

特別介紹新菜式

CHEF'S SPECIAL



212

211 福建滑豆腐

Fook Kin Soft Tofu

13.75



214

212 XO彩鳳花枝

XO Chicken and Octopus

14.50

213 香芋滑雞煲

Chicken, Taro Serve in Hot Pot

12.75

214 蓮藕雲耳魚豆腐

Sautéed Fish Tofu w/ Lotus Root & Black Wood Ear Fungus

14.75

215 日式燒汁牛柳

Stir-Fried Beef in Teriyaki Sauce w/ Egg Tofu

15.75



215

216 幹蔥蒸龍崗雞

Special Steamed Farm Chicken

13.95

217 姜蔥黑椒炒龍脷球

Sautéed Flounder w/ Ginger, Green Onion and Black Pepper Sauce

17.50

218 生啫黃毛雞煲

Special Farm Chicken w/ Scallion in Hot Pot

14.50

219 生啫黃毛雞海參煲

Special Farm Chicken & Sea Cucumber in Hot Pot

28.50



224

220 XO雜菌炒蝦球餅

XO Sauce Shrimp & Pork Patties w/ Mixed Mushroom

15.95

221 銀魚四季豆小炒皇

Dry Stir Fried Silver Fish w/ Green Bean

16.50

222 花膠海參繪野菌

Braised Sea Cucumber and Fish Maw w/ Sugar Peas in Honey, Black Pepper Sauce

28.50

223 法式牛柳粒

French Style Beef Cube Steak

15.75



226

224 美極鴨下巴(十二隻)

Duck Chin w/ Maggie Sauce

12.50

225 鐵板花雕鴛鴦雞

Sizzling Frog and Farm Chicken

15.75

226 桂花魚肚

Fish Maw and Egg White Stir-Fried

19.50

227 雲耳蛋白苦瓜

Bitter Melon w/ Black Fungus and Egg White

14.75



227

228 唐蘭鯪魚餅

Sautéed Dace Fish Cake w/Chinese Broccoli

16.95

229 花菇豆腐燴花膠

Black Mushroom, Fried Soft Tofu, and Fish Maw w/Light Gravy

18.50

230 三文魚醬爆海參

Sautéed Sea Cucumber w/Salmon XO Sauce

30.00



232

231 特色鐵板牛腩

Beef Stew w/Black Bean Sauce Served in Sizzling Platter

19.95

232 珊瑚玉子豆腐

Seafood Over Egg Tofu on Sizzling Platter

15.95

如有對任何食物敏感，請預先通知我們的服務員

Please consult our servers for any food allergy alert

每桌只接受兩張以下的信用卡

Due to the increases in credit card fees, we'll accept no

more than TWO separate charge cards per table

圖片只供參考 ★ Photo may not be exact same presentation when served



233 香茜牛崧涼瓜炒蛋白 14.50
Minced Beef, Bitter Melon w/ Egg White



234 蝦子海鮮燒豆腐 15.50
Braised Shrimp Roes, Seafood w/ Soft Tofu



235 潮式艇家浸蜆 17.95
Clam w/ Minced Pork & Daikon in Broth
(Chiu Chow Style)



236 潮式九層塔炒蜆 16.75
Sautéed Clam w/ Basil Leaves
(Chiu Chow Style)



237 蜜汁帶子蝦球 18.25
Sautéed Scallop & Shrimp w/ Sugar
Peas in Honey, Black Pepper Sauce



238 火腿什菌浸花膠 18.50
Virginia Ham, Mixed Mushrooms,
& Fish Maw in Supreme Broth



239 什菌火腿浸鯪魚球 15.95
Virginia Ham, Mixed Mushrooms, & Dace Fish
Ball in Supreme Broth



240 荷塘月色 12.95
Sautéed Lotus Root, Black Fungus,
& Snow Peas



241 合桃炒三鮮 13.50
Sautéed Walnut, Celery, Green Bean and
Needle Mushroom



242 三文魚醬四季豆爆魚青 15.95
Sautéed Long Fish Ball & Green Bean w/
Salmon XO Sauce



243 龍利豆腐煲 16.50
Flounder Fillet (boneless), Fried Soft Tofu
Served in Hot Clay Pot



244 什菌肉碎炆私房豆腐 15.95
Braised Minced Pork, Mix Mushrooms,
and Egg Tofu



245 雪裡紅燒飄香蝦 15.50
Dry Stir-Fried Prawn w/ Peanut
and Preserved Green



246 唐蘭炒魚滑 16.50
Sautéed Long Fish Ball w/ Chinese Broccoli



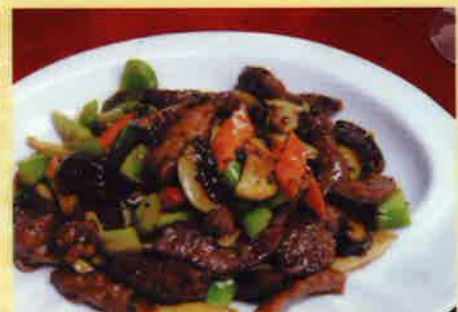
247 芋絲鯪魚球煲 15.95
Virginia Ham, Yam Noodle & Dace Fish
Ball in Supreme Broth



248 黑椒牛柳炒蝦球 15.95
Shrimp & Beef w/ Black Pepper Sauce



249 脆皮糯米雞(預訂) 42.00
Crispy Chicken Stuffed w/ Sticky Rice
(order 1 day in advance)



250 黑椒什菌炒牛柳 15.95
Sautéed Beef & Mixed Mushrooms w/
Black Pepper Sauce