		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	\$168	
		Fried Noodles with Sliced Beef and Pickled Vegetable in Black Pepper 潮式蠔仔粥	\$138	
	П	Porridge with Baby Oyster and Minced Pork 鮮茄勝瓜魚片魚湯銀針粉	\$158	
١	П	Sliced Fish Needle Shape Nocolles with Tornato and Chinese Squash in Fish Broth 酸菜魚片湯銀針粉	\$188	
		NeedleShape Noodles in Soup with Fish Fillet and Pickled Vegetables 滑蛋帶子炒河粉	\$178	
		Fried Flat Rice Noodles with Shrimps and Scallops 乾炒牛肉河粉	\$148	
		Fried Flat Rice Noodles with Sliced Beef	\$158	
		豉椒牛肉炒河粉 Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce		
		皮蛋芫茜魚片湯米線 Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth	\$178	
		鮑汁花膠絲撈粗麵 Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce	\$178	
	Ш	雪菜火鴨絲炆米 Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables	\$108	
		豉油皇魷魚炒麵 Fried Noodles with Sliced Squid in Soy Sauce	\$140	
		銀芽肉絲炒麵 Stir-fried Noodles with Shredded Pork and Bean Sprout	\$148	
		八旗泡飯 Simmered Rice with Seafood in Supreme Soup	\$168	
		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	\$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	\$178				
	花膠絲鮑汁撈五常飯 Braised Rice with Shredded Fish Maw in Abalone Sauce	\$188				
	甜品 Desserts					
	流沙合桃包 (三件) Steamed Buns with Walnut and Custard Filling (3 Pcs)	\$43				
	芝麻黑金流沙包 (三件) Steamed Buns with Sesame and 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 Wolfberry	\$39 (3 Pcs)				
	圓籠馬拉糕 Steamed Cantonese Sponge Cake	\$42				
	石金錢龜苓膏 Turtle Jelly (For adults)	\$36				
	龜芩膏(啜啜裝) Turtle Jelly (For kids)	\$ 36				
	香芒玉露(位) Mango Sago Cream with Pomelo (Per Person)	\$48				
	香煎豚肉粽 Pan-fried Pork Glutinous Rice Dumpling	\$48				
	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) Corkage Charge (Wine 750ml Per Bottle)	\$200				
	🌛 辣 Spicy 🌑 素食 Vegetaria	n 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 your well-being and comfort are our greatest concern						



		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	\$53
		Steamed Fish Maw with Chicken and Dried Shiitake Mushroom	
		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
		鹌鶉蛋燒賣 (三件) Steamed Pork and Quail Eggs Dumplings "Shao Mai"(3 Pcs)	\$49
		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)	\$62
2		Steamed Sea Cucumber and Carrot Dumplings (3 Pcs)	
	ш	咖哩蒸土魷 Steamed Squid In Curry	\$48
		百花釀魚肚	\$52
		Steamed Fish Maw with Shrimp Paste	
		豉汁蒸排骨	\$43
		Steamed Spare Ribs with Soy Sauce	
		山竹牛肉球(三件)	\$43
		Steamed Beef Balls with Beans Curd Sheet (3 Pcs)	
		豉汁蒸鳳爪	\$43
		Steamed Chicken Feet with Black Bean Sauce	
	Ш	糖醋鳳梨麵筋	\$48

Steamed Pineapple Gluten

	瑤柱鮮肉瓜脯 Dried Scallop and Minced Pork Stuffed Hairy Gourd	\$49		H	明爐燒味 Roast Meat				椒香鮑魚(六隻) Stir-fried Abalone with Spicy Green and Red Pepper (6Pcs)	\$398
	龍蝦汁鮮竹卷 Bear Curd Sheet Roll with Lobster Sauce (3 Pcs)	\$ 53			張公子叉燒 Barbecued Pork with Caramel Glazed	\$258			清炒蓮藕苗 Stir-fried Lotus Root Shoot	\$138
	煎炸點心 Deep fried Dim Sum & Pastries				紅燒BB乳鴿 Roasted Crispy Pigeon	\$68			瑤柱 / 蟹粉扒菜苗 Vegetable with Hairy Crab Meat or Dried Scallop	\$188
					潮蓮燒鵝 Roasted Goose	\$268 半隻 half / \$498 全隻whole			古嚕古嚕 Sweet and Sour Pork	\$148
	帶子芋蓉盒(三件) Deep fried Scallop stuffed in Mashed Taro (3 Pcs)	\$49			頭抽豉油雞	\$238 半隻 half /			銅鍋魚湯石爆筍殼魚(四位用)	\$380
	酥炸鮮蝦春卷 Deep fried Shrimp Pastry Stick	\$58			Marinated Chicken with soy sauce	\$458 全隻whole			Marble Goby Cooked with Lava Stones and Fish Broth in Copper Pot (For 4 persons) 順德魚蓉羹	\$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				Fish thick soup Shuntak style (Pot) 紅燒豆腐 Braised Tofu	\$128
	金網香芒鮮蝦卷(四件)	\$49			公子魚翅灌湯餃(一隻)	\$68			乾煸四季豆 Stir-fried Spring Bean with Spicy Minced Pork	\$128
	Deep-fried Spring Rolls with Shrimp and Mango (4 pcs) 鮑粒叉燒角 (三件)	\$49	47	П	Sharkfin and Marble Goby Dumpling in Soup (1 Pcs) 八味豆腐	\$ 50			涼瓜炒牛肉 Stir-Fried Bitter Melon with Beef	\$148
	Deep-fried Diced Abalone Puffs Stuffed with Barbecue Pork (3 Pcs)			П	Deep fried Tofu with Assorted Chili Pepper 陳醋海參脆青瓜				泡菜年糕大虎蝦煲(六隻)	\$298
	香煎芋絲糕 (三件) Fried Taro Cake (3 Pcs)	\$46	4		Marinated Crispy Cucumber and Sea Cucumber with Aged			_	Braised Prawns and Korean Rice Cake with Kimchi (6Pcs Prawns)	
			V		深山小雲耳 Marinated Cloud Ear Fungus Agaric	\$52			上湯浸菠菜苗 Spanish in Soup	\$138
	陽粉 Rice Flour Roll				黃金鍋巴 Crispy Rice with Salted Egg Yolk	\$55			金銀蛋浸菜苗	\$128
	公子招牌陽粉 Signature Steamed Rice Flour Rolls	\$ 52			椒鹽沙鮨魚 Deep-Fried Sillaginidae	\$88	•		Vegetables with sliced salty egg and preserved egg 米皇准山浸菜苗 Simmered Fresh Yam and Vegetables in Gruel	\$138
	X.O.醬煎腸粉 Fried Rice Flour Rolls with X.O. Sauces	\$66			椒鹽魷魚鬚 Deep Fried Squid with Spicy and Salt	\$78			豉汁蒸魚雲	\$138
	美國鮮露荀帶子陽粉	\$63			椒鹽南瓜 Deep Fried Pumkin	\$88			Steamed Fish Head in Black Sauce 竹笙扒菜苗	.120
	Steamed Rice Flour Rolls with Scallop and Asparagus 張公子叉燒腸粉	\$ 56			椒鹽牛舌	\$78	<u>.</u>		Braised Vegetables with Bamboo Piths 碧綠川椒雞	\$128
	Steamed Rice Flour Rolls with BBQ Pork 牛肉腸粉	\$56			Pork Aspic with Aged Black Vinegar 陳醋水晶肴肉	\$70			看您以「例》英E Stir-fried Chicken Fillet with Chili Sauce	\$148
	Steamed Rice Flour Rolls with Beef	\$20		Ц	Pork Aspic with Aged Black Vinegar	\$58			淮山牛柳粒 Wok fried Beef Cubes with Yam	\$108
	小食 Snacks				糟鹵鳳爪 Chicken Feet with Chinese Marinade	\$78			潮式蠔仔餅	\$188
	蠔油灼菜	\$ 52			繡球海蜇	\$88			Deep-Fried Crispy Baby Oyster Omelette 菌皇筍殼頭腩煲	\$178
	Poached Vegetables with Oyster Sauce 秘製泡椒蓮藕苗				Marinated Jelly Fish Head 醬滷蘿蔔				图主可及映画文 Roasted Pork and Marble Goby with Mushrooms in Casserole	\$170
	Chilled Lotus Root Shoots with Pickled Pepper	\$56			Marinated Turnip	\$69			飯麵 Rice & Noodles	
	水煮筍殼魚片 Poached Marble Goby Fillet in Spicy Soup Sichuan Style	\$98			小菜 Dishes				勁量重手芝士大蝦球伊麵	\$198
	X.O.醬蘿蔔糕 Pan fried Turnip Cake with X.O. Sauce	\$ 52				\$178			Prawn and E-fu Noodles with a Large Quantify of Cheese 出口: 社会学 (耳) 極端	.170
	桂花淮山	\$69			Deep fried Prawn with Homemade Sauce	\$170			蝦球窩伊麵 Prawn and E-fu Noodles in Broth	\$178
	Fresh Yam with Osmanthus Sauce 소소 씨(华宙神氏) 양소 경영	\$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	\$00			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
						THE EMPTY			braised E 10 1400dies with Egyplant and opicy Meat sauce	