### Specialities of March

**Drunken Pigeon**
-  **Double-boiled Pigeon Soup with Fresh Ginseng and Fish Maws**
  - 每位 $140

**Sautéed Fresh Shrimps**
-  **Wok-fried Lobster with Green Pea in Chinese Bean sauce**
  - $280

**Spiced Pork in Cheng Kong Style**
-  **Spiced Diced Beef**
  - $80

**Shredded Chicken & Bean-Jelly with Sesame Sauce**
-  **Jelly Fish with Spring Onion & Yellow Cucumber**
  - $80

**Green Peas with Preserved Vegetables**
-  **Spiced Duck Tongues**
  - $80

**Mashed Broad Beans**
-  **Monked Goose**
  - $80

**Deep-fried Eel with Honey Sauce**
-  **Monked Ham**
  - $80

**Wheat Gluten with Dried Vegetables and Bamboo Shoots**
-  **Smoked Egg**
  - 每尾 $20
NOODLES & RICE

Braised Noodles with Chicken
Per Person $35

Braised Noodles with Dried Shrimp & Spring Onion
Per Person $35

Tam Tam Noodles
Per Person $35

Boiled Rice with Salted Pork & Vegetables
Per Person $35

Braised Noodles in Bouillon
Per Person $30

Fried Noodles with Assorted Meat
Per Dish $80

Fried Noodles with Black Mushrooms & Vegetables
Per Dish $80

Fried Rice “Yeung Chow” Style
Per Dish $80

DIM SUM

Steamed Pork Dumplings
$80

Pan-fried Mince Pork Buns
$80

Pan-fried Pork Ravioli
$60

Steamed Vegetables Dumplings
$60

Shanghai Won Ton in Soup
$60

Steamed Pork & Preserved Vegetables Dumplings
$60

Spring Onion Pan-cake
$40

Baked Pastry Turnip Pastries
$40

Baked Crispy Sesame Bread
$40

Pan-cakes with Spring Onion
$40