



DELIVERY MENU

A LA CARTE & BENTO

IMPORTANT INFORMATION:

Order Hotline: **6509 8767**

Minimum order: **\$80+** | Delivery charge: **\$15**

Delivery timings: **12 noon to 9pm (last order: 8:15pm)**

Payment methods: **Credit/Debit cards**

GST : **Subject to 7% GST**

A LA CARTE MENU

湯 SOUP

1. 是日燉湯 Daily Double Boiled Soup \$18+

海鮮 SEAFOOD

1. 頭抽煎游水老虎蝦 Pan Fried Live Tiger Prawn with First Press Soy Sauce \$32+
2. 龍眼焦糖大蝦球 Caramel Glazed Prawns with Longan \$30+
3. 金銀蒜蓉蒸游水老虎蝦 Steamed Live Tiger Prawns with Garlic \$48+
4. 薑蔥波士頓龍蝦 Boston Lobster with Ginger and Scallions \$88+
5. 廚魔黑松露XO龍蝦粉絲煲 Lobster and Vermicelli with Black Truffle Har Mi XO \$88+
6. 金絲芥末蝦球 Deep Fried Prawns with Wasabi Mayo \$30+
7. 黑松露野菌炒帶子 Stir Fried Scallop with Wildmushrooms in Black Truffle Sauce \$45+
8. 藥膳醉海中蝦 Steamed Tiger Prawns in Chinese traditional Herbs \$48+
9. 方魚焗海中蝦 Oven Baked Square Fish and Tiger Prawns \$48+
10. 鮮蘆筍百合蝦球 Stir-fried Tiger Prawns with Fresh Asparagus and Lily Bulbs \$30+

肉類 MEAT

1. 黑椒羊肚菌炒美國雪花牛肉 Stir-fried Marble Beef with Morel in Black Pepper Sauce \$36+
2. 荔枝玫瑰山楂咕嚕肉 Sweet and Sour Pork with Lychee, Rose and Hawthorn \$23+
3. 日本柚子檸檬雞 Japanese Yuzu Lemon Chicken \$24+
4. 玻璃梅菜蒸雞 Steamed Chicken with Mui Choy in Lotus Leaf \$28+
5. 老干妈醬炒松板肉 Stir Fried Pork Collar \$23+
6. 黑椒原條牛肋骨 Black Pepper Angus Beef Ribs \$80+
7. 冲爆美国肥牛 Stir-Fried USDA Beef with spring Onions \$26+
8. 燒汁煎法國鵝肝伴西班牙黑豬肉 Foie Gras with Spanish Iberico Pork \$48+

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VEGETABLES 蔬菜

1. 蜆蚧煎釀唐生菜膽 Fish Mousse Stuffed in Lettuce with Preserved Clam Sauce \$26+
2. 金銀蒜子時菜 Seasonal Vegetable with Garlic \$16+
3. 三菇扒自制豆腐 Homemade Tofu with Wildmushrooms \$18+
4. 三旦苋菜 Stir-Fried Amaranthus tricolor \$18+
5. 浓鸡汤絲瓜浸蝦干 Dried Shrimp with Chinese Squash \$20+

RICE & NOODLES

1. 海鮮鴨湯泡飯 (2-4位) Seafood Rice in Aromatic Duck Soup (serve 2-4 people) \$36+
2. 蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy \$22+
3. 乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms \$18+
4. 絲苗白飯 Jasmine Rice \$3+
5. 雪菜鴨絲炒飯 Fried Rice with Duck Meat and Preserved Vegetable \$20+
6. 三絲炒脆麵 Fried Egg Noodle with Shredded Pork, Chicken & Duck \$18+

BARBECUE 燒味

1. 招牌慢烤原隻燒鴨 Signature Slow Roasted Duck (Whole) \$88+
2. 招牌慢烤原隻燒鴨 Signature Slow Roasted Duck (Half) \$58+
3. 北京烤鴨二食 DUCK IN TWO WAYS (馬式炒鴨崧 Laksa Style) \$18+
4. 依比利亞黑毛豬叉燒 Iberico Pork Char Siu \$30+
5. 脆皮燒肉 Crispy Roast Pork Belly \$16+

甜點 DESSERT

1. 巨人柚子蛋撻 Giant Egg Tart (2 pcs) \$6+

..... BENTO & BENTO SET

BENTO

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| 1. 烧肉饭 Roasted Pork Rice | \$12+ |
| 2. 烧鸭饭 Duck Rice | \$12+ |
| 3. 烧肉烧鸭饭 Roasted Pork & Duck Rice | \$13+ |
| 4. 叉烧饭 Iberico Char Siu Rice | \$15+ |
| 5. 叉烧烧鸭饭 Iberico Char Siu & Duck Rice | \$15+ |
| 6. 叉烧烧肉饭 Iberico Char Siu & Roasted Pork Rice | \$15+ |
| 7. 三拼组合 Roasted Trio | \$16+ |

BENTO SET

Set A \$16.80+

- Appetizer: Garlic Cucumber (拍青瓜), Crispy Roast Pork Belly (脆皮烧肉) and Roast Duck (烧鸭)
- Soup: Corn Chicken Soup XO (雞蓉粟米羹)
- Meat: Stir Fried Pork Collar in XO Sauce (XO醬九葉花炒松板肉)
- Tofu: Homemade Tofu with Wild Mushrooms (三菇燴自家製豆腐)
- Rice: Fried rice with egg or Steamed white Rice (鸡蛋炒飯或白飯)

SET B \$18.80+

- Appetizer: Crispy Roast Pork Belly (脆皮烧肉), Spicy Black Fungus (香辣木耳) and Marinated Celery (香干乾拌西芹)
- Soup: Seafood Tofu Soup (海鮮豆腐羹)
- Fish: Sautéed Fish Fillet and Sea cucumber with Assorted Wild Mushrooms (醬皇野菌炒班球海參)
- Chicken: Japanese Yuzu Lemon Chicken (日本柚子檸檬雞)
- Rice or Noodle: Braised E-Fu Noodles with Wild Mushrooms or Steamed Rice (伊面或白飯)

SET C \$20.80+

- Appetizer: Roast Duck (烧鸭), Jelly Fish with Spring Onions (香蔥海蜇皮) and Marinated Celery (香干乾拌西芹)
- Soup: Double-boiled Cordyceps Flower Soup (虫草花竹生炖汤)
- Prawns & Scallop: Stir-fried Tiger Prawns and Scallop with Fresh Asparagus (鮮蘆筍帶子蝦球)
- Tofu: Braised Mapo Tofu (麻婆豆腐)
- Rice: Fried rice with egg or Steamed white Rice (鸡蛋炒飯或白飯)

SET D \$24.80+

- Appetizer: Roasted Pork (烧肉), Spicy Chicken (口水鸡) and Garlic Cucumber (拍青瓜)
- Soup: Double Boiled Bamboo Pits with Morel Soup (羊肚菌竹生燉湯)
- Pork: Foie Gras with Iberico Pork in BBQ Sauce (燒汁煎鵝肝伴黑毛豬)
- Fish: Sweet and Sour Fish Fillet with Lychee (荔枝酸甜班球)
- Noodle or Rice: Braised E-Fu Noodles with Wild Mushrooms or Steamed Rice (伊面或白飯)