



101	凉拌青瓜	\$54	118	水晶肴肉	\$84
	Cucumber with Garlic & Vinegar			Crystal Ham	
106	四喜烤夫	\$70	120	老北京醬蹄	\$78
	Braised Gluten with Peanuts			Marinated Pork Knuckle	
109	蔥油海蜇	\$83	121	五香金錢展	\$83
	Jellyfish with Sesame Oil			Five Spiced Beef Shank	
113	花雕醉雞	\$89	122	招牌燻魚	\$86
	Drunken Chicken			Crispy Smoke Fish Fillet	
116	雞絲粉皮	\$80	173	爽藕雲耳	\$63
	Shredded Chicken & Cold Noodles			Root of Lotus & Black Fungus	
175	川式雲白肉	\$85	126	五福臨門大拼盤	\$388
	Sliced Pork with Sichuan Style Spicy Sauce			Five Assorted Cold Dish Platter	

以上各式冷盆 - 雙拼 \$89
Two Assortments of Appetizer

107	脆皮素鵝	\$82	166	椒鹽白飯魚	\$92
	Crispy Bean Curd Rolls with Vegetables & Mushroom			Deep Fried Silver Fish with Salt & Pepper	
127	黃金燻蛋 (每隻/each)	\$20	167	青瓜老醋蜆頭	\$108
	Tea Leaf Smoked Egg			Crispy Jellyfish with Cucumber in Vinegar	
138	豆腐三文治	\$72	168	鐵板叉燒	\$108
	Shredded Meat & Pickled Vegetable Tofu Sandwich			Sizzling Barbecue Pork with Peanuts	
139	山東手撕雞(半隻)	\$116	169	海蜇拼叉燒	\$98
	Shandong Style Chicken (Half)			Jellyfish & Barbecue Pork	
170	黑松露手撕雞(半隻)	\$138	172	春卷拼墨魚蝦卷	\$88
	Shredded Chicken with Black Truffle & Coriander (Half)			Spring Rolls & Cuttlefish & Prawn Roll	
165	金磚豆腐粒	\$88			
	Fried Bean Curd Cubes				



辛辣
Chili



人氣
Recommendation



熱食
Hot Dish

APPETIZERS 前菜

PEKING DUCK 北京烤鴨

以下菜式只於時代廣場/德福廣場/將軍澳店供應
Available at Times Square, Telford Plaza & Tseung Kwan O Shop

418 北京烤鴨 \$408
Peking Duck

以下菜式每款另加 \$72 Each Additional Dish \$72

420 生菜鴨崧(例)
Wok-Fried Minced Duck,
Iceberg Lettuce (Regular)

430 川式醬爆鴨骨(例)

Stir-Fried Duck Bone with
Sichuan Spicy Sauce (Regular)

421 津白豆腐鴨骨湯(例)
Duck Bone Soup with Tianjin Cabbage
& Bean Curd (Regular)

POULTRY · MEAT 熱炒·肉類

408 香酥鴨(半隻) \$132
Deep Fried Crispy Duck (Half)

405 腰果雞丁 \$102
Diced Chicken with Cashew Nuts

409 香酥鴨(一隻) \$252
Deep Fried Crispy Duck (whole)

414 柚子雞球 \$128
Fried Chicken with Pomelo Sauce

401 巴蜀辣子雞丁 \$112
Diced Chicken with Dried Chili Pepper

427 新疆大盆雞 \$138
Xinjiang Big Plate Chicken

403 宮保雞丁 \$102
Kung Pao Chicken

428 胡椒雞煲 \$120
One-pot Black Pepper Chicken

206 京醬肉絲(跟薄餅或叉子燒餅)
Pork with Beijing Style Sauce
(Served with Tortillas or Sesame Pastry)

202 椒鹽排骨 \$109
Spicy Salted Spare Ribs

606 和尚戴帽(跟薄餅或叉子燒餅)
Peking Chop Suey with Egg
(Served with Tortillas or Sesame Pastry)

203 鎮江排骨 \$109
Braised Spare Ribs with
Dark Vinegar

609 榨菜肉末(跟薄餅或叉子燒餅)
Minced Pork with Pickled Vegetable
(Served with Tortillas or Sesame Pastry)

208 咕嚕肉 \$109
Sweet & Sour Pork

621 瑤柱帶子賽螃蟹 \$138
Scrambled Egg White with
Scallops & Dried Scallops

211 一口獅子頭(六粒) \$118
Braised Meat Balls in Casserole (6pcs)

603 賽螃蟹 \$108
Scrambled Egg White & Milk

212 香蔥東坡肉(兩件) \$98
Braised Pork Belly
Dongpo Style (2pcs)

608 螞蟻上樹 \$86
Minced Meat with Vermicelli

213 紅燒元蹄 \$388
Braised Pork Knuckle

619 東北亂炖 \$138
Braised Eggplant, Potato, String Bean,
Tomato & Meat Ball with Vermicelli

218 花香玫瑰骨 \$118
Rose Flavored Braised Spare Ribs

201 回鍋肉 \$102
Twice Cooked Pork

214 蜜汁火腿蓮子響鈴夾(四件) \$148
Honey Ham & Lotus Seed with Buns (4pcs)

301 水煮牛肉 \$162
Beef in Spiced Sauce

306 京醬牛肉絲(跟薄餅或叉子燒餅)
Shredded Beef with Beijing Style Brown Sauce
(Served with Tortillas or Sesame Pastry)

304 雙椒牛肉絲 \$92
Shredded Beef with Green
& Red Pepper

309 鐵板京蔥爆羊肉 \$140
Sizzling Shredded Lamb
with Beijing Leek

305 洋蔥牛肉絲 \$92
Shredded Beef with Onion

312 香茜泡羊肉(跟薄餅或叉子燒餅)
Sliced Lamb with Chive & Parsley
(Served with Tortillas or Sesame Pastry)

308 鐵板京蔥爆牛肉 \$140
Sizzling Shredded Beef
with Beijing Leek

318 京燒羊腩 \$148
Beijing Style Fried Lamb Brisket



SEAFOOD 海產

501 清炒蝦仁 \$198
Stir Fried River Shrimps

522 滑蛋蝦仁 \$108
Scrambled Egg with Shrimps

502 龍井蝦仁 \$208
Stir Fried River Shrimps with
Longjing Tea Leaf

524 蝦仁爆鱔片 \$178
Flambe Shrimps & Eels

503 宮保蝦球 \$208
Kung Pao Prawns

561 麻辣帶子蝦球粉絲煲 \$168
Spicy Scallops & Shrimps Pot
with Glass Noodles

523

蝦仁蛋餅

Shrimps Egg Pancake

\$128

701

招牌松子魚

Sweet & Sour Boneless Fish

\$198

758

紅燒黃魚

Braised King Fish with Brown Sauce

\$228

704

乾燒黃魚

Dry Fried King Fish with Pepper Sauce

\$228

732

黃金柚魚

Fried Mandarin Fish with Pomelo

\$198

714

炒鱔糊

Stir Fried Shredded Eel with Dark Soya Sauce

\$152

726

水煮桂魚片

Sliced Mandarin Fish in Spiced Sauce

\$192

735

川式酸菜桂魚片

Mandarin Fish Cooked with Pickled Vegetables

\$192

709

糖醋魚塊

Sweet & Sour Fish Slices

\$118

710

鳳梨魚柳

Fried Fish Fillet with Pineapple

\$118

712

椒鹽小黃魚

兩條起/每條/each
Fried Spiced Salt King Fish (Min 2pcs)

\$53

740

白水黃花魚

兩條起/每條/each
Steamed King Fish with Salt (Min 2pcs)

\$53

756

櫻花蝦帶子蒸蛋白

Steamed Egg White with Scallops & Sakura Shrimp

\$108

873

有機雜菜煲

時令/本地有機農場
(素菜湯或雞湯)
Organic Assorted Vegetables in Casserole (Chicken or Vegetable Broth)

\$99

874

有機時蔬

清炒/上湯/蒜蓉炒
Seasonal Organic Vegetable

\$99

819

開洋扁尖筍炆冬瓜

Braised Winter Melon with Bamboo Shoot

\$88

844

紫心蕃薯浸莧菜

Chinese Spinach Cooked with Purple Sweet Potatoes

\$98

858

手撕高麗菜

Stir Fried Cabbage with Chili

\$80

869

素願新嚐

素菜湯或雞湯
Assorted Vegetables in Chicken or Vegetable Broth

\$92

912

千張豆腐

Bean Curd with Fried Garlic Sprouts in X.O. Sauce

\$138

901

麻婆豆腐

兩條起/每條/each
Braised Bean Curd with Minced Pork

\$88

906

鍋塔豆腐

Braised Bean Curd

\$92

1011

蕃茄魚頭豆腐湯

Tomato Fish Head Soup with Bean Curd

\$118

1005

翡翠鮮魚羹

每位/each
Creamy Fish Soup

\$58

1001

酸辣湯

Hot & Sour Soup

每位/each
\$38

1006

翡翠鮮魚羹

例/Regular
Creamy Fish Soup

\$188

1002

酸辣湯

Hot & Sour Soup

例/Regular
\$148

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RICE & NOODLES 飯麵

🍵1201 招牌擔擔麵🌶️🌶️🌶️ \$49
Tan - Tan Noodle in Spicy Soup

🍵1302 嫩雞煨麵 \$79
Chicken Noodle Soup

1202 清湯拉麵 \$40
Noodle in Broth

🍵1222 香茜蔥油拌麵 \$62
Noodle with Green Onion Oil & Parsley

1219 清雞湯拉麵 \$50
Chicken Broth Noodle

1203 酸辣湯拉麵🌶️ \$70
Hot & Sour Noodle Soup

1207 排骨湯拉麵 \$75
Noodle Soup with Spare Ribs

1205 雪菜肉絲拉麵 \$70
Noodle Soup with Shredded
Pork & Pickled Cabbage

1227 排骨擔擔麵🌶️🌶️🌶️ \$83
Tan - Tan Noodle in Spicy Soup
with Spare Ribs

1223 羊肉搶湯拉麵 \$88
Lamb Noodle Soup with
Tianjin Cabbage

1301 青菜煨麵 \$69
Noodle Soup with Green Vegetable

🍵1321 雪菜黃魚麵 \$92
Noodle Soup with King Fish
& Pickled Cabbage

VEGETABLE • BEAN CURD 蔬菜•豆腐

830 精選時菜 \$88
(菜心/芥蘭/白菜/西蘭花/小棠菜)
Seasonal Vegetable (Choy Sum, Chinese Kale,
Pak Choi, Broccoli, Shanghai Pak Choi)

803 火腿炆津白 \$96
Tianjin Cabbage with Ham

805 奶油津白 \$93
Tianjin Cabbage in Cream Sauce

🍵815 乾煸四季豆🌶️ \$92
Dry Fried String Bean

820 百頁小唐菜 \$88
Bean Curd Sheet with Young Cabbage

868 炒什菜 \$90
Stir-Fry Mixed Vegetables

🍵835 翅湯瑤柱浸脰白菜 \$98
Chinese Cabbage with
Dried Scallops & Shark Fin Soup

812 咸魚雞粒茄子煲 \$98
Chicken & Eggplant
Casserole with Salted Fish

870 金銀蒜蒸茄子 \$80
Steamed Eggplant with Garlic

817 雪菜毛豆百頁 \$88
Sauteed Bean Curd with
Pickled Cabbage & Pea

SOUP 湯羹

1041 砂窩花膠雲吞雞(1/4隻) \$268
Fish Maw Chicken & Wonton
with Soup in Casserole (Quarter)

1042 砂窩花膠雲吞雞(半隻) \$438
Fish Maw Chicken & Wonton
with Soup in Casserole (Half)

1043 砂窩花膠雲吞雞(一隻) \$850
Fish Maw Chicken & Wonton
with Soup in Casserole (Whole)

1012 砂鍋雲吞雞(1/4隻) \$132
Chicken and Wonton with
Soup in Casserole (Quarter)

1013 砂鍋雲吞雞(半隻) \$246
Chicken and Wonton with
Soup in Casserole (Half)

1014 砂鍋雲吞雞(一隻) \$460
Chicken and Wonton with
Soup in Casserole (Whole)

1008 雜錦砂鍋 \$142
Mixed Meat and Vegetable
in Casserole

1009 醃篤鮮 \$120
Bamboo Shoots, Salted Pork
& Bean Curd Soup



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1304	上海湯粗麵 Shanghai Style Noodle Soup	\$78
1209	五香金錢展拉麵 Noodle Soup with Five Spiced Beef Shank	\$82
1206	老北京炸醬麵 Noodle Soup with Hot Paste	\$70
1303	上海粗炒 Fried Noodle Shanghai Style	\$103
1328	蝦球帶子兩面黃 Scallops & Shrimps Fried Gratin Noodle	\$168
1305	肉絲兩面黃 Fried Gratin Noodle with Shredded Pork	\$106
1307	上海炒年糕 Fried Glutinous Rice Cake with Shredded Pork & Cabbage	\$106
1106	白飯 Bowl of Rice	\$15
1101	健康菜飯 Shanghai Style Vegetable Rice	\$22
1104	揚州炒飯 Fried Rice Yang Zhou Style	\$108
1105	闊佬炒飯 Egg White Fried Rice with Seafood, Ham & Vegetable	\$128
1108	傻佬炒飯 Preserved Egg Yolk Fried Rice with Shrimps, Meat & Dark Soya Sauce	\$128
1331	酸菜肉末炒拉麵(西北風味) Stir Fry Noodles with Sauerkraut & Ground Pork	\$106
1308	上海湯年糕 Glutinous Rice Cake with Shredded Pork & Cabbage in Soup	\$78



PASTRY 包點

1402	一口小籠包 (八隻) Xiao Lung Bao (8pcs)	\$79	1412	蒸饅頭 (兩隻) Steamed Buns (2pcs)	\$25
1401	一口小籠包 (五隻) Xiao Lung Bao (5pcs)	\$52	1413	炸饅頭 (兩隻) Fried Buns (2pcs)	\$26
1403	紅油抄手 (八隻) Dumpling in Chili (8pcs)	\$69	1414	蒸銀絲卷 (每條/Each)	\$36
1404	原湯水餃 (八隻) Pork Dumpling in Consomme (8pcs)	\$65	1415	炸銀絲卷 (每條/Each)	\$38
1405	北京水餃 (八隻) Peking Style Dumpling (8pcs)	\$65	1416	叉子燒餅 (四件) Baked Sesame Pastry (4pcs)	\$40
1406	鍋貼 (四隻) -需時15分鐘 Fried Meat Dumpling (4pcs) - Cooking time 15mins up	\$62	1417	薄餅 (六塊) Tortillas (6pcs)	\$30
1407	生煎包 (三隻) -需時15分鐘 Pan Fried Meat Buns (3pcs) - Cooking time 15mins up	\$56	1421	香蔥芝麻餅 -需時15分鐘 Scallion & Sesame Pancake - Cooking time 15mins up	\$68
1409	春卷 (三條) Spring Roll (3pcs)	\$49	1306	上海菜肉雲吞 (八隻) Shanghai Wonton in Soup (8pcs)	\$69
1410	素菜包 (三隻) Vegetable Buns (3pcs)	\$54	1326	麻辣酸菜湯雲吞 (八隻) Wonton in Spicy Pickled Vegetables Soup (8pcs)	\$72
1411	素菜餃 (四隻) Vegetable Dumpling (4pcs)	\$54			

DESSERT 甜點

1418	壽桃 (兩隻起)(每隻/Each) Birthday Peach Buns (Min 2pcs)	\$22	1504	薑茶湯丸 Tang Yuan Dumpling in Ginger Tea	\$36 (每位/Per person) \$138 (例/Regular)
1419	流金歲月 (兩隻起)(每隻/Each) Sweet Melty Egg Yolk Buns (Min 2pcs)	\$19	1505	酒釀桂花丸子 Dumpling in Flower Soup with Rice Wine	\$36 (每位/Per person) \$138 (例/Regular)
1502	豆沙鍋餅 Red Bean Paste Pancake	\$62	1509	高力豆沙 (兩隻起)(每隻/Each) Deep Fried Souffle Ball with Red Bean Paste (Min 2pcs)	\$19
1520	杞子蘆薈桂花糕 Wolfberry Fruit and Aloe Vera in Osmanthus-Flavored Jelly	\$52	1535	班蘭椰汁糕 (六件) Pandan Coconut Milk Pudding (6pcs)	\$56
1528	黃金棗蓉 (五粒) Fried Date Paste Dumpling (5pcs)	\$48	1536	美顏蛋白杏仁茶 Almond Tea with Egg White	\$43 (每位/Per person) \$168 (例/Regular)
1529	清甜西瓜 (每位/Per person) Fresh Watermelon	\$20	1537	滋補雪蓮桃膠 Snow Lotus Seed with Peach Gum in Longan Soup	\$48 (每位/Per person) \$188 (例/Regular)