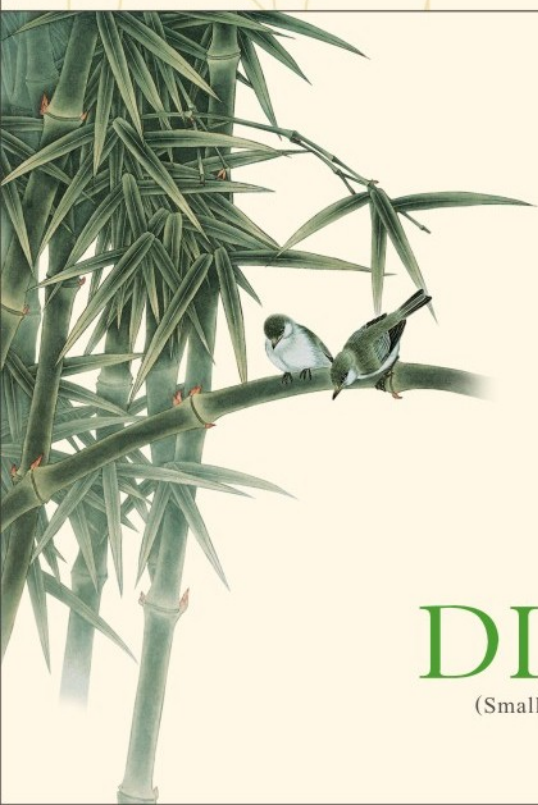


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|--------------------------|------------|---|
| <input type="checkbox"/> | (L) 北菇棉花鸡 | Steamed Mushroom Chicken |
| <input type="checkbox"/> | (L) 珍珠百花球 | Steamed Sticky Rice with Shrimp |
| <input type="checkbox"/> | (L) 水晶虾饺皇 | Shrimp Dumpling (Ha Gow) |
| <input type="checkbox"/> | (L) 黑椒牛仔骨 | Steamed Baby Short Ribs with Black Pepper Sauce |
| <input type="checkbox"/> | (L) 海皇带子饺 | Steamed Scallop Dumplings |
| <input type="checkbox"/> | (L) 蟹肉菜苗饺 | Steamed Crab meat Dumplings |
| <input type="checkbox"/> | (L) 上海小笼包 | Shanghai Style Dumplings |
| <input type="checkbox"/> | (L) 荷香珍珠鸡 | HongKong Style Sticky Rice |
| <input type="checkbox"/> | (L) 金丝百花球 | Fried Shrimp Balls |
| <input type="checkbox"/> | (L) 芋茸凤尾虾 | Stuffed Taro |
| <input type="checkbox"/> | (L) 百花酿豆腐 | Stuffed Tofu |
| <input type="checkbox"/> | (L) 豉汁酿茄子 | Stuffed Eggplant |
| <input type="checkbox"/> | (L) 百花酿青椒 | Stuffed Bell Pepper |
| <input type="checkbox"/> | (L) 鲜带子蒸肠粉 | Steamed Rice Rolls with Scallop |
| <input type="checkbox"/> | (L) 鲜虾蒸肠粉 | Steamed Rice Rolls with Shrimp |
| <input type="checkbox"/> | (L) 港式炸两 | Deep Fried Rice Rolls Stuffed Twisted Crullers |

厨点 Chef Specials \$6.99

- | | | |
|--------------------------|---------|--|
| <input type="checkbox"/> | 豉汁炒蜆 | Baby Clam with Black Bean Sauce |
| <input type="checkbox"/> | 蚝油芥兰 | Chinese Broccoli with Oyster Sauce |
| <input type="checkbox"/> | XO酱炒罗白羔 | Turnip Cake with XO Sauce |
| <input type="checkbox"/> | XO酱炒肠粉 | Homemade Rice Noodle with XO Sauce |
| <input type="checkbox"/> | 椒盐鲜鱿 | Salt and Pepper Calamari |
| <input type="checkbox"/> | 椒盐茄子 | Salt and Pepper Eggplant |
| <input type="checkbox"/> | 脆皮烧鸭 | Hong Kong style Roasted duck |
| <input type="checkbox"/> | 蜜汁叉烧 | Honey Glazed BBQ Pork |
| <input type="checkbox"/> | 日式海草 | Seaweed Salad |
| <input type="checkbox"/> | 舟山海蜇 | Jelly Fish Salad |
| <input type="checkbox"/> | 皮蛋叟肉粥 | Rice Porridge with Preserved Egg and Shredded pork |
| <input type="checkbox"/> | 生菜鱼茸粥 | Rice Porridge with Fish Cake |
| <input type="checkbox"/> | 北菇滑鸡粥 | Rice Porridge with Chicken |
| <input type="checkbox"/> | 荔湾艇仔粥 | Bay style Rice Porridge |
| <input type="checkbox"/> | 香茜牛肉粥 | Rice Porridge with Beef |
| <input type="checkbox"/> | 香茜鱼片粥 | Rice Porridge with Sliced fish |



点心

DIM SUM

(Small)\$2.99 (Medium)\$2.95 (Large)\$3.50

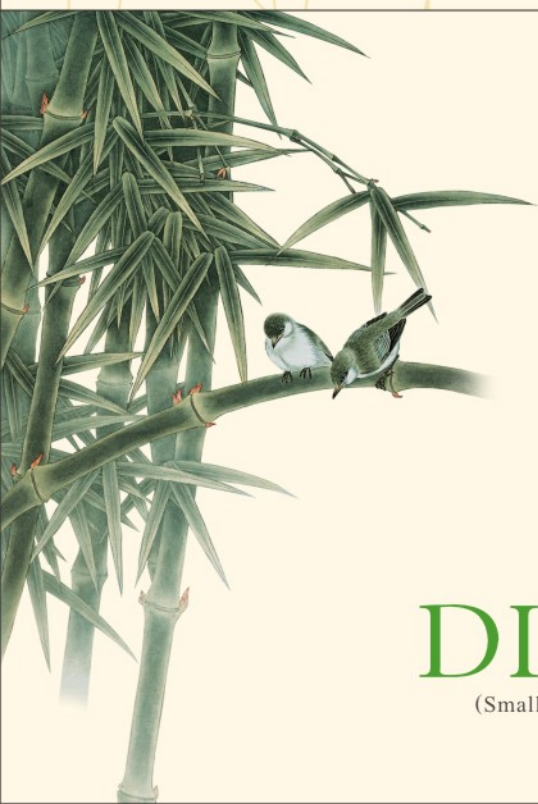
(Small) \$2.99

(Medium) \$2.95

(Large) \$3.50

- (S) 豉汁排骨 Steamed Spare Ribs in Black Bean Sauce
- (S) 蜜汁叉烧饱 Honey Glazed BBQ Pork Buns
- (S) 脆炸油条 Chinese Style Fried Cruller
- (S) 潮州蒸粉棵 Steamed pork and peanuts dumpling
- (S) 桂林马蹄糕 Sweet Chestnut Cake
- (S) 椰汁红豆糕 Coconut Red Bean Cake
- (S) 香滑叉烧包 Steamed BBQ Pork Buns
- (S) 香麻煎堆仔 Crispy Fried Sesame Ball
- (S) 安虾咸水角 Fried Sticky Pork Dumpling
- (S) 香煎罗白羔 Pan Fried Turnip Cake

- (M) 干蒸烧卖皇 Steamed Pork and Shrimp Dumplings (Shu Mai)
- (M) 奶皇菠萝包 Baked Pineapple Buns
- (M) 香局鸡尾包 Baked Coconut Buns
- (M) 酥皮蛋挞 Hong Kong Style Egg Tarts
- (M) 香煎韭菜饼 Pan Fried Chive Dumplings
- (M) 豉汁凤爪 Steamed Chicken Feet in Black Bean Sauce
- (M) 山竹牛肉球 Steamed Beef Meatballs
- (M) 沙爹牛柏叶 Steamed Tripe
- (M) 蚝皇鲜竹卷 Steamed Bean Curd Skin Rolls
- (M) 蜜汁叉烧酥 Baked Roasted Pork Puff
- (M) 香酥芋角 Deep Fried Taro Cake
- (M) 青茜牛肉肠粉 Steamed Rice Rolls with Beef
- (M) 蜜汁叉烧肠粉 Steamed Rice Rolls with BBQ pork
- (M) 罗汉斋肠粉 Steamed Rice Rolls with Vegetables



点心

DIM SUM

(Small)\$2.99 (Medium)\$2.95 (Large)\$3.50