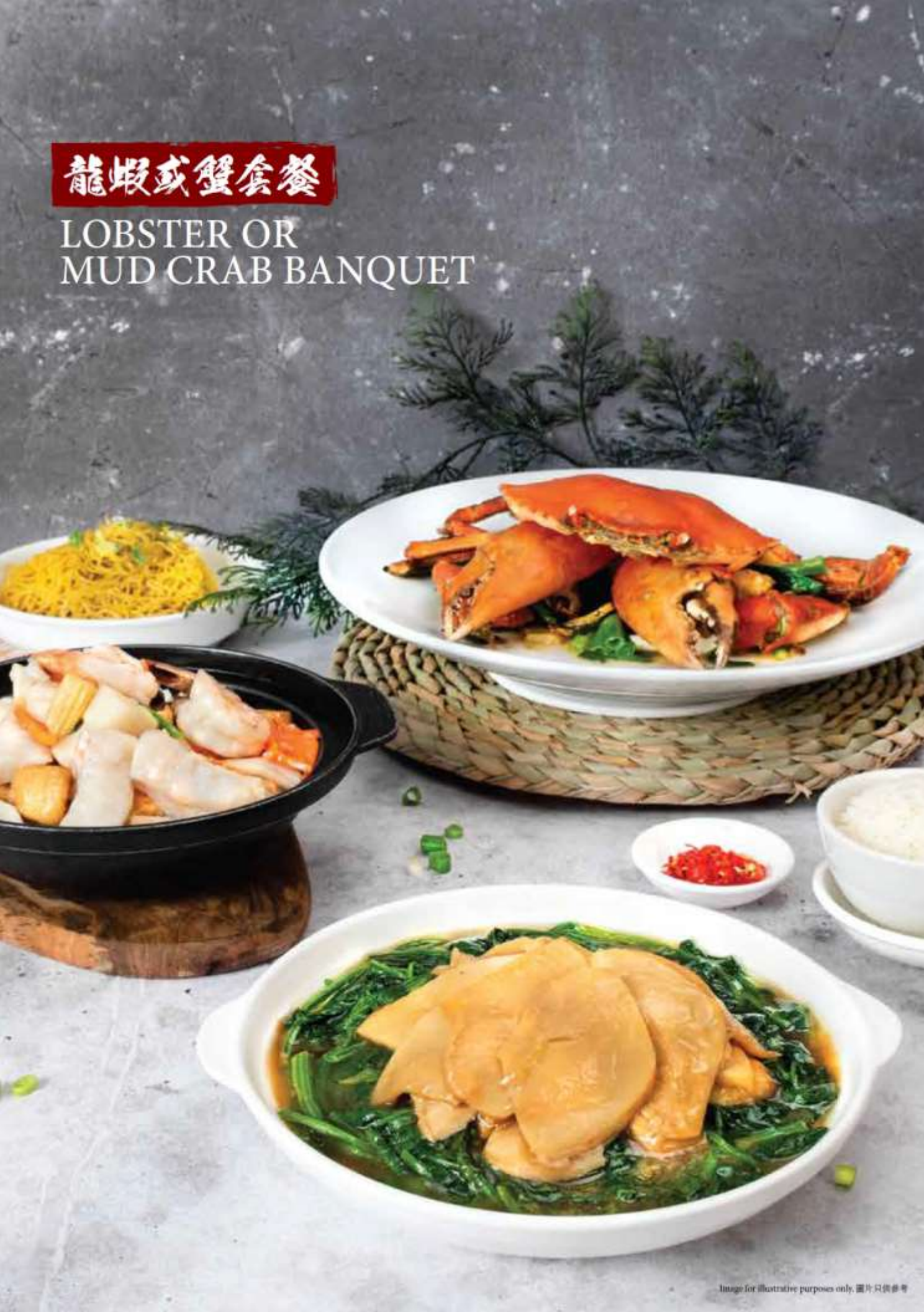

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龍蝦或蟹套餐

四人用

龍蝦 $_____ 肉蟹 $_____

海味一品羹

薑蔥龍蝦或肉蟹（生麵底）

清蒸盲鱠

任選以下兩款:

1.蜜椒燒牛柳
2.中式煎牛柳
3.XO醬燒牛柳
4.蒜片炒牛柳
5.脆皮燒鴨
6.燒味雙拼盤
7.京都肉排
8.炭燒豬頸肉
9.黑椒洋蔥豬扒
10.三杯雞煲
11.椒鹽雞扒
12.香蒜吊燒雞
13.竹笙北菇豆腐
14.金銀蛋菜苗
15.百靈菇菜苗
16.煎釀豆腐
17.斑片炒芥蘭
18.日本芥辣蝦球
19.XO醬炒鱷魚肉
20.香草羊柳粒
21.沙茶鹿肉
22.四川袋鼠柳
23.魚香茄子煲
24.海鮮豆腐煲

六人用

龍蝦 $_____ 肉蟹 $_____

雙色蒸生蠔（12隻）

海味一品羹

薑蔥龍蝦或肉蟹（生麵底）

清蒸盲鱠

任選以下三款:

絲苗白飯、糖水、新鮮水果盤

LIVE LOBSTER OR LIVE MUD CRAB BANQUET

4 PEOPLE BANQUET

Lobster $_____ Mud Crab $_____

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Two Dishes:

1. Beef Fillet in Honey Pepper Sauce
2. Cantonese Style Beef Fillet
3. Beef Fillet in Gold Leaf XO Chilli Sauce
4. Beef Fillet in Garlic Sauce
5. Roast Duck
6. Mixed Roast Platter (2 Kinds)
7. Pork Cutlet in Peking Sauce
8. Charcoal Grilled Pork Neck with Sweet Chilli Sauce
9. Pork Cutlet in Black Pepper Sauce with Onion
10. Boneless Chicken in 3 Wines Sauce (Taiwanese Style)
11. Deep-Fried Spicy Salt & Pepper Chicken Ribs
12. Deep-Fried Chicken in Golden Garlic & Onion

6 PEOPLE BANQUET

Lobster $_____ Mud Crab $_____

Steamed Oysters (12pcs)

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Three Dishes:

13. Bamboo Mushroom & Shiitake Mushroom with Bean Curd
14. Seasonal Vegetables with Diced Centery Eggs and Salted Egg Yolk
15. Seasonal Vegetables with Abalone Mushroom
16. Stuffed Bean Curd with Minced Prawn
17. Stir-Fried Fish Fillet with Chinese Broccoli
18. King Prawns in Japanese Wasabi Sauce
19. Crocodile Fillet in Gold Leaf XO Chilli Sauce
20. Grilled Lamb Fillet with Herbs
21. Sliced Venison in Satay Sauce
22. Sichuan Chilli Pepper Kangaroo Fillet
23. Claypot Minced Pork & Eggplant in Chilli Sauce
24. Claypot Seafood Combination & Bean Curd

Steamed Rice , Sweet Soup, Fruit Platter

龍蝦或蟹套餐

LOBSTER OR MUD CRAB BANQUET

Image for illustrative purposes only. 圖片只供參考

龍蝦或蟹 套餐

八人用

龍蝦 $_____ 肉蟹 $_____

雙色蒸生蠔（16隻）

海味一品羹

薑蔥龍蝦或肉蟹（生麵底）

清蒸盲鱔

任選以下四款:

1.蜜椒燒牛柳
2.中式煎牛柳
3.XO醬燒牛柳
4.蒜片炒牛柳
5.脆皮燒鴨
6.燒味雙拼盤
7.京都肉排
8.炭燒豬頸肉
9.黑椒洋蔥豬扒
10.三杯雞煲
11.椒鹽雞扒
12.香蒜吊燒雞
13.竹笙北菇豆腐
14.金銀蛋菜苗
15.百靈菇菜苗
16.煎釀豆腐
17.斑片炒芥蘭
18.日本芥辣蝦球
19.XO醬炒鱷魚肉
20.香草羊柳粒
21.沙茶鹿肉
22.四川袋鼠柳
23.魚香茄子煲
24.海鮮豆腐煲

絲苗白飯、糖水、新鮮水果盤

十人用

龍蝦 $_____ 肉蟹 $_____

五福大拼盤

雙色蒸生蠔（20隻）

海味一品羹

薑蔥龍蝦或肉蟹（生麵底）

清蒸盲鱔

任選以下四款:

LIVE LOBSTER OR LIVE MUD CRAB BANQUET

8 PEOPLE BANQUET

Lobster $_____ Mud Crab $_____

Seafood Combination Soup

Steamed Oysters (16pcs)

Stir-Fried Live Live Lobster Or Mud Crab with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Four Dishes:

1. Beef Fillet in Honey Pepper Sauce
2. Cantonese Style Beef Fillet
3. Beef Fillet in Gold Leaf XO Chilli Sauce
4. Beef Fillet in Garlic Sauce
5. Roast Duck
6. Mixed Roast Platter (2 Kinds)
7. Pork Cutlet in Peking Sauce
8. Charcoal Grilled Pork Neck with Sweet Chilli Sauce
9. Pork Cutlet in Black Pepper Sauce with Onion
10. Boneless Chicken in 3 Wines Sauce (Taiwanese Style)
11. Deep-Fried Spicy Salt & Pepper Chicken Ribs
12. Deep-Fried Chicken in Golden Garlic & Onion
13. Bamboo Mushroom & Shiitake Mushroom with Bean Curd
14. Seasonal Vegetables with Diced Centery Eggs and Salted Egg Yolk
15. Seasonal Vegetables with Abalone Mushroom
16. Stuffed Bean Curd with Minced Prawn
17. Stir-Fried Fish Fillet with Chinese Broccoli
18. King Prawns in Japanese Wasabi Sauce
19. Crocodile Fillet in Gold Leaf XO Chilli Sauce
20. Grilled Lamb Fillet with Herbs
21. Sliced Venison in Satay Sauce
22. Sichuan Chilli Pepper Kangaroo Fillet
23. Claypot Minced Pork & Eggplant in Chilli Sauce
24. Claypot Seafood Combination & Bean Curd

Steamed Rice , Sweet Soup, Fruit Platter

10 PEOPLE BANQUET

Lobster $_____ Mud Crab $_____

Gold Leaf Cold Platter

Steamed Oysters (20pcs)

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Four Dishes:

套餐 BANQUETS

FOR 2 OR MORE / 兩位起

百花釀蟹鉗
Stuffed Crab Claw

海鮮生菜包
Seafood San Choi Bao

北京片皮鴨
Peking Duck

椒鹽蝦球
Deep-Fried Chilli Salt & Pepper King Prawns

Image for illustrative purposes only. 圖片只供參考

BANQUETS 套餐

All Banquets Minimum For 2 or More

BANQUET A | $36.50 Per Person

Honey BBQ Pork &
Crispy Roast Pork

.....

Chicken & Sweet Corn Soup

.....

Deep-Fried Chilli Salt &
Pepper Calamari

.....

King Prawns in Garlic Sauce

.....

Lemon Chicken
Gold Leaf Special Fried Rice

.....

Banana Fritter with Ice Cream
Coffee or Chinese Tea

BANQUET B | $46.50 Per Person

Honey BBQ Pork &
Crispy Roast Pork

.....

Steamed Assorted Dim Sim (3pcs)

.....

Deep-Fried Chilli Salt &
Pepper King Prawns

.....

Beef Fillet in Honey Pepper Sauce

.....

Lemon Chicken
Gold Leaf Special Fried Rice

.....

Banana Fritter with Ice Cream
Coffee or Chinese Tea

BANQUET C | $59.50 Per Person

Seafood San Choi Bao

.....

Deep-Fried Sesame Prawn Toast (2pcs)

.....

Peking Duck (2pcs)

.....

Deep-Fried Chilli Salt &
Pepper King Prawns

.....

Cantonese Style Beef Fillet
Gold Leaf Special Fried Rice

.....

Deep-Fried Ice Cream
Coffee or Chinese Tea

BANQUET D | $80.50 Per Person

Seafood San Choi Bao

.....

Stuffed Crab Claw

.....

Peking Duck (2pcs)

.....

Stir-Fried Live Lobster with
Ginger & Shallot and Noodles

.....

Beef Fillet in Honey Pepper Sauce
Gold Leaf Special Fried Rice

.....

Deep-Fried Ice Cream
Coffee or Chinese Tea

Prices included GST （所有價格已包括消费税在内）

大汗孜然羊扒 (四件)
Roast Lamb Chop with
Five Spice (4pcs)

SPECIALITIES
廚 師 精 選

椒鹽軟殼蟹
Deep-Fried Spicy Salt & Pepper
Soft Shell Crab $32.00

蒜泥白肉
Sliced Pork Belly in
Special Garlic Sauce (Cold Dish) $29.50

黑松露炒鮑魚仔
Stir-Fried Baby Abalones
with Black Truffle Paste $43.00

美極炒鮑魚仔
Stir-Fried Baby Abalones
with Maggi Soy Sauce $36.00

水煮魚
Sichuan Boiled Fish Fillet $32.00

欖菜四季豆
Stir-Fried String Bean with Olive Pickles $27.80

黑松露和牛柳
Pan-Fried Wagyu Beef Fillet
with Black Truffle Paste $52.00

鐵板B.B.Q和牛
B.B.Q Wagyu Beef on Sizzling Plate $45.00

鳳城春花卷 (八件)
Steamed Prawn & Vegetables Roll (8pcs) $31.50

薑蔥煎盲鱔魚扒
Pan-Fried Barramundi Fillet
with Ginger & Shallot

川椒鴨胸
Pan-Fried Duck Breast with Spicy Pepper $32.00

辣子雞丁
Stir-Fried Diced Chicken
in Special Spicy Sauce $28.00

味皇牛仔骨
Beef Ribs in Homemade Spicy Sauce $30.60

黑松露帶子炒飯
Black Truffle Fried Rice with Scallops $30.50

大汗孜然羊扒 (四件)
Roast Lamb Chop with Five Spice (4pcs) $28.00

薑蔥煎盲鱔魚扒
Pan-Fried Barramundi Fillet
with Ginger & Shallot $52.00

黑松露和牛柳
Pan-Fried Wagyu Beef Fillet with
Black Truffle Paste

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

Image for illustrative purposes only. 圖片只供參考

餐前小食
ENTRÉE

百花釀蟹鉗
Stuffed Crab Claw

椒鹽鵪鶉
Deep-Fried Five Spice Quail

蜜汁叉燒
Honey BBQ Pork

Image for illustrative purposes only 圖片只供參考

ENTRÉE
餐 前 小 食

蜜汁叉燒 Honey BBQ Pork	$9.60
點心三寶 Steamed Assorted Dim Sim (3pcs)	$9.60
雞肉生菜包 Chicken San Choi Bao	$9.00
豬肉生菜包 Pork San Choi Bao	$9.00
海鮮生菜包 Seafood San Choi Bao	$10.50
椒鹽鵪鶉 Deep-Fried Five Spice Quail	$10.50
脆皮春卷 (三件) Spring Roll (3pcs)	$9.60

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	$10.50
薑蔥帶子 Scallops with Ginger & Shallot	$11.00
百花釀蟹鉗 Stuffed Crab Claw	$10.00
芝麻蝦多士 (二件) Deep-Fried Sesame Prawn Toast (2pcs)	$10.00
酥炸雲吞 (六件) Deep-Fried Won Ton (6pcs)	$10.00
美味臘腸 Chinese Sausage in Soy Sauce	$9.60
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

廚師推介
RECOMMENDED CHEF'S SIGNATURE DISHES

Image for illustrative purposes only. 圖片只供參考

湯羹 SOUP

雞茸粟米羹 Chicken & Sweet Corn Soup	$8.60
蟹肉粟米羹 Crab Meat & Sweet Corn Soup	$11.00
鮮蝦雲吞湯 Won Ton Soup (Short Soup)	$8.60
全蛋麵湯 Egg Noodles in Soup (Long Soup)	$8.60
海鮮豆腐羹 Seafood & Bean Curd Soup	$8.60
海鮮酸辣羹 Seafood Hot & Sour Soup	$8.60
海鮮清湯 Seafood Combination Soup (Chicken Broth)	$13.50
三絲鴨絲羹 Shredded Duck Soup	$8.60

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野味 GAME

紅燒乳鴿 Roast Whole Pigeon (Squab)	$28.00
XO醬炒鹿肉 Venison in Gold Leaf XO Chilli Sauce	$26.50
醬爆鹿肉 Venison in Plum Sauce	$26.50
XO醬炒鱷魚肉 Crocodile Fillet in Gold Leaf XO Chilli Sauce	$32.00
薑蔥鱷魚肉 Crocodile Fillet with Ginger & Shallot	$32.00
鐵板蒙古羊肉片 Mongolian Lamb on Sizzling Plate	$26.50
川椒羊肉片 Sliced Lamb in Sichuan Chilli Pepper Sauce	$26.50
薑蔥袋鼠柳 Kangaroo Fillet with Ginger & Shallot	$26.50
黑椒袋鼠柳 Kangaroo Fillet in Black Pepper Sauce	$26.50
XO醬炒袋鼠柳 Kangaroo Fillet in Gold Leaf XO Chilli Sauce	$26.50

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

紅燒乳鴿
Roast Whole Pigeon (Squab)

廚師推介
RECOMMENDED CHEF'S SIGNATURE DISHES

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家禽篇
CHICKEN & DUCK

北京片皮鸭
Peking Duck

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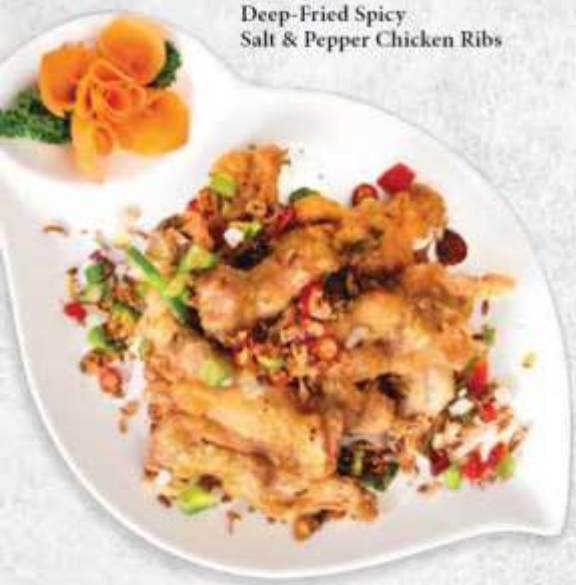
椒鹽雞扒
Deep-Fried Spicy
Salt & Pepper Chicken Ribs



北京片皮鴨 Peking Duck	Half 半隻 (6-8 pcs / 件) Whole 全隻 (12-16 pcs / 件)	$38.00 $62.00
脆皮燒鴨 (半隻) Roast Duck (Half)		$27.00
海鮮扒鴨 Braised Duck with Seafood Combination		$32.00
甜酸鴨 Sweet & Sour Duck Breast		$28.00
雜菜扒鴨 Braised Duck with Mixed Vegetables		$28.00
金輝秘製燒鴨 (預訂) Gold Leaf Special Roast Duck (Pre-Order)		$28.00

CHICKEN & DUCK
家 禽 篇

檸檬雞 Lemon Chicken	$23.00
當紅炸子雞 Crispy Skin Chicken	$23.00
蜜糖雞球 Honey Chicken	$23.00
四川辣雞球 Sichuan Chilli Pepper Chicken Fillet	$23.00
豉汁雞球 Chicken Fillet in Black Bean Sauce	$23.00
三杯雞球煲 Boneless Chicken in 3 Wines Sauce (Taiwanese Style)	$23.00
蒙古雞球 Mongolian Chicken	$23.00
時菜炒雞球 Stir-Fried Chicken with Seasonal Vegetables	$23.00
宮保雞球 Kung Po Chicken (with Peanuts & Chillies)	$23.00
腰果雞球 Chicken with Cashew Nuts & Diced Vegetables	$23.00
黑椒雞球 Chicken Fillet in Black Pepper Sauce	$23.00
椒鹽雞扒 Deep-Fried Spicy Salt & Pepper Chicken Ribs	$24.00

三杯雞球煲
Boneless Chicken
in 3 Wines Sauce

廚師推介
RECOMMENDED CHEF'S SIGNATURE DISHES

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豬牛篇
PORK & BEEF

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PORK & BEEF
豬 牛 篇

時菜炒牛肉 Stir-Fried Beef with Seasonal Vegetables	$23.00
豉汁炒牛肉 Stir-Fried Beef in Black Bean Sauce	$23.00
蠔油炒牛肉 Stir-Fried Beef in Oyster Sauce	$23.00
醬爆牛肉 Stir-Fried Beef in Plum Sauce	$23.00
沙爹炒牛肉 Stir-Fried Beef in Satay Sauce	$23.00
四川辣牛肉 Sichuan Chilli Pepper Beef	$23.00
鐵板蒙古牛肉 Mongolian Beef on Sizzling Plate	$23.00
芥蘭炒牛肉 Stir-Fried Beef with Chinese Broccoli	$23.00
腰果炒牛肉 Stir-Fried Beef with Cashew Nuts & Diced Vegetables	$23.00
中式煎牛柳 Cantonese Style Beef Fillet	$30.50
黑椒煎牛柳 Beef Fillet in Black Pepper Sauce	$30.50
XO醬燒牛柳 Beef Fillet in Gold Leaf XO Chilli Sauce	$30.50
蜜椒燒牛柳 Beef Fillet in Honey Pepper Sauce	$30.50
乾燒牛柳絲 Shredded Beef Fillet in Peking Sauce	$30.50

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	$23.00
椒鹽肉排 Deep-Fried Spicy Salt & Pepper Pork Cutlet	$23.00
京都肉排 Pork Cutlet in Peking Sauce	$23.00
蜜汁叉燒 Honey BBQ Pork	$23.00
脆皮燒肉 Crispy Roast Pork	$23.00
黑椒洋蔥豬扒 Pork Cutlet in Black Pepper Sauce with Onion	$23.00
炭燒豬頸肉 Charcoal Grilled Pork Neck with Sweet Chilli Sauce	$23.00

廚師推介
RECOMMENDED CHEF'S SIGNATURE DISHES

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海鮮系列
SEAFOOD

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

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

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PRAWN
蝦

豉汁蝦球
King Prawns in Black Bean Sauce $31.50

四川辣蝦球
Sichuan Chilli Pepper King Prawns $31.50

蜜糖蝦
Honey King Prawns $31.50

甜酸咕嚕蝦
Sweet & Sour King Prawns (with or without Batter) $31.50

腰果蝦球
King Prawns with Cashew Nuts & Diced Vegetables $31.50

椒鹽蝦球 (連殼或去殼)
Deep-Fried Spicy Salt & Pepper King Prawns (with or without shell) $31.50

鐵板香蒜蝦球
King Prawns with Garlic Sauce on Sizzling Plate $31.50

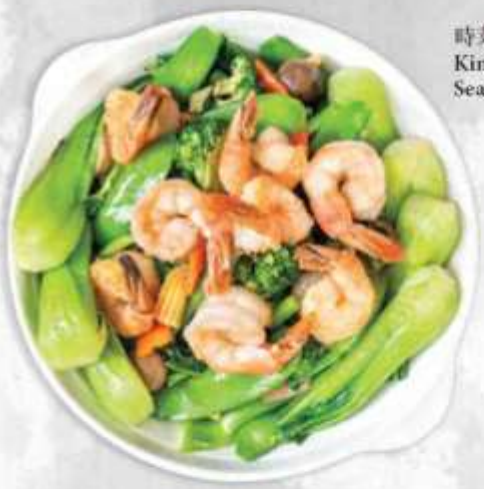
時菜蝦球
King Prawns with Seasonal Vegetables $31.50

京都蝦球
King Prawns in Peking Sauce $31.50

XO醬炒蝦球
King Prawns in Gold Leaf XO Chilli Sauce $31.50

日本芥辣蝦球
King Prawns in Japanese Wasabi Sauce $31.50

日本芥辣蝦球
King Prawns in
Japanese Wasabi Sauce



時菜蝦球
King Prawns with
Seasonal Vegetables

SCALLOP
帶 子

鐵板香蒜帶子
Scallops with Garlic Sauce on Sizzling Plate $31.50

時菜炒帶子
Stir-Fried Scallops with Seasonal Vegetables $31.50

薑蔥炒帶子
Stir-Fried Scallops with Ginger & Shallot $31.50

椒鹽帶子
Deep-Fried Spicy Salt & Pepper Scallops $31.50

百花釀帶子
Stuffed Scallops with Minced Prawn in Egg White Sauce $34.00

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 $27.50

蠔油魚片
Fish Fillet in Oyster Sauce $27.50

甜酸咕嚕魚片
Sweet & Sour Fish Fillet (with or without Batter) $27.50

鐵板香蒜魚柳
Fish Fillet with Garlic Sauce on Sizzling Plate $27.50

清蒸星斑
Steamed Whole Coral Trout $52.00

清蒸 / 油浸盲鱔魚扒
Steamed or Deep-Fried Fresh Barramundi Fillet $52.00

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 $26.00

椒鹽鮮魷
Deep-Fried Spicy Salt & Pepper Calamari $26.00

豉汁鮮魷
Calamari in Black Bean Sauce $26.00

XO醬炒蜆（附油條加 $3.00）
Pipi (Clam) in Gold Leaf XO Chilli Sauce $31.50
(with Chinese Donuts Extra $3.00)

廚師推介
RECOMMENDED CHEF'S SIGNATURE DISHES

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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	$48.00
蝦球粉絲煲 Claypot King Prawns & Vermicelli	$31.50
海鮮豆腐煲 Claypot Seafood Combination & Bean Curd	$31.50
麻婆豆腐煲 Claypot Chilli Minced Pork & Bean Curd	$23.00
薑蔥牛肉煲 Claypot Braised Beef with Ginger & Shallot	$23.00
薑蔥滑雞煲 Claypot Braised Chicken with Ginger & Shallot	$23.00

廚師推介
RECOMMENDED CHEF'S SIGNATURE DISHES

All image are for illustrative purposes only. 圖片只供參考

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)	$9.60
齋生菜包 Vegetarian San Choi Bao	$8.60
雜菜清湯 Mixed Vegetables Clear Soup	$8.60
羅漢扒上素 Buddha's Delight	$23.00
豉油皇芥蘭 Poached Chinese Broccoli with Soy Sauce	$23.00
清炒雜菜 Stir-Fried Mixed Seasonal Vegetables	$23.00

豉油皇炒麵
Supreme Soy Sauce Fried Noodles

椒鹽山水豆腐 Deep-Fried Spicy Salt & Pepper Bean Curd		$23.00
竹笙北菇豆腐菜膽 Braised Bean Curd with Mushroom & Seasonal Vegetables		$23.00
甜酸咕嚕豆腐 Sweet & Sour Bean Curd		$23.00
豉油皇炒麵 Supreme Soy Sauce Fried Noodles		$19.00
齋星洲炒米 Vegetarian Singapore Noodles		$22.00
齋炒飯 Vegetarian Fried Rice	Small 小 Large 大	$14.50 $17.50

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金輝特別炒飯 Gold Leaf Special Fried Rice	Small 小 Large 大	$14.50 $17.50
絲苗白飯 Steamed Rice	$2.50 Per Person / 每位	
菠蘿雞粒炒飯 Chicken & Pineapple Fried Rice		$23.00
時菜蝦球炒麵 King Prawns & Seasonal Vegetables Fried Noodles		$31.50
海鮮炒麵 Seafood Combination Fried Noodles		$31.50
時菜牛肉炒麵 Beef & Seasonal Vegetables Fried Noodles		$23.00
星洲炒米 Singapore Noodles		$23.00
時菜叉燒炒麵 BBQ Pork & Seasonal Vegetables Fried Noodles		$23.00
時菜雞球炒麵 Chicken & Seasonal Vegetables Fried Noodles		$23.00
沙爹牛肉或雞肉炒麵 Satay Beef or Chicken Fried Noodles		$23.00
鮮蝦臘腸炒飯 Chinese Sausage & Prawn Fried Rice		$31.50

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

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