SUN TUNG LOK Chinese cuisine was founded in 1969 by the YUEN's family. Our focuses on top quality Guangdong cuisine and tailor-made services have leaded our restaurant to an unparalleled reputation in the world.

Enlivening the renowned taste of Sun Tung Lok, HOUSE OF YUEN reintroduces its distinguishing excellence with a contemporary twist. With a wide, delectable array of Cantonese delicacies, we constantly aim to be synonymous with exceptional quality and service. Our staffs offer personalised service to suit your very needs.

Sun Tung Lok was awarded for its fifth time from Michelin Guide Hong Kong.
<table>
<thead>
<tr>
<th>Signature Dish</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Old-fashioned Shanghai street style smoked fish fillet</td>
<td>88</td>
</tr>
<tr>
<td>Crispy fish skin with plum sauce</td>
<td>78</td>
</tr>
<tr>
<td>Deep-fried prawn with wasabi-aioli</td>
<td>88</td>
</tr>
<tr>
<td>Chilled pig’s ear</td>
<td>68</td>
</tr>
<tr>
<td>Chilled drunken chicken topped with shaved “Shao Xing” wine ice</td>
<td>68</td>
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<tr>
<td>Chilled foie gras terrine with superior soya sauce</td>
<td>168</td>
</tr>
<tr>
<td>Roasted crispy chicken with flaxseed</td>
<td>128</td>
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<tr>
<td>Double-boiled assorted fungus consommé with fish maw and dried scallop</td>
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<tr>
<td>Double-boiled American ginseng with green vegetable soup</td>
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</tr>
<tr>
<td>Chicken clear consommé served with wantons and black truffle</td>
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<tr>
<td>Braised bean curd with mushroom, minced chicken, asparagus, and hot bean sauce</td>
<td>88</td>
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<tr>
<td>Deep-fried king prawn with salted egg yolk</td>
<td>268</td>
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<tr>
<td>Roasted fillet of silver cod with sautéed egg white and conpoy</td>
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<tr>
<td>Pork neck, kuei hua flavoured pear, chin kiang vinegar</td>
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<td>Blanched seasonal vegetable with fresh scallop and conpoy in golden supreme broth</td>
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<td>Braised bean curd with assorted fungus and foie gras</td>
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<td>Stir-fried ‘Mee Sua’ with assorted seafood and XO sauce</td>
<td>128</td>
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<tr>
<td>Oven-baked king prawn with cheese and spicy XO sauce</td>
<td>148</td>
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<tr>
<td>Traditional Peking duck served with foie gras, crispy bean curd skin, and wrapper</td>
<td>488 (6 pcs)</td>
</tr>
<tr>
<td>Pan-seared of “sous vide” wagyu rib eye fillet</td>
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<tr>
<td>Pan-fried Australian wagyu sirloin M9, with Sichuan pepper and golden mushroom</td>
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House of Yuen

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<td>鹹蛋黃脆蝦球</td>
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Baked stuffed crab shell with crabmeat, onion, and mushroom
鲜蟹焗焗蟹盖 | 188 / person

Diced beef tongue in XO sauce
 XO酱卤牛腩 | 128
APPETIZERS

King prawn and green salad with sesame dressing
原隻蝦皇伴芝麻汁翠蔬沙律
148 / person 每位

Deep-fried stuffed crab claw with minced shrimp paste
百花炸饅鮮蟹鉗 | 120 / person 每位

Chef’s appetizer platter (fresh abalone, beef tongue in XO sauce, and jellyfish)
風味三式拼盤 (前水鮮鮑魚、XO醬蝸牛脣、蹙油海蜇頭) | 108 / person 每位

Century egg and pickled ginger
皮蛋酸薑 | 80

Jellyfish with spring onion and sesame oil
蹙油海蜇頭 | 80

Fried bread toasted with shrimp and Yunnan ham (4 pcs)
雲腿蝦頭多士(四件) | 80

Diced fresh abalone marinated with soy sauce
前水鮮鮑魚粒 | 120

Braised chicken feet in superior abalone sauce
鮑汁鳳爪 | 80

Deep-fried shrimp dumpling (6 pcs)
脆炸鮮蝦水餃(六件) | 68

Fried sliced pork belly with soy sauce
豉油皇脆腩片 | 72

Suckling pig’s trotter marinated in soy sauce
鹹水乳豬腳 | 80

Chopped cucumber marinated with vinegar
手拍醋青瓜 | 48

Fried string bean with chopped olive, pickle, and minced pork
欖菜肉嵐四季豆 | 58

Pan-fried bean curd skin stuffed with assorted mushrooms
鮮菌煎素餃 | 48

Wok-fried red and green pepper with assorted mushrooms
紅綠尖椒爛鮮菌 | 48
SOUPS

Buddha Jumps Over the Wall
佛跳壇 | 1 person 488

Double-boiled chicken soup with fish
maw, goji berry, and sea whelk
天訂花膠杞子鮮鐘墩螺頭 | 1 person 168

Crab roe and asparagus soup
蟹黃鮮蘆筍羹 | 1 person 88

Crabmeat and seafood soup
蟹肉鮮海洋羹 | 1 person 88

Crabmeat and minced chicken soup
蟹肉雞茸羹 | 1 person 88

Conpoy and minced winter melon soup
with shredded duck
瑶柱冬茸鵝絲羹 | 1 person 68

Minced beef soup with mushroom and
fungus
太極牛肉羹 | 1 person 78

Hot & sour soup
seafood 鮮辣海洋羹 | 1 person 88
beef 鮮辣牛肉羹 | 1 person 78
lobster 鮮辣龍蝦羹 | 1 person 228

Bean curd and vegetable soup
豆腐素菜羹 | 1 person 60
PRICES ARE SUBJECT TO GOVERNMENT TAX & SERVICE

SOUPS

Buddha Jumps Over the Wall

- Double-boiled chicken soup with fish maw, goji berry, and sea whelk
  - 1 person 488

- Crab roe and asparagus soup
  - 1 person 168

- Crabmeat and seafood soup
  - 1 person 88

- Crabmeat and minced chicken soup
  - 1 person 88

- Conpoy and minced winter melon soup with shredded duck
  - 1 person 68

- Minced beef soup with mushroom and fungus
  - 1 person 78

SIGNATURE DISH

- Hot & sour soup
  - 1 person 88

- Hot & sour soup with seafood
  - 1 person 88

- Hot & sour soup with beef
  - 1 person 78

- Hot & sour soup with lobster
  - 1 person 228

BEAN CURD AND VEGETABLE SOUP

- Bean curd and vegetable soup
  - 1 person 60
Roast suckling pig stuffed with minced shrimp (6 pcs)
百花脆皮乳猪件 | 368 每份

Roast suckling pig
招牌菜

Roast suckling pig in Peking wrap style
厨師推薦

Peking duck

Barbecue meat platter

Barbecue pork

Roast pork brisket

Honey-glazed spare ribs

PRICES ARE SUBJECT TO GOVERNMENT TAX & SERVICE 另外附加政府税金与服务费
Roast suckling pig
即燒乳豬
Quarter 四份一隻 500
Half 半隻 988
Whole 全體 1,600

Roast suckling pig in Peking wrap style
片皮乳豬
Quarter 四份一隻 500
Half 半隻 988
Whole 全體 1,600

Peking duck
北京片皮鴨
Half 半隻 218
Whole 全體 398

Barbecue meat platter
燒味拼盆 | 388 例

Barbecue pork
蜜鴨新鮮梅頭叉燒 | 138 例

Roast pork brisket
脆皮燒腩仔 | 168 例

Honey-glazed spare ribs
蜜鴨一字骨 | 188 例
## ABALONE

Crown brand superlative dried abalone from Yoshihama, Japan
日本皇冠特級吉品鯇

<table>
<thead>
<tr>
<th>Each</th>
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</tr>
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<tbody>
<tr>
<td>20pcs / catty 廿兩</td>
<td>3,900</td>
</tr>
<tr>
<td>29pcs / catty 廿九兩</td>
<td>1,900</td>
</tr>
<tr>
<td>39pcs / catty 卅九兩</td>
<td>880</td>
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Crown brand dried abalone, 9pcs / catty, from Amidori, Japan
日本九頭皇冠特級大鯇

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<td>9,880</td>
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*Kindly order in advance

PRICES ARE SUBJECT TO GOVERNMENT TAX & SERVICE 另外附加政府稅金及服務費
PRICES ARE SUBJECT TO GOVERNMENT TAX & SERVICE

ABALONE

Crown brand superlative dried abalone from Yoshihama, Japan

Each 20pcs / catty
3,900

Each 29pcs / catty
1,900

Each 39pcs / catty
880

Crown brand dried abalone, 9pcs / catty, from Amidori, Japan

*Kindly order in advance

SIGNATURE DISH

CHEF’S RECOMMENDATION
Braised Hokkaido prickly sea cucumber with goose web
北海道關東刺參扣鵝掌 | 628 / person 每位
精选原條五十頭北海道關東刺參，營養豐富，蛋白質含量高，不含膽固醇，是級別滋補品，為海珍品之冠。
PRICKLY SEA CUCUMBER

Braised prickly sea cucumber with fish maw
北海道關東刺參扣天洋花膠
900 / person 每位

Braised fish maw with shiitake mushroom
天洋花膠扣日本天白菇 | 568 / person 每位

Braised fish maw with goose web
天洋花膠扣鵝掌 | 600 / person 每位

Braised whole fish maw with vegetable in abalone sauce
鮑汁扣原隻天洋花膠伴翠蔬
1,280 / portion 每份
**BIRD’S NEST**

- Stewed bird’s nest with crabmeat (served with supreme soup)
  蟹肉乾撈官燕（另附高湯）
  **428 / person**每位

- Double-boiled bird’s nest and mushroom with almond cream
  生磨杏汁松茸燉燕窩 | **428 / person**每位

- Double-boiled bird’s nest with red date and rock sugar
  冰花紅棗燉官燕 | **388 / person**每位

- Double-boiled bird’s nest with almond and coconut cream
  鹽杏汁燉官燕 | **per 388 / person**每位

- Braised bird’s nest with crabmeat
  蟹肉燉官燕 | **428 / person**每位

- Braised bird’s nest
  紅燒官燕 | **388 / person**每位

- Braised bird’s nest with minced chicken
  雞蓉燉官燕 | **388 / person**每位

- Steamed bamboo pith stuffed with bird’s nest in egg white
  蛋白竹笙燉官燕 | **388 / pc**每件
Double-boiled bird's nest and mushroom with almond cream | 428 / person

Double-boiled bird's nest with red date and rock sugar | 388 / person

Double-boiled bird's nest with almond and coconut cream | 388 / person

Braised bird's nest with crabmeat | 428 / person

Braised bird's nest | 388 / person

Braised bird's nest with minced chicken | 388 / person

Steamed bamboo pith stuffed with bird's nest in egg white | 388 / pc

Stewed bird's nest with crabmeat (served with supreme soup) | 428 / person
**SEAFOOD**

Aromatic fresh prawn with Chinese vermicelli in casserole
奇香粉絲海中蝦 | 128 / pc 每位

Aromatic oyster with Chinese vermicelli in casserole
奇香粉絲珍寶生蠔 | Per 138 每位

Pan-fried oyster bacon roll in black pepper sauce
黑椒汁煙肉生蠔 | Per 138 每位

Steamed egg white with black truffle, fresh crabmeat, ham, fried conpoy, and egg yolk
黑松露鮮蟹肉蒸乳酪 | 188 / person 每位

Steamed fresh Alaskan king crab leg with lotus seed and winter melon
北海道鮮蟹腿阿拉斯加蟹腳煒濃雞湯(伴蓮子・冬瓜) | 188 / person 每位

Steamed spotted garoupa fillet with black fish roe, minced bean curd, ham, and egg yolk
黑魚籽豆腐蓉蒸星斑球 | 188 / person 每位
Wok-fried king prawn with asparagus in
home made XO sauce
XO醬蒸鮮蝦原隻 | 138 / pc 每位

Wok-fried Hokkaido scallop with
mushroom and seasonal vegetable
in house gravy
鮮菇蒜燒北海道帶子皇牌翠蔬
198 / pc 每位

Wok-fried Hokkaido scallop with
asparagus
上湯焗北海道帶子皇牌鮮筍
198 / pc 每位

Braised garoupa’s fin and belly with
garlic and bean curd sheet
蒜子枝竹生紋斑翅
138 / person 每位

Pan-fried prawn in XO sauce / in supreme
soy sauce (6 pcs)
XO醬爆/豉油皇煎生蝦(六隻)
298 例

Barramundi cod / spotted garoupa /
napoleon fish / tiger garoupa
清蒸/生紋老鼠斑、東星斑、蘇眉、老虎斑
Market price 時價

Sliced spotted garoupa with mushroom
and vegetable in supreme soup
松茸翠蔬濃湯趾斑片 | 268 例

Sweet and sour prawn
松子咕嚕海蝦球 | 228 例

Wok-fried prawn with olive, pickle, bitter
melon, black bean, and garlic
櫛欄菠萝蜜瓜煱海蝦球 | 228 例

Stir-fried scallop with fried Yunnan ham
and seasonal vegetable
脆雲薑翠牌帶點 | 228 例
Pan-fried prawn with soy sauce or spicy salt or black bean sauce
頭抽 / 椒鹽 / 經椒照海生蝦 | 298 例

Steamed prawn with garlic
金銀蒜蒸海生蝦 | 298 例

Wok-fried prawn with spring onion and pepper
蔥苗椒子爆海蝦球 | 228 例

Sautéed prawn with sweet & sour gravy and Thousand Island dressing
彩園二味海蝦球 | 228 例

Wok-fried prawn with macadamia nuts and asparagus
金果鮮露筍海蝦球 | 228 例

Wok-fried prawn with XO sauce, mushroom, and Chinese kale
XO醬鮮菌菇度爆海蝦球 | 228 例

Wok-fried prawn with black bean paste and pepper
豉味彩椒海蝦球 | 228 例

Wok-fried sliced garoupa with 3 kinds of pepper
三椒炒星斑球 | 268 例

Poached fish fillet with white pepper and vermicelli
白胡椒粉絲浸魚片 | 268 例

Garoupa fillet with Sichuan pepper in casserole
砂鍋川辣石斑片 | 268 例

Mega-size tomato stuffed with assorted seafood and enoki
海皇金罐玉 | 160 / person 每份

*Kindly ask for the availability
CHICKEN & PIGEON

Poached chicken with fish maw, bamboo pith, and goji berry in supreme soup
花膠竹笙杞子鮮雞高 (花雕另上)
Half 488 半隻 (半羽)

Wok-fried sliced chicken with assorted mushrooms and deep-fried chicken bone
農場雞二食 (鮮菇炒雞甫、蝦醬飯炸骨、翠蔬)
Half 128 半隻

Roast chicken with fermented red bean curd | 南乳燒雞
Half 128 半隻
Whole 228 每隻

Steamed chicken with preserved ham and shiitake mushroom
雲腿天白菇蒸滑雞 | Half 128 半隻

Spicy chicken in Sichuan style
川味口水雞 | Half 128 半隻

Wok-fried chicken with black bean and shallot
蒜子豆豉爆鮮雞 | Half 128 半隻

Wok-fried sliced pigeon and Chinese kale with satay sauce
芥蘭沙嗲炒頂鴿片 | Whole 168 每隻

Soya Sauce Chicken
玫瑰豉油雞
Half 128 半隻
Whole 228 每隻

Roast pigeon
紅燒頂鴿皇 | Whole 168 每隻
Braised prime rib of beef with house gravy
焼汁乾福牛肋骨 | 198 / person 每位
選用極上特級牛肋骨，加入自家製燒汁，原汁原味六小時。
BEEF

- Braised oxtail with skin and plain flour in casserole (2-3 persons)
  草本炆鮮牛尾 (二至三位用) | 338 每份

- Stewed beef brisket and plain flour in home made black pepper sauce
  黑椒炆極上金沙牛腩 | 228 例

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- Pan-fried Wagyu beef fillet in Japanese sake sauce
  菊正宗清酒煎雪花和牛

- Wok-fried Wagyu beef fillet with assorted mushrooms and garlic
  鮮菇烚燒雪花和牛

- Pan-fried Wagyu beef fillet in home made wasabi gravy
  山葵汁煎雪花和牛

- Japanese A5 Oumi 日本產A5牛肉
  1,650 / 6 pcs
  550 / pax (100gr)

- Australian M9+ 澳洲產M9+和牛
  750 / 6 pcs
  250 / pax (100gr)

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- Wok-fried sliced Australian M9+ Wagyu beef with vegetable
  老式菜譜炒澳洲M9+和牛片 | 500 例

- Sautéed sliced beef with fresh mango
  香芒炒牛仔肉 | 268 例

- Sautéed sliced beef fillet with assorted mushrooms
  鮮菇爆牛柳絲 | 268 例

- Wok-fried sliced beef with walnut and fungus
  合桃木耳炒牛肉 | 228 例

- Sautéed beef fillet with pepper and octopus
  桂椒墨魚炒牛柳絲 | 268 例

- Pan-fried beef tongue with garlic
  金蒜燒牛脷扒 | 198 例

- Wok-fried diced beef fillet with black pepper
  黑椒極上牛柳粒 | 268 例

- Sautéed sliced beef tenderloin and kale with XO sauce
  XO薑芥蘭炒牛柳 | 268 例

- Stewed sliced beef and vermicelli with satay gravy
  沙嗲粉絲燴牛肉 | 268 例

- Stewed beef brisket with soya bean paste
  麵醬金沙牛腩片 | 268 例
PORK

Pan-fried supreme pork in 2 ways (vinegar sauce and sesame gravy)
醤麻二味煎燒黑豚肉 | 380 例

Honey-glazed pork loin skewer with Osmanthus (Iberico) (5 pcs)
串燒桂花蜜黑豚肉(五串) | 268 例

Steamed sliced pork belly marinated in dried shrimp paste
蝦醬蒸五花腩片 | 168 例

- Sweet & sour pork with pineapple and paprika (Spanish Iberico)
西班牙菠蘿咕嚕肉 | 268 例

Sautéed pork belly with chili sauce Sichuan style
川味回鍋肉 | 168 例

Crispy fried pork belly with red bean curd sauce
脆皮南乳五花腩片 | 168 例

Fried spare ribs with house gravy
燒汁焗肉排 | 200 例

Wok-fried sliced pork with assorted mushrooms in XO sauce
XO醬鮮菇炒梅肉片 | 168 例
Stewed pork belly with chef’s special sauce

京韓烤猪腩 | 288 例
Pan-fried bean curd stuffed with minced shrimp in abalone sauce, topped with Yunnan ham

鲍汁黄金馅琵豆荚 | 168 例
**BEAN CURD & VEGETABLE**

Braised fish maw, scallop, shrimp, and assorted vegetables in casserole  
天洋花膠帶子鮮蝦什菜煲 | 288 例

Bamboo pith, fungus, and vegetable in red fermented bean curd sauce in casserole  
竹笙燒耳南乳齋煲 | 168 例

Braised bean curd with spicy gravy  
回鍋紅燒豆腐 | 138 例

Steamed seasonal vegetable with conpoy, shiitake mushroom, and minced pork  
瑶柱天白菇粒肉絲蒸時蔬 | 168 例

Fried Chinese lettuce heart with shrimp paste in casserole  
砂鍋唐生菜(蝦醬/蒜蓉) | 128 例

Poached seasonal vegetable with garlic  
上湯蒜子\生蒜片 浸時蔬 | 98 例

Deep-fried bean curd skin roll with enoki and assorted mushrooms  
脆皮金花鮮菌腐皮卷 | 88 例
<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed rice with preserved meat in clay-pot</td>
<td>188</td>
</tr>
<tr>
<td>Fried rice with diced fresh abalone and diced chicken wrapped in lotus leaf</td>
<td>258</td>
</tr>
<tr>
<td>Fried rice with conpoy, shrimp, and barbecue pork</td>
<td>168</td>
</tr>
<tr>
<td>Steamed noodle with fresh abalone and prawn</td>
<td>258</td>
</tr>
<tr>
<td>Rice in supreme soup with bamboo pith, conpoy, egg white, and assorted seafood</td>
<td>188</td>
</tr>
<tr>
<td>Fried glutinous rice with preserved meat</td>
<td>168</td>
</tr>
<tr>
<td>Steamed glutinous rice with garlic and prawn in bamboo basket</td>
<td>258</td>
</tr>
<tr>
<td>Fried rice with taro, salted fish, and chicken</td>
<td>128</td>
</tr>
<tr>
<td>Stewed noodle with beef brisket in homemade XO sauce</td>
<td>198</td>
</tr>
<tr>
<td>Wok-fried flat rice noodle with sliced beef</td>
<td>188</td>
</tr>
<tr>
<td>Braised e-fu noodle with conpoy</td>
<td>168</td>
</tr>
<tr>
<td>Stewed vermicelli with fried string bean, minced pork, and chopped olive pickle</td>
<td>168</td>
</tr>
</tbody>
</table>

Prices are subject to government tax & service.
Steamed rice with preserved meat in clay-pot | 188 / person

Fried rice with diced fresh abalone and diced chicken wrapped in lotus leaf | 258

Fried rice with conpoy, shrimp, and barbecue pork | 168

Stewed noodle with fresh abalone and prawn | 258

Rice in supreme soup with bamboo pith, conpoy, egg white, and assorted seafood | 188

Fried glutinous rice with preserved meat | 168

Steamed glutinous rice with garlic and prawn in bamboo basket | 258

Fried rice with taro, salted fish, and chicken | 128

Stewed noodle with beef brisket in home made XO sauce | 198

Wok-fried flat rice noodle with sliced beef | 188

Braised e-fu noodle with conpoy | 168

Stewed vermicelli with fried string bean, minced pork, and chopped olive pickle | 168

Pan-fried crispy noodle with prawn and supreme soup | 168 / person
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed minced fish dumpling with shrimp (4 pcs)</td>
<td>同樂鮮蝦餃皇</td>
<td>56</td>
</tr>
<tr>
<td>Steamed pork dumpling topped with minced Yunnan ham (4 pcs)</td>
<td>雲腿茸燒賣皇</td>
<td>48</td>
</tr>
<tr>
<td>Steamed scallop, shrimp, and Chinese kale dumpling (3 pcs)</td>
<td>玉蘭帝子餃</td>
<td>42</td>
</tr>
<tr>
<td>Braised chicken feet in abalone sauce</td>
<td>鮑汁鳳爪</td>
<td>80</td>
</tr>
<tr>
<td>Steamed pork bun with preserved vegetable (2 pcs)</td>
<td>梅菜皇扣肉包</td>
<td>42</td>
</tr>
<tr>
<td>Steamed rice flour rolls with beef and mushroom</td>
<td>雙菇鮮牛肉腸粉</td>
<td>48</td>
</tr>
<tr>
<td>Steamed rice flour rolls with shredded turnip and Yunnan ham</td>
<td>金包銀絲腸粉</td>
<td>48</td>
</tr>
<tr>
<td>Steamed rice flour rolls with sliced chicken</td>
<td>雞絲鮮筍腸粉</td>
<td>48</td>
</tr>
<tr>
<td>Steamed rice flour rolls with sliced fish</td>
<td>鮮魚蔥花腸粉</td>
<td>48</td>
</tr>
<tr>
<td>Steamed minced beef ball (2 pcs)</td>
<td>陳皮蒸牛肉丸</td>
<td>48</td>
</tr>
<tr>
<td>Steamed pork spare rib with preserved black bean and vermicelli</td>
<td>豬汁排骨蒸筍絲</td>
<td>42</td>
</tr>
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<td>Steamed pork bun with preserved vegetable (2 pcs)</td>
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<td>鮮魚蔥花腸粉</td>
<td>48</td>
</tr>
</tbody>
</table>

**DIM SUM**

* Available until 3PM

- Pan-fried glutinous rice with fresh abalone and diced chicken
  鮮鮑魚黃金煎糯米 | 168

- Baked abalone puff (2 pcs)
  特色鮑魚酥 (兩隻) | 68

- Steamed rice flour rolls with shredded turnip and Yunnan ham
  金包銀絲腸粉 | 48

- Steamed rice flour rolls with sliced chicken
  雞絲鮮筍腸粉 | 48

- Steamed pork spare rib with preserved black bean and vermicelli
  豬汁排骨蒸筍絲 | 42

- Steamed pork bun with preserved vegetable (2 pcs)
  梅菜皇扣肉包 | 42

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點心
可獲得點心 直到下午三点

- Baked ham and spring onion cake (3 pcs)
  金華火腿叉燒包 | 48

- Steamed barbecue pork puff (3 pcs)
  香酥燒肉包 | 42

- Steamed barbecue pork bun
  蜜汁叉燒包 | 42

- Steamed beef shu mai (4 pcs)
  乾蒸燒賣牛 | 48

- Deep-fried taro dumpling with diced chicken (3 pcs)
  蜂巢五香雞粒芋角 | 42

- Pan-fried turnip cake with preserved meat (3 pcs)
  煎臘味蘿蔔糕 | 38

- Spring roll with chicken and shrimp (3 pcs)
  雞肉鮮蝦炸春卷 | 38

- Conpoy and shrimp dumpling in supreme soup (4 pcs)
  上湯瑤柱鮮蝦水餃 | 42

- Steamed minced fish dumpling with shrimp (4 pcs)
  鮮蝦蝦魚蓉白燒賣 | 56

- Steamed scallop and shrimp dumplings with XO sauce
  XO龍皇帶子炊 | 48

- Steamed spinach dumpling filled with shrimp and pork
  菠菜鮮蝦炊 | 48

- Pan-fried Shanghai dumpling
  鮮肉煎鍋貼 | 42

- Oven-baked fluffy pastry with barbecued pork
  脆皮雪山包 | 42

- Deep-fried taro dumpling with minced beef and black pepper
  黑椒牛肉荔角 | 42

- Chrysanthemum-shaped shrimp spring rolls
  菊花春卷 | 48

- Deep-fried sesame balls stuffed with lotus paste
  蜜蓉芝麻球 | 42

- Steamed chicken feet with black bean sauce
  鼓味辣鳳爪 | 42

- Steamed rice flour rolls with shrimp
  晾蝦雲吞 | 48

- Steamed rice flour rolls with shredded turnip and Yunnan ham
  慢煨雲吞 | 48

- Steamed rice flour rolls with beef and mushroom
  烤肉鮮菇雲吞 | 48

- Steamed rice flour rolls with barbecue pork
  晾蝦雲吞 | 48

- Steamed rice flour rolls with sliced chicken
  晾蝦雲吞 | 48

- Steamed rice flour rolls with sliced fish
  晾蝦雲吞 | 48

- Steamed minced beef ball (2 pcs)
  昔䙖宝鸡 | 48

- Steamed pork spare rib with preserved black bean and vermicelli
  咖黑腐乳雲吞 | 42

- Steamed pork bun with preserved vegetable (2 pcs)
  咖黑腐乳雲吞 | 42

- Baked abalone puff (2 pcs)
  燕翅泮luğu | 68

- Pan-fried glutinous rice with fresh abalone and diced chicken
  煎糯米鮮鮑脯 | 168

* Available until 3PM
CONGEE

- Fresh abalone and prawn congee
  鲍鱼鲜虾生滚粥 | 148

- Chicken congee
  鸡球生滚粥 | 48

- Century egg and sliced fish congee
  皮蛋鲜鱼生滚粥 | 48

- Minced beef congee
  鲜牛粒生滚粥 | 48

- Plain congee
  白粥 | 20

- Deep-fried fritters
  炸油条 | 15
DESSERT

SUN TUNG LOK ROYAL dessert (2-4 persons)  190

Bird’s nest glutinous ball (2 pcs)  流沙燕窝燕堆 (二件)

Baked water chestnut cake (2 pcs)  酥皮馬蹄糕 (二件)

Mango pancake roll (2 pcs)  香芒班戟卷 (二件)

Donut ball (2 pcs)  糖花蛋球 (二件)

Country glutinous dumpling (2 pcs)  家鄉茶葉 (二件)

Special pastry (1 pc)  特色糕點 (一件)
SUN TUNG LOK deluxe dessert (3 pcs)
同樂三式美點 (三件) | 60 每位

Double-boiled bird’s nest and red bean with baked puff pastry
酥皮焗紅豆燕窩 | 88 / person 每位

Double-boiled bird’s nest with almond and coconut cream
椰杏汁燉官燕 | 388 / person 每位

Double-boiled bird’s nest with red date and rock sugar
冰花紅棗燉官燕 | 388 / person 每位

Baked sago and mashed chestnut pudding
栗蓉西米撈布甸 | 50 每位

Sweet mango and glutinous dumpling
香芒糯米糍 (三件) | 48 每位

Custard sponge rolls (3 pcs)
奶黃馬駝卷 (三件) | 48 每位

Baked egg tart topped with bird’s nest (min 2 pcs)
燕窩雞蛋撈 (兩隻起) | 88 / pc (with bird nest) 每隻

Deep-fried glutinous ball stuffed with custard and bird’s nest (min 2 pcs)
流沙燕窩猴桃 (兩隻起) | 30 / pc without bird’s nest 每隻
65 / pc with bird’s nest 每隻

Baked water chestnut cake (3 pcs)
酥皮馬蹄糕 (三件) | 58

Baked egg tart (3 pcs)
酥皮雞蛋撈 (三件) | 38

Sweet sesame and salty egg yolk bun (3 pcs)
蛋黃麻蓉包 (三件) | 32

Sweetened almond cream with egg white
生磨蛋白杏仁露 | 48

Sweetened cashew nut cream
生磨腰果露 | 48

Crêpes with Mao Shan King durian (min 2 pcs)
貓山王榴蓮班戟 (兩隻起) | 98 / pc 每隻

Mango pancake roll (2 pcs)
香芒班戟卷 (二件) | 48

Chilled mango pudding with vanilla sauce
香草芒果布丁 | 48

Chilled “Gui Ling Gao” with honey
蜂蜜龜苓膏 | 48
COCKTAILS 150

Mojito
rum, lime, mint, sugar, soda water

Caipirroska
vodka, lime, brown sugar

Cosmopolitan
vodka, cointreau, cranberry, lime

Dry Martini
vodka or gin, dry vermouth, with olive or lemon peel

Negroni
gin, campari, sweet vermouth

Margarita
tequila, cointreau, lime

Lychee martini
vodka, lychee liqueur, lychee

Old Fashioned
bourbon, angostura bitter, sugar

Pina Colada
rum, coconut cream, pineapple

Tequila Sunrise
tequila, grenadine, orange juice

MOCKTAILS 65

Tropical Twister
pomegranate, papaya, banana, orange, pineapple, coconut cream

Royal Crown
watermelon, lychee, pineapple, lime, elderflower

Avocado Cream
avocado, espresso, vanilla iced cream

Bana Cabana
banana, orange, strawberry

Red Dragon
dragon fruit, lemon, passion fruit, watermelon

Avocado Colada
avocado, coconut cream, pineapple, banana

Autumn in Shanghai
pomegranate, orange, pineapple, lychee, melon, soda

Berry Breeze
orange, cranberry, raspberry, passion fruit

Apple Mojito
green apple, lime, mint, soda water

The Empress
blueberry, lemon, yuzu, soda water

Orange Dew
honey dew, pineapple, orange, carrot, apple

Shirley Temple
grenadine, sprite, lemon

Fruit Punch
grenadine, guava, orange, pineapple, lemon, soda

Mang-O
mango, yakult, orange

DRINKS
CHOCOLATE

Chocolate drinks 52
Hazelnut chocolate 62

KAYA ORGANIC TEA

Pai Mu Tan 42
Tie Guan Yin
Oolong
Jasmine Royal
Chrysanthemum
Chamomile (Huang Chun Ju)

Pu-Erh 55
Long Jing
Slim & Slender (Xian Xian)
Rise & Shine (Shan Yao)
Cold Be Gone (Han Xiao)

Blooming tea 100

SOFT DRINKS

Coke / Diet coke / Sprite / Soda water / Tonic water / Ginger ale / Pokka Green tea
Iced tea / Iced lemon tea 35
Flavoured iced tea (lychee / strawberry / peach) 42
Lemonade or Lemon-lime-bitter 42

WATER

Equil Still / Sparkling 380 ml 38
Acqua Panna 750 ml 85
San Pellegrino 750 ml 85

COFFEE

Espresso 28 / 38
Regular black coffee 36
Macchiato 45
Cappuccino 45
Mochaccino 45
Latte 45

Additional flavours: hazelnut, vanilla, macadamia, butterscotch, caramel, almond

Extra shot espresso

BEER

Bintang Pilsener or Radler 330 ml 60
Heineken Lager 70
Guinness 330 ml 70
Corona 100
Tsing Tao 100
Erdinger Weissbier or Dunkel 500 ml 185

JUICE

Orange Blueberry
Lemon Banana
Lime Green apple
Watermelon Red apple
Melon Carrot
Kiwi Pineapple
Strawberry Dragon fruit
Raspberry Mixed of 3

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PRICES ARE SUBJECT TO GOVERNMENT TAX & SERVICE

CHOCOLATE
Chocolate drinks
52
Hazelnut chocolate
62

ORGANIC TEA
Pai Mu Tan
Tie Guan Yin
Oolong
Jasmine Royal
Chrysanthemum
Chamomile (Huang Chun Ju)
Pu-Erh
Long Jing
Slim & Slender (Xian Xian)
Rise & Shine (Shan Yao)
Cold Be Gone (Han Xiao)
Blooming tea
100

BEER
Bintang Pilsener or Radler 330 ml
60
Heineken Lager
70
Guinness 330 ml
70
Corona
100
Tsing Tao
100
Erdinger Weissbier or Dunkel 500 ml
185

JUICE
Orange
Lemon
Lime
Watermelon
Melon
Kiwi
Strawberry
Raspberry
Blueberry
Banana
Green apple
Red apple
Carrot
Pineapple
Dragon fruit
Mixed of 3

SOFT DRINKS
Coke / Diet coke / Sprite / Soda
water / Tonic water / Ginger ale / Pokka Green tea
Iced tea / Iced lemon tea
Flavoured iced tea (lychee / strawberry / peach)
Lemonade or Lemon-lime-bitter

WATER
Equil Still / Sparkling 380 ml
38
Acqua Panna 750 ml
85
San Pellegrino 750 ml
85

COFFEE
Espresso
35
Regular black coffee
35
Macchiato
45
Cappuccino
45
Mochaccino
45
Latte
45

35
42
28 / 38

Additional flavours:
ahazelnut, vanilla, macadamia, butterscotch, caramel, almond

60
55
42
28 / 38