BANQUET A

$58.80  每位 PER PERSON

招牌小籠包 (2粒)/位  
Signature Xiao Long Bao (2 Pieces)/Per Person

紅油抄手 (2粒)/位  
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

猪肉生菜包  
Pork San Choi Bao

蒜片黑椒牛柳粒  
Stir Fried Diced Eye Fillets with Black Pepper and Slices Garlic

飘雪糖醋小排  
Pork Spare Ribs with Sweet Vinegar Sauce

满堂红招牌炒饭  
Man Tong Special Fried Rice

炸香蕉雪糕  
Deep Fried Banana Fritter with Ice Cream
$78.80 每位 PER PERSON

招牌小籠包（2粒）/位
Signature Xiao Long Bao (2 Pieces)/Per Person

紅油抄手（2粒）/位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

北京片皮鴨（2片）/位
Peking Duck with Pancake (2 pieces) /Per Person

雞茸粟米湯
Chicken Sweet Corn Soup

蒜茸炒蝦球
Stir Fried King Prawns with Minced Garlic Sauce

蜜椒牛柳粒
Diced Eye Fillets with Honey Pepper Sauce

素干煸四季豆
Stir Fried String Beans in Szechuan Style (V)

满堂红招牌炒饭
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream
$108.80  每位  PER PERSON

招牌小籠包（2粒）/位
Signature Xiao Long Bao (2 Pieces)/Per Person

红油抄手（2粒）/位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

北京片皮鸭（2片）/位
Peking Duck with Pancake (2 pieces) /Per Person

蟹肉粟米湯
Crab Meat Sweet Corn Soup

椒鹽龍蝦球
Stir Fried Lobster in Spicy Salt and Pepper

芥兰炒带子
Stir Fried Scallops with Chinese Broccoli

蒙古铁板牛肉
Sizzling Mongolian Beef

满堂红招牌炒饭
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream
蒸點心類  STEAMED DUMPLINGS

 Crab Roe Xiao Long Bao with Black Truffle (4 pieces) - $28.80

 Mixed Steam Dumplings (Pork Siu Mai, Ginger Prawn & Pork Dumpling) (6 pieces) - $18.80

 Signature Xiao Long Bao (4 pieces) - $8.80

 Wontons with Szechuan Chilli Oil (8 pieces) - $15.80

 Steamed Pork Dumplings (6 pieces) - $12.80

 Steamed Chicken Dumplings (6 pieces) - $13.80

 Ginger Prawn & Pork Dumplings (3 pieces) - $11.80

 Spinach & Vegetables Dumplings (6 pieces) - $11.80

 Chive & Prawn Dumplings (3 pieces) - $11.80

 Prawn Dumplings (3 pieces) - $11.80

 Pork Siu Mai (3 pieces) - $11.80

 BBQ Pork Buns (2 pieces) - $11.80

 Dumpling Platter A: Ginger Prawn & Pork Dumplings, Signature Xiao Long Bao, Pork Siu Mai, Spinach & Vegetables Dumplings (8 pieces) - $32.00

 SIGNATURE DISH  HOT
炸點心類  PAN FRIED OR DEEP FRIED DUMPLINGS

銀絲卷 (蒸或炸) (1條)
Silver Thread Rolls (1 Piece of Steamed or Fried) - $12.00

生煎鍋貼 (6粒)
Pan Fried Pork Dumplings (6 Pieces) - $16.80

素春卷 (3條)
Vegetarian Spring Rolls (3 pieces) - $11.80

香炸春卷 (3條)
Spring Rolls (Pork) (3 pieces) - $11.80

鴨肉春卷 (3條)
Duck Spring Rolls (3 pieces) - $12.80

筷子春卷 (3條)
Chopsticks Spring Rolls (Shrimp) (3 Pieces) - $12.80

蘿卜絲酥餅 (3條)
Shredded Turnip Pastries (3 pieces) - $11.80

蔥油餅 (4塊)
Spring Onion Pancake (4 pieces) - $10.80

芝麻蝦 (3塊)
Sesame Prawns Toast (3 pieces) - $11.80

黃橋燒餅 (3塊)
Roasted Ham & Spring Onion Pancakes (3 pieces) - $12.80

點心拼盤B: 黃橋燒餅，香炸春卷，芝麻蝦，蘿卜絲酥餅 (共8個)
Dumpling Platter B: Roasted Ham & Spring Onion Pancakes, Spring Rolls, Sesame Prawn Toast, Turnip Pastries (8 pieces) - $32.00
特色小吃
SPECIAL SNACKS

熱小食  HOT APPETIZER AND MANTONG TAPAS

龍蝦生菜包  
Lobster San Choi Bao - $18.00

海鮮生菜包  
Seafood San Choi Bao - $18.00

豬肉生菜包  
Pork San Choi Bao - $12.00

雞肉生菜包  
Chicken San Choi Bao - $12.00

鴨肉生菜包  
Duck San Choi Bao - $12.00

素生菜包  
Vegetarian San Choi Bao - $10.00

沙爹鷄串串  
Satay Chicken Skewer - $19.80

沙爹牛串串  
Satay Beef Skewer - $19.80

北京烤鴨 (2片)  
Peking Duck with Pancake (2 pieces) - $13.00

椒鹽魷魚塊  
Deep Fried Squids with Spicy Salt & Pepper - $15.80

椒鹽銀魚  
Deep Fried Whitebaits with Spicy Salt & pepper - $18.80

椒鹽豆腐  
Deep Fried bean curds with Spicy Salt & pepper - $12.80

原只椒鹽鹌鹑  
Deep Fried Quail with Spicy Salt & pepper - $18.80

紅燒脆皮乳鴿  
Crispy Fried Pigeon - $38.00

🎉 SIGNATURE DISH    🎉 HOT
精美好食
APPETIZER AND MANTONG TAPAS

冷菜&卤水 COLD & MARINATED

蔥香黃瓜
Fresh Diced Cucumber with Crushed Garlic - $12.80

爽木耳
Wood Fungus with Homemade Dressing - $12.80

香拌雲絲
Shredded Bean Curd with Coriander - $12.80

香糟毛豆林
Green Soy Bean with Superior Pickle Sauce - $12.80

美味熏魚
Homemade Smoked Fish - $18.80

上海醉鴿
Shanghainese Marinated Pigeon with Rice Wine - $48.00

上海醉鷄
Shanghainese Marinated Chicken with Rice Wine - $19.80

🔥 晾衣白肉
Pork Belly Slices with Spicy Sauce - $18.80

🔥 夫妻肺片
Beef combination in Szechuan Chilli Sauce - $18.80

金陵鹹水鴨
Nanjing Style Salty Duck - $23.80

蔥香海蜇
Shredded Jellyfish with Fragrant Spring Onion - $15.8
精美好食
APPETIZER AND MANTONG TAPAS

冷凍&卤水 COLD & MARINATED

卤水拼盤
Marinated Combination Platter - $38.80

卤水牛展
Marinated Shin Shank - $18.80

卤水鸭舌
Marinated Duck Tongue - $18.80

โดยเฉพาะ皮蛋
Preserved Egg with Fresh Cut Chilli - $15.80

滷式皮蛋豆腐
Tofu With Preserved Egg - $15.80

四喜烤麸
Steamed Gluten with Special Sauce - $15.80

剁椒蒸金针菇
Enoki Mushrooms with Chopped Cut Chilli - $15.80
Soup

Soup of the Day - $18.00

Fish and Mushroom Soup - $16.80

Hot & Sour Soup - $11.00

Chicken Sweet Corn Soup - $11.00

Crab Meat Sweet Corn Soup - $13.00

Short Soup (Wontons) - $11.00

Shredded Duck & Dried Scallop Soup - $11.00

Fish Head Soup (Small/Medium) - $19.80/32.80

Tomato and Egg Soup with Pickled Cabbage (4 Person) - $15.00
火鍋
HOT POT

湯底  Stock
(Clear Stock - $28 / Spicy Stock - $28 / Mix Stock - $35)

醬料 Sauce
$5.00 每位 PER PERSON
xo醬 / 新鮮辣椒 / 芝麻醬 / 腐乳 / 蒜蓉 / 香菜 / 麻油 / 辣椒油
(XO Sauce / Fresh Chilli / Sesame Paste / Fermented Bean Curd
/ Mashed Garlic / Caraway / Sesame Oil / Chilli Oil)

游水海鮮 Live Seafood
時價 Seasonal Price
皇帝蟹 龍蝦 雪花蟹 青邊鮑 生蚝 東興斑 三刀 彩衣 花鱸 盲曹 游水蝦（時令）
(King Crab/ Lobster/ Snow Crab/ Green Lip Abalone/ Oyster/ Coral Trout
/ Morwong/ Parrot/ Murray Cod/ Barramundi/ Live Prawn (Seasonal))

肉類 Meat
雪花和牛 – $90 / 100g 澳洲和牛 – $42 / 100g 肥牛 – $18
肥羊 – $18 午餐肉 – $18 牛百葉 – $18 猪紅 – $18
Premium Wagyu Beef - 90/100g / Wagyu Beef - $42 / 100g
/ Tender Beef - $18 / Tender Lamb - $18 / Pork Luncheon Meat - $18
/ Beef Tripe - $18 / Pig Bleed - $18

菇類 Mushroom
金針菇 – $14 平菇 – $14 鮑魚菇 – $14 菇類拼盤 – $30
Enoki Mushrooms - $14 / Oyster Mushroom - $14
/ Abalone Mushroom - $14 / Mixed Mushroom - $30
火鍋
HOT POT

丸子 Ball
魚丸 - $16 蝦丸 - $16 牛肉丸 - $16
Fish Ball - $16 / Prawn Ball - $16 / Beef Ball - $16

蔬菜 Vegetable
土豆 - $12 海帶 - $12 萝卜 - $12 玉米 - $12 油面筋 - $12 菠菜苗 - $12
小唐菜 - $12 大白菜 - $12 菠菜 - $12 空心菜 - $12 蔬菜拼盤 - $26
(Potato - $12 / Kelp - $12 / Turnip - $12 / Sweet Corn - $12
/ Fried Gluten puff - $12 / Spinach - $12 / Baby Bok Choi - $12
/ Chinese cabbage - $12 / Chrysanthemum Coronarium - $12
/ Water Spinach - $12 / Mixed Vegetable - $26

粉面類 Noodle
粉絲 - $12 粉條 - $12 蛋面 - $12 烏冬面 - $12
Vermicelli - $12 / Potato Vermicelli - $12
/ Egg Noodle - $12 / Udon Noodle - $12
至尊皇帝蟹（簍王炒飯/簍王蒸蛋）
*Live King Crab Seasonal Price*
做法：姜蔥/避風塘/椒篩/香辣/鴨肝醬/咸蛋黄/黑椒
Cooking Methods: Ginger & Shallots/ Spicy Salt & Crispy Garlic
/ Spicy Salt & Pepper/Szechuan Dried Chili/Goose Liver Pate
/ Salted Egg Yolk/Black Pepper

南極雪花蟹/肉蟹
*Live Antarctic Snow Crab/Mud Crab Seasonal Price*
做法：姜蔥/避風塘/椒篩/香辣/鴨肝醬/咸蛋黄/XO醬粉絲煲/花雕蛋白蒸
Cooking Methods: XO Sauce / Goose Liver Paste / Spicy Salt & Crispy Garlic
/ Spicy Salt & Pepper / Szechuan Dried Chilli / Steamed Egg White in Rice Wine
/ Salted Egg Yolk / Ginger & Spring Onion

生猛龍蝦
*Australia Live Lobster Seasonal Price*
做法：芝士焗/上湯牛油焗/刺身/姜蔥炒/蛋白蒸/避風塘/椒篩/香辣/蒜蓉粉絲蒸/XO醬爆
Cooking Methods: Cheese Baked/Butter Baked /Sashimi/Spring Onion
/ Steamed Egg White / Spicy Salt & Crispy Garlic / Spicy Salt & Pepper
/ Szechuan Dried Chilli / Vermicelli / XO Sauce

青邊鮑魚
*Australia Live Green Lip Abalone Seasonal Price*
做法：堂灼/粥油浸/油泡/老幹媽炒/冰鎮
Cooking Methods: Hot Pot/Congee/Stir Fried/Szechuan Sauce/Frozen

鰻魚
*Live Eel Seasonal Price*
做法：蒜子火腩飯/香煎/豉汁蒸/豉汁串燒/咸菜煮/什菌蒸
Cooking Methods: Braised Carbonados in Garlic/Pan Fried
/ Steamed with Black Bean/Soy Sauce/Steamed Pickles/Mixed Mushroom

🔥 SIGNATURE DISH 🔥 HOT
生猛游水海鮮
LIVE SEAFOOD

東星斑
Live Coral Trout Seasonal Price
做法：翅湯浸/清蒸/蟲草花蒸/兩食
(肉炒球，頭骨：清蒸/滾湯/豉汁蒸/剁椒蒸)
Cooking Methods: Shark Fin Soup/Steamed/Cordyceps Flower
/Two Way(Steamed/In Soup/Steamed with black bean sauce
/Steamed with Cut Chilli)

野生三文
Live Morwong Seasonal Price
做法：翅湯浸/清蒸/兩食
(肉炒球，頭骨：清蒸/滾湯/豉汁蒸/剁椒蒸)
Cooking Methods: Braised Shark Fin/Steamed/Stir Fried
/in Soup/Black bean/Fresh cut chilli

盲曹/花鰤
Live Barramundi/Murray Cod Seasonal Price
做法：翅湯浸/清蒸/古法蒸/雪菜蒸/幹燒/紅燒/鬆鼠/雙冬蒸/豆豉橄欖菜蒸
Cooking Methods: Braised Shark Fin/Steamed/Steamed with lotus leaf
/Steamed with pickled cabbage/ Stir Fried in Chili with Minced Pork Style
/in Soy Sauce/Sweet and Sour Sauce/ Steamed with Preserved Vegetables
/ Steamed with Black Bean & Kale Borecole

彩衣
Live Parrot Fish Seasonal Price
做法：清蒸/幹燒/紅燒/鬆鼠
Cooking Methods: Steamed/Stir Fried in Chili with Minced Pork Style
/in Soy Sauce/Sweet and Sour Sauce

鮑魚仔
Baby Abalone Seasonal Price
做法：清蒸/蒜蓉蒸/XO醬蒸/剁椒蒸/豉汁蒸
Cooking Methods: Steamed/Garlic Sauce/XO Sauce
/Fresh Cut Chilli/Black Bean

塔省生蚝
Tasmania Fresh Oyster (Pacific) Seasonal Price
做法：清蒸/蒜蓉蒸/XO醬蒸/剁椒蒸/豉汁蒸
Cooking Methods: Steamed/Garlic Sauce/XO Sauce
/Fresh Cut Chilli/Black Bean

🔥 SIGNATURE DISH 🔥 HOT
鲍参翅肚
REGAL COMBINATION

鱼翅 Shark Fin

清湯大金勾翅
Supreme Shark Fin - $258.00/位

瑶柱幹捞翅
Braised Shark Fin with Dried Scallops - $188.00/位

蟹肉幹捞翅
Braised Shark Fin with Crab Meat - $188.00/位

紅燒大鮑翅
Braised Shark Fin with Oyster Sauce - $188.00/位

桂花海膽炒大鮑翅
Shark Fin with Sea Urchin & Sweet Osmanthus “Guihua” - $178.00/位 (两位起)

濃湯眉毛翅
 ($) Braised Shark Fin in Rich Stock - $48.00

鲍鱼 Abalone

蠔皇原殼青邊鲍
Green Lip Whole Abalone with Oyster Sauce - $168.00/隻

南非極品幹鲍
Whole South Africa Abalone - $228.00

(signature dish)
(HOT)
鲍参翅肚
REGAL COMBINATION

辽参 Sea Cucumber

蝦膠酿辽参
Stuffed Sea Cucumber with Special Sauce (1 Piece) - $88.00/條

翡翠蚝皇酿辽参
Braised Sea Cucumber with Oyster Sauce (1 Piece) - $78.00/條

燕窝 Bird Nest

上湯竹笙炖官燕
Double Boiled Bird’s Nest with Bamboo Fungus - $78.00

杏汁炖官燕
Double Boiled Bird’s Nest with Almond Milk - $78.00

椰汁炖官燕
Double Boiled Bird’s Nest with Coconut Milk - $78.00

金湯雞茸炖燕窝
Double Boiled Bird’s Nest with Chicken Stock - $78.00
**SPECIAL DISH**

**海皇魚翅撈飯**  
Shark’s Fin with Rice - **$38.00**/位

**鮑魚撈飯**  
Abalone with Rice - **$42.80**/位

**XO花蟹粉絲煲**  
Sea Crab and Vermicelli with XO sauce in clay pot - **$58.80**

**鮮活小龍蝦**  
Live Yabby - **$68.80**  
做法：椒鹽爆水煮/麻辣/幹鍋  
Cooking Methods: Spicy Salt and Pepper  
/Szechuan Style in Chilli Oil/Hot and Spicy/Szechuan Style in Steel Pot

**聖子**  
Razor Clam - **$39.80**  
做法：聖子蒸豆腐 / 清蒸聖子 / 豆豉粉絲蒸聖子  
Cooking Methods: Steam with Tofu / Steamed  
/ Steam with Vermicelli in Black Bean Sauce

**XO炒蜆米粉底**  
Stir Fried PiPi with Deep Fried Vermicelli in XO Sauce - **$32.80**

**芥蘭白玉伴魚片**  
Steamed Fish Fillets with Chinese Broccoli and Bean Curd - **$39.80**

**風沙小黃魚**  
Crispy Little Yellow Croaker with Fried Garlic - **$38.80**

**蒜蓉開邊蒸大蝦碌**  
Steamed King Prawns (with shell) with Minced Garlic - **$38.80**
京式爆海參
Stir Fried Sea Cucumbers with Mandarin Sauce - $58.00

川式水煮魚
Szechuan Style Fish Fillets in Chilli Oil - $39.80

酸菜魚片
Fish Fillets in Pickled Mustard Soup - $39.80

姜葱時蔬炒魚片
Stir Fried Fish Fillets & Vegetables with Spring Onion Sauce - $38.80

剁椒蒸銀鳕魚
Steamed Cod Fish with Fresh Cut Chili - $58.80

冬菜蒸銀鳕魚
Steamed Cod Fish with Preserved Vegetables - $58.80

椒鹽魷魚
Deep Fried Squids with Spicy Salt & Pepper - $29.80

蟹子海鮮炒蛋白
Stir Fried Seafood & Crab Roe with Egg White - $39.80

瑶柱海鮮蒸水蛋
Steamd Egg with Dried Scallops and Seafood - $32.80

避風塘軟殼蟹
Deep Fried Soft Shell Crabs with Spicy Salt & Garlic - $38.80

椒鹽軟殼蟹
Deep Fried Soft Shell Crabs with Spicy Salt & Pepper - $38.80

蒜蓉牛油蝦
Deep Fried King Prawns with Garlic and Butter - $39.80

咸蛋黃炒蝦球
Deep Fried King Prawns with Salted Egg Yolk - $39.80

星洲胡椒蝦球
Stir Fried Prawn with Black Pepper in Singapore Style - $39.80

🎉 SIGNATURE DISH 🎉 HOT
海外情懷
SEAFOOD

姜蔥時菜蝦球
Stir Fried Prawns & Vegetables with Spring Onion Sauce - $39.80

魚香蝦球
Szechuan Chilli Prawns - $39.80

蜜糖蝦球
Deep Fried Prawns with Honey - $39.80

千島汁蝦球
Deep Fried Prawns with Thousand Island Sauce - $39.80

椒鹽元寶蝦
Deep Fried Prawns (with shell) in Spicy Salt & Pepper - $48.80

鐵板咖喱蝦球
Sizzling Curry Prawns - $39.80

蜜糖帶子
Deep Fried Scallops with Honey - $39.80

姜蔥時菜帶子
Stir Fried Scallops & Vegetables with Ginger & Shallots - $39.80

XO薑黃豆帶子
Stir Fried Scallops with Snow peas in XO Sauce - $39.80
四川風味
SZECHUAN FLAVOUR

🌶️🌶️🌶️ 沸騰水煮魚
Szechuan Style Fish Fillets in Chilli Oil - $39.80

🌶️🌶️🌶️ 水煮牛肉
Szechuan Style Beef in Chilli Oil - $33.80

🌶️🌶️🌶️ 毛血旺
Szechuan Style Beef Combination in Chilli Oil - $38.80

🌶️🌶️🌶️ 香辣花蟹
Stir Fried Sea Crabs with Szechuan hot chilli - $58.80

🌶️🌶️🌶️ 麻婆豆腐
Mapo Tofu (Beancurd, Pork Mince, Spicy Szechuan Sauce) - $24.80

🌶️🌶️🌶️ 涼鴛汁虎皮尖椒
Whole Peppers with Roast Chicken Sauce - $24.80

🌶️🌶️🌶️ 宫保自磨豆腐
Szechuan Style Homemade Tofu with Chilli Sauce - $29.80

🌶️🌶️🌶️ 麻辣幹鍋蝦
Szechuan Chili King Prawns in Clay Pot - $48.80

🌶️🌶️🌶️ 幹鍋鴨
Szechuan Chili Duck in Clay Pot - $38.80

🌶️🌶️🌶️ 幹鍋辣肥腸
Szechuan Chili Pork Intestines in Clay Pot - $28.80

🌶️🌶️🌶️ 幹鍋臘肉菜花
Szechuan Chili Cured Meat and Cauliflower in Clay Pot - $32.80

🌶️🌶️🌶️ 幹鍋排骨
Szechuan Chili Pork Ribs in Clay Pot - $33.80

🌶️🌶️🌶️ 幹鍋排骨蝦
Szechuan Chili Pork Rib and Prawn in Clay Pot - $58.80

金沙玉米
Deep Fried Corns with Salted Egg Yolk - $28.80
江南風味
SHANGHAI FLAVOUR

排骨爛年糕
Braised Spare Ribs with Shanghainese Rice Cake - $29.80

砂鍋粉絲油面筋塞肉
Stuffed Gluten with Vermicelli in Clay Pot - $29.80

紅燒油面筋塞肉
Braised Stuffed Gluten in Special Soy Sauce - $26.80

賽螃蟹
“Crab Meat Style” Scramble Egg - $39.80

上海炒鱔絲
Stir Fried Shredded Eel in Shanghainese Style - $34.80

花雕蒸走地雞 (半只/整只)
Rice Wine Steamed Free Range Chicken (Half/Full) - $39.00/$78.00

外婆紅燒肉
Braised Pork Belly in Special Soy Sauce - $29.80

江南紅燒豆腐
Braised Tofu with Chinese Mushroom & Bamboo Shoots - $26.80

秘制紅燒蘿卜
Braised Radish in Rich Soy Sauce - $25.80

雪菜毛豆炒肉絲
Stir Fried Shredded Pork with Pickled Vegetables and Green Soy Bean - $28.80

(signature dish)
牛
BEEF

頂級雪花和牛
Premium Wagyu Beef - $90.00/100g
做法：火鍋/香煎/黑椒/燒汁什菌
Cooking Methods: Hot Pot/Pan Fried/Black Pepper/Mixed Mushroom

幹燒和牛粒
Stir Fried Wagyu Beef with Homemade Soy Sauce - $118.00/300g

香煎澳洲和牛
Pan Fried Wagyu - $42.00/100g

堂灼澳洲和牛
Wagyu Beef Cooked in Hot Pot - $42.00/100g

水煮牛肉
Szechuan Style Beef in Chilli Oil - $33.80

XO炒肥牛
Stir Fried Tender Beef with XO Sauce - $29.80

幹燒牛柳粒
Stir Fried Diced Eye Fillets in Homemade Soy Sauce - $36.80

茶香牛柳粒
Diced Eye Fillets with Tea Flavor - $36.80

蒜香牛柳粒
Stir Fried Eye Fillets in Diced Garlic - $36.80
BEEF

中式煎牛柳
Pan Fried Eye Fillets in Cantonese Sauce - $34.80

京式牛柳絲
Crispy Shredded Beef in Spicy Mandarin Sauce - $34.80

豉汁牛肉
Sliced Beef in Black Bean Sauce - $29.80

鐵板蒙古牛肉
Sizzling Mongolian Beef - $29.80

孜然炒牛肉
Stir Fried Beef with Cumin Powder - $29.80

黑椒牛柳粒
Stir Fried Diced Eye Fillets with Black Pepper Sauce - $36.80

蜜椒牛柳粒
Stir Fried Diced Eye Fillets with Honey and Pepper Sauce - $36.80

蜜椒蒜片牛仔粒
Stir Fried Diced Eye Fillets with Honey and Dry Garlic - $36.80

鐵板黑椒牛仔骨
Sizzling Short Ribs with Black Pepper Sauce - $39.80

鐵板蜜椒牛仔骨
Sizzling Short Ribs with Honey and Pepper Sauce - $39.80

鐵板沙爹牛
Sizzling Satay Beef - $29.80

鐵板咖喱牛肉
Sizzling Curry Beef - $29.80

(signature dish)

(hot)
Crispy Chicken Ribs with Dry Garlic - $29.80

Crispy Chicken Ribs with Spicy Salt & Pepper - $29.80

Deep Fried Chicken with Honey Sauce - $29.80

Chicken & Vegetables with Ginger & Shallots - $29.80

Diced Chicken with Peanut & Chilli - $29.80

Lemon Chicken with Sesame - $29.80

Crispy Skin Chicken with Fried Garlic - $29.80

Crispy Boneless Chicken with Dried Chilli - $29.80

Taiwanese San Pei Chicken - $29.80

Deep Fried Chicken Ribs with Salted Egg Yolk - $29.80

Sizzling Chicken with Black Bean & Dried Shallots - $29.80

Sizzling Satay Chicken - $29.80

Sizzling Curry Chicken - $29.80

Salt Baked Chicken in Hakka Style (Half/Whole) - $39.00/$78.00
麻婆豆腐
Mapo Tofu (Bean curd, Pork Mince, Spicy Szechuan Sauce) - $24.80

飘雪糖醋小排
Pork Spare Ribs with Sweet Vinegar - $29.80

滋味酱汁骨
Pork Ribs with Special Sour Sauce - $29.80

熏梨古老肉
Sweet & Sour Pork - $29.80

菜包香酥肉
Crispy diced pork belly with lettuce cups - $29.80

家乡回锅肉
Szechuan style twice-cooked pork - $29.80

京都排骨
Pork ribs with mandarin sauce - $29.80

潮式椒麻骨
Pork spare ribs in spicy salt and pepper - $29.80

XO酱炒爽肉
Stir fried pork jowl with XO sauce - $33.80

外婆红烧肉
Braised pork belly in special soy sauce - $29.80

蒜香肉排
Pork chop with diced dry garlic - $29.80

干煸四季豆
Szechuan style stir fried string beans with minced pork - $23.80

鱼香肉丝
Shredded pork in Szechuan chilli sauce - $29.80
半只烤鸭（8片）
Peking Duck with Pancake - Half (8 Pieces) - $45.00

整只烤鸭（16片）
Peking Duck with Pancake - Whole (16 Pieces) - $85.00

Szechuan Chilli Duck in Clay Pot - $38.80

弄堂香酥鸭
Deep Fried Crispy Fragrant Duck - $38.00

Deep Fried Crispy Fragrant Duck Breast - $38.80

Cantonese Roast Duck - with bone (Half or Whole)
- $29.80/half  $48.00/whole
枝竹羊腩煲
Stewed Lamb Tenderloin and Dried Bean curd in Ceramic Pot - $68.00

七寶紅燒羊肉
Braised Lamb in Special Soy Sauce - $48.80

水煮羊肉
Szechuan Style Sliced Lamb in Chili Oil - $33.80

孜然羊肉
Stir Fried Lamb with Cumin Powder - $33.80

鐵板蒙古羊肉
Sizzling Mongolian Lamb - $33.80

黑椒炒羊片
Stir Fried Sliced Lamb with Black pepper - $33.80

香煎羊排
Pan Fried Lamb Cutlets (4 Pieces) - $42.80/4塊
煲仔/锅仔
CLAY POT

şi 干捞海鲜粉丝煲
Seafood & Vermicelli in Clay Pot - $34.80

şi 鱼香茄子煲
Eggplants with Szechuan Chili Sauce in Clay Pot - $24.80

şi 鱼香茄子带子煲
Scallops and Eggplants with Szechuan Chili Sauce in Clay Pot - $39.80

şi 瑶柱金针菇烧茄子
Eggplant with Dried Scallops & Enoki Mushrooms in Clay Pot - $34.80

şi 瑶柱蝦米白菜粉丝煲
Stewed Cabbage & Vermicelli with Shrimp & Dry Scallop in Clay Pot - $35.80

şi 金针菇青菜面筋煲
Braised Enoki Mushroom, Gluten & Vegetables in Clay Pot - $28.80

şi 海皇豆腐煲
Seafood and Tofu in Clay Pot - $39.80

şi 腊味香芋煲
Chinese Sausage, Preserved Pork & Taro in Clay Pot - $34.80

şi 梅菜扣肉煲
Braised Pork Belly with Preserved Vegetable in Clay Pot - $29.80

şi 咸鱼鹌鹑粒茄子煲
Salty Fish with Diced Chicken & Eggplants in Clay Pot - $34.80

şi 農家豆腐什菌煲
Braised Tofu with Mixed Mushroom in Clay Pot - $28.80

şi 什锦海鲜煲
Seafood Combination in Clay Pot - $39.80

şi 烧鹅肝茄子鲭鱼煲
Braised Cod Fish & Eggplants with Goose Liver Paste in Clay Pot - $58.00

şi SIGNATURE DISH  şi HOT
健康時蔬

VEGETABLES

鲍汁自磨豆腐
Homemade Tofu with Abalone Sauce - $29.80

椒鹽自磨豆腐
Deep Fried Homemade Tofu with Spicy Salt & Pepper - $28.80

咸蛋黄炒南瓜
Crispy Fried Pumpkins with Salted Egg Yolk - $29.80

青椒土豆絲
Stir Fried Shredded Potato with Capsicum - $24.80

酸辣土豆絲
Stir Fried Shredded Potato with Hot & Sour Sauce - $24.80

雪菜毛豆炒豆幹
Stir Fried Shredded Pork with Diced Bean Curd and Green Soy Bean - $28.80

韭菜炒豆幹
Stir Fried Chives with Diced Bean Curd - $26.80

鐵板黑椒炒蘑菇
Sizzling Black Pepper Mushrooms - $26.80

咸肉蒸大白菜
Steamed Bacon & Chinese Cabbage in Spring Onion Sauce - $26.80

香菇扒菜心
Baby Bok Choi with Chinese Mushroom - $26.80

田園素什錦
Stir Fried Mixed Seasonal Vegetables - $26.80

南瓜蒸水蛋
Steamed Egg with Pumpkin - $28.80

黑松露蒸水蛋
Steamed Egg with Black Truffle - $48.80

🔥 SIGNATURE DISH 🔥

คำตอบของฉัน: แปลงข้อความของคำอธิบายเป็นภาษาอังกฤษได้

🌟 SIGNATURE DISH 🔥

シーンのテキストが適切に読み取れるように変換

🌟 SIGNATURE DISH 🔥
健康時蔬
VEGETABLES

菠菜
做法：金針菇扒/金絲蛋/清炒/蒜茸炒/上湯浸
Cooking Methods: Spinach (Enoki Mushrooms / Preserved & Salted Egg
/ Spring Onion Sauce / Garlic / in Broth) - $24.80

芥蘭
做法：姜汁炒/蝦醬炒/蒜茸炒/清炒/蠔油
Cooking Methods: Chinese Broccoli (Ginger Sauce / Shrimp Paste
/ Garlic / Spring Onion Sauce / Oyster Sauce) - $24.80

豆苗
做法：鵝油炒/蒜茸炒/清炒/蟹肉扒/上湯
Cooking Methods: Snow Pea Sprout (Chicken Fat / Garlic Sauce
/ Spring Onion Sauce / Crab Meat / Braised) - $28.80

空心菜
做法：蒜茸/清炒/椒絲腐乳/蝦酱
Cooking Methods: Stir Fried Water Spinach (Garlic Sauce
/ Spring Onion Sauce / Fermented Bean Curd and Chilli
/ Shrimp Paste) - $28.80

四季豆
做法：幹扁/蒜茸/清炒
Cooking Methods: String Bean (with Szechuan Chili
/ Garlic Sauce / Spring Onion Sauce) - $26.80
主食類
RICE & NOODLE

滿堂紅招牌炒飯
Man Tong Special Fried Rice - $19.80

健康素炒飯
Vegetarian Fried Rice - $18.80

咸魚雞粒炒飯
Diced Chicken & Salted Fish Fried Rice - $23.80

瑶柱蛋白炒飯
Special Fried Rice with Dried Scallops & Egg White - $23.80

黑松露蝦仁炒飯
Fried Rice with Shrimps & Black Truffle (Contains Egg) - $38.80

福建炒飯
Hokkien Style Fried Rice with Seafood - $26.80

臘味撈仔飯 (中/大)
Combination Cured Meat with Rice in Clay Pot (Medium/Large) - $48.00/$88.00 (Please Allow 30 Minutes Cooking Time)

 XO醬茄子燴伊面
Braised Noodles with Eggplant in XO Sauce - $23.80

幹炒牛河
Stir Fried Rice Noodles with Sliced Beef - $22.80

雪菜肉絲湯面
Shredded Pork with Pickled Vegetables Noodle Soup - $19.80

上海粗炒面
Shanghai Fried Noodles (Pork and Vegetable) - $19.80

上海炒年糕
Stir Fried Shanghainese Rice Cake with Mixed Vegetables - $19.80

鴨絲炒面
Stir Fried Noodles with Shredded Duck and Vegetables - $22.80

四川擔擔面
Spicy Szechuan Soup Noodles with Minced Pork - $19.80

老北京雜醬面
Peking Noodles with Minced Pork - $19.80

海鮮兩面黃
Deep Fried Noodles with Seafood Combination - $29.80

XO肥牛兩面黃
Crispy Fried Noodles with Tender Beef in XO Sauce - $29.80

絲苗白飯
Steamed Rice - $3.50/Per Person

SIGNATURE DISH  HOT
港式蝦餃（3個）
Prawn Dumplings (3 Pieces) - $11.80

韭菜鮮蝦餃（3個）
Chive & Prawn Dumplings (3 Pieces) - $11.80

帶子餃（3個）
Scallop Dumplings (3 Pieces) - $12.80

鷄茸玉米羹
Chicken Sweet Corn Soup - $11.00

🔥🔥四川酸辣湯
Hot & Sour Soup - $11.00

喬柱鴨絲羹
Shredded Duck & Dried Scallop Soup - $11.00

雜菜清湯
Mixed Vegetables Clear Soup - $11.00

滿堂紅招牌炒飯
Man Tong Special Fried Rice (GF) - $19.80

健康素炒飯
Vegetarian Fried Rice (GF) - $18.80

🔥🔥宋騰水煮魚
Szechuan Style Fish Fillets in Chilli Oil (GF) - $39.80

芥蘭白玉伴魚片
Steamed Fish Fillets with Chinese Broccoli and Bean Curd (GF) - $39.80

姜蔥時菜炒蝦球
Stir Fried Prawns & Vegetables with Spring Onion Sauce (GF) - $39.80

姜蔥時菜帶子
Stir Fried Scallops & Vegetables with Ginger & Shallots (GF) - $39.80
GLUTEN FREE

鳳梨古老肉
Sweet & Sour Pork (GF) - $29.80

菜包香酥肉
Crispy Pork Belly with Lettuce Cups (GF) - $29.80

家鄉回鍋肉
Szechuan Style Twice-Cooked Pork (GF) - $29.80

幹煸四季豆
Szechuan Style Stir Fried String Beans with Minced Pork (GF) - $26.80

椒鹽自家豆腐
Deep Fried Homemade Tofu with Spicy Salt & Pepper (GF) - $29.80

芥蘭
做法：蒜茸炒/清炒
Cooking Methods: Stir Fried Chinese Broccoli (with Garlic/Spring Onion Sauce) (GF) - $24.80

菠菜
做法：清炒/蒜茸炒
Cooking Methods: Spinach (Spring Onion Sauce/Garlic Sauce) (GF) - $24.80
抹茶提拉米苏
Greentea Tiramisu - $13.00

煎豆沙鍋餅配冰淇淋
Pan Fried Mashed Red Bean Pancake with Ice Cream - $12.00

當季鮮果盤（小 / 中 / 大）
Seasonal Fresh Fruit Platter (Small/Medium/Large) - $10.00/$18.00/$28.00

芒果布丁配冰淇淋
Mango Pudding with Ice Cream - $12.00

鮮果炸雪糕
Deep Fried Ice Cream with Fruits - $12.00

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream - $12.00

桂花酒釀圓子
Glutinous Rice Balls in Fermented Rice Wine - $8.00

陳皮紅豆沙
Sweet Red Bean Soup - $6.00

海帶綠豆沙
Sweet Green Bean & Kelp Soup - $6.00

綠茶雪糕
Green Tea Ice Cream - $9.00

紅豆雪糕
Vanilla Ice Cream with Red Bean Topping - $9.00

香草雪糕
Vanilla Ice Cream - $9.00