





三月份精選
Specialities of March

鮮人參花膠燉鴿	
Double-boiled Pigeon Soup with Fresh Ginseng and Fish Maws	每位 \$140
碧綠雙丸湯	
Braised Fish Balls and Shrimp Balls Soup with Hearts of Green	每位 \$60
醬爆毛豆龍蝦	
Wok-fried Lobster with Green Pea in Chinese Bean sauce	\$280
年糕炒青蟹	
Wok-fried Fresh Crab with Chinese New Year's Pudding in Bean Sauce	\$180
苔條麵拖班柳	
Crispy Garoupa Fillet with Shanghainese Preserved Vegetables	\$140
酸辣粉皮山瑞群	
Braised Turtles Bean Curd Starch in Hot and Sour Sauce	\$160
蠔皇大花蝦	
Pan-fried Fresh King Prawn with Oyster sauce	每只 \$90
雙冬爆蝦球	
Wok-fried Prawns with Mushrooms and Bamboo Shoots	\$200
干燒魚頭	
Stewed Fish Heads in Spicy Sauce	\$140
滬式香酥鴨	
Roast Crispy Duck in Shanghai Style	半隻 \$100
咸肉小竹筍	
Braised Bamboo Shoots with Preserved Pig Knuckle	\$90
開洋雪菜百頁	
Braised Bean Curd Skin with Dry Shrimps and Preserved Vegetables	\$90
崧子雞塊	
Crispy Chicken Fillet with Sweet and Sour Sauce	\$100
紅燒刺參	
Braised Sea Cucumber in Brown Sauce	\$140
紅燒肉大烤	
Braised Pork and Squaid in Brown Sauce	\$100
蝦干火腿津白	
Braised Tien Tsin Cabbage with Dry Shrimps and Yunnan Ham	\$90

精選冷盆
SPECIALITIES

醉香乳鴿	
Drunken Pigeon	\$100
油爆鮮蝦	
Sauteed Fresh Shrimps	\$100
花雕醉雞	
Chilled-marinated Chicken in Yellow Wine	\$80
鎮江鮭肉	
Spiced Pork in Cheng Kong Style	\$80
五香牛肉粒	
Spiced Diced Beef	\$80
美味煙魚	
Smoked Fish	\$80
棒棒雞	
Shredded Chicken & Bean Jelly with Sesame Sauce	\$80
蔥油海蜆黃瓜	
Jelly Fish with Spring Onion & Yellow Cucumber	\$80
雪菜毛豆	
Green Peas with Preserved Vegetables	\$80
五香鴨舌	
Spiced Duck Tongues	\$80
脆皮素鵝	
Monked Goose	\$80
無錫脆鱈	
Deep-fried Eel with Honey Sauce	\$80
素火腿	
Monked Ham	\$80
豆板酥	
Mashed Broad Beans	\$80
醬蹄	
Marinated Pig Knuckle	\$80
拌馬蘭頭	
Stewed Vegetables with Dried Bean Curd	\$80
美味烤麩	
Wheat Gluten with Dried Vegetables and Bamboo Shoots	\$80
煙蛋	
Smoked Egg	每隻 Each \$20

加一成
All prices subject to 10% service charge

魚翅及湯羹類 SHARK'S FIN & SOUP

火腩雞燉大排翅 大 Large \$2,700
Doubled-boiled Supreme Shark's Fin 中 Medium \$1,800
with Chicken & Yunnan Pig Knuckle 小 Small \$900

紅燒大鮑翅 每位
Braised Superior Shark's Fin in Brown Sauce Per Person \$380

乾貝黃魚羹 每位
Braised Yellow Croaker Soup with Conpoy Per Person \$65

酸辣湯 每位
Hot & Sour Soup Per Person \$60

醃篤鮮 每位
Salted Pork Soup with Bamboo Shoots & Bean Curd Skin Bunches Per Person \$60

廣肚砂窩鮑翅雞散翅 例高
Doubled-boiled Shark's Fin with Chicken, Fish Maw and Won Ton in Casserole Standard \$680

砂窩小油條 例高
Minced Fish Soup with Conpoy, Sliced Pork, Brassica & Crystal Vericelli in Casserole Standard \$160

特色小菜 SPECIALITIES

鮑魚金菇
Braised Sliced Abalone with Enoki Mushrooms \$320

紅燒山瑞群
Braised Green Turtle with Bamboo Shoots & Black Mushrooms \$260

紅燒黃魚
Braised Yellow Croaker in Brown Sauce \$250

桂花魚翅
Scramble Eggs with Shark's Fin \$220

蟹肉豆板
Braised Broad Beans with Crab Meat \$220

回鍋元蹄
Stewed Pig's Knuckle with Pepper & Cabbage \$180

紅燒河鰻
Braised White Eel in Brown Sauce \$180

干燒明蝦球
Pan-fried King Prawns in Chili Sauce \$180

龍井蝦仁
Stir-fried Fresh Shrimps with "Loong Cheng" Tea Leaves \$160

砂鍋海參
Braised Sea Cucumber with Black Mushrooms & Bamboo Shoots in Casserole \$160

鍋巴魚唇
Braised Crispy Rice with Fish Lips \$140

油淋子雞 半隻
Deep-fried Crispy Chicken in "Shanghainese" Style Half bird \$140

竹笙鮮菇豆板
Braised Straw-mushrooms & Broad Beans with Bamaboo Piths \$140

生爆鰻背
Deep-fried Eel with Garlic \$140

賽螃蟹
Stir-fried Egg White with Assorted Seafood Topped with Egg Yolk \$120

糟溜魚片
Braised Sliced Fish in Wine Sauce \$120

韭黃鰻糊
Stir-fried Sliced Eel with Chives Stems \$110

膳菜雞片
Stir-fried Sliced Chicken with Vegetables \$100

紅燒划水
Braised Fish Tail in Brown Sauce \$100

哲頭雞花
Braised Chicken with Jelly Fish \$100

南乳豬肉
Stewed Pork with Preserved Taro-curd Sauce \$90

砂窩油豆腐粉絲雞
Braised Chicken with Bean Curd & Vermicelli in Casserole \$120

干菜扣肉
Stewed Sliced Pork with Dried Vegetables \$85

回鍋肉
Stir-fried Sliced Pork with Pepper & Cabbage \$85

菜心獅子頭
Braised Minced Pork with Vegetables \$85

椒鹽排骨
Deep-fried Spare Ribs with Spicy Salt \$85

鹹肉津白
Braised Tien Tsin Cabbage with Salted Pork \$85

毛豆干絲牛柳絲
Shredded Beef with Dried Bean Curd & Green Peas \$85

湯醬百頁
Braised Bean Curd Skin with Pork \$85

醬爆肉絲
Stir-fried Shredded Pork in Soya Bean Sauce \$85

咸肉百頁
Braised Bean Curd Skin Bunches with Salted Pork \$85

麵飯類 NOODLES & RICE

嫩雞煨麵	每位
Braised Noodles with Chicken	Per Person \$35
葱油開洋煨麵	每位
Braised Noodles with Dried Shrimps Spring Onion	Per Person \$35
担担麵	每位
Tam Tam Noodles	Per Person \$35
乾貝鹹肉菜飯	每位
Boiled Rice with Salted Pork & Vegetables	Per Person \$35
陽春麵	每位
Braised Noodles in Bouillon	Per Person \$30
三鮮炒冷麵	每碟
Fried Noodles with Assorted Meat	Per Dish \$80
青菜冬菇炒麵	每碟
Fried Noodles with Black Mushrooms & Vegetables	Per Dish \$80
揚州炒飯	每碟
Fried Rice "Yeung Chow" Style	Per Dish \$80

特色點心 DIM SUM

蒸小籠湯飽	
Steamed Pork Dumplings	\$80
生煎飽	
Pan-fried Minced Pork Buns	\$80
迷你窩貼	
Pan-fried Pork Ravioli	\$60
素菜蒸餃	
Steamed Vegetables Dumplings	\$60
菜肉雲吞	
Shanghai Won Ton in Soup	\$60
梅菜肉飽	
Steamed Pork & Preserved Vegetables Dumplings	\$60
家常薄餅	
Spring Onion Pan-cake	\$40
蘿蔔絲酥餅	
Baked Pastry Turnip Pastries	\$40
叉子燒餅	
Baked Crispy Sesame Bread	\$40
蔥油餅	
Pan-cakes with Spring Onion	\$40

