


A la Carte Menu

Selection of Hot and Cold Starters

蒜泥白肉

22 小 (S) 33 中 (M) 44 大 (L)

Poached Pork Belly in Garlic Sauce with Spring Onions

蓉城口水鸡 

22 小 (S) 33 中 (M) 44 大 (L)

Szechuan Poached Chicken in Spicy Peanut and Sesame Sauce

酒花醉鸡

22 小 (S) 33 中 (M) 44 大 (L)

Chilled Chicken Marinated with Shao Xin Chinese Wine

上海秘制烤夫

16 小 (S) 24 中 (M) 32 大 (L)

Braised Shanghai Whole Bran Cake with Cinnamon, Cloves and Star Anise

Selection of Hot and Cold Starters

卤水鸭


22 小 (S) 33 中 (M) 44 大 (L)

Slow-Cooked Duck Marinated in Szechuan Peppercorn, Dried Tangerine Peels and Spices

酸辣关东木耳


16 小 (S) 24 中 (M) 32 大 (L)

Black Fungus Marinated in Spicy Sour Sauce

红油抄手 

12 per order (4 pcs)

Poached Prawn Dumpling in Szechuan Sauce with Chilli Oil

酸辣粉皮 

16 小 (S) 24 中 (M) 32 大 (L)

Chilled Shredded Green Bean Sheets with Spicy Sesame Sauce

Signature Barbeque Selection

挂炉烧鸭

26 per order / 40 半只 (half duck)

Hong Kong Style Roast Duck with Cinnamon, Star Anise and Chinese Wine

卤水豉油鸡

24 per order / 32 半只 (half chicken)

Braised Soy Sauce Chicken

蜜汁叉烧

22 小 (S) 33 中 (M) 44 大 (L)

Char Siew Barbecued Pork Loin with Sweet Honey Glaze

脆皮烧肉

22 小 (S) 33 中 (M) 44 大 (L)

Crispy Pork Belly Marinated with Five Spices

烧味拼盘

Barbecued Meat Combination

Enjoy a selection your choice of two, three or four items from above

30 Choice of Two Items

40 Choice of Three Items

50 Choice of Four Items

北京鸭

88 per duck

Roasted Duck Beijing-Style

脆皮乳猪

Seasonal Price

Suckling Pig

炭烧蜜汁猪颈肉

22 小 (S) 33 中 (M) 44 大 (L)

Chef's Special Grilled Pork



Pinch spicy



Mild spicy



Hot spicy




Fiery spicy



Vegetarian

Soups and Broths

四川蟹肉酸辣汤 

12 每位 (per person)

30 小 (S) 45 中 (M) 60 大 (L)

Crab Meat and Sea Cucumber

Hot and Sour Soup with Shredded Bamboo and Wood Ear Mushrooms

瑶柱蟹肉鱼鳔羹

26 每位 (per person)

68 小 (S) 102 中 (M) 136 大 (L)

Superior Broth with Braised Crab Meat and Fish Maw

老火烈汤

12 每位 (per person)

Chef's Double-Boiled Soup of the Day

瑶柱海鲜冬瓜汤

14 每位 (per person)

Melon and Dried Scallop Soup with Duck and Seafood

Fish and Seafood

波士顿龙虾

Boston Lobster
Seasonal Price

红斑

14 per 100gram

Red Grouper

笋壳

11 per 100gram

Soon Hock

老虎虾

10 per 100 gram

Tiger Prawn

雪鱼

18 每位(per person)

Cod

红鲳鱼头

48 每份 (per order) Half

Head

Snapper Fish

多宝鱼(每份)

98 per order

Turbot Fish

(Whole)

烹调方式

Preparation style

金银蒜蒸


Steamed with Minced Garlic

清蒸

Steamed with Superior Soy Sauce

油浸

Deep-Fried with Superior Soy Sauce

麻辣焖 

Braised with Fiery Szechuan Peppercorn



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian

Seafood and poultry

野菇露笋带子


48 每份 (per order)

Stir-Fried Scallop with Wild Mushrooms,
Asparagus and Garlic

白汁脆虾球


38 小 (S) 58 中 (M) 78 大 (L)

Crispy Prawns Coated with
Oven Baked Almond and Mayonnaise

宫保虾球 


40 小 (S) 60 中 (M) 80 大 (L)

Sautéed Gong Bao Prawns with Dried Chilli
and Peanuts

XO 酱虾球露笋 


40 小 (S) 60 中 (M) 80 大 (L)

Sautéed Prawns with Asparagus and XO Chilli
Sauce

宫保鸡丁 

26 小 (S) 39 中 (M) 52 大 (L)

Sautéed Chicken with Dried Chilli and Peanuts

辣子焖鸡翅 

26 小 (S) 39 中 (M) 52 大 (L)

Braised Chicken Wing with Szechuan Peppercorn,
Fiery Chilli Padi and Assorted Vegetables

麻辣烧鸡 

30 半只 (half chicken)

Roasted Chicken with Spicy
Sesame Chilli Sauce

野椒焖鸡煲 

28 小 (S) 42 中 (M) 56 大 (L)

Braised Chicken with Wild Chilli
and Fungus

樟茶鸭

40 半只 (half duck)


House Smoked Duck Prepared Szechuan Style

Meat

茶香芒汁排骨


16 每位 (per person)

Pan-Fried Pork Spare Rib with
Chef's Special Mango Tea Sauce

回锅肉 

26 (S) 39 (M) 52 (L)

Twice Cooked Pork with Leeks and
Mushrooms in Spicy Chilli Sauce

黑椒牛柳粒 

48 (S) 68 (M) 88 (L)


Stir-Fried Beef Tenderloin with
Black Pepper Sauce

红酒煎牛扒

22 每位 (per person)

46 (S) 69 (M) 92 (L)

Pan-Seared Beef Tenderloin with Stir-Fried
Asparagus and Red Wine Sauce

水煮牛肉 

36 份 (per order)

Braised Beef in Spicy Chilli Oil, Peppercorn
Broth with Mushrooms and Vegetables

炭烧羊排

46 (S) 69 (M) 92 (L)

Roast Rack of Lamb with
Honey Pepper Sauce



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian

Vegetables

梅菜干炒芥兰

22 (S) 33 (M) 44 (L)

Pan-Fried Hong Kong Kai Lan with Braised Preserved Cabbage

家香豆腐

26 (S) 39 (M) 52 (L)

Bean Curd with Roasted Pork Belly Honey Beans and Mushroom

上汤杞子灼时蔬

22 (S) 33 (M) 44 (L)

Braised Leafy Greens with Superior Stock

干扁四季豆

22 (S) 33 (M) 44 (L)

Pan-fried String Beans with Minced Pork preserved cabbage and Dried shrimp

麻婆豆腐

24 (S) 36 (M) 48 (L)

Braised Bean Curd with Minced Pork in Hot Chilli Bean Sauce

Rice and Noodles

叁吧虾粒炒饭

30 (S) 45 (M) 60 (L)

Sambal Prawn Fried Rice

鸭粒炒饭

28 (S) 42 (M) 56 (L)

Roast Duck Fried Rice

XO 酱蟹肉银芽炒饭

30 (S) 45 (M) 60 (L)

XO Egg Fried Rice with Crab Meat and Bean Sprouts

姜香碧绿炒饭

24 (S) 36 (M) 48 (L)

Wok-Fried Rice with Asian Greens and Minced Ginger

干贝蚧肉焖伊面

32 (S) 48 (M) 64 (L)

Braised Ee-Fu noodles with Dried Scallop and Crab Meat

海鲜粒炒面线

32 (S) 48 (M) 64 (L)

Wok-Fried Vermicelli with Bean Sprout, Seafood and Yellow Chives

四川鸡丝担担面

14 每位 (per person)

Szechuan Spicy "Dan Dan" Noodles with shredded Chicken



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian

Dessert

Hot Selection

红莲炖雪蛤

14 每位 (per person)

Double-Boiled Hashima with Lotus Seed
and Red Dates

豆沙锅饼 (每份)

18 per portion

Pan-fried Szechuan Pancake with Red Bean Paste

莲子芝麻糊

10 每位 (per person)

Cream of Black Sesame with Lotus Seed

雪耳杏仁糊

10 每位 (per person)

Almond Cream with Snow Fungus

Cold Selection

香芒滑布丁

8 每位 (per person)

Chilled Mango Pudding

龟苓膏

8 每位 (per person)

Chilled Herbal Jelly

杨枝甘露

8 每位 (per person)

Chilled Cream of Pomelo

Sago and Diced Mango

指天椒樱桃雪糕 

10 每位 (per person)

House Special Chilli Padi Cherry Sherbet



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian

Dim Sum A La Carte (Lunch Only)

Steamed / Braised

菠菜上素饺

5.80 (3 pieces)

Steamed Vegetarian Dumpling with Spinach

港式珍珠枕

6.80 (2 pieces)

Glutinous Rice with Salted Egg,
Minced Chicken and Mushrooms
Wrapped in Lotus Leaf

红糟蒸排骨

6.80 (per order)

Pork Spare Ribs in Fermented
Rice Wine Sauce

芝士蟹肉饺

6.80 (3 pieces)

Steamed Crab Meat Dumpling with
Cheese Cheddar Cream

上海小笼包

6.80 (3 pieces)

Xiao Long Pao Traditional Shanghai
Soup Dumpling

带子蒸烧卖

7.80 (3 pieces)

Steamed pork and prawn dumpling with scallop

叉烧、鲜带蒸肠粉

6.80 (2 pieces)

Chee Chong Fun
Steamed Rice Flour Roll with BBQ Pork,
Scallops and Coriander Soy Sauce

芦笋鲜虾饺

8.80 (3 pieces)

Dumpling with Prawn and Asparagus

麻婆豆腐窝

5.80 (3 pieces)

Braised Bean Curd in Szechuan Yellow Bean
Sauce
in Crispy Chinese Bun

上汤鲜菇付皮卷

5.80 (3 pieces)

Bean Curd Skin with Mushrooms, Minced Pork
and Prawns in Clear Broth

白玉班球卷

6.80 (2 pieces)

Grouper Fillet Roll with Radish and Minced Prawn

蜜汁叉烧包

6.80 (3 pieces)

Char Siew Pau
Barbecued Pork Bun

京川饺子

6.80 (3 pieces)

Poached Prawn Dumplings with Jing Chuan
Spicy-Sour Soy Sauce

Baked

蔗酒提子挞

5.80 (3 pieces)

Rum and Raisin Egg Tarts

麻香叉烧酥

5.80 (3 pieces)

Barbecued Pork Pastry



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian

Fried

家乡咸水角

6.80 (3 pieces)

Deep-Fried Glutinous Flour Dumpling with Pan-Fried Minced Pork, Prawn and Dried Shrimp

韭菜煎锅贴

5.80 (3 pieces)

Seared Shanghai Minced Pork Dumplings with Chives

香煎南瓜芋丝饼

5.80 (3 pieces)

Shredded Yam Layered with Pumpkin Purée

金粟糙米拼橄榄菜

5.80 (per order)

Organic Brown Rice Dumplings with Preserved Olives

酥炸 XO 萝卜糕

5.80 (3 pieces)

Deep-Fried Radish Cake with XO sauce

酥炸香蕉虾筒

6.80 (3 pieces)

Prawn and Banana Wrapped in Wafer Paper

鸡粒咸蛋酥

7.80 (3 pieces)

Crisp and Fluffy Salted Egg Dumpling Stuffed with Minced Chicken

金菇烟肉卷

7.80 (3 pieces)

Bacon Roll Wrapped with Enoki Mushrooms

鲜虾芝士付皮卷

7.80 (3 pieces)

Crispy Bean Curd Skin with Prawn and Cheese

味噌杂菌饺

5.80 (2 pieces)

Organic Mushroom Dumplings with Miso Filling



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian