Dumpling (4) 小籠包	\$12.80
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Vegetarian Dumpling (V) (3) 花素餃	\$11.40
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Steamed BBQ Pork Bun (3) 蜜汁叉燒飽	\$11.50
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Steamed Chicken Feet in Black Bean Sauce 豉汁蒸鳳爪	\$12.70
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FRIED

Chicken Spring Roll (3) 雞肉春卷	\$10.70
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Vegetarian Spring Roll (3) 素春卷	\$10.70
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Live Seafood from the Tank 生猛游水海鮮

Lobster 龍蝦	Market Price
Tasmanian King Crab (24hrs Advanced Booking) 皇帝蟹 (24 小時前預訂)	Market Price
Snow Crab 黃金蟹	Market Price
Mud Crab 肉蟹	Market Price

Cooking Method 烹調方式:

Ginger & Shallot 羌葱 / Salt & Pepper 椒鹽 / Spicy Sauce 香辣 / Garlic Butter 蒜子牛油 XO Sauce XO醬 / Salted Egg 金衣	\$15.00
Addition: Egg Noodle or E-Fu Noodle (per order)	\$15.00

Green Lip Abalone 青邊鮑魚	Market Price
Baby Abalone 鮑魚仔	Market Price

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 / Oil Scald 油泡 / Stir-fry with XO Sauce XO醬爆

Live Coral Trout 星斑	Market Price
Live Parrot 青衣	Market Price
Live Silver Perch 銀鱸	Market Price
Live Barramundi 曹魚	\$78.00 each
Live Morwong 三刀	Market Price

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 or Chopped Chilli 剁椒 / Pan-fry 香煎 / Deep-fry 油炸

Pippi 游水蜆	Market Price
Oysters (min 4 pcs) 新鮮生蠔	Market Price
Scallops (min 4 pcs) 新鮮帶子	\$6.00 each
Cooking Method 烹調方式:	
Steamed with Ginger & Shallot 羌葱清蒸	
Addition: XO Sauce XO醬 / Deep-fry 油炸	\$1.0 each
Addition: Vermicelli (per piece)	\$1.0 each



Seafood 海鮮類

Pippi with Fried Rice Vermicelli in XO Sauce XO 炒 蜆 煎 米 粉 底	\$88.00
Sautéed Scallops with Snow Peas 荷 豆 炒 帶 子	\$42.00
Deep Fried King Prawns and Calamari with Salt and Chilli 椒 鹽 雙 脆	\$40.00
Deep Fried Calamari with Salt and Chilli 椒 鹽 鮮 魷	\$30.00
Combination Seafood with Crabmeat Sauce 蟹 肉 扒 什 會 海 鮮	\$48.00
KING PRAWNS	
Stir-fry with Garlic 蒜子蝦球	\$38.80
Stir-fry with Szechuan Sauce (Spicy) 四川蝦球	
Stir-fry with Vegetable 翡翠蝦球	
With Scrambled Egg 滑蛋蝦球	
Omelette 蝦球芙蓉	

Vegetables & Bean Curd 豆腐蔬菜類

Seafood and Bean Curd Hot Pot 海 鮮 豆 腐 煲	\$38.00
Bean Curd with Chicken Mince in Szechuan Style (Spicy) 麻 婆 豆 腐	\$26.00
Salt & Pepper Tofu 椒 鹽 豆 腐	\$26.00
Stir-fry String Bean with Minced Chicken 乾 煸 雞 鬆 四 季 豆	\$28.00
Eggplant with Minced Chicken Hotpot 魚 香 茄 子 煲	\$30.00
Braised two kinds of Mushrooms and Vegetables 雙 菇 扒 時 蔬	\$32.00
Stir-fry Mix Vegetables 炒 雜 菜	\$26.00
Chinese Broccoli in Oyster Sauce 蠔 油 芥 蘭	\$26.00
Stir-fry Fresh Mushroom, Fungus and Lotus Root Slices with Vegetables 鮮 菇 雲 耳 炒 藕 片	\$30.00



Chicken & Duck 雞鴨類

CRISPY SKIN CHICKEN 脆皮炸子雞	\$32.00
Ginger and Shallot Soy Sauce 姜葱油淋	
Shandong Sauce 山東汁	
Garlic Flavour 蒜香	
CHICKEN FILLETS 雞柳	\$33.00
Satay Sauce 沙爹	
Curry Sauce 咖喱	
Three Cup Sauce 三杯汁	
Kung Po Style 宮保雞	
Battered with Honey Sauce 蜜糖	
Battered with Lemon Sauce 檸汁	
Crispy Skin Squab 紅燒乳鴿 (24 hrs Advance Booking)	\$49.00
DUCK 鴨	
Roast Duck 明爐燒鴨	\$33.00
Fried Duck in Plum Sauce 梅醬鴨	\$35.00
Fried Duck in Sweet and Sour Sauce 西湖鴨	\$35.00

Pork, Beef & Lamb 豬牛羊類

Mongolian Lamb 蒙古羊肉	\$36.00
Cumin Flavour Lamb 孜然羊肉	
BBQ Pork 蜜汁叉燒	\$30.00
Sweet and Sour Pork 甜酸咕嚕肉	\$32.00
Pork Ribs 排骨	\$32.00
Salt & Pepper 椒鹽	
Peking Sauce 京汁	
Dried Plum Flavour 話梅	
Beef Tenderloin Cubes 牛柳粒	\$38.00
Honey & Black Pepper Sauce 蜜椒汁	
Japanese Wasabi Sauce 日式芥末汁	
Peking Sauce 京汁	
Three Cup Sauce 三杯汁	
Three Cup Sauce with Scallop 三杯汁+帶子	\$42.80
Beef Fillet Slices 牛肉	\$32.00
Black Bean Sauce 豉汁	
Oyster Sauce with Vegetable 蠔油時菜	
Szechuan Sauce 四川汁	
Shredded Beef Peking Sauce 干燒牛柳絲	\$32.00



Rice and Noodle 粉麵飯類

Phoenix Fried Rice (Prawn, Scallop and Fish Roe) 招牌炒飯	Large Small	\$32.00 \$22.00
Fried Rice (Prawn and BBQ Pork) 楊州炒飯	Large Small	\$26.00 \$18.00
Fujian Fried Rice (Prawn , Scallop , Duck Meat with Oyster Sauce) 福建炒飯		\$32.00
Chicken and Salted Fish Fried Rice 咸魚雞粒炒飯		\$28.00
Mince Beef Fried Rice 免治牛肉炒飯		\$ 28.00
Singapore Fried Noodle 星洲炒米		\$28.00
Vegetarian Fried Rice 素菜粒炒飯		\$24.00
Seafood Combination Fried Noodle 海鮮炒麵		\$38.00
Dry Fried Beef Rice Noodle 乾炒牛河		\$30.00
Shredded Pork Fillet Fried Noodle 肉絲炒麵		\$30.00
Beef Fried Noodle with Shacha Sauce 沙茶牛肉炒麵		\$30.00
Supreme Soy Sauce Fried Noodle (V) 豉油皇炒麵		\$22.00
Chinese Bread (Mantou - 4 pieces)		
Steamed 蒸饅頭		\$5.00
Fried 炸饅頭		\$6.00
Steam Rice (Per Person) 絲苗白飯		\$4.00



Gluten Free Dishes

Clear Vegetable Soup	\$ 8.00
Clear Vegetable Soup with Chicken	\$11.80
Stir-fry Mixed Vegetables	\$26.00
Stir-fry Vegetable with Chicken	\$32.00
Stir-fry Vegetable with Calamari	\$30.00
Steamed Fish Fillet with Ginger & Shallot	\$38.00
Stir-fry Vegetable with Fish Fillet	\$38.00
Garlic King Prawn	\$38.80
Stir-fry Vegetable with King Prawn	\$ 38.80
Vegetarian Fried Rice	\$ 24.00
Fried Rice with Egg & Shallot	\$ 18.80