

RESTAURANT

MENU

*Authentic Cantonese
&
Sichuan Cuisine*



PARKING AT REAR

L/GF, 333 REMUERA RD, REMUERA | Tel: (09) 523 3038 | Fax: (09) 523 3039



粵菜

CANTON STYLE MENU

燒味

BBQ - Roast / Marinate

北京片皮鴨 (一吃·片皮)	One course: Peking duck skin wrapped by pan cake	\$52
北京片皮鴨 (二吃·炒鴨絲)	Two course: Fried shredded duck meat, plus skin wrapped by pan cake	\$60
北京片皮鴨 (三吃)	Three course: Fried shredded duck meat, skin pan cake, soup	\$70
明爐燒鴨(半只)	Roast duck half	\$20
脆皮燒肉	Crispy skin roast pork	\$18
蜜汁叉燒	Honey BBQ pork	\$18
炸子雞(半只)	Crispy chicken (half)	\$18
貴妃雞(半只)	Steamed chicken (half)	\$18
手撕走地雞(半只)	Free range chicken (Shredded meat) (half)	\$22
燒味雙拼	Roast meat Two combination	\$18
燒味三拼	Roast meat Three combination	\$25
時味大拼盤(5拼)	Roast meat Five combination	\$35
滷水鴨掌	Marinated duck's web	\$7
海蜆	Jelly fish	\$8
滷水牛腩	Marinated beef shin	\$10

頭盤

Entree

春卷	Spring rolls	\$6
炸魷魚	Fried squid	\$6
雲吞	Fried Won Ton	\$6
春卷及魷魚	Combination of spring rolls and fried squid	\$6
蝦餃	Ha Gau (Prawn dumpling)	\$6
燒賣	Siu Mine (Pork dumpling)	\$6
炸蝦球	Deep fried prawn balls	\$10
炸生蠔(六只)	Deep fried oyster (6pc)	\$16
炸帶子(六只)	Deep fried scallop (6pc)	\$14

湯類**Soup**

Small / Large

雞絲魚翅羹	Chicken and shark fin soup (per person)	\$20	
雲吞湯	Won ton soup	\$8	
酸辣湯	Hot and sour soup (per person)	\$8	\$18
雞茸玉米羹	Chicken and sweet soup (per person)	\$8	\$18
豆腐海鮮羹	Seafood and bean curd soup	\$12	\$24
西湖牛肉羹	Beef mince with egg white soup	\$8	\$18
胡椒豬肚湯	Pepper pig maw soup	\$8	\$16
花膠海鮮羹	Fish maw seafood soup	\$16	\$32
紅燒海皇生翅羹	Shark fin seafood soup	\$32	\$64

參翅鮑魚肚類**Chinese Delicacies**

紅燒大鮑翅(每位)	Shark fin in brown sauce (per head)	\$65
蟹肉翅(每位)	Shark fin soup with crab meat	\$20
蝦球花菇海參	Prawn mushroom braised with sea cucumber	\$48
青瓜肉碎魚肚	Tele cucumber fish maw with pork mince	\$30
鮑汁海參	Sea cucumber braised with abalone sauce	\$45
花菇燴魚肚	Mushroom braised with fish maw	\$40
玉環瑤柱甫	Dried scallop wrapped in tele cucumber	\$40
碧綠鮑片海參	Slice abalone with sea cucumber braised	\$60
蠔皇鮮鮑(每只)	Braised fresh abalone with oyster sauce (per person)	\$120

海鮮類**Seafood**

游水龍蝦 (薑蔥·上湯·芝士焗·刺身)	Live crayfish	Seasonal price
三文魚 (蒸·刺身·椒鹽)	Salmon fish (steam, sashimi, spicy salt)	Seasonal price
蒜蓉粉絲蒸 貴妃蚌(每只)	Steam surf clam (each)	\$8
避風塘炒螃蟹	Crab with chilli (HK Causeway Bay style)	Seasonal price

螃蟹 (每只) (咖喱·清蒸 薑蔥·豉汁)	Crab (curry sauce, steam, ginger & onion or black bean sauce)	Seasonal price
椒鹽鰻球	Eel fillet with chilli salt	\$28
清蒸海上鮮	Steam seasonal fish	Seasonal price
清蒸荀殼	Steam blue cod whole	\$30
油浸荀殼	Deep fried whole blue cod with soy sauce	\$30
酸菜炆荀殼	Whole blue cod with preserved vegetable	\$30
荀殼魚二食/ 炒球·蒜香骨	Blue cod fillet and deep fried head, wings	\$45
金沙大蝦	Deep fried whole prawn with garlic	\$30
椒鹽蝦碌	Whole prawn with chilli salt	\$30
茄汁煎大蝦	Pan fried whole prawn with tomato sauce	\$32
粉絲蒜蓉蒸 開邊大蝦	Steam prawn with garlic	\$30
蒜蓉粉絲蒸 生蠔	Steamed oyster with vermicelli and garlic (one dozen)	\$26
沙律蝦球	Deep fry prawn with salad topping	\$33
海鮮生菜包	Seafood with lettuce wrap	\$28
咕嚕蝦球	Prawn with sweet sour sauce	\$33
川椒蝦球	Prawn in Sichuan style	\$33
金衣蝦球	Prawn ball with egg yolk	\$32
西檸蝦球	Prawn with lemon sauce	\$33
西芹腰果帶子	Scallops with celery and cashew nuts	\$33
西蘭花帶子	Scallops with broccoli	\$33
川椒蝦球帶子	Prawn scallop in Sichuan style	\$33
鮮魷 (椒鹽·時菜 豉椒·蝦醬)	Squid (shrimp paste, spicy salt, season's vegetable or black bean)	\$20
玉米魚塊	Fish fillet with sweet corn sauce	\$18
豉油王魚塊	Soy sauce deep fried fish fillet	\$18

雞類**Chicken**

西檸雞	Chicken with lemon sauce	\$18
咕嚕雞	Sweet and sour chicken	\$18
川椒雞球	Chicken meat Sichuan style	\$18
腰果雞球	Chicken with cashew nuts	\$18
薑蔥雞肉	Chicken meat with ginger and spring onion	\$18
南乳炸雞塊	Deep fried chicken pieces preserved tofu	\$20
時菜雞肉	Stir fried chicken with vegetable	\$18
菜膽上湯走地雞(每只)	Braised free range chicken with vege (half)	\$24
金華玉樹雞(預訂)	Steamed chicken with ham (advanced order)	\$60

牛肉類**Beef**

沙爹牛肉	Satay beef	\$18
豉汁牛肉	Beef with black bean sauce	\$18
紫羅牛肉	Beef with ginger and pineapple	\$18
銀芽炒牛肉	Beef with bean sprout	\$18
薑蔥牛肉	Beef with ginger and spring onion	\$18
川椒牛肉	Beef in Sichuan style	\$18

豬肉**Pork**

京都肉排	Spare rib with sweet sauce	\$18
椒鹽肉排	Spare rib with chilli and salt	\$18
咕嚕肉	Sweet and sour pork	\$18
時菜肉片	Seasonal vegetable with pork slice	\$18
木耳肉片	Fungus with pork slice	\$18
魚香肉絲	Shredded pork meat with chilli sauce	\$18
芋頭扣肉	Pork belly with Taro	\$20
蜜汁豬扒	Honey pork chop	\$20
薑蔥豬扒	Spring onion and ginger pork chop	\$20
蒜香豬扒	Garlic pork chop	\$20
椒鹽豬扒	Pork chop salt and chilli	\$20

蛋類**Egg**

芙蓉蛋	Fried egg with assorted meat	\$18
蝦球炒蛋	Fried egg with prawn	\$24

蛋類**Egg**

牛肉炒蛋	Fried egg with beef	\$18
叉燒炒蛋	Fried egg with BBQ pork	\$16
賽螃蟹	Fried egg white with seafood	\$24

煲仔類**Casserole**

海鮮豆腐煲	Combination seafood casseroles with bean curd	\$24
魚香茄子煲	Egg plant home style	\$18
鹹魚雞粒豆腐煲	Bean curd preserved fish with chicken meat	\$18
八珍豆腐煲	Bean curd with assorted meat	\$18
南乳齋煲	Vegetarian with preserved bean curd	\$17
XO牛肉粉絲煲	XO sauce with beef and vermicelli	\$18
豆腐斑腩煲	Bean curd with fish fillet	\$18
XO雜菜粉絲煲	XO sauce vegetable and vermicelli	\$18
枝竹火腩煲	Bean curd with BBQ pork	\$18
XO醬青口粉絲煲	XO sauce with mussel and vermicelli	\$22
沙爹粉絲大蝦煲	Satay prawn with vermicelli	\$30
粉絲螃蟹煲	Crab with vermicelli	\$30

鐵板類**Sizzling**

姜蔥鹿肉	Ginger and spring onion venison	\$28
薑蔥爆牛肉	Beef with ginger and spring onion	\$20
蒙古牛肉	Beef in Mongolian style	\$20
黑椒牛柳	Beef fillet steak with black pepper sauce	\$25
中式牛柳	Beef fillet steak in sweet and sour sauce	\$25
沙爹牛柳	Beef fillet with satay sauce	\$25
鐵板海鮮	Sizzling combination seafood	\$30
鐵板蝦球	Sizzling prawn	\$32
鐵板帶子	Sizzling scallop	\$32
鐵板蝦球帶子	Sizzling prawn and scallop	\$32
鐵板黑椒羊扒	Sizzling pepper lamb cutlet	\$25
鐵板沙爹雞球	Sizzling satay chicken	\$20
鐵板鮮魷	Squid with sauce	\$20
鐵板茄子	Eggplant with pork mince	\$20

鍋仔/豆腐類**Small Hot Wok / Tofu**

鍋仔支竹豬肚	Bean curd stick with pig stomach	\$20
鍋仔蘿蔔排骨	Pork rib with Chinese turnip	\$20
鍋仔蘿蔔煮魚塊	Fish fillit with Chinese turnip	\$20
海鮮蒸豆腐	Tofu steamed with seafood	\$22
豉汁蒸排骨	Steamed pork spare rib with black bean sauce	\$20
百花蒸釀豆腐	Steam Tofu with prawn top	\$20
豉油王蒸豆腐	Tofu steamed with soy sauce	\$16
海鮮蒸水蛋	Seafood steamed with egg	\$22
鹽水豆腐	Tofu with salt soup	\$16
秘制豆腐	Homemade Tofu	\$20

蔬菜類**Vegetable**

松子玉米	Pine nut with sweet corn	\$18
上湯豆苗	Snow pea sprout with soup	Seasonal Price
臘肉荷蘭豆	Snow pea with preserved pork slice	\$24
臘肉炒芥蘭	Gar lan with preserved pork slice	\$22
椒絲磨乳通菜	Tung Choi preserved Bean Curd	Seasonal Price
西蘭花	Broccoli, garlic/stir fried	\$20
芥蘭	Gar lan, garlic/stir fried	\$20
菜心	Choi Sum, garlic/stir fried	\$18
廣東小白菜	Cantonese Bak Choy garlic/stir fried	\$18
小塘菜	Shanghai Bak Choy	\$18
金銀蛋菠菜	Spinach, preserved egg in soup	\$19
炒雜菜	Assorted Vegetable stir fried	\$19
羅漢上素	Chinese vegetarian	\$18
紅燒豆腐	Brown Sauce Bean Curd with vegetable	\$18
北菇扒菜膽	Chinese mushroom with vegetable	\$20
幹燒四季豆	Deep fried long bean with pork mince	\$20
絲瓜	"Shi Gua" Chinese melon	Seasonal Price
涼瓜	Bitter melon	Seasonal Price

炒/面/飯類**Fried Rice / Noodle**

瑤柱蛋白炒飯	Egg white dry scallop fried rice	\$25
鶯鶯炒飯	Seafood chicken / tomato sauce fried rice	\$22
福建炒飯	Fujian style fried rice	\$20
揚州炒飯	Fried rice yang chow style	\$15
叉燒炒飯	Fried rice with BBQ pork	\$15
鹹魚雞粒炒飯	Fried rice with chicken meat and salt fish	\$17
生炒牛肉飯	Beef mince fried rice	\$15
豉椒牛肉河粉	Beef with black bean sauce on flat rice noodle	\$15
菜遠牛河	Beef with flat rice noodle	\$15
肉片炒河	Fried rice noodle with pork slice	\$15
幹炒牛河	Beef, flat rice noodle with soy sauce	\$15
海鮮炒麵	Seafood fried noodle	\$22
叉燒炒麵	Fried noodle with BBQ pork	\$15
肉絲炒麵	Fried noodle with shredded pork meat	\$15
豉油皇炒麵	Fried noodle with soy sauce	\$15
靈菜肉絲窩米	Soup vermicelli with shredded pork	\$17
時菜牛肉炒米	Fried vermicelli with beef	\$15
星洲炒米	Singapore style rice vermicelli	\$15
幹燒伊面	Fried E-Foo noodle	\$17
蝦球伊面	Prawn E-Foo noodle	\$25

甜品**Dessert**

生果拼盤(每位)	Fruit plate (per person)	\$5
雪糕(每位)	Ice cream (per person)	\$4
豆沙鍋餅	Red bean pan cake	\$16
椰汁糕	Coconut pudding	\$5
蓮蓉包	Lotus bun	\$7

白飯(每人)	Rice (per person)	\$1
茗茶(每位)	Chinese tea (per person)	\$1

川菜

SICHUAN STYLE MENU

前菜

Appetisers

川式大拼盤	Assorted Sichuan entree	\$30
四川榨菜	Sichuan pickle vegetable	\$7
泡黃瓜條	Spicy tele cucumber	\$7
糖醋蜆絲	Jelly fish with vinegar & sugar	\$7
麻辣牛肉幹	Spicy hot beef	\$7
棒棒雞絲	Shredded chicken with spicy sauce	\$7
夫妻肺片	Spicy beef omasum & shin	\$7
鴨掌	Duck feet	\$7
蒜泥白肉	Sliced pork in garlic oil	\$7
涼伴海蜆	Jelly fish	\$7

湯類

Soup

Small / Large

酸辣湯	Hot and sour soup	\$8	\$18
酸菜魚片湯	Pickle vege & fish soup		\$18
榨菜肉絲湯	Pickle vege & pork soup		\$18
太極蔬菜羹	Spinach soup		\$20

海鮮類

Seafood

幹燒大蝦	Stir fried prawn	\$33
辣炒魷魚花	Chilli squid (very hot)	\$20
鐵板川辣海鮮	Sichuan combination seafood on hot plate	\$30
水煮魚片	Fish fillet in chilli oil	\$20
家常臊子魚	Home style whole fish with pork mince	\$30
豆瓣鮮魚	Whole fish in special Sichuan chilli sauce	\$30
糖醋松酥魚	Sweet and sour boned whole blud cod	\$33
川辣魚球	Fish fillet Sichuan style	\$18

海鮮類

Seafood

甜酸魚塊	Sweet and sour fish fillet	\$18
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雞鴨類

Chicken / Duck

樟茶鴨 (半只)	Famous Sichuan smoked duck (half)	\$24
香辣子雞	Hot and spicy chicken pieces with celery	\$20
水煮雞片	Chicken meat & vegetable in hot chilli oil	\$18
宮保雞丁	Kung Pao chicken	\$18
口水雞 (半只)	Chicken in garlic chilli sauce (half)	\$18
疊爆雞球	Chicken with chilli bean sauce	\$18

豬牛類

Pork / Beef

疊爆肉片	Slice pork in chilli bean sauce	\$18
麻辣銀芽肉絲	Spicy hot shredded pork with bean sprout	\$18
豆瓣肘子	Pork hock in Sichuan chilli sauce	\$18
紅燒肘子	Pork hock in brown sauce	\$18
黑椒肘子	Pork hock with black pepper	\$18
椒絲炒肉絲	Shredded pork with capicum	\$18
木須肉	Sliced pork with egg & fungus	\$18
幹扁牛肉絲	Dry fried shredded beef in hot spicy sauce	\$18
水煮牛肉	Beef & vegetable in hot chilli oil	\$18

家常小食

Home Style

麻婆豆腐	Stir-fried bean curd in hot sauce	\$18
川式魚香茄子	Eggplant home style	\$20
四川擔擔麵	Sichuan style noodle	\$8
四川牛肉麵	Sichuan beef noodle	\$8
醋溜土豆絲	Sliced potato with vinegar	\$16
