

☐	豉椒魚腩煎米粉 Pan-fried Rice Noodles with Fish Belly and Bell Pepper	\$119
☐	公子炒米粉 Wok-fried Vermicelli with Minced Pork and Dried Shrimp	\$139
☐	味菜黑椒牛柳絲炒麵 Fried Noodles with Sliced Beef and Pickled Vegetable in Black Pepper	\$169
☐	潮式蠔仔粥 Porridge with Baby Oyster and Minced Pork	\$139
☐	鮮茄勝瓜魚片魚湯銀針粉 Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth	\$159
	酸菜魚片湯銀針粉 Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables	\$189
☐	滑蛋帶子炒河粉 Fried Flat Rice Noodles with Shrimps and Scallops	\$179
☐	乾炒牛肉河粉 Fried Flat Rice Noodles with Sliced Beef	\$149
☐	豉椒牛肉炒河粉 Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce	\$159
☐	皮蛋茺苗魚片湯米線 Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth	\$179
☐	鮑汁花膠絲撈粗麵 Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce	\$179
☐	雪菜火鴨絲炆米 Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables	\$109
☐	豉油皇魷魚炒麵 Fried Noodles with Sliced Squid in Soy Sauce	\$141
☐	銀芽肉絲炒麵 Stir-fried Noodles with Shredded Pork and Bean Sprout	\$149
☐	八旗泡飯 Simmered Rice with Seafood in Supreme Soup	\$169
☐	泡菜海皇粒炒飯 Fried Rice with Kimchi and Seafood Cube	\$149
☐	砂鍋鮑魚雞粒炒飯 Fried Rice with Abalone and Chicken in Casserole	\$189
☐	黯然銷魂炒飯 Fried Rice with BBQ and Assorted Preserved Meat	\$149
☐	X.O.醬紅蔥滷肉木桶拌飯 Mix Rice with Braised Pork, Shallot and X.O. Sauce in Wooden Bowl	\$169
☐	豬油紅蔥肉碎木桶拌飯 Mix Rice with Pork, Shallot and Lard in Wooden Bowl	\$169
☐	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	\$179
☐	花膠絲鮑汁撈五常飯 Braised Rice with Shredded Fish Maw in Abalone Sauce	\$189
☐	皮蛋瘦肉粥 Congee with Century Egg and Pork	\$149

甜品 Desserts

☐	流心奶皇包 (三件) Steamed Buns with Custard Filling (3 Pcs)	\$44
	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)	\$67
	桂花杞子椰汁糕 (三件) Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)	\$39
☐	圓籠馬拉糕 Steamed Cantonese Sponge Cake	\$43
☐	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)	\$49
☐	紫薯椰棗糕 Sweet Egg Twists	\$39
☐	西米焗布甸 Baked Sago Custard Pudding	\$39

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 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 your well-being and comfort are our greatest concern



檯號

人數

精美蒸點 Steamed Dim Sum

☐	生拆蝦餃皇 (四件) Steamed Shrimp Dumplings (4 Pcs)	\$63
☐	蟹子蒸燒賣 (四件) Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)	\$54
☐	黑松露野菌餃 (三件) Steamed Black Truffle Mushroom Dumplings (3 Pcs)	\$54
☐	蟹粉小籠包 (三件) Steamed Soup Dumpling with Minced Pork and Crab Paste (3 Pcs)	\$69
☐	蠔皇叉燒包 (三件) Steamed Barbecued Iberian Pork Buns (3 Pcs)	\$46
☐	四寶滑雞扎 Steamed Bean Curb Paper roll stuffed with Chicken fillet Fish Maw Ham Mushroom	\$59
☐	帶子豆苗餃 (三件) Steamed Dumplings with Bean Sprouts and Scallop (3 Pcs)	\$59
	柱侯黑椒金錢肚 Sliced Tripe with Black Pepper and Chu Hou Sauce	\$59
	咖喱蒸土魷 Steamed Squid In Curry	\$49
☐	百花釀魚肚 Steamed Fish Maw with Shrimp Paste	\$53
☐	陳村粉蒸肉排 Steamed Pork ribs and Chencun Rice	\$44
☐	山竹牛肉球 (三件) Steamed Beef Balls with Beans Curd Sheet (3 Pcs)	\$44
☐	豉汁蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$44
☐	手工臘腸卷 Steamed Homemade Sausage Rolls	\$44
☐	鮮菇棉花雞 Steamed Fish Maw with Chicken and Dried Shiitake Mushroom	\$54
☐	珍珠糯米雞 Steamed Pearl Glutinous Rice Chicken	\$46

煎炸點心 Deep-fried Dim Sum & Pastries

- ☐ 流心芝士荔枝球 (三件)
Deep-Fried Lychee Balls with Lava Cheese Filling (3 Pcs) \$52
- ☐ 蟹肉煎餃子 (三件)
Pan-Fried Crab Meat Dumplings \$49
- ☐ 家鄉煎薄鐸
Fried Chines Thin Pancake \$49
- ☐ 帶子芋蓉盒 (三件)
Deep fried Scallop stuffed in Mashed Taro (3 Pcs) \$49
- ☐ 鮑粒煎粉果
Pan-fried Dumpling with Abalone Cube \$49
- ☐ 香蒜鮮蝦春卷
Deep fried Shrimp Pastry Stick with Garlic \$59
- ☐ 煎釀虎皮尖椒 (四件)
Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs) \$49
- ☐ 金網香芒鮮蝦卷 (四件)
Deep-fried Spring Rolls with Shrimp and Mango (4 pcs) \$49
- ☐ 鮑粒啤梨鹹水角 (三件)
Deep-fried Diced Abalone Puffs Stuffed with Pork (3 Pcs) \$49
- ☐ 香煎芋絲糕 (三件)
Fried Taro Cake (3 Pcs) \$47

腸粉 Rice Flour Roll

- ☐ 公子招牌腸粉
Signature Steamed Rice Flour Rolls \$53
- ☐ X.O.醬煎腸粉
Fried Rice Flour Rolls with X.O. Sauces \$67
- ☐ 露筍原隻鮮蝦腸粉
Steamed Rice Rolls with Shrimp and Asparagus \$63
- ☐ 張公子叉燒腸粉
Steamed Rice Flour Rolls with BBQ Pork \$57
- ☐ 牛肉腸粉
Steamed Rice Flour Rolls with Beef \$57

小食 Snacks

- ☐ 蠔油灼菜
Poached Vegetables with Oyster Sauce \$53
- ☐ 秘製泡椒蓮藕苗
Chilled Lotus Root Shoots with Pickled Pepper \$57
- ☐ 水煮筍殼魚片
Poached Marble Goby Fillet in Spicy Soup Sichuan Style \$99
- ☐ X.O.醬蘿蔔糕
Pan fried Turnip Cake with X.O. Sauce \$53
- ☐ 桂花淮山
Fresh Yam with Osmanthus Sauce \$69
- ☐ 杭州糖醋雞翼
Chicken Wings with Vinegar and Sour in Hangzhou Style \$89

明爐燒味 Roast Meat

- ☐ 張公子叉燒
Barbecued Pork with Caramel Glazed \$289
- ☐ 紅燒BB乳鴿
Roasted Crispy Pigeon \$69
- ☐ 潮蓮燒鵝
Roasted Goose \$269 半隻 half / \$499 全隻whole
- ☐ 頭抽豉油雞
Marinated Chicken with soy sauce \$239 半隻 half / \$459 全隻whole

公子風味 Appetizers

- ☐ 公子花膠灌湯餃(一隻)
Dumpling with Fish Maw in Supreme Soup (1 Pcs) \$69
- ☐ 八味豆腐
Deep fried Tofu with Assorted Chili Pepper \$51
- ☐ 陳醋海參脆青瓜
Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar \$99
- ☐ 深山小雲耳
Marinated Cloud Ear Fungus Agaric \$53
- ☐ 黃金鍋巴
Crispy Rice with Salted Egg Yolk \$56
- ☐ 椒鹽沙鮑魚
Deep-Fried Sillaginidae \$89
- ☐ 椒鹽魷魚鬚
Deep Fried Squid with Spicy and Salt \$79
- ☐ 椒鹽南瓜
Deep Fried Pumpkin \$89
- ☐ 椒鹽牛舌
Pork Aspic with Aged Black Vinegar \$79
- ☐ 陳醋水晶肴肉
Pork Aspic with Aged Black Vinegar \$59
- ☐ 糟鹵鳳爪
Chicken Feet with Chinese Marinade \$79
- ☐ 繡球海蜇
Marinated Jelly Fish Head \$89
- ☐ 醬滷蘿蔔
Marinated Turnip \$69

小菜 Dishes

- ☐ 艷影蝦球 (六件)
Deep fried Prawn with Homemade Sauce \$179
- ☐ 花膠絲浸菜苗
Simmered Vegetables with Shredded Fish Maw \$143
- ☐ 奶湯雲吞煲
Casserole with Wontons in Thick Broth \$149

- ☐ 椒香鮑魚(六隻)
Stir-fried Abalone with Spicy Green and Red Pepper (6Pcs) \$369
- ☐ 清炒蓮藕苗
Stir-fried Lotus Root Shoot \$139
- ☐ 蟹粉扒菜苗
Sauteed vegetable with Hairy Crab Meat and Roe \$239
- ☐ 咕嚕咕嚕
Sweet and Sour Pork \$148
- ☐ 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) \$529
- ☐ 順德魚蓉羹
Fish thick soup Shuntak style (Pot) \$189
- ☐ 紅燒豆腐
Braised Tofu \$129
- ☐ 乾煸四季豆
Stir-fried Spring Bean with Spicy Minced Pork \$129
- ☐ 涼瓜炒牛肉
Stir-Fried Bitter Melon with Beef \$149
- ☐ 泡菜年糕大虎蝦煲(六隻)
Braised Prawns and Korean Rice Cake with Kimchi (6Pcs Prawns) \$299
- ☐ 上湯浸菠菜苗
Spanish in Soup \$139
- ☐ 金銀蛋浸菜苗
Vegetables with sliced salty egg and preserved egg \$129
- ☐ 米皇淮山浸菜苗
Simmered Fresh Yam and Vegetables in Gruel \$139
- ☐ 豉汁蒸魚雲
Steamed Fish Head in Black Sauce \$139
- ☐ 竹笙扒菜苗
Braised Vegetables with Bamboo Piths \$129
- ☐ 碧綠川椒雞
Stir-fried Chicken Fillet with Chili Sauce \$149
- ☐ 淮山牛柳粒
Wok fried Beef Cubes with Yam \$109
- ☐ 潮式蠔仔餅
Deep-Fried Crispy Baby Oyster Omelette \$189
- ☐ 菌皇筍殼頭腩煲
Roasted Pork and Marble Goby with Mushrooms in Casserole \$179

飯麵 Rice & Noodles

- ☐ 勁量重手芝士大蝦球伊麵
Prawn and E-fu Noodles with a Large Quantify of Cheese \$238
- ☐ 蝦球窩伊麵
Prawn and E-fu Noodles in Broth \$179
- ☐ 上湯菌皇蝦球伊麵
E-fu Noodles with Prawns and Mushrooms with Supreme Sauce \$169
- ☐ 漁香茄子炆伊麵
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce \$139