

龍蝦或蟹套餐

LOBSTER OR MUD CRAB BANQUET



龍蝦或蟹

四人用

龍蝦 \$428 或 肉蟹 \$368

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鰱

任選以下兩款：

六人用

龍蝦 \$568 或 肉蟹 \$468

雙色蒸生蠔 (12隻)

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鰱

任選以下三款：

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. 竹筍北菇豆腐

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醬炒鱸魚肉

20. 香草羊柳粒

21. 椒鹽焗帶子

22. XO醬炒鮮魷

23. 魚香茄子煲

24. 海鮮豆腐煲

絲苗白飯、糖水、新鮮水果盤

LIVE LOBSTER OR LIVE MUD CRAB BANQUET

4 PEOPLE BANQUET

Lobster \$428 Or Mud Crab \$368

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 \$568 Or Mud Crab \$468

Steamed Oysters (12pcs)

Seafood Combination Soup

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

Steamed Live Barramundi

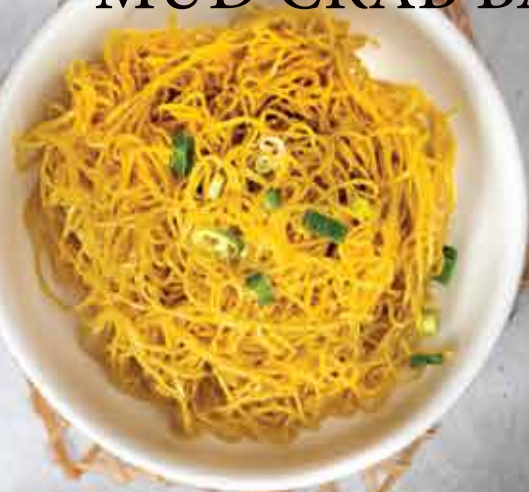
Choice of Three Dishes:

13. Bamboo Mushroom & Shiitake Mushroom with Bean Curd
14. Seasonal Vegetables with Diced Century 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. Deep Fried Scallops in 5 spices
22. Calamari in Homemade Chilli Sauce
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



龍蝦或蟹 套餐

八人用

龍蝦 \$738 或 肉蟹 \$638

雙色蒸生蠔 (16隻)

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鰻

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

十人用

龍蝦 \$908 或 肉蟹 \$898

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)

清蒸盲鰻

任選以下四款:

13. 竹筍北菇豆腐
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醬炒鱸魚肉
20. 香草羊柳粒
21. 椒鹽焗帶子
22. XO醬炒鮮魷
23. 魚香茄子煲
24. 海鮮豆腐煲

絲苗白飯、糖水、新鮮水果盤

LIVE LOBSTER OR LIVE MUD CRAB BANQUET

8 PEOPLE BANQUET

Lobster \$738 Or Mud Crab \$638

Steamed Oysters (16pcs)

Seafood Combination Soup

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

10 PEOPLE BANQUET

Lobster \$908 Or Mud Crab \$898

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:

13. Bamboo Mushroom & Shiitake Mushroom with Bean Curd
14. Seasonal Vegetables with Diced Century 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. Deep Fried Scallops in 5 spices
22. Calamari in Homemade Chilli Sauce
23. Claypot Minced Pork & Eggplant in Chilli Sauce
24. Claypot Seafood Combination & Bean Curd

Steamed Rice, Sweet Soup, Fruit Platter

套餐

BANQUETS

FOR 2 OR MORE / 兩位起



百花釀蟹鉗
Stuffed Crab Claw



菠蘿咕嚕肉
Sweet & Sour Pork



海鮮生菜包
Seafood San Choy Bao



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



北京片皮鴨
Peking Duck

BANQUETS 套餐

All Banquets Minimum For 2 or More

BANQUET A | 45.00 Per Person

Deep-Fried Sesame Prawn Toast &
Spring Roll

.....

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 | \$55.00 Per Person

Deep-Fried Sesame Prawn Toast &
Spring Roll

.....

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 | \$65.00 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 | \$95.00 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

.....

Choice of Dessert
Coffee or Chinese Tea

游水海鮮

LIVE
SEAFOOD

飄洋過海來
只為唇齒間展一場味蕾的革命

Market Price

市價

可選：堂灼、油泡、鵝肝醬炒
游水青邊鮑

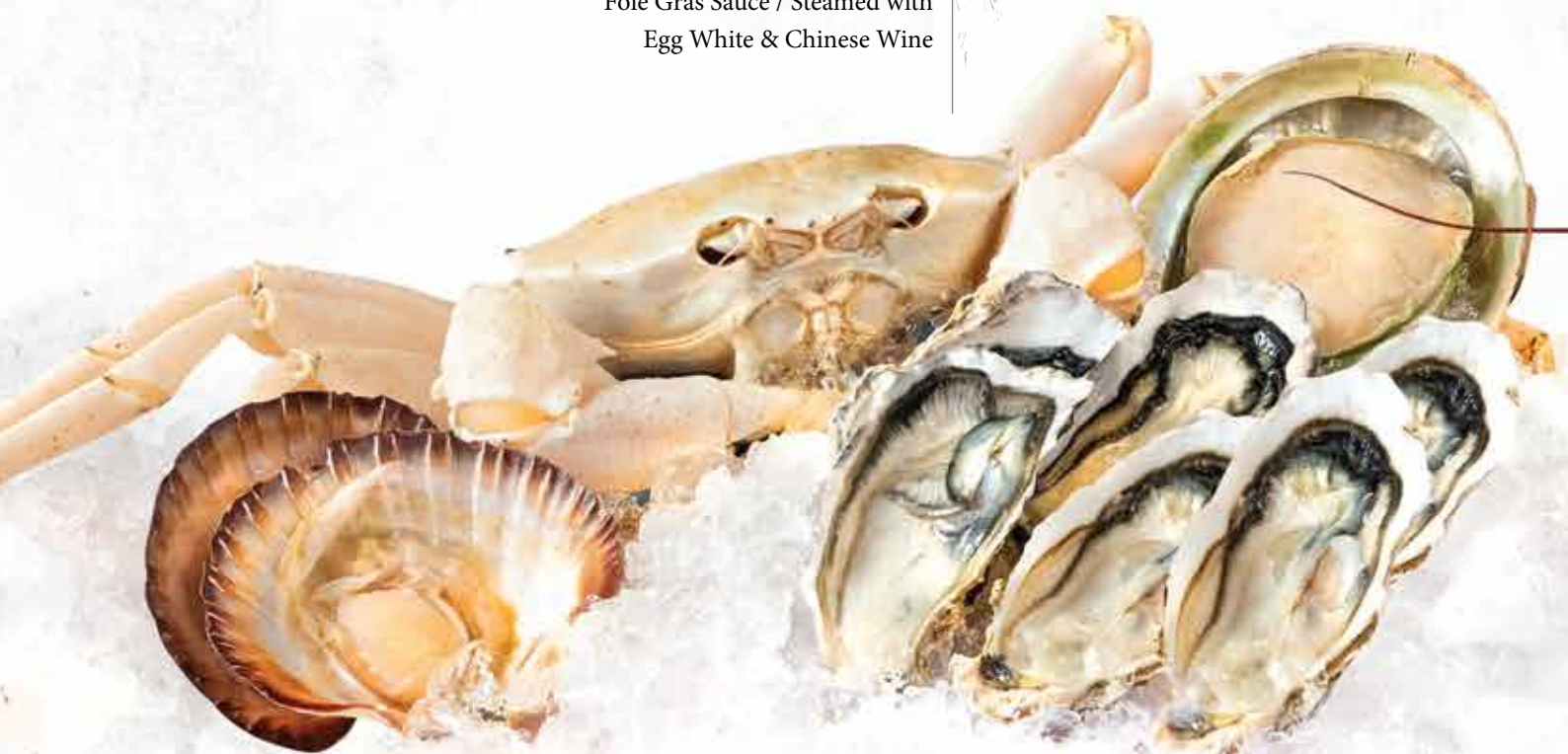
GREEN LIPS
ABALONE

Poached / Stir-Fried /
Foie Gras Sauce

可選：鵝肝醬炒 或 雞油花雕蛋白蒸
深海雪花蟹

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 Crab 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、盲鰻、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)

廚師精選 SPECIALITIES

椒鹽軟殼蟹

Deep-Fried Spicy Salt &
Pepper Soft Shell Crab

\$33.00

香草羊柳

Grilled Lamb Fillet with Herbs

\$31.80

椒鹽百花釀帶子

Deep-Fried Spicy Salt & Pepper
Stuffed Scallops with Minced Prawn

\$35.00

薑蔥煎盲鱈魚扒

Pan-Fried Barramundi Fillet
with Ginger & Shallot

\$58.00

沙爹鹿肉

Venison in Satay Sauce

\$31.80

麻辣海鮮紙火鍋

Spicy Seafood Combination in Magic Pot

\$39.00

蜜椒煎羊扒 (四件)

Lamb Chop in Honey Pepper Sauce (4pcs)

\$32.00



薑蔥煎盲鱈魚扒
Pan-Fried Barramundi Fillet
with Ginger & Shallot

大汗羊扒 (四件)

Roast Lamb Chop
with Leek & Five Spice (4pcs)

\$32.00

黑椒和牛粒

Pan-Fried Diced Wagyu Beef in
Black Pepper Sauce

\$52.00



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



椒鹽鵪鶉
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 \$12.80
- 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 (二件)
Deep-Fried Sesame Prawn Toast (2pcs) \$12.00
- 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

\$10.50

蟹肉粟米羹

Crab Meat & Sweet Corn Soup

\$12.50

鮮蝦雲吞湯

Won Ton Soup (Short Soup)

\$10.50

全蛋麵湯

Egg Noodles in Soup (Long Soup)

\$10.50

海鮮豆腐羹

Seafood & Bean Curd Soup

\$10.50

海鮮酸辣羹

Seafood Hot & Sour Soup

\$10.50

海鮮清湯

Seafood Combination Soup (Chicken Broth)

\$14.50

三絲鴨絲羹

Shredded Duck Soup

\$10.50



野味

GAME

-  紅燒乳鴿
 Roast Whole Pigeon (Squab) \$45.00
-  XO醬炒鱷魚肉
 Crocodile Fillet in Gold Leaf XO Chilli Sauce \$38.00
- 薑蔥鱷魚肉
 Crocodile Fillet with Ginger & Shallot \$38.00
-  鐵板蒙古羊肉片
 Mongolian Lamb on Sizzling Plate \$33.00
- 川椒羊肉片
 Sliced Lamb in Sichuan Chilli Pepper Sauce \$33.00

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

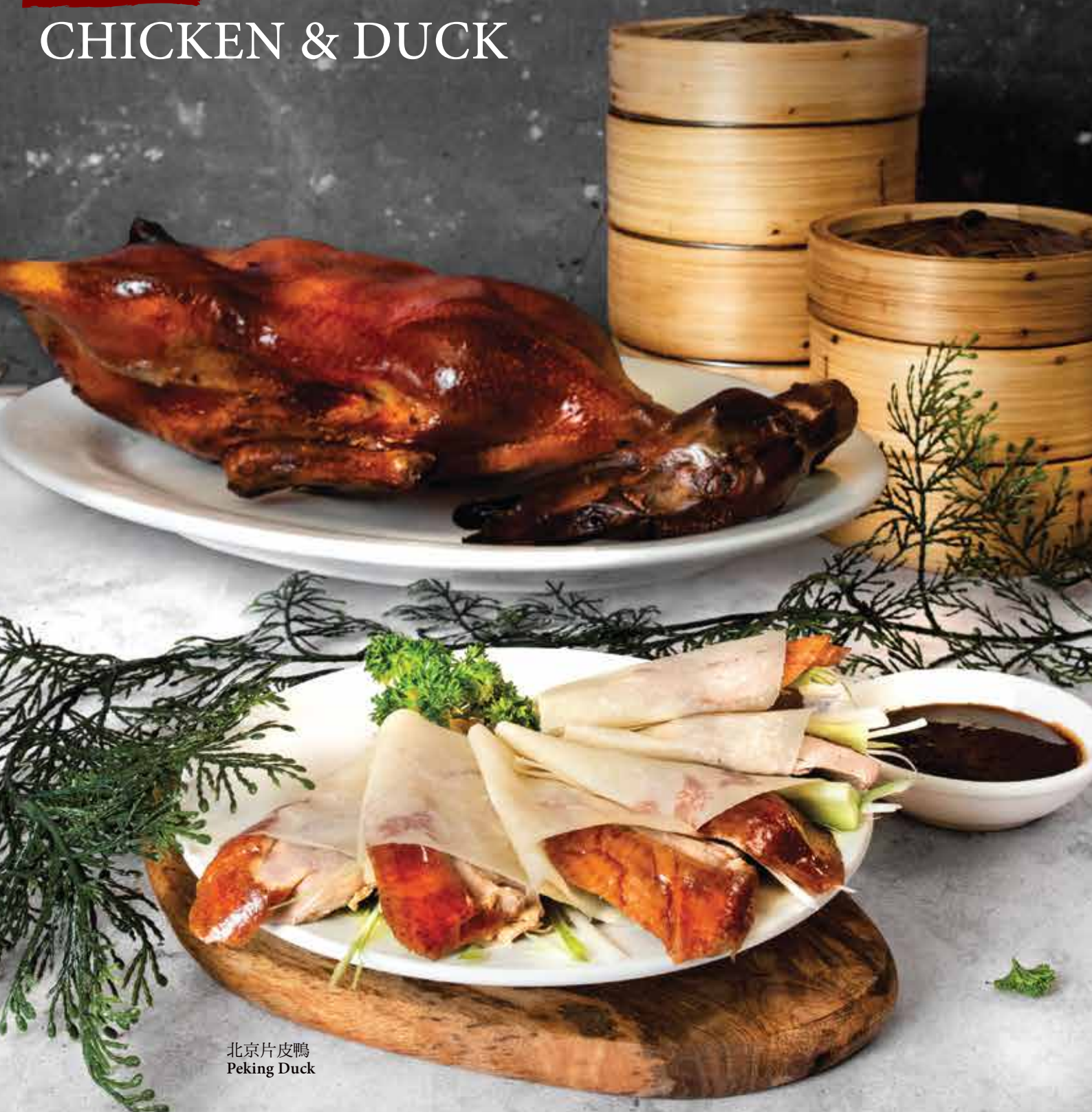


紅燒乳鴿
Roast Whole Pigeon (Squab)



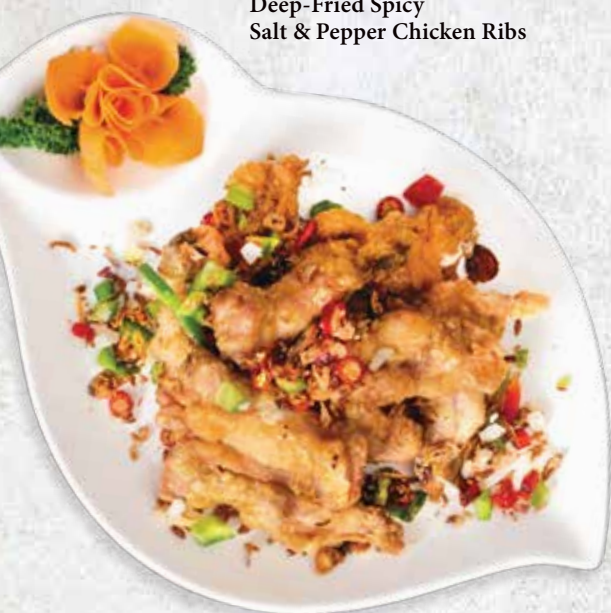
家禽篇

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 (6-8 pcs / 件) \$44.00
Whole 全隻 (12-16 pcs / 件) \$70.00

脆皮燒鴨 (半隻)
Roast Duck (Half)

\$33.00



海鮮扒鴨

Braised Duck with Seafood Combination

\$38.00



甜酸鴨

Sweet & Sour Duck Breast

\$33.00

雜菜扒鴨

Braised Duck with Mixed Vegetables

\$33.00

檸檬雞

Lemon Chicken

\$28.00

當紅炸子雞

Crispy Skin Chicken

\$28.00

蜜糖雞球

Honey Chicken

\$28.00



四川辣雞球

Sichuan Chilli Pepper Chicken Fillet

\$28.00

豉汁雞球

Chicken Fillet in Black Bean Sauce

\$28.00



三杯雞球煲

Boneless Chicken in 3 Wines Sauce (Taiwanese Style)

\$28.00

蒙古雞球

Mongolian Chicken

\$28.00

時菜炒雞球

Stir-Fried Chicken with Seasonal Vegetables

\$28.00

宮保雞球

Kung Po Chicken (with Peanuts & Chillies)

\$28.00

腰果雞球

Chicken with Cashew Nuts & Diced Vegetables

\$28.00

黑椒雞球

Chicken Fillet in Black Pepper Sauce

\$28.00



椒鹽雞扒

Deep-Fried Spicy Salt & Pepper Chicken Ribs

\$29.80

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

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豬牛篇

PORK & BEEF

蜜椒燒牛柳
Beef Fillet in
Honey Pepper Sauce



時菜炒牛肉	
Stir-Fried Beef with Seasonal Vegetables	\$28.00
豉汁炒牛肉	
Stir-Fried Beef in Black Bean Sauce	\$28.00
蠔油炒牛肉	
Stir-Fried Beef in Oyster Sauce	\$28.00
醬爆牛肉	
Stir-Fried Beef in Plum Sauce	\$28.00
沙爹炒牛肉	
Stir-Fried Beef in Satay Sauce	\$28.00
四川辣牛肉	
Sichuan Chilli Pepper Beef	\$28.00
鐵板蒙古牛肉	
Mongolian Beef on Sizzling Plate	\$28.00
芥蘭炒牛肉	
Stir-Fried Beef with Chinese Broccoli	\$28.00
腰果炒牛肉	
Stir-Fried Beef with Cashew Nuts & Diced Vegetables	\$28.00
中式煎牛柳	
Cantonese Style Beef Fillet	\$36.00
黑椒煎牛柳	
Beef Fillet in Black Pepper Sauce	\$36.00
XO醬燒牛柳	
Beef Fillet in Gold Leaf XO Chilli Sauce	\$36.00
蜜椒燒牛柳	
Beef Fillet in Honey Pepper Sauce	\$36.00
乾燒牛柳絲	
Shredded Beef Fillet in Peking Sauce	\$36.00

PORK & BEEF

豬牛篇



時菜牛肉
Stir-Fried Beef with Seasonal Vegetables



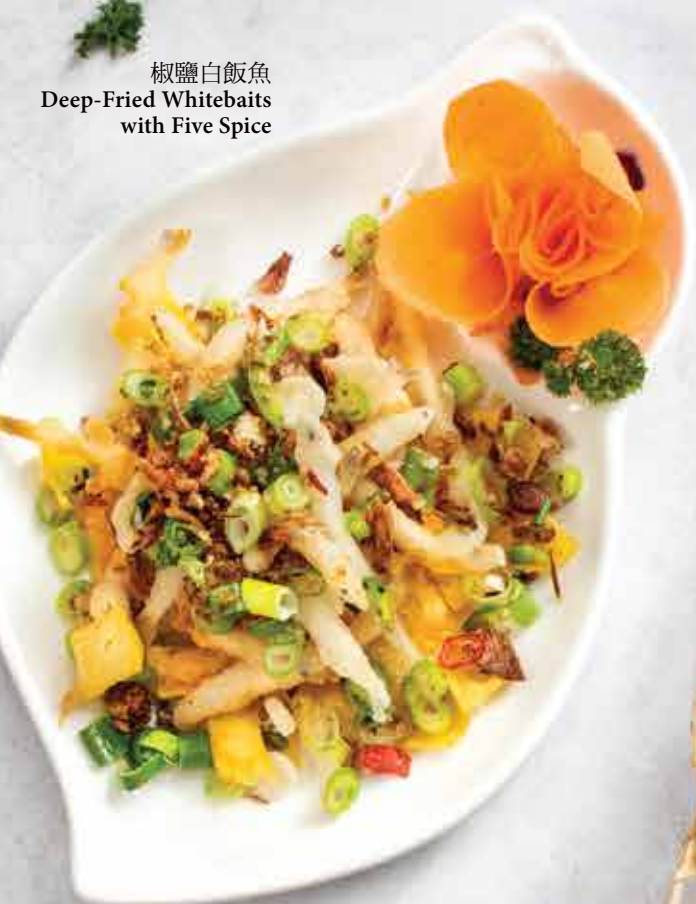
椒鹽肉排
Deep-Fried Spicy Salt & Pepper Pork Cutlet



甜酸咕嚕肉
Sweet & Sour Pork

甜酸咕嚕肉	
Sweet & Sour Pork	\$28.00
椒鹽肉排	
Deep-Fried Spicy Salt & Pepper Pork Cutlet	\$28.00
京都肉排	
Pork Cutlet in Peking Sauce	\$28.00
蜜汁叉燒	
Honey BBQ Pork	\$28.00
脆皮燒肉	
Roast Crispy Pork	\$28.00
黑椒洋蔥豬扒	
Pork Cutlet in Black Pepper Sauce with Onion	\$28.00
炭燒豬頸肉	
Charcoal Grilled Pork Neck with Sweet Chilli Sauce	\$28.00

椒鹽白飯魚
Deep-Fried Whitebait
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

\$36.00



四川辣蝦球

Sichuan Chilli Pepper King Prawns

\$36.00

蜜糖蝦

Honey King Prawns

\$36.00

甜酸咕嚕蝦

Sweet & Sour King Prawns (with or without Batter)

\$36.00

腰果蝦球

King Prawns with Cashew Nuts & Diced Vegetables

\$36.00



椒鹽蝦球 (連殼或去殼)

Deep-Fried Spicy Salt & Pepper King Prawns (with or without shell) \$36.00

鐵板香蒜蝦球

King Prawns with Garlic Sauce on Sizzling Plate

\$36.00

時菜蝦球

King Prawns with Seasonal Vegetables

\$36.00



京都蝦球

King Prawns in Peking Sauce

\$36.00



XO醬炒蝦球

King Prawns in Gold Leaf XO Chilli Sauce

\$36.00



日本芥辣蝦球

King Prawns in Japanese Wasabi Sauce

\$36.00

PRAWN 蝦



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

\$36.00

時菜炒帶子

Stir-Fried Scallops with Seasonal Vegetables

\$36.00

薑蔥炒帶子

Stir-Fried Scallops with Ginger & Shallot

\$36.00



椒鹽帶子

Deep-Fried Spicy Salt & Pepper Scallops

\$36.00



百花釀帶子

Stuffed Scallops with Minced Prawn in Egg White Sauce

\$38.00



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 \$33.00
- 蠔油魚片
 Fish Fillet in Oyster Sauce \$33.00
- 甜酸咕嚕魚片
 Sweet & Sour Fish Fillet (with or without Batter) \$33.00
- 鐵板香蒜魚柳
 Fish Fillet with Garlic Sauce on Sizzling Plate \$33.00
- 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 \$62.00
- 椒鹽白飯魚
 Deep-Fried Whitebait with Five Spice \$36.00

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 \$33.00

 椒鹽鮮魷
 Deep-Fried Spicy Salt & Pepper Calamari \$33.00

豉汁鮮魷
 Calamari in Black Bean Sauce \$33.00

 XO醬炒蜆 (附油條)
 Pipi (Clam) in Gold Leaf XO Chilli Sauce with Chinese Donuts \$36.00



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 \$58.00
- 蝦球粉絲煲
Claypot King Prawns & Vermicelli \$36.00
- 海鮮豆腐煲
Claypot Seafood Combination & Bean Curd \$36.00
- 麻婆豆腐煲
Claypot Chilli Minced Pork & Bean Curd \$28.00
- ❦ 薑蔥牛肉煲
Claypot Braised Beef with Ginger & Shallot \$28.00
- 薑蔥滑雞煲
Claypot Braised Chicken with Ginger & Shallot \$28.00



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)

\$11.80

齋生菜包
Vegetarian San Choi Bao

\$11.80

雜菜清湯
Mixed Vegetables Clear Soup

\$11.80

羅漢扒上素
Buddha's Delight

\$28.00

豉油皇芥蘭
Poached Chinese Broccoli with Soy Sauce

\$28.00

清炒雜菜
Stir-Fried Mixed Seasonal Vegetables

\$28.00



豉油皇炒麵
Supreme Soy Sauce Fried Noodles

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

\$28.00

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

\$28.00

甜酸咕嚕豆腐
Sweet & Sour Bean Curd

\$28.00

豉油皇炒麵
Supreme Soy Sauce Fried Noodles

\$26.00

齋星洲炒米
Vegetarian Singapore Noodles

\$26.00

齋炒飯
Vegetarian Fried Rice

Small 小 \$19.00
Large 大 \$22.00

金輝特別炒飯		
Gold Leaf Special Fried Rice	Small 小	\$19.00
	Large 大	\$22.00

絲苗白飯	
Steamed Rice	\$3.00 Per Person / 每位

菠蘿雞粒炒飯	
Chicken & Pineapple Fried Rice	\$28.00

時菜蝦球炒麵	
King Prawns & Seasonal Vegetables Fried Noodles	\$36.00

海鮮炒麵	
Seafood Combination Fried Noodles	\$36.00

時菜牛肉炒麵	
Beef & Seasonal Vegetables Fried Noodles	\$28.00

星洲炒米	
Singapore Noodles	\$28.00

時菜叉燒炒麵	
BBQ Pork & Seasonal Vegetables Fried Noodles	\$28.00

時菜雞球炒麵	
Chicken & Seasonal Vegetables Fried Noodles	\$28.00

沙爹牛肉或雞肉炒麵	
Satay Beef or Chicken Fried Noodles	\$28.00

鮮蝦臘腸炒飯	
Chinese Sausage & Prawn Fried Rice	\$30.80



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	\$12.50
炸香蕉配雪糕	Banana Fritter with Ice Cream	\$10.80
炸菠蘿配雪糕	Pineapple Fritter with Ice Cream	\$10.80
芒果布丁配雪糕	Mango Pudding with Ice Cream	\$12.50
荔枝配雪糕	Lychees with Ice Cream	\$10.80
雲呢拿雪糕	Vanilla Ice Cream	\$9.80
椰汁糕	Coconut Jelly	\$10.50
新鮮水果盤 (兩位起)	Mixed Fruit Platter (Minimum order 2)	\$7.00 Per Person/ 每位

DRINKS 飲品

中國茶 Chinese Tea \$3.00 Per Person / 每位

烏龍 Oolong
香片 Jasmine
普洱 Pu Erh
壽眉 Shou Mei

咖啡 Coffee \$5.00

Café Latte
Cappuccino
Flat White
Espresso
Long Black
Macchiato
Decaffeinated