



2016 丙申猴年賀歲精心推介

Chinese New Year recommendation

家肥屋潤 (乳豬拼海蜆) 4人用	\$50.8
Slice suckling pig with jelly fish	
百福如意 (什菌扒玉子豆腐)	\$34.8
Fried Japanese tofu topped with mixed mushrooms	
金玉滿堂 (荔茸香酥鴨)	\$34.8
Crispy skin duck stuffed in taro paste	
金雞報喜 (大漠風沙雞)	\$30.8
Spicy chicken fillet in basket	
金腰玉帶 (夏果帶子蝦球)	\$42.8
Braised king prawn & scallops with macadamia nuts	
嘻哈大笑 (茄汁蝦碌)	\$42.8
Stir fried king prawn in tomato sauce	
滿地金錢 (北菇花膠扒海參)	\$72.8
Sea cucumbers with fish maw and mushrooms	
金枝玉葉 (瑤柱扒白菜苗)	\$34.8
Braised Chinese vegetables with conpoy	
發財好市 (蠔豉髮菜燒肉)	\$56.8
Braised dried oyster & black moss with roast pork	
花開富貴 (蟹肉扒西蘭花)	\$33.8
Steamed broccoli topped with crab meat	
髮菜瑤柱甫 (髮菜,蒜子,豬利,瑤柱)	\$72.8
Braised black moss with conpoy with garlic	
黃金滾滾 (金麟四寶翅) 4-5人用	\$138.8
Golden unicorn special shark fin soup	
彩鳳迎春 (一品蒜香雞)	\$32.8
Crispy skin chicken with dried shallot & garlic	
紅棉扒大鴨 (大鵬展翅)	\$50.8
Braised duck with fish maw and bamboo fungus	
揚眉吐氣 (南投話梅骨)	\$32.8
Braised pork ribs with Taiwanese plums	
風生水起 (撈起魚生)	\$75.8
Salmon Sashimi, Pickles and Vegetables	



2016 申猴迎新

Chinese New Year A-La-Carte Menu

餐前小菜 Appetizers

三色蒸餃子 (蝦餃、燒賣、韭菜餃) Steamed mixed dumplings (Prawn Dumplings, Pork Dumplings, Chives and Prawn Dumplings)	\$11.5
雞肉春卷, Chicken Spring Rolls (4 pcs in a serve)	\$11.5
蒸點心 / 炸點心, Steamed / Fried Pork Dumplings (4 pcs in a serve)	\$11.5
蒸蝦餃 / 炸蝦餃, Steamed / Fried Prawn Dumplings (4 pcs in a serve)	\$11.5
海鮮生菜包 (每片), Seafood San Choy Bow (Each)	\$11.5
金銀蒜粉絲蒸帶子, Steamed Scallops & Vermicelli in Garlic Sauce (4 pcs)	\$28.8

燒臘 BBQ & Marinated Food

BBQ Combo 燒味雙拼 Any two of roast duck, BBQ Pork, Jelly Fish, Marinated Calamari, Prawn Balls	\$36.8
明爐燒鴨, Roast Duck	\$32.8
蜜汁叉燒, BBQ Pork	\$28.8
北京片皮鴨兩食 (二道: 生菜包 / 炒麵 / 炒菜) Peking Duck (Whole Duck, 2 courses) (2 nd course choose from san choy bao, fried rice, fried noodles and fried vegetables.)	每隻 \$70.8

湯類 Soup

雲吞湯, Short Soup	\$9.8
上湯生麵, Long Soup	\$9.8
什會雲吞湯, Combination Short Soup	\$19.8
雞茸粟米羹, Chicken and Sweet Corn Soup	\$9.8
蟹肉粟米羹, Crab Meat and Sweet Corn	\$9.8

雞鴨類 Chicken & Duck

蒜香雞, Crispy Skin Chicken	\$32.8
山東雞, Boneless Shandong Chicken	\$32.8
西檸煎軟雞, Boneless Lemon Chicken	\$30.8
油淋炸子雞, Crispy Skin Chicken with Ginger, Shallot and Soy Sauce	\$32.8
梅醬鴨, Roast Duck in Plum Sauce	\$32.8
八珍扒鴨, Combination Duck	\$34.8

海鮮類 Seafood

蝦、帶子、魷魚、斑片、白飯魚、錦繡海鮮 (配以下醬料)	\$38.8
椒鹽、薑蔥、沙爹汁、豉汁、椒鹽、咖哩、蒜茸、四川辣醬、蜜汁、XO 醬	
Prawn, Scallop, Calamari, rod cod fillet, white bait, combo seafood	
Stir fry with choice of: salt & pepper, ginger & Shallots, Satay Sauce, black bean sauce, Salt & Pepper, Curry sauce, Garlic sauce, Szechuan sauce, honey sauce, XO sauce	

豬、牛、羊 Pork, Beef, Lamb

甜酸咕嚕肉 , Sweet and Sour Pork	\$28.8
京都焗肉排 , Peking Style Pork Ribs	\$28.8
椒鹽焗肉排, Salt & Pepper Pork Ribs	\$28.8
京汁牛柳絲, Shredded Beef with Peking Sauce	\$28.8
蠔皇牛肉, Stir-fried Beef with Oyster Sauce	\$28.8
時菜炒牛肉, Stir- fried Beef with vegetable	\$30.8
黑椒牛仔粒, Diced Beef with Black Pepper	\$32.8
鐵板牛柳, Sizzling Fillet Steak Chinese Style	\$32.8
蒙古羊肉 , Mongolian Lamb	\$32.8
四川羊肉, Stir-fried Lamb with Szechuan Sauce	\$32.8

蔬菜類 Vegetables

雜菌扒時蔬, Seasonal vegetable with mix mushroom	\$32.8
乾燒四季豆, Long Beans with Minced Pork	\$28.8
蠔油芥蘭, Chinese Broccoli in Oyster Sauce	\$28.8
炒雜菜 , Stir- fried Mixed Vegetable	\$26.8

粉、麵、飯類 Noodles and Rice

漁夫炒飯 (蝦粒, 帶子, 魚籽, 白飯魚)	\$32.8
Fisherman Fried Rice (Diced Prawn, Scallop, Fish Roe, White Bait)	
福建炒飯, Hokin Fried Rice	\$30.8
揚州炒飯, Yangzhou Fried Rice	\$20.8
素炒飯, Vegetarian Fried Rice	\$18.8
蝦籽乾燒伊麵, E-Fu Noodle with Prawn Roe	\$28.8
海鮮炒麵, Seafood Supreme Crisp Noodle/Soft Noodle	\$34.8
牛肉炒飯, Beef with Fried Rice	\$24.8
絲苗白飯, Steam Rice (per serve)	\$4.0