

# 游水海鮮

Market Price

市價

LIVE  
SEAFOOD

飄洋過海來  
只為唇齒間展一場味蕾的革命

可選：堂灼、油泡、鵝肝醬炒  
游水青邊鮑

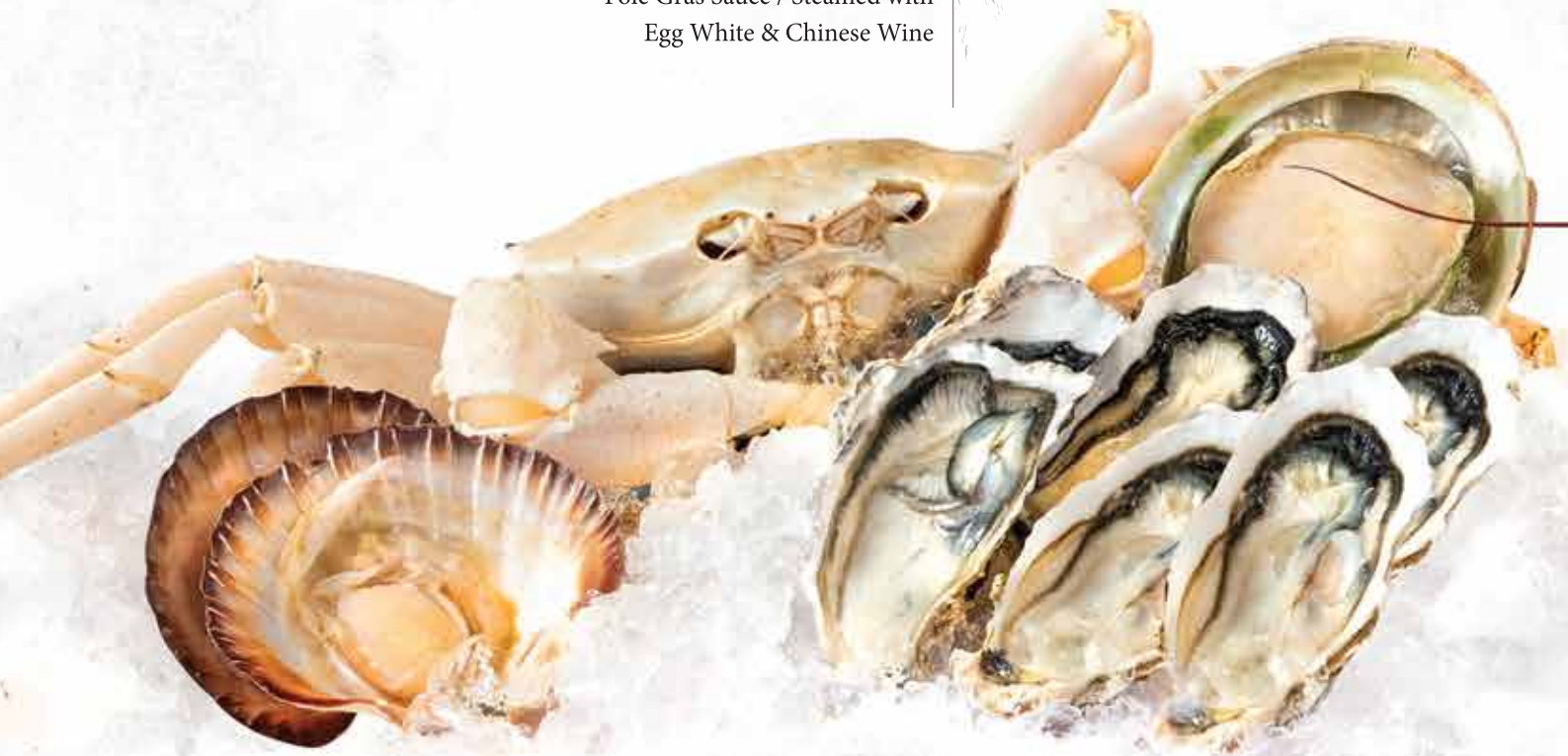
可選：鵝肝醬炒 或 雞油花雕蛋白蒸  
深海雪花蟹

GREEN LIPS  
ABALONE

Poached / Stir-Fried /  
Foie Gras Sauce

SNOW CRAB

Foie Gras Sauce / Steamed with  
Egg White & Chinese Wine



可選：XO醬、豉汁、蒜茸蒸  
連殼帶子（粉絲）

SCALLOP  
IN SHELL

Steamed with Gold Leaf XO  
Chilli Sauce / Black Bean Sauce /  
Garlic Sauce

可選：XO醬、豉汁、蒜茸、薑蔥蒸  
肥美生蠔 或 酥炸生蠔

OYSTER  
OR DEEP FRIED OYSTER

Steamed with Gold Leaf XO  
Chilli Sauce / Black Bean Sauce /  
Garlic Sauce / Ginger & Shallot

### KING CRAB 頂級皇帝蟹 三食

可選：薑蔥肉身、椒鹽爪鉗、蟹皇酸辣湯或蟹皇炆伊麵  
Stir-Fried Crab Meat with Ginger & Shallot and  
Deep-Fried Spicy Salt & Pepper Carb Claw and  
Crab Roe Hot & Sour Soup or Crab Roe E-fu Noodles

### BABY ABALONE 珍珠鮑魚

可選：清蒸、陳皮薑絲、蒜茸、XO醬、薑蔥  
Steamed / Tangerine Peel & Ginger / Garlic Sauce /  
Gold Leaf XO Chilli Sauce / Ginger & Shallot

### LOBSTER

Ginger & Shallot / Garlic & Butter Sauce /  
Gold Leaf XO Chilli Sauce / Sashimi

### MUD CRAB

Ginger & Shallot / Deep-Fried  
with Spicy Salt & Pepper /  
Gold Leaf XO Chilli Sauce

生猛龍蝦  
可選：薑蔥、蒜茸牛油焗、XO醬、刺身二食

肥美肉蟹  
可選：薑蔥、椒鹽、XO醬

澳洲游水魚

星斑、三刀、彩衣、盲鱸、花鱸  
可選：清蒸、炒球、紅燒頭腩、清蒸頭腩、椒鹽頭腩

### FISH

CORAL TROUT, MORWONG, PARROT FISH, BARRAMUNDI, MURRAY COD  
Steamed / Ginger & Shallot / Gold Leaf XO Chilli Sauce / Black Bean Sauce / Singaporean Chilli Sauce /  
Deep-Fried with Spicy Salt & Pepper / Garlic & Butter Sauce



廚師精選

SPECIALITIES

麻辣海鮮紙火鍋  
Spicy Seafood Combination in Magic Pot





大汗羊扒 (四件)  
Roast Lamb Chop with  
Leek & Five Spice (4pcs)

# SPECIALITIES

## 廚 師 精 選



薑蔥煎盲鱒魚扒  
Pan-Fried Barramundi Fillet  
with Ginger & Shallot

椒鹽軟殼蟹  
Deep-Fried Spicy Salt & Pepper Soft Shell Crab \$35.00

香草羊柳  
Grilled Lamb Fillet with Herbs \$38.00

椒鹽百花釀帶子  
Deep-Fried Spicy Salt & Pepper Stuffed Scallops \$42.80

薑蔥煎盲鱒魚扒  
Pan-Fried Barramundi Fillet with Ginger & Shallot \$60.80

沙爹鹿肉  
Venison in Satay Sauce \$38.80

麻辣海鮮紙火鍋  
Spicy Seafood Combination in Magic Pot \$44.80

蜜椒煎羊扒 (四件)  
Lamb Chop in Honey Pepper Sauce (4pcs) \$40.80

大汗羊扒 (四件)  
Roast Lamb Chop  
with Leek & Five Spice (4pcs) \$40.80

黑椒和牛粒  
Pan-Fried Diced Wagyu Beef in  
Black Pepper Sauce \$65.00

鵝肝醬蝦球  
King Prawns in Foie Gras Sauce \$45.00



黑椒和牛粒  
Pan-Fried Diced Wagyu Beef in  
Black Pepper Sauce



椒鹽軟殼蟹  
Deep-Fried Spicy Salt &  
Pepper Soft Shell Crab

餐前小食

ENTRÉE

百花釀蟹鉗  
Stuffed Crab Claw



椒鹽鷓鴣  
Deep-Fried Five Spice Quail



蜜汁叉燒  
Honey BBQ Pork

# ENTRÉE

## 餐前小食



- 🍃 蜜汁叉燒  
Honey BBQ Pork \$11.80
- 🍃 點心三寶  
Steamed Assorted Dim Sim (3pcs) \$11.80
- 雞肉生菜包  
Chicken San Choi Bao \$11.80
- 豬肉生菜包  
Pork San Choi Bao \$11.80
- 海鮮生菜包  
Seafood San Choi Bao \$12.80
- 椒鹽鵪鶉  
Deep-Fried Five Spice Quail \$13.00
- 🍃 脆皮春卷 (三件)  
Spring Roll (3pcs) \$11.80



清蒸新鮮生蠔 (XO醬)  
Steamed Fresh Oysters  
in Gold Leaf XO Chilli Sauce



海鮮生菜包  
Seafood San Choi Bao

- 椒鹽鮮魷  
Deep-Fried Spicy Salt & Pepper Calamari \$13.00
- 薑蔥帶子  
Scallops with Ginger & Shallot \$13.00
- 百花釀蟹鉗  
Stuffed Crab Claw \$13.00
- 芝麻蝦多士 (三件)  
Deep-Fried Sesame Prawn Toast (3pcs) \$13.00
- 酥炸雲吞 (四件)  
Deep-Fried Won Ton (4pcs) \$12.00
- 🍃 美味臘腸  
Chinese Sausage in Soy Sauce \$11.80

- 清蒸新鮮生蠔 (每打)  
Steamed Fresh Oysters (Per Dozen) Market Price 市價
- 可選：豉汁 / XO醬 / 薑蔥 / 蒜茸  
Select from: Black Bean Sauce / Gold Leaf XO Chilli Sauce /  
Ginger & Shallot / Garlic Sauce

# 湯羹

## SOUP

雞茸粟米羹 Chicken & Sweet Corn Soup	\$10.80
蟹肉粟米羹 Crab Meat & Sweet Corn Soup	\$13.80
鮮蝦雲吞湯 Won Ton Soup (Short Soup)	\$10.80
全蛋麵湯 Egg Noodles in Soup (Long Soup)	\$10.80
海鮮豆腐羹 Seafood & Bean Curd Soup	\$10.80
海鮮酸辣羹 Seafood Hot & Sour Soup	\$10.80
海鮮清湯 Seafood Combination Soup (Chicken Broth)	\$14.80
三絲鴨絲羹 Shredded Duck Soup	\$10.80
菠菜茸海皇羹 Minced Spinach & Seafood Combination Soup	\$10.80
海味一品羹 Dried Scallop & Seafood Combination Soup	\$10.80





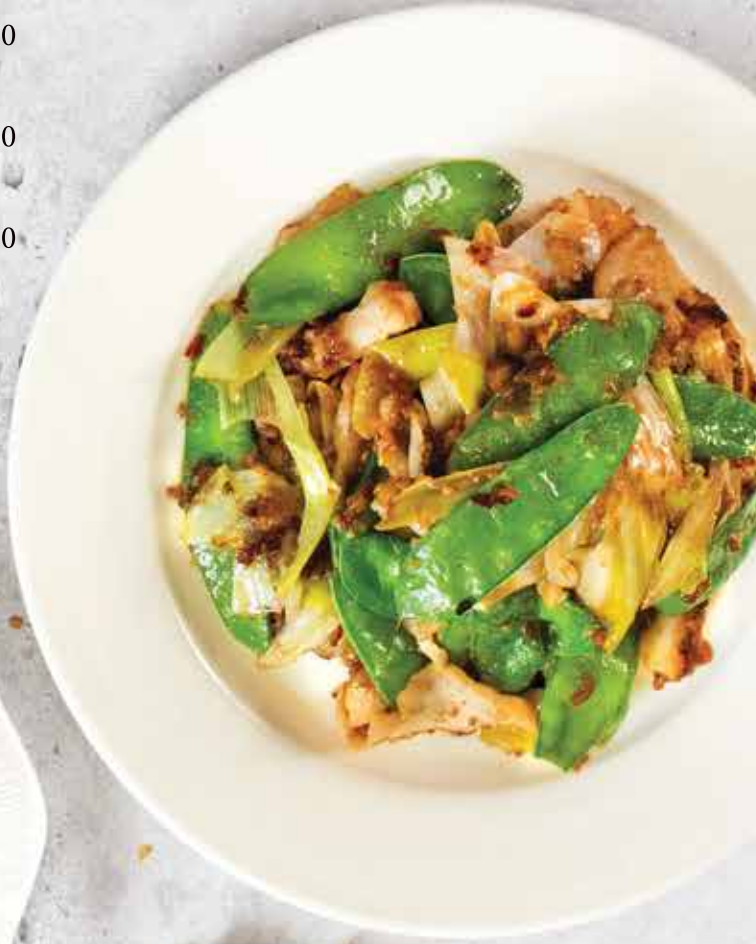
# 野味 GAME

-  紅燒乳鴿  
Roast Whole Pigeon (Squab) \$45.00
- XO醬炒鹿肉  
Venison Fillet in Gold Leaf XO Chilli Sauce \$38.00
- 醬爆鹿肉  
Venison Fillet in Plum Sauce \$38.00
-  XO醬炒鱷魚肉  
Crocodile Fillet in Gold Leaf XO Chilli Sauce \$40.80
- 薑蔥鱷魚肉  
Crocodile Fillet with Ginger & Shallot \$40.80
-  鐵板蒙古羊肉  
Mongolian Lamb on Sizzling Plate \$38.00
- 川椒羊肉  
Sliced Lamb in Sichuan Chilli Pepper Sauce \$38.00

XO醬炒鱷魚肉  
Crocodile Fillet in  
Gold Leaf XO Chilli Sauce

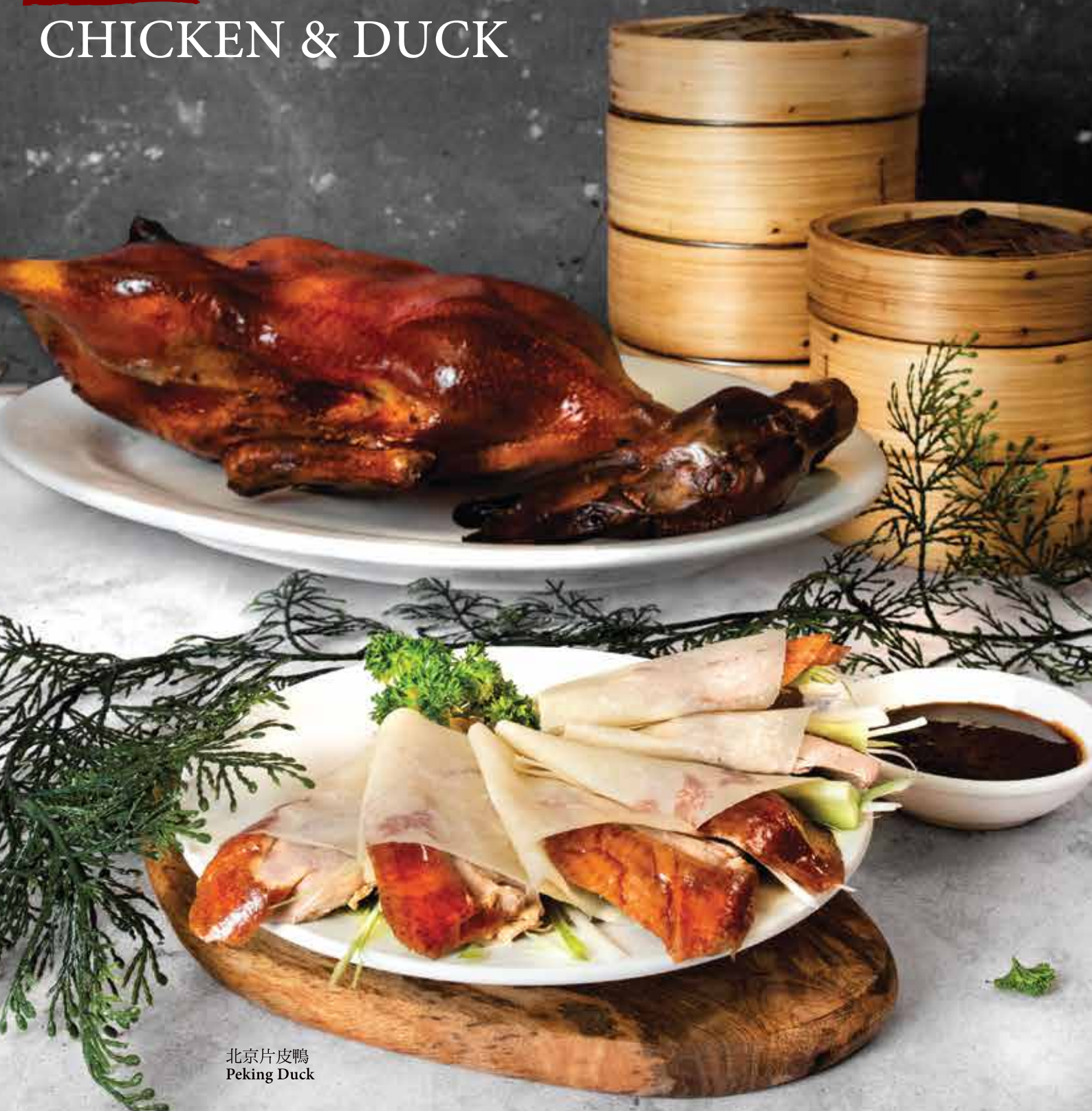


紅燒乳鴿  
Roast Whole Pigeon (Squab)



家禽篇

# CHICKEN & DUCK



北京片皮鴨  
Peking Duck



椒鹽雞扒  
Deep-Fried Spicy  
Salt & Pepper Chicken Ribs

北京片皮鴨  
Peking Duck

Half 半隻 (8 pcs / 件) \$48.00  
Whole 全隻 (16 pcs / 件) \$78.00

脆皮燒鴨 (半隻)  
Roast Duck (Half)

\$36.00

海鮮扒鴨

Braised Duck with Seafood Combination

\$40.80

甜酸鴨

Sweet & Sour Duck Breast

\$36.00

雜菜扒鴨

Braised Duck with Mixed Vegetables

\$36.00

秘製琵琶燒鴨 (預訂)

Gold Leaf Special Roast Duck (Pre-Order)

\$39.80

燒味拼盤

Roast BBQ Combination Platter  
(Roast Duck, BBQ Pork, Crispy Pork)

\$42.00

川椒雞球

Spicy Pepper Chicken Fillet

\$30.50

檸檬雞

Lemon Chicken

\$30.50

當紅炸子雞

Crispy Skin Chicken

\$30.50

蜜糖雞球

Honey Chicken

\$30.50

四川辣雞球

Sichuan Chilli Pepper Chickent Fillet

\$30.50

豉汁雞球

Chicken Fillet in Black Bean Sauce

\$30.50

三杯雞球煲

Boneless Chicken in 3 Wines Sauce (Taiwanese Style)

\$33.00

鐵板蒙古雞球

Mongolian Chicken on Sizzling Plate

\$30.50

時菜炒雞球

Stir-Fried Chicken with Seasonal Vegetables

\$30.50

宮保雞球

Kung Po Chicken (with Peanuts & Chillies)

\$30.50

腰果雞球

Chicken with Cashew Nuts & Diced Vegetables

\$30.50

黑椒雞球

Chicken Fillet in Black Pepper Sauce

\$33.00

椒鹽雞扒

Deep-Fried Spicy Salt & Pepper Chicken Ribs

\$34.00

# CHICKEN & DUCK 家禽篇



三杯雞球煲  
Boneless Chicken  
in 3 Wines Sauce

廚師推介

RECOMMENDED CHEF'S SIGNATURE DISHES

豬牛篇

PORK & BEEF

蜜椒牛柳  
Beef Fillet in  
Honey Pepper Sauce



# PORK & BEEF

## 豬牛篇

時菜炒牛肉	Stir-Fried Beef with Seasonal Vegetables	\$30.80
豉汁炒牛肉	Stir-Fried Beef in Black Bean Sauce	\$30.80
蠔油炒牛肉	Stir-Fried Beef in Oyster Sauce	\$30.80
醬爆牛肉	Stir-Fried Beef in Plum Sauce	\$30.80
沙爹炒牛肉	Stir-Fried Beef in Satay Sauce	\$30.80
 四川辣牛肉	Sichuan Chilli Pepper Beef	\$30.80
鐵板蒙古牛肉	Mongolian Beef on Sizzling Plate	\$30.80
芥蘭炒牛肉	Stir-Fried Beef with Chinese Broccoli	\$30.80
腰果炒牛肉	Stir-Fried Beef with Cashew Nuts & Diced Vegetables	\$30.80
中式煎牛柳	Cantonese Style Beef Fillet	\$38.80
 黑椒煎牛柳	Beef Fillet in Black Pepper Sauce	\$38.80
XO醬燒牛柳	Beef Fillet in Gold Leaf XO Chilli Sauce	\$38.80
 蜜椒燒牛柳	Beef Fillet in Honey Pepper Sauce	\$38.80
乾燒牛柳絲	Shredded Beef Fillet in Peking Sauce	\$38.80



時菜牛肉  
Stir-Fried Beef with Seasonal Vegetables



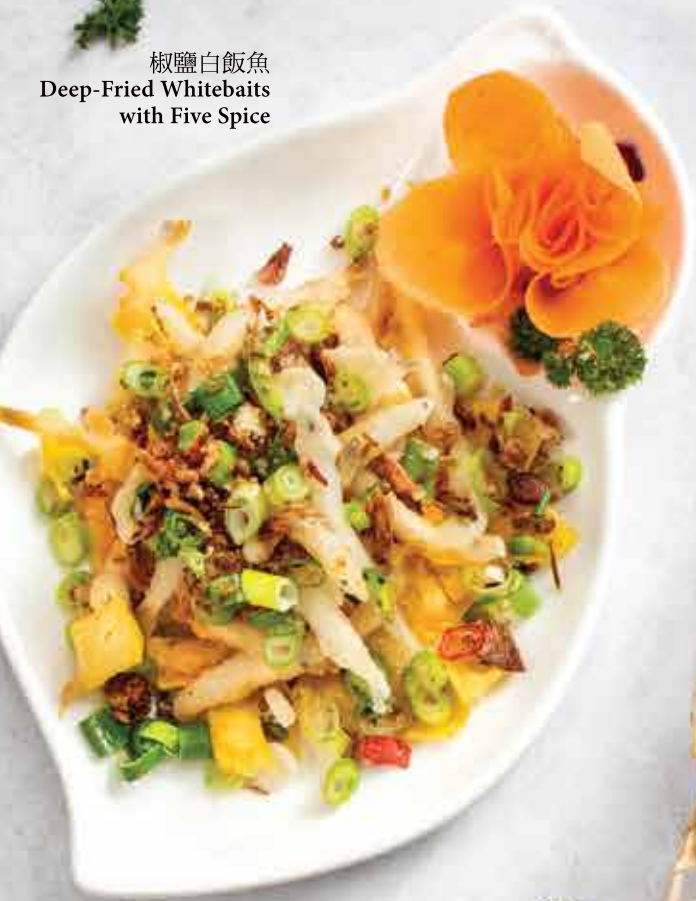
椒鹽肉排  
Deep-Fried Spicy Salt & Pepper Pork Cutlet



甜酸咕嚕肉  
Sweet & Sour Pork

甜酸咕嚕肉	Sweet & Sour Pork	\$30.80
 椒鹽肉排	Deep-Fried Spicy Salt & Pepper Pork Cutlet	\$30.80
 京都肉排	Pork Cutlet in Peking Sauce	\$30.80
蜜汁叉燒	Honey BBQ Pork	\$30.80
脆皮燒肉	Crispy Roast Pork	\$30.80
黑椒洋蔥豬扒	Pork Cutlet in Black Pepper Sauce with Onion	\$30.80
 炭燒豬頸肉	Charcoal Grilled Pork Neck with Sweet Chilli Sauce	\$30.80

椒鹽白飯魚  
Deep-Fried Whitebaits  
with Five Spice



海鮮系列  
SEAFOOD



甜酸咕嚕魚片  
Sweet & Sour Fish Fillet  
(with or without Batter)



百花釀帶子  
Stuffed Scallops with  
Minced Prawn in Egg White Sauce



豉汁蝦球

King Prawns in Black Bean Sauce

\$40.80



四川辣蝦球

Sichuan Chilli Pepper King Prawns

\$40.80

蜜糖蝦

Honey King Prawns

\$40.80

甜酸咕嚕蝦

Sweet & Sour King Prawns (with or without Batter)

\$40.80

腰果蝦球

King Prawns with Cashew Nuts & Diced Vegetables

\$40.80



椒鹽蝦球 (連 或去 )

Deep-Fried Spicy Salt & Pepper King Prawns (with or without shell)

\$40.80

鐵板香蒜蝦球

King Prawns with Garlic Sauce on Sizzling Plate

\$40.80

時菜蝦球

King Prawns with Seasonal Vegetables

\$40.80



京都蝦球

King Prawns in Peking Sauce

\$40.80



XO醬炒蝦球

King Prawns in Gold Leaf XO Chilli Sauce

\$40.80



日本芥辣蝦球

King Prawns in Japanese Wasabi Sauce

\$40.80

# PRAWN 蝦



日本芥辣蝦球  
King Prawns in  
Japanese Wasabi Sauce



時菜蝦球  
King Prawns with  
Seasonal Vegetables

鐵板香蒜帶子

Scallops with Garlic Sauce on Sizzling Plate

\$40.80

時菜炒帶子

Stir-Fried Scallops with Seasonal Vegetables

\$40.80

薑蔥炒帶子

Stir-Fried Scallops with Ginger & Shallot

\$40.80



椒鹽帶子

Deep-Fried Spicy Salt & Pepper Scallops

\$40.80



百花釀帶子

Stuffed Scallops with Minced Prawn in Egg White Sauce

\$42.80

# SCALLOP 帶子



廚師推介

RECOMMENDED CHEF'S SIGNATURE DISHES

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# FISH & CALAMARI

## 魚、魷魚

- 🍃 時菜炒魚片  
 Stir-Fried Fish Fillet with Seasonal Vegetables \$36.80
- 蠔油魚片  
 Fish Fillet in Oyster Sauce \$36.80
- 甜酸咕嚕魚片  
 Sweet & Sour Fish Fillet (with or without Batter) \$36.80
- 鐵板香蒜魚柳  
 Fish Fillet with Garlic Sauce on Sizzling Plate \$36.80
- 清蒸星斑  
 Steamed Whole Coral Trout Market Price 市價
- 🍃 清蒸 / 油浸盲鱮魚扒  
 Steamed or Deep-Fried Fresh Barramundi Fillet Market Price 市價
- 椒鹽白飯魚  
 Deep-Fried Whitebaits with Five Spice \$36.80

椒鹽鮮魷  
 Deep-Fried Spicy Salt & Pepper Calamari



XO醬炒蜆 (附油條)  
 Pipi (Clam) in Gold Leaf  
 XO Chilli Sauce with Chinese Donuts



四川辣鮮魷  
 Sichuan Chilli Pepper Calamari \$34.80

🍃 椒鹽鮮魷  
 Deep-Fried Spicy Salt & Pepper Calamari \$34.80

豉汁鮮魷  
 Calamari in Black Bean Sauce \$34.80

🍃 XO醬炒蜆 (附油條加 \$6.00)  
 Pipi (Clam) in Gold Leaf XO Chilli Sauce \$37.80  
 (with Chinese Donuts Extra \$6.00)



海鮮豆腐煲  
Claypot Seafood  
Combination &  
Bean Curd

## 煲仔篇

# CLAYPOT

-  冬菇鮑片煲  
Claypot Braised Sliced Abalone & Chinese Mushroom \$65.00
- 蝦球粉絲煲  
Claypot King Prawns & Vermicelli \$40.80
- 海鮮豆腐煲  
Claypot Seafood Combination & Bean Curd \$40.80
- 麻婆豆腐煲  
Claypot Chilli Minced Pork & Bean Curd \$30.80
-  薑蔥牛肉煲  
Claypot Braised Beef with Ginger & Shallot \$30.80
- 薑蔥滑雞煲  
Claypot Braised Chicken with Ginger & Shallot \$30.80



椒鹽山水豆腐  
Deep-Fried Spicy  
Salt & Pepper Bean Curd

素食

VEGETARIAN

清炒雜菜  
Stir-Fried Mixed  
Seasonal Vegetables



齋春卷 (三件)  
Vegetarian Spring Roll (3pcs)

\$10.80

齋生菜包  
Vegetarian San Choi Bao

\$10.80

雜菜清湯  
Mixed Vegetables Clear Soup

\$10.80

羅漢扒上素  
Buddha's Delight

\$29.80

豉油皇芥蘭  
Poached Chinese Broccoli with Soy Sauce

\$29.80

清炒雜菜  
Stir-Fried Mixed Seasonal Vegetables

\$29.80



豉油皇炒麵  
Supreme Soy Sauce Fried Noodles

椒鹽山水豆腐  
Deep-Fried Spicy Salt & Pepper Bean Curd

\$30.80

北菇豆腐菜膽  
Braised Bean Curd with Mushroom &  
Seasonal Vegetables

\$30.80

甜酸咕嚕豆腐  
Sweet & Sour Bean Curd

\$30.80

豉油皇炒麵  
Supreme Soy Sauce Fried Noodles

\$23.80

齋星洲炒米  
Vegetarian Singapore Noodles

\$22.50

齋炒飯  
Vegetarian Fried Rice

Small 小 \$18.80

Large 大 \$22.80

廚師推介  
RECOMMENDED CHEF'S SIGNATURE DISHES

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金輝特別炒飯	Small 小	\$19.80
Gold Leaf Special Fried Rice	Large 大	\$23.80
絲苗白飯		
Steamed Rice		\$3.30 Per Person / 每位
菠蘿雞粒炒飯		
Chicken & Pineapple Fried Rice		\$29.80
時菜蝦球炒麵		
King Prawns & Seasonal Vegetables Fried Noodles		\$40.80
海鮮炒麵		
Seafood Combination Fried Noodles		\$38.00
時菜牛肉炒麵		
Beef & Seasonal Vegetables Fried Noodles		\$29.80
星洲炒米		
Singapore Noodles		\$29.80
時菜叉燒炒麵		
BBQ Pork & Seasonal Vegetables Fried Noodles		\$29.80
時菜雞球炒麵		
Chicken & Seasonal Vegetables Fried Noodles		\$29.80
沙爹牛肉或雞肉炒麵		
Satay Beef or Chicken Fried Noodles		\$29.80
鮮蝦臘腸炒飯		
Chinese Sausage & Prawn Fried Rice		\$38.00



星洲炒米  
Singapore Noodles

## 粥粉麵飯

# RICE & NOODLES

可選: 蛋麵 / 河粉 / 米粉

Select from:

Egg Noodles / Rice Noodles / Vermicelli



菠蘿雞粒炒飯  
Chicken & Pineapple Fried Rice





海鮮炒麵  
Seafood Combination Fried Noodles





# DESSERT

## 甜品

 炸雪糕 Deep-Fried Ice Cream	\$13.80
 炸香蕉配雪糕 Banana Fritter with Ice Cream	\$11.80
炸菠蘿配雪糕 Pineapple Fritter with Ice Cream	\$11.80
 芒果布丁配雪糕 Mango Pudding with Ice Cream	\$11.80
荔枝配雪糕 Lychees with Ice Cream	\$11.80
雲呢拿雪糕 Vanilla Ice Cream	\$9.00
椰汁糕 Coconut Jelly	\$11.80
新鮮水果盤 Mixed Fruit Platter	\$7.00
綠茶紅豆糕 Green Tea & Red Bean Jelly	\$11.80

# DRINKS

## 飲品

**中國茶 Chinese Tea**      \$2.80 Per Person / 每位

烏龍 Oolong  
香片 Jasmine  
普洱 Pu Erh  
壽眉 Shou Mei  
杭菊 Chrysanthemum

**咖啡 Coffee**      \$5.50

Café Latte  
Cappuccino  
Flat White  
Espresso  
Long Black