SET MENU FOR 2 PERSONS

Crispy Fish Skin with Salted Egg Yolk,
Roast Duck and Drunken Chicken Roll
with Minced Ginger

Braised Dried Fish Maw Broth
with Shredded Abalone

Steamed Grouper Fillet
with Bean Curd Sheets and Minced Garlic

Braised Seaweed Bean Curd
with Live Prawns, Minced Pork and Seasonal Greens

Wok-fried Rice with Diced Chicken, Foie Gras,
Black Pepper and Maggie Sauce

Chilled Mango Puree with Sago and Pomelo

$38 per person (Minimum 2 persons)
SET MENU FOR 2 PERSONS

海蜇丝八爪鱼, 蜜汁脆鳝伴烧肉
Japanese Octopus with Shredded Jellyfish, Crispy Eel with Honey Sauce and Roast Pork Belly

蟹皇烩生翅
Braised Shark’s Fin Broth with Fresh Crab Meat and Roe

黑松露油煎鲈鱼
Pan-fried Sea Perch Fillets with Black Truffle Oil

上汤焗老虎虾伴芥兰
Oven-baked Tiger Prawns with Superior Stock accompanied by Hong Kong Kai Lan

极品酱鸡球焖鸳鸯米粉
Braised Dou Vermicelli with Chicken Fillets and Spicy XO Sauce

香芒冻布丁
Chilled Mango Pudding

$48 per person (Minimum 2 persons)
SET MENU FOR 6 PERSONS

经典三拼
Jade Phoenix Trio Combination
Jellyfish, Roast Pork Belly and Deep-fried Grouper Fillets with Salt and Spicy Pepper

师傅靓汤
Soup-of-the-day

蒜香带子龙须蒸白玉
Steamed Bean Curd topped with Scallops, Crispy Shredded Cuttlefish and Minced Garlic

蜜汁京烤骨
Braised Pork Belly with Pineapple accompanied by Crispy Buns

百花烧鸡
Roast Chicken stuffed with Shrimp Paste

桂花拉面
Wok-fried Ramen with Assorted Seafood

青柠香茅冻
Chilled Lemongrass Jelly with Aloe Vera and Lime Juice

$268
SET MENU FOR 8-10 PERSONS

玉凤五大拼盘
Jade Phoenix Combination Platter
Crab Meat Balls, Drunken Chicken Roll, Crispy Eggplant with Pork Floss, Deep-fried Bean Curd Sheets stuffed with Shrimp and Jellyfish

三宝蟹肉烩翅
Braised Shark’s Fin Broth
with Fresh Crab Meat, Bamboo Piths and Conpoy

鸳鸯虾球
Deep-fried Prawns with Salted Egg Yolk, wok-fried with Diced Bacon and Mushrooms

豉汁白玉蒸巴丁鱼
Steamed Live Ba Ding Fish with Bean Curd and Black Bean Sauce

玉凤脆皮烧鸡
Roast Crispy Chicken served with Prawn Crackers

天白菇豆根扒时蔬
Braised Bean Curd Sheet with Mushrooms and Seasonal Greens

金菇瑶柱九皇焖伊面
Braised Ee-Fu Noodles with Dried Scallops, Enoki Mushrooms and Chives

青柠香茅冻
Chilled Lemongrass Jelly with Aloe Vera and Lime Juice

SET A - $588
SET MENU FOR 8-10 PERSONS

北京鸭
Roast Peking Duck

翅骨汤瑶柱炖靓花胶
Double-boiled Shark's Cartilage Soup
with Fish Maw and Conpoy

极品酱虾球炒花枝时蔬
Wok-fried Prawns with Cuttlefish
and Seasonal Greens in Spicy XO Sauce

豆酥蒸笋壳鱼
Steamed Live Marble Goby
with Preserved Beans and Minced Dried Shrimps

蚝皇金鲍仔扣百灵菇
Braised Baby Abalone with Bai Ling Mushrooms
in Superior Oyster Sauce

艺味焗排骨
Oven-baked Spare Ribs
with Broccoli in Chef's Special Recipe Sauce

七彩鸭丝炒鱼茸面
Stewed Fish-flavoured Noodles
with Shredded Duck Meat and Mixed Capsicums

养颜龟苓膏
Chilled Herbal Jelly served with Honey Syrup

SET B - $788
SET MENU FOR 8-10 PERSONS

鸿运片皮乳猪
Roast Suckling Pig

高汤云腿片竹笙炖中鲍翅
Double-boiled Shark's Fin Soup with Bamboo Piths and Sliced Ham in Supreme Stock

上汤美酒焗龙虾
Oven-baked Live Lobster with Chinese Wine and Superior Stock served in a Claypot

鲜百合姜茸蒸龙虎斑
Steamed Sea Grouper with Fresh Lily Bulbs and Minced Ginger

虾籽百花海参扒鲍脯
Braised Sea Cucumber Stuffed with Shrimp Paste accompanied by Sliced Abalone and Seasonal Vegetables

生菜包猪菘
Wok-fried Minced Pork with Lettuce

海鲜荷叶饭
Fried Rice with Assorted Seafood served on Lotus Leaf

生磨杏仁茶
Home-made Almond Cream

SET C - $1,088
**APPETISERS**

**Per Crab**

**Market Price**

**Chilled Crab**

**Per portion**

**Crispy Eel coated with Honey Sauce**

**$12**

**Marinated Jellyfish Head with Aged Vinegar**

**$12**

**Marinated Pig’s Intestines**

**$12**

**Chilled Pig’s Tendons with Chilli Oil Vinegar**

**$12**

**Sliced Pork with Garlic Sauce**

**$10**

**Crispy Whitebait with Salt and Pepper**

**$8.50**

**Crispy Fish Skin coated with Salted Egg Yolk**

**$8.50**

**Crispy Eggplant topped with Pork Floss**

**$8**

**Deep-fried Bean Curd Cubes with Spices**

**$8**

**Marinated Lady’s Fingers with Chilli and Fish Sauce**

**$8**
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature Roast Suckling Pig (Order 1 day in advance)</td>
<td>$30</td>
<td>$60</td>
</tr>
<tr>
<td>Roast Peking Duck</td>
<td>$28</td>
<td>$56</td>
</tr>
<tr>
<td>Tea-smoked Duck</td>
<td>$28</td>
<td>$56</td>
</tr>
<tr>
<td>Roast Duck</td>
<td>$18</td>
<td>$36</td>
</tr>
<tr>
<td>Roast Crispy Chicken served with Prawn Crackers</td>
<td>$15</td>
<td>-</td>
</tr>
<tr>
<td>Roast Pork Belly Cubes</td>
<td>$15</td>
<td>-</td>
</tr>
<tr>
<td>Roast Pork Belly with Organic Vegetable Salad in Truffle Oil</td>
<td>$18</td>
<td>$27</td>
</tr>
</tbody>
</table>
SOUPS
Per Person
$38

Bird’s Nest Broth in Brown Sauce

$20
Double-boiled Fish Maw Soup
with Black Truffles and White Mushrooms

$20
Double-boiled Shark’s Bone Cartilage Soup
with Fish Maw and Conpoy

$13.80
Hashima Broth with Crab Meat, Crab Roe,
Conpoy and Bamboo Piths

$13
Double-boiled Whole Yellow Melon Soup
with Assorted Diced Seafood

$12
Fish Maw Broth with Assorted Seafood

$12
Double-boiled Agaricus Mushroom Soup
with Bamboo Piths, Hunan Ham and
Chinese Cabbage

$10
Hot-and-sour Broth with Shredded
Scallops, Wood Fungi and Mushrooms

Small
Medium
Large
$24
$36
$48

Double-boiled Soup-of-the-day
鱼翅

SHARK’S FIN

传统佛跳墙
Buddha Jumps Over The Wall

£88

砂煲干捞中鲍翅伴人参鸡汤
Stir-fried Superior Shark’s Fin in Claypot accompanied with Ginseng Chicken Soup

£50

翅骨汤花胶炖中鲍翅
Double-boiled Supeior Shark's Fin with Fish Maw in Cartilage Soup

£50

菜胆云腿鸡炖中鲍翅
Double-boiled Superior Shark's Fin Soup with Hunan Ham, Chinese Cabbage and Chicken

£48

红烧鱼子蟹皇烩中鲍翅
Braised Superior Shark’s Fin Broth with Crab Roe and Caviar

£48

玉凤干炒鱼翅
Stir-fried Shark's Fin with Crab Meat and Ham accompanied with Double-boiled Chicken Soup

£48

三宝蟹肉烩生翅
Braised Sharks’ Fin Broth with Crab Meat, Conpoy and Bamboo Piths

£22

菜胆北菇炖勾翅
Double-boiled Shark's Fin Soup with Chinese Cabbage and Black Mushrooms

Small: £150 | Medium: £220 | Large: £300

一品海味鱼翅
Braised Shark’s Fin Broth with Seafood

£80 | £120 | £160
鲍鱼海味类
ABALONES & SEA CUCUMBERS

黑松露澳洲三头鲍鱼焖花胶
Braised Whole 3-head Australian Abalone with Fish Maw and Black Truffles
Per Person $58

红烧澳洲三头鲍鱼扣海参
Braised Whole 3-head Australian Abalone with Sea Cucumbers
$48

秘制六头鲍鱼扣鹅掌
Braised Whole 6-head Abalone with Goose Webs
$30

蚝皇澳洲六头鲍鱼百花鲜冬菇
Braised Whole 6-head Australian Abalone with Black Mushrooms stuffed with Prawn Paste
$28

鲍罗万有
(Bob鱼仔,冬菇,海参,带子)
Braised Sea Treasures Pot
(whole baby abalone, shitake mushrooms, sea cucumbers, fresh scallops)
$28

金华麒麟鲍脯
Braised Sliced Abalone with Hunan Ham, Chicken and Mushrooms
Small $60 Medium $90 Large $120

四川一品煲
(海参,冬菇,蹄根,干贝,虾球)
Braised Sea Treasures with Pork Tendon in Spicy Sauce served in Claypot
$48 $72 $96
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
<th>Preparation Methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australian Lobsters</td>
<td>Market Price</td>
<td>(Order 2 days in advance)</td>
</tr>
<tr>
<td>Geoducks</td>
<td>Market Price</td>
<td>(Order 2 days in advance)</td>
</tr>
<tr>
<td>Local Lobsters</td>
<td>$12 Per 100g</td>
<td>Live Prawns</td>
</tr>
<tr>
<td>Live Prawns</td>
<td>$8 Per 100g</td>
<td></td>
</tr>
<tr>
<td>Sri Lankan Crabs</td>
<td>$8.80 Per 100g</td>
<td></td>
</tr>
<tr>
<td>Scottish Bamboo Clams</td>
<td>$10 Per Piece</td>
<td></td>
</tr>
</tbody>
</table>

**Australian Lobsters**
- Market Price
- (Order 2 days in advance)

**Geoducks**
- Market Price
- (Order 2 days in advance)

**Local Lobsters**
- $12 Per 100g

**Live Prawns**
- $8 Per 100g

**Sri Lankan Crabs**
- $8.80 Per 100g

**Scottish Bamboo Clams**
- $10 Per Piece

**Choice of Preparation Method**
- *Sashimi*
- *Poached with Supreme Stock*
- *Steamed with Bean Starch Vermicelli and Minced Garlic*
- *Deep-fried with Superior Stock*
- *Steamed with Chinese Wine and Egg White*
- *Sautéed with Spicy XO Sauce*
- *Stir-fried with Chilli*
- *Salted Egg Yolk*
- *Black Pepper*
- *Steamed with Bean Starch Vermicelli and Minced Garlic*
- *Sautéed with Spicy XO Sauce*
- *Wok-fried with Spring Onion and Ginger*
生猛海鲜

东星斑
East Star Grouper
Per 100g $16

西星斑
West Star Grouper
$13

笋壳鱼
Marble Goby Soon Hock
$9

龙虎斑
Sea Grouper
$9

巴丁鱼
Ba Ding Fish
$7

Choice of Preparation Method
- Steamed with Light Soya Sauce
- Deep-fried with Light Soya Sauce
- Steamed with Pickled Radish
- Steamed with Preserved Beans and Minced Dried Shrimp
- Steamed with Wood Fungus, Golden Mushrooms and Red Dates
- Steamed with Minced Ginger
- Braised with Roast Pork and Garlic served in Claypot

鲈鱼
Sea Perch
Per Piece $16.80

Choice of Preparation Method
- Steamed with Bean Curd Sheet and Minced Garlic
- Steamed with Light Soya Sauce
- Deep-fried with Almond Flakes, Lemongrass and Plum Sauce

LIVE SEAFOOD
**SEAFOOD**

<table>
<thead>
<tr>
<th>Name</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>砂煲蒜子火腩焖斑头腩</td>
<td>$38</td>
<td>$57</td>
<td>$76</td>
</tr>
<tr>
<td>Braised Grouper’s Head with Roast Pork and Whole Garlic in Claypot</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>顺德爆炒红斑片</td>
<td>$34</td>
<td>$51</td>
<td>$68</td>
</tr>
<tr>
<td>Stir-fried Grouper Fillet with Olive Pickle and Garlic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>油泡京葱红斑球</td>
<td>$34</td>
<td>$51</td>
<td>$68</td>
</tr>
<tr>
<td>Stir-fried Grouper Fillet with Onion</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>芹香炒三鲜</td>
<td>$32</td>
<td>$48</td>
<td>$64</td>
</tr>
<tr>
<td>Sautéed Prawns, Scallops and Cuttlefish with Celery</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>XO酱芦笋炒带子</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>Sautéed Fresh Scallops with Asparagus in XO Chilli Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>生拆蟹肉炒鲜奶</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>Fried Hand-peeled Crab Meat with Fresh Milk</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>三文鱼子芥末虾球</td>
<td>$26</td>
<td>$39</td>
<td>$52</td>
</tr>
<tr>
<td>Deep-fried Prawns with Wasabi Mayo Sauce and Caviar</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>玉凤黄金虾球</td>
<td>$26</td>
<td>$39</td>
<td>$52</td>
</tr>
<tr>
<td>Deep-fried Prawns with Salted Egg Yolk</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>松露油西施生虾</td>
<td>$25</td>
<td>$38</td>
<td>$50</td>
</tr>
<tr>
<td>Sautéed Fresh Prawns with Egg White and Truffle Oil</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>黑蒜豉油皇煎生虾</td>
<td>$24</td>
<td>$36</td>
<td>$48</td>
</tr>
<tr>
<td>Stir-fried Fresh Prawns with Black Garlic and Superior Soya Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>金衣鱼皮藏珍</td>
<td>$24</td>
<td>$36</td>
<td>$48</td>
</tr>
<tr>
<td>Deep-fried Crispy Fish Skin with Diced Seafood</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>韭皇油泡生虾</td>
<td>$24</td>
<td>$36</td>
<td>$48</td>
</tr>
<tr>
<td>Wok-fried Fresh Prawns with Chives</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
猪肉

<table>
<thead>
<tr>
<th>菜名</th>
<th>小份</th>
<th>中份</th>
<th>大份</th>
</tr>
</thead>
<tbody>
<tr>
<td>青椒爆猪颈肉</td>
<td>$25</td>
<td>$38</td>
<td>$50</td>
</tr>
<tr>
<td>Stir-fried Pork Shoulder with Capsicum</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>香芋腊味黑豚肉</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>Stir-fried Kurobuta Pork with Taro and Preserved Meat</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>蜜汁蒜片黑豚肉</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>Wok-fried Kurobuta Pork with Sliced Roasted Garlic and Marmite Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>玉凤咖啡排骨</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>Stir-fried Spare Ribs with Coffee Sauce and White Sesame</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>京都排骨</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>Jing Du Spare Ribs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>橙花焗排骨</td>
<td>Per Piece $10.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Spare Ribs infused with Orange Jus (Minimum 2 pieces with an estimated waiting time of 20 minutes)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>檀菜蒸肉饼</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Steamed Minced Pork with Olive Vegetables</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>荔枝咕噜肉</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Sweet and Sour Pork with Lychee and Mixed Capsicums</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Small</td>
<td>Medium</td>
<td>Large</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>-------</td>
<td>--------</td>
<td>-------</td>
</tr>
<tr>
<td>杏香牛柳粒 Signature Sautéed Beef Cubes with Almond Flakes</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>红酒葡萄黑椒牛柳粒 Sautéed Beef Cubes with Black Pepper Sauce</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>中式香煎牛仔扒 Pan-seared Beef Steak ‘Chinese’ Style</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>金菇白灼牛肉片 Poached Sliced Beef with Golden Mushrooms</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>秘制黑椒釀油条(牛肉) Stuffed Fritters with Black Pepper Beef</td>
<td>$24</td>
<td>$36</td>
<td>$48</td>
</tr>
<tr>
<td>双葱炒鹿肉 Wok-fried Sliced Venison with Duo Onion</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>青胡椒麻香鹿肉 Wok-fried Sliced Venison with Pepper</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>公保腰果鸡球 Stir-fried Diced Chicken with Dried Red Chilli and Cashew Nuts (Gong Pao Style)</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>辣子鸡丁 Stir-fried Diced Chicken with Dried Red Chilli and Peppercorn</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Casserole</td>
<td>Small</td>
<td>Medium</td>
<td>Large</td>
</tr>
<tr>
<td>-------------------------------</td>
<td>-------</td>
<td>--------</td>
<td>-------</td>
</tr>
<tr>
<td>腊味茄汁滑鸡煲</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$28</td>
<td>$42</td>
<td>$56</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>香脆 twin roast duck</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
</tbody>
</table>
**VEGETABLES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached Baby Cabbage with Fish Maw in Cartilage Soup</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>Braised Seaweed Bean Curd with Crab Meat, Bamboo Piths and Seasonal Greens</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Braised Seaweed Bean Curd with Scallops, Minced Pork, Honshimeiji Mushrooms and Seasonal Greens</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Stir-fried Hong Kong Kale with Bean Curd Skin</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Stir-fried Green Dragon Chives with Bean Sprouts and Salted Fish</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Poached Chinese Spinach with Trio Eggs</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Wok-fried French Beans with Minced Pork and Spicy XO Sauce</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Sautééd Lotus Root, Asparagus, Snow Fungus, Snow Peas, Honshimeiji Mushrooms and Lily Bulbs</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Seasonal Vegetables (Please select one vegetable for your preference)</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Hong Kong Kai Lan, Choy Sum, Asparagus, Chinese Cabbage, Perilla Leaf, Chinese Spinach, Broccoli, Lettuce, Spinach</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Rice and Noodles

<table>
<thead>
<tr>
<th>Item</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stewed Hor Fun with River Prawns and Egg Gravy</td>
<td>$26</td>
<td>$39</td>
<td>$52</td>
</tr>
<tr>
<td>Crispy Noodles with Seafood</td>
<td>$24</td>
<td>$36</td>
<td>$48</td>
</tr>
<tr>
<td>Braised Mee Pok with Fresh Prawns and Ginger Onion</td>
<td>$22</td>
<td>$33</td>
<td>$44</td>
</tr>
<tr>
<td>Wok-fried Fish Noodles with Seafood</td>
<td>$20</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>Braised Rice Vermicelli Mee Hoon with Kurobuta Pork and Bitter Gourd in Black Bean Sauce</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Braised Ee Fu Noodles with Minced Pork and Eggplant</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Wok-tossed Hor Fun Teochew-style</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Wok-fried Fragrant Rice with Minced Beef</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Wok-fried Fragrant Rice with Crab Meat, Egg White and Caviar</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Wok-fried Fragrant Rice Yang Chow-style with Honey-glazed Pork and Prawns</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Claypot Rice with Preserved Meat, Chinese Sausage, Liver Sausage and Seasonal Greens</td>
<td>$10</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*(Minimum 4 persons with an estimated waiting time of 45 minutes)*
VEGETARIAN SOUPS

黄耳上素金盅
Vegetarian Soup with Yellow Fungi, Minced Bamboo Piths and Assorted Mushrooms, Served in Whole Old Cucumber
$13

红烧三宝素翅
Braised Mock Shark’s Fin Broth
$12.80

野生竹笙鲜菇炖胜瓜汤
Double-boiled Sponge Gourd Soup with Wild Bamboo Piths and Mushrooms
$10.80

菇丝酸辣羹
Vegetarian Hot-and-sour Broth with Shredded Mushrooms, Wood Fungi, Chilli and Bean Curd
$8

素鹅拼素菠菜饺
Vegetarian Goose Combination with Spinach Dumplings
Small $20  Medium $30  Large $40

黑椒猴头菇拼素春卷
Black Pepper Monkey Head Mushrooms Combination with Vegetarian Spring Roll
$20  $30  $40

南乳斋煲
Braised Broccoli with Bean-starch Vermicelli, Seasonal Greens, Sliced Mushrooms and Preserved Bean Curd Sauce
$18  $27  $36

西施素虾
Deep-fried Mock Prawns with Plum Sauce
$18  $27  $36
<table>
<thead>
<tr>
<th>Vegetarian</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep-fried Crispy Mock Fish with Sweet-and-sour Sauce</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Sautéed Mock Prawns with Mock Ham, Cashew Nuts and Seasonal Greens</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Stir-fried Mock Chicken with Cashew Nuts and Chilli (Gong Pao Style)</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Stewed Bean Curd Sheet with Szechuan Spicy Sauce</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Deep-fried Bean Curd with Crispy Cereal</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Sautéed Bean Curd with Macadamia Nuts and Black Pepper Sauce</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Vegetarian Spicy Bean Curd (Ma Po Dou Fu)</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Stir-fried Kale with Wild Mushrooms</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Stir-fried String Beans with Olive Vegetables</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Deep-fried Honshimeiji Mushrooms with Wasabi Mayo Sauce</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Braised Eggplant with Spicy Sauce</td>
<td>$16</td>
<td>$24</td>
<td>$32</td>
</tr>
<tr>
<td>Wok-fried Taro and Mock Ham with Sweet-and-sour Sauce</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
<tr>
<td>Crispy Noodles with Mixed Vegetables</td>
<td>$18</td>
<td>$27</td>
<td>$36</td>
</tr>
</tbody>
</table>
甜品
DESSERTS

红莲炖雪蛤
Double-boiled Hashima with Lotus Seeds and Red Dates
$12

花旗参雪耳炖桃树胶
Double-boiled Nourishing Snow Fungi with Ginseng and Peach Resin
$10

菊花芦荟苹果冻
Chilled Chrysanthemum Apple Jelly with Aloe Vera
$6

杨枝甘露
Chilled Mango Sago with Pomelo
$5

香芒布丁
Chilled Mango Pudding
$5

椰汁布丁
Chilled Coconut Pudding
$5

生磨杏仁茶
Hot Sweetened Home-made Almond Cream
$5

养颜自制龟苓膏
Chilled Herbal Jelly with Honey Syrup
$5

豆沙锅饼
Deep-fried Red Bean Paste Pancake
$12

水果拼盘
Fresh Seasonal Fruits Platter
$16

枸杞子桂花糕
Osmanthus Jelly with Wolfberries (3 pieces)
$5