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**Soup**

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| 白竹笙野菌湯  | Chinese mushroom soup with choi sum and wolfberry<br>can be prepared vegetarian upon request | \$ 11.00 |
| 花膠鴨絲羹   | Shredded duck and fish maw soup  | \$ 12.00 |
| 杞子當歸魚片湯 | Halibut broth scented with Angelica root   | \$ 12.00 |
| 雞絲酸辣湯   | Hot and sour soup with chicken   | \$ 8.00  |
| 松菇菲皇龍蝦羹 | Lobster soup with yellow chive   | \$ 20.00 |
| 湘州素酸辣湯  | Vegetarian hot and sour soup (v)   | \$ 8.00  |
| 黃金柚子瑤柱湯 | Pumpkin soup with scallop and crabmeat   | \$ 10.00 |

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**Small Eat**

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| 四式點心拼   | Hakka steamed dim sum platter<br>scallop shumai, har gau, prawn and Chinese chive dumpling, black pepper duck dumpling        | \$ 26.00 |
| 上素點心拼   | Vegetarian steamed dim sum platter (v)<br>morel crystal dumpling, bamboo dumpling, lotus beancurd roll, chive flower dumpling | \$ 17.00 |
| 客家炸點拼   | Hakka fried dim sum platter<br>roasted duck and pumpkin puff, crispy prawn dumpling, XO scallop puff                          | \$ 20.00 |
| 上海雞鍋貼   | Pan-seared Shanghai dumpling  | \$ 8.00  |
| 上海齋鍋貼   | Pan-seared vegetarian Shanghai dumpling (v)   | \$ 7.00  |
| 沙律香酥鴨   | Crispy duck salad<br>with pomegranate, pine nut and shallot   | \$ 28.00 |
| 香酥鴨卷    | Crispy duck roll  | \$ 9.00  |
| 椒鹽鮮魷    | Salt and pepper squid   | \$ 15.00 |
| 香茅沙律菜   | Green salad with ginger and lemongrass dressing (v)   | \$ 12.00 |
| 豉味爆豆蔬   | Stir-fry mushroom lettuce wrap (v)<br>with pistachio and pine nut   | \$ 9.00  |
| 川式蒜泥白切肉 | Szechuan style pork belly slices<br>served cold   | \$ 9.00  |
| 陳年雕酒炒鶴鶉 | Crispy quail in Guilin chili sauce  | \$ 19.00 |
| 茶香燒牛排骨  | Jasmine tea smoked beef short rib   | \$ 21.00 |
| 芝麻蝦多士   | Sesame prawn toast  | \$ 12.00 |
| 冰鮮雪梨帶子  | Seared scallop with nashi pear<br>with Thai sweet basil and peanut dressing   | \$ 18.00 |

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**Fish**

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| 香檳汁燒銀鱈魚   | Roasted silver cod with Champagne and Chinese honey sauce           | \$ 39.00 |
| 汕頭式海目魚球   | Chiu chow style halibut claypot with Chinese celery and salted plum | \$ 38.00 |
| 荷香蒸紅糟魚    | Steamed red snapper with chili sauce                                | \$ 25.00 |
| 柚子媽蜜汁煎封雪魚 | Crispy silver cod with special soy sauce                            | \$ 28.00 |
| 老干媽炒鯪魚    | Stir-fry monkfish tail with spicy black bean sauce                  | \$ 29.00 |

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**Seafood**

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| 咖哩汁泡海蝦球   | Spicy prawn<br>with lily bulb and almond  | \$ 21.00 |
| 怪味蒸皇帝蟹爪   | Steamed king crab legs with egg white   | \$ 34.00 |
| 沙茶海鮮煲     | Sha cha seafood toban<br>prawns, squid, monkfish and edamame                      | \$ 33.00 |
| 腰果干燒龍蝦球   | Stir-fry lobster with tomato chili sauce and cashew nut                           | \$ 49.00 |
| 亞參酸辣海鮮煲   | Assam seafood claypot<br>prawns, squid and halibut served with fried Chinese buns | \$ 29.00 |
| 芋香怪味蝦     | Prawn and taro claypot in black bean sauce  | \$ 28.00 |
| 韭菜汁燒酒炒帶子  | Stir-fry scallop in Chinese chive and Japanese rice wine sauce                    | \$ 27.00 |
| XO醬爆加州龍蝦球 | Stir-fry lobster in XO sauce  | \$ 49.00 |
| 甲必丹彩盤魷鮮   | Braised squid in spicy sauce<br>with okra and crisp potato wafer                  | \$ 18.00 |

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**Poultry**

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| 三杯龍虎雞煲   | Sanpei chicken claypot with Thai sweet basil  | \$ 18.00 |
| 沙爹脆皮吊燒雞  | Roast chicken in satay sauce                  | \$ 25.00 |
| 茶香太爺雞    | Jasmine tea smoked chicken                    | \$ 28.00 |
| 陳皮炒鴨胸    | Stir-fry duck breast with dried mandarin peel | \$ 29.00 |
| 琵琶挂爐燒肥鴨  | Pipa duck                                     | \$ 36.00 |
| 黑松露挂爐燒肥鴨 | Black truffle roasted duck                    | \$ 48.00 |

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**Meat**

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| 桂花醬燒羊柳     | Shanghai stir-fry lamb tenderloin   | \$ 29.00 |
| 金鼓青椒煎牛柳    | Beef tenderloin stir-fry with green pepper  | \$ 28.00 |
| 黑椒紅酒牛仔粒    | Stir-fry black pepper beef rib eye with merlot  | \$ 28.00 |
| 石榴咕嚕肉      | Sweet and sour pork tenderloin<br>with pomegranate seeds                                | \$ 18.00 |
| 酥炸五味神戶牛    | Braised Wagyu beef in Chinese five spice sauce<br>with fried tofu and pickled vegetable | \$ 58.00 |
| 燒汁XO紐西蘭羊馬鞍 | Lamb chop in XO BBQ sauce   | \$ 39.00 |
| 蒙古鹿肉       | Mongolian style venison stir-fry  | \$ 39.00 |
| 陳年老醋燻和豚脯   | Kurobuta pork belly braised with aged vinegar sauce                                     | \$ 19.00 |

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**Tofu**

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| 麻婆豆腐    | Szechuan mabo tofu with minced beef  | \$ 12.00 |
| 豉汁茄子豆腐煲 | Tofu, aubergine and shiitake mushroom claypot with chili black bean sauce<br>can be prepared vegetarian upon request | \$ 12.00 |
| 辣子海皇豆腐  | Braised tofu and seafood claypot<br>in spicy yellow bean sauce   | \$ 18.00 |
| 客家煎釀豆腐  | Hakka stuffed tofu in black bean sauce<br>tofu, red pepper and okra stuffed with minced shrimp                       | \$ 17.00 |

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**Vegetables**

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| 黑椒百合蓮藕蘆筍         | Stir-fry lotus root, asparagus and black pepper (v)   | \$ 12.00 |
| 蘭度夏果燒野珍菌         | Three-style mushroom stir-fry with macadamia nut (v)<br>gai lan stalks and water chestnut                   | \$ 19.00 |
| 清炒爽菜             | Stir-fry sugar snap, cloud ear and water chestnut (v)   | \$ 12.00 |
| 干扁四季豆            | French beans with minced pork and dried shrimp  | \$ 11.00 |
| 醬爆四寶蔬            | Four-style vegetable stir-fry in sweet Szechuan sauce (v)<br>asparagus, yam bean, tofu and shimeji mushroom | \$ 12.00 |
| 甜豆彩椒炒齋雞          | Stir-fry vegetarian chicken in black bean sauce (v)   | \$ 12.00 |
| 咸魚白菜苗            | Pak choi with salted fish   | \$ 11.00 |
| 時日蔬菜：廣東菜芯，白菜苗，芥蘭 | Seasonal Chinese vegetable (v)<br>with choice of oyster sauce, garlic or ginger                             | \$ 9.00  |
| 時日蔬菜煮法：蠔油，姜汁，蒜茸  | pak choi, choy sum, gai lan   |          |

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**Rice and noodles**

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| 蛋炒飯       | Egg and scallion fried rice (v)                                  | \$ 5.00  |
| 鹹魚雞粒蘆筍飯   | Chicken fried rice with salted fish sauce                        | \$ 10.00 |
| 玉蘭菜脯黃金飯   | Golden fried rice with shredded gai lan and preserved radish (v) | \$ 8.00  |
| 客家炒拉麵     | Hakka noodle with mushrooms and Chinese chive (v)                | \$ 12.00 |
| 星洲米粉      | Singapore vermicelli noodle<br>with prawn and squid              | \$ 12.00 |
| XO鴨絲炒烏冬麵  | Stir-fry udon noodle with shredded roast duck and XO sauce       | \$ 16.00 |
| 黃燜龍蝦麵     | Braised Maine lobster noodle in Royal Supreme sauce              | \$ 39.00 |
| 松露金菇姜葱撈生麵 | Truffle braised noodle with crabmeat and scallop                 | \$ 29.00 |
| 絲苗白飯      | Steamed Jasmine rice   | \$ 2.00  |