	豉椒魚腩煎米粉 Pan-fried Rice Noodles with Fish Belly and Bell Pepper	\$118
	公子炒米粉 Wok-fried Vermicelli with Minced Pork and Dried Shrimp	\$138
	味菜黑椒牛柳絲炒麵 Fried Noodles with Sliced Beef and Pickled Vegetable in Black Pepper	\$168
	潮式蠔仔粥 Porridge with Baby Oyster and Minced Pork	\$138
	鮮茄勝瓜魚片魚湯銀針粉 Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth	\$158
ار	酸菜魚片湯銀針粉 Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables	\$188
	滑蛋帶子炒河粉 Fried Flat Rice Noodles with Shrimps and Scallops	\$178
	乾炒牛肉河粉 Fried Flat Rice Noodles with Sliced Beef	\$148
	豉椒牛肉炒河粉 Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce	\$158
	皮蛋芫茜魚片湯米線 Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish	\$178
	Broth 鮑汁花膠絲撈粗麵 Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce	\$178
	雪菜火鴨絲炆米 Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables	\$108
	豉油皇魷魚炒麵	\$140
	Fried Noodles with Sliced Squid in Soy Sauce 銀芽肉絲炒麵	\$148
	Stir-fried Noodles with Shredded Pork and Bean Sprout 八旗泡飯	\$168
	Simmered Rice with Seafood in Supreme Soup	
	泡菜海皇粒炒飯 Fried Rice with Kimchi and Seafood Cube	\$148
	砂鍋鮑魚雞粒炒飯 Fried Rice with Abalone and Chicken in Casserole	\$188
	黯然銷魂炒飯 Example 100 100 100 100 100 100 100 100 100 10	\$148
	Fried Rice with BBQ and Assorted Preserved Meat X.O.醬紅蔥滷肉木桶拌飯 Mix Rice with Braised Pork, Shallot and X.O. Sauce in Wooden Bowl	\$168
	豬油紅蔥肉碎木桶拌飯 Mix Rice with Pork, Shallot and Lard in Wooden Bowl	\$168
	蟹粉鳳梨鮮茄粒炒飯 Fried Rice with Hairy Crab Meat, Pineapple and Tomato Cube	\$148
	銅盤焗沙薑雞飯 Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot	\$188

	□ 銅盤焗筍殼頭腩飯 Roasted Pork and Marble Goby on Steamed Rice in a Brass Pot						
	花膠絲鮑汁撈五常飯 Braised Rice with Shredded Fish Maw in Abalone Sauce		\$188				
] 皮蛋瘦肉粥 Congee with Century Egg and Pork						
	甜品 Desserts						
	流心奶皇包 (三件) Steamed Buns with Custard Filling (3 Pcs)		\$43				
	養顏棗皇糕 (三件) Red Dates Pudding (3 Pcs)		\$39				
	爽滑薑汁糕 (三件) Steamed Ginger Pudding (3 Pcs)		\$39				
	馬蹄爆珠牛乳布甸 Water Chestnuts in Milk Pudding		\$39				
	祝壽蟠桃 (三件) Steamed Longevity Buns (3 Pcs)		\$66				
	桂花杞子椰汁糕 (三件) Chilled Coconut Puddings with Osmanthus and Wolfber	rry (3 Pcs)	\$39				
	圓籠馬拉糕 Steamed Cantonese Sponge Cake		\$42				
	石金錢龜苓膏 Turtle Jelly (For adults)		\$36				
	龜苓膏 (啜啜裝) Turtle Jelly (For kids)		\$36				
	香芒玉露(位) Mango Sago Cream with Pomelo (Per Person)		\$48				
	酥脆蛋散 Sweet Egg Twists		\$45				
	中國茗茶 (每位) Chinese Tea (Per Person)	\$18					
	蛋糕費 (每個) Cake Cutting Charge (Per Cake)	\$200					
	開瓶費(每枝750ml葡萄酒) \$200 Corkage Charge (Wine 750ml Per Bottle)						
🌙 辣 Spicy 🌑 素食 Vegetarian Dish							
另收加一服務費 圖片只供參考 All prices are subjected to 10% service charge Photos are for reference only							
為閣下健康著想、如對任何食物有過敏反應,請與服務員聯絡。 Please inform your server of any food related allergies as							



	生拆蝦餃皇 (四件) Steamed Shrimp Dumplings (4 Pcs)	\$62
	蟹子蒸燒賣 (四件) Steamed Pork and Shrimp Dumplings "Shao Mai"(4 Pcs)	\$53
	鮮菇棉花雞 Steamed Fish Maw with Chicken and Dried Shiitake Mushroom	\$53
	蟹粉小籠包 (三件) Steamed Dumpling with Minced Pork and Crab Paste (3 Pcs)	\$69
	蠔皇叉燒包 (三件) Steamed Barbecued Iberian Pork Buns (3 Pcs)	\$45
	四寶滑雞扎 Steamed Bean Curb Paper roll stuffed with Chicken fillet Fish Maw Ham Mushroom	\$58
	帶子菜苗餃 Steamed Dumplings with Vegetables and Scallop	\$59
•	柱侯黑椒金錢肚 Sliced Tripe with Black Papper and Chu Hou Sauce	\$59
	海中籠皇伴金魚餃 (三件) Steamed Sea Cucumber and Carrot Dumplings (3 Pcs)	\$62
}	咖哩蒸土魷 Steamed Squid In Curry	\$48
	百花釀魚肚 Steamed Fish Maw with Shrimp Paste	\$52
	香芋蒸排骨 Steamed Spare Ribs with Taro	\$43
	山竹牛肉球 (三件) Steamed Beef Balls with Beans Curd Sheet (3 Pcs)	\$43
	豉汁蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$43
	手工臘腸卷	s43

Steamed Homemade Sausage Rolls

\$43

	蠔皇鮮竹卷 Bean Curd Sheet Roll With Oyster Sauce	\$48		i	明爐燒味 Roast Meat		[椒香鮑魚(六隻) Stir-fried Abalone with Spicy Green and Red Pepper (6Pcs)	\$398
	煎炸點心 Deep fried Dim Sum & Pasti	ries			張公子叉燒 Barbecued Pork with Caramel Glazed	\$278	[清炒蓮藕苗 Stir-fried Lotus Root Shoot	\$138
	家鄉煎薄罉	\$49			紅燒BB乳鴿 Roasted Crispy Pigeon	\$68			蟹粉扒豆苗 Bean Sprouts with Hairy Crab Meat	\$268
	Fried Chines Thin Pancake	V 1 2			潮蓮燒鵝	\$268 半隻 half / \$498 全隻whole	[古嚕咕嚕 Sweet and Sour Pork	\$148
	帶子芋蓉盒(三件) Deep fried Scallop stuffed in Mashed Taro (3 Pcs)	\$49			Roasted Goose 頭抽豉油雞	\$238 半隻 half /			銅鍋魚湯石爆筍殼魚(四位用) Marble Goby Cooked with Lava Stones and Fish Broth in Copper Pot (For 4 persons	\$498
	酥炸鮮蝦春卷 Deep fried Shrimp Pastry Stick	\$58			Marinated Chicken with soy sauce	\$458 全隻whole			Marine Goly Cooked with Lava Stones and Fish Broth in Copper Fot (For 4 persons) 順德魚蓉羹 Fish thick soup Shuntak style (Pot)	\$188
	煎釀虎皮尖椒(四件) Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs)	\$48			公子風味 Appetizers				紅燒豆腐 Braised Tofu	\$128
	金網香芒鮮蝦卷 (四件) Deep-fried Spring Rolls with Shrimp and Mango (4 pcs)	\$49			公子魚翅灌湯餃(一隻) Sharkfin and Marble Goby Dumpling in Soup (1 Pcs)	\$68			乾煸四季豆 Stir-fried Spring Bean with Spicy Minced Pork	\$128
	鮑粒啤梨鹹水角 (三件)	\$ 49	•		八味豆腐	\$50			涼瓜炒牛肉 Stir-Fried Bitter Melon with Beef	\$148
	Deep-fried Diced Abalone Puffs Stuffed with Pork (3 Pcs) 香煎芋絲糕 (三件)	\$46			Deep fried Tofu with Assorted Chili Pepper 陳醋海參脆青瓜	\$98			泡菜年糕大虎蝦煲(六隻) Braised Prawns and Korean Rice Cake with Kimchi	\$298
_	Fried Taro Cake (3 Pcs)		•		Marinated Crispy Cucumber and Sea Cucumber with Age 深山小雲耳 Marinated Cloud Ear Fungus Agaric	\$52	•		(6Pcs Prawns) 上湯浸菠菜苗	\$138
	腸粉 Rice Flour Roll				黄金鍋巴	\$ 55	Γ	7	Spanish in Soup 金銀蛋浸菜苗	\$128
	公子招牌腸粉 Signature Steamed Rice Flour Rolls	\$52			Crispy Rice with Salted Egg Yolk 椒鹽沙鮨魚 Deep-Fried Sillaginidae	\$88	1		Vegetables with sliced salty egg and preserved egg 米皇淮山浸菜苗	\$138
)	X.O.醬煎腸粉 Fried Rice Flour Rolls with X.O. Sauces	\$66			权鹽魠魚鬚 Deep Fried Squid with Spicy and Salt	\$78			Simmered Fresh Yam and Vegetables in Gruel 豉汁蒸魚雲	\$138
	美國鮮露荀帶子腸粉	\$63			权鹽南瓜 Deep Fried Pumkin	\$88	Г	7	Steamed Fish Head in Black Sauce 竹笙扒菜苗	\$128
	Steamed Rice Flour Rolls with Scallop and Asparagus 張公子叉燒腸粉 Steamed Rice Flour Rolls with BBQ Pork	\$56			椒鹽牛舌	\$78	۔ آ (ر	_	Braised Vegetables with Bamboo Piths 碧綠川椒雞	\$128 \$148
	牛肉腸粉 Steamed Rice Flour Rolls with Beef	\$56			Pork Aspic with Aged Black Vinegar 陳醋水晶肴肉	\$58	ر ا	_	Stir-fried Chicken Fillet with Chili Sauce 淮山牛柳粒	\$108
	小食 Snacks				Pork Aspic with Aged Black Vinegar 糟鹵鳳爪 Chicken Feet with Chinese Marinade	\$78	٦	_	Wok fried Beef Cubes with Yam 潮式蠔仔餅	\$188
	蠔油灼菜	\$52			繡球海蜇	\$88		_	Deep-Fried Crispy Baby Oyster Omelette	\$1 7 8
4- □	Poached Vegetables with Oyster Sauce 秘製泡椒蓮藕苗	\$56		П	Marinated Jelly Fish Head 醬滷蘿蔔	\$69	L		菌皇筍殼頭腩煲 Roasted Pork and Marble Goby with Mushrooms in Casserole	\$170
	Chilled Lotus Root Shoots with Pickled Pepper 水煮筍殼魚片				Marinated Turnip	\$09			飯麵 Rice & Noodles	
	Poached Marble Goby Fillet in Spicy Soup Sichuan Style X.O.醬蘿蔔糕	\$98 \$52			小菜 Dishes				勁量重手芝士大蝦球伊麵 Prawn and E-fu Noodles with a Large Quantify of Cheese	\$198
	A.O. 画線画 明常 Pan fried Turnip Cake with X.O. Sauce 桂花淮山	\$69			艷影蝦球(六件) Deep fried Prawn with Homemade Sauce	\$178	[蝦球窩伊麵 Prawn and E-fu Noodles in Broth	\$178
	Fresh Yam with Osmanthus Sauce	\$88			花膠絲浸菜苗 Simmered Vegetables with Shredded Fish Maw	\$142	[上湯菌皇蝦球伊麵 E-fu Noodles with Prawns and Mushrooms with Supreme Sauce	\$168
	杭州糖醋雞翼 Chicken Wings with Vinegar and Sour in Hangzhou Style	φOO			奶湯雲吞煲 Casserole with Wontons in Thick Broth	\$148	[漁香茄子炆伊麵 Braised E-fu Noodles with Eggplant and Spicy Meat Sauce	\$138