



是日海鮮 (時價)

TODAY'S LIVE SEAFOOD (MARKET PRICE)

龍蝦	Lobster	星班	Coral Trout
肉蟹	Mud Crab	三刀	Marwong
黃金蟹	Snow Crab	青衣	Parrot Fish
鮮鮑魚	Abalone	明鱸	Barramundi
鮑魚仔	Baby Abalone	生蠔	Oyster
無沙蜆	Live Pippi	帶子	Scallop

製法

SUGGESTION FOR VARIOUS COOKING

刺身	Sashimi	清蒸	Steamed
金沙粉絲	Hot pot with Vermicelli	金衣	Egg Yolk
薑蔥	Ginger & Shallot	咖喱	Curry
星洲辣椒	Singapore Chili Style	蒜子牛油	Garlic Butter
椒鹽	Salt & Pepper	黑椒	Black Pepper
花雕	Chinese Rice Wine	XO 醬	XO Sauce





頭盆類

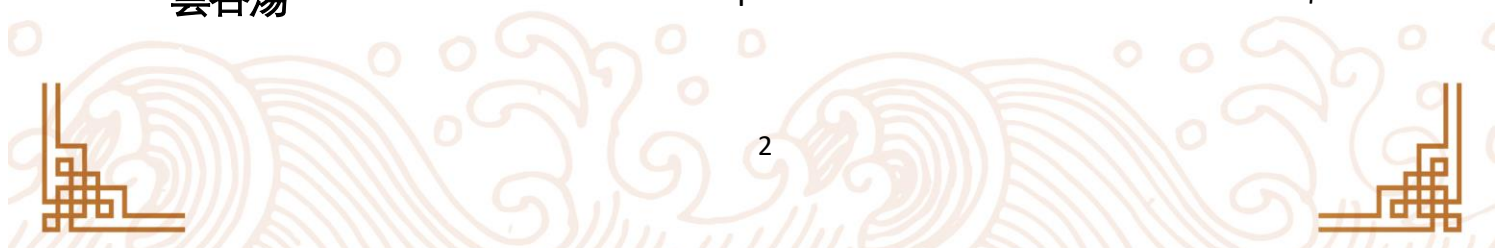
ENTREE

三色炸盤	Deep Fried Mixed Entrees (3 pcs)	\$7.80
炸蝦餃	Deep Fried Prawn Dumpling (4 pcs)	\$7.30
點心 (蒸/炸)	Deep Fried or Steamed Dim Sim	\$7.30
春卷	Spring Rolls (4 pcs)	\$6.80
吉列蝦	King Prawn Cutlets (4 pcs)	\$16.80
海鮮生菜包	San Choy Bow (Seafood) (2 pcs)	\$11.80
生菜包	San Choy Bow (Pork or Chicken) (2 pcs)	\$9.80
齋生菜包	Vegetarian San Choy Bow (2 pcs)	\$9.80

湯/羹類

SOUP (PER PERSON)

瑤柱魚肚羹	Dry Scallop & Fish Maw Soup	\$10.80
蟹肉粟米羹	Crab Meat Sweet Corn Soup	\$6.80
雞蓉粟米羹	Chicken Sweet Corn Soup	\$6.00
海皇豆腐羹	Seafood Bean Curd Soup	\$6.80
酸辣湯	Hot and Sour Soup	\$6.80
什會雲吞湯	Combination Wonton (Short) Soup	\$12.80
雲吞湯	Wonton Short Soup	\$6.80





海鮮類

SEAFOOD

美極干煎大蝦皇	Pan Fried King Prawns in Shell	\$36.80
蒜茸開邊蒸蝦皇	Steam King Prawns in Shell with Garlic	\$36.80
金衣蝦球	Fried King Prawns Coated with Duck Egg Yolk	\$30.80
椒鹽蝦球	Salt and Pepper King Prawns	\$28.80
蜜糖蝦球	Honey King Prawns	\$28.80
翡翠蝦球	Braised King Prawns with Vegetables	\$28.80
四川蝦球	Braised King Prawns Szechuan Style (Hot)	\$28.80
百花煎釀帶子	Pan Fried Scallops Stuffed with Prawn Mince	\$36.80
XO 蜜豆帶子	Stir Fried Scallops with Honey Peas XO Sauce	\$29.80
翡翠帶子	Braised Scallops with Seasonal Vegetables	\$29.80
姜蔥帶子	Braised Scallops with Ginger and Shallot	\$29.80
豉椒帶子	Braised Scallops with Black Bean Sauce	\$29.80
四川帶子	Braised Scallops Szechuan Style (Hot)	\$29.80
椒鹽白飯魚	Salt and Pepper White Bait	\$24.80
時菜魚片	Stir Fried Fish with Vegetables	\$20.80
椒鹽雙脆	Salt and Pepper Calamari and White Baits	\$24.80





雞鴨類

POULTRY

脆皮紅燒乳鴿	Deep Fried Crispy Skin Young Pigeon	\$26.80
北京片皮鴨	Peking Duck (Two Courses)	\$63.80 (1/2) \$38.80
荔茸香酥鴨	Roast Duck Deboned and topped with Taro in a light batter	\$26.80
八珍扒鴨	Steamed Duck with Combination	\$26.80
梅醬燒鴨	BBQ Duck with Plum Sauce	\$26.80
脆皮炸子雞	Deep Fried Crispy Skin Chicken	\$22.80
山東雞	Crispy Chicken Shan Tong Style	\$22.80
姜蔥霸皇雞	Roast crispy Skin Chicken with Shallots and Soya Sauce	\$22.80
海蜇手撕雞	Shredded Chicken with Jellyfish	\$28.80
西檸雞	Boneless Chicken with Lemon Sauce	\$19.80
蜜糖雞	Chicken With Honey Sauce	\$19.80
沙爹雞	Braised Chicken with Satay Sauce	\$19.80
黑椒雞柳	Braised Chicken with Black Pepper Sauce	\$19.80
四川雞柳	Braised Chicken Szechuan Style (hot)	\$19.80





豬牛羊類

PORK BEEF & LAMB

日式牛仔粒	Diced Steak Dry Fried in our Chef's Secret Recipe with a Hint of Wasabi Flavour	\$26.80
蒙古牛肉	Mongolian Beef	\$20.80
避風塘羊扒	Spicy Garlic Pan Fried Lamb Cutlets	\$28.80
中式牛柳	Fillet Steak with Peking Sauce	\$26.80
黑椒牛仔粒	Diced Steak with Black Pepper	\$26.80
沙爹牛肉	Sliced Beef with Satay Sauce	\$19.80
川椒牛肉	Sliced Beef Szechuan Style (Hot)	\$19.80
咕嚕肉	Sweet and Sour Pork	\$19.80
蜜椒排骨	Pork Ribs with Honey and Black Pepper Sauce	\$22.80
鎮江排骨	Pork Spare Ribs with Zhen Jiang Sauce	\$22.80
椒鹽肉排	Pork Spare Ribs with Salt and Pepper	\$22.80
京都肉排	Pork Ribs with Peking Sauce	\$22.80



煲仔類

HOT POT

福祿海參鮑片煲	Abalone with Sea Cucumber & Vegetables	\$48.80
金沙粉絲蝦碌煲	King Prawns with Vermicelli	\$38.80
順德魚滑煲	Abalone with Mushroom & Vegetables	\$24.80
八珍豆腐煲	Combination Bean Curd	\$22.80
海鮮豆腐煲	Seafood and Bean Curd	\$24.80
魚香茄子煲	Eggplant Hot Pot with Yu Hong Sauce (hot)	\$19.80
鹹魚雞粒豆腐煲	Salted Fish, Chicken & Bean Curd	\$19.80
秘制三杯雞煲	Braised Chicken with Home Made Sauce	\$20.80





蔬菜/豆腐類

VEGETABLES /BEAN CURD

會羅漢上素	Stewed Assorted Vegetables (Lo Hon Style)	\$19.80
鮮雜菌扒白菜苗	Vegetables with Assorted Mushroom	\$24.80
避風塘茄子	Deep Fried Eggplant in a light batter	\$20.80
薑汁芥蘭	Fried Chinese Broccoli with Ginger Sauce	\$16.80
清炒時蔬	Stir Fried Mixed Vegetables	\$19.80
脆皮椒鹽豆腐角	Salt & Pepper Crispy Bean Curd	\$20.80
海棠豆腐	Steamed Bean Curd with Seafood	\$24.80
麻婆豆腐	Braised Bean Curd Grandma Style	\$18.80
雜菌扒玉子豆腐	Bean Curd with Mushrooms	\$24.80

**粉麵類****RICE & NOODLE**

興記特別炒飯	Chef's Special Fried Rice	\$23.80
生炒臘味糯米飯	Fried Sticky Rice with Chinese Salami	\$19.80
揚州炒飯	Yangzhou Fried Rice	\$16.80
福建炒飯	Hokkien Fried Rice	\$22.80
菠蘿海鮮炒飯	Fried Rice with Pineapple and Seafood	\$21.80
鹹魚雞粒炒飯	Fried Rice with Salted Fish and Chicken	\$19.80
干炒牛河	Fried Rice Noodle with Beef	\$16.80
星洲炒米	Singapore Noodle	\$16.80
家鄉炒米	Fried Noodle Country Style	\$16.80
鴛鴦炒米	Fried Rice Noodle and Vermicelli	\$16.80
雪菜火鴨絲炆米	Braised Noodle with BBQ duck meat	\$18.80
海鮮炒麵/河	Seafood Fried Noodle	\$18.80
干燒伊麵	Braised E-Fu Noodle with Mushroom	\$16.80
招牌水餃面	Noodle with Wonton Soup	\$12.80



粥品

CONGEE

生滾肉蟹粥	Live Mud Crab	时价
生滾魚粥	Live Fish	时价
招牌鮑魚鷄粥	Chicken	\$18.80
海鮮粥	Seafood	\$12.80
生菜鯪魚滑粥	Mince Fish Ball	\$12.80
荔灣艇仔粥	Combination	\$10.80
皮旦瘦肉粥	Pork & Preserved Egg	\$10.80
明火白粥	Plain Congee	\$3.00
油條	Deep Fried Chinese Bread	\$3.00
饅頭	Chinese Bun (Steamed or Deep Fried)	\$4.50/ 3p
銀絲卷	Silver Thread Loaf (Steamed or Deep Fried)	\$4.50





甜品類

DESSERT & DRINKS

炸雪糕	Deep Fried Ice Cream	\$5.80
雪糕	Ice Cream	\$4.80
中國茶	Chinese Tea <i>(Jasmine, Chrysanthemum, Oolong tea)</i>	\$2.50
蘋果汁	Apple Juice	\$4.00
橙汁	Orange Juice	\$4.00
汽水	Soft Drink <i>(Coke, Coke Zero, Diet Coke, Lemonade, Fanta, Solo etc)</i>	\$3.50
王老吉	Chinese Herbal Tea	\$4.00
酸梅湯	Plum Juice	\$4.00
礦泉水	Mineral Water (Still)	\$3.00
礦泉水	Mineral Water (Sparkling)	\$4.50

