



MENU



套餐
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

豬肉生菜包
Pork San Choi Bao

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

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

满堂紅招牌炒飯
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream



SIGNATURE DISH



HOT



套餐
BANQUET B

\$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 (2 pieces) /Per Person

雞茸粟米湯
Chicken Sweet Corn Soup

蒜茸炒蝦球
Stir Fried King Prawns with 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



SIGNATURE DISH



HOT



套餐
BANQUET C

\$108.80 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 (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

芥兰炒帶子
Stir Fried Scallops with Chinese Broccoli

蒙古鐵板牛肉
Sizzling Mongolian Beef

滿堂紅招牌炒飯
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream



SIGNATURE DISH



HOT



火锅 HOT POT

湯底 Stock

清湯 - \$28 / 辣湯 - \$28 / 鴛鴦鍋 - \$35
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

頂級雪花和牛 - \$90 / 100g 澳洲和牛 - \$42 / 100g 肥牛 - \$18
肥羊 - \$18 午餐肉 - \$18 牛板葉 - \$18 豬紅 - \$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



SIGNATURE DISH



HOT



火锅 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 蘿卜 - \$12 玉米 - \$12 油面筋 - \$12 菠菜苗 - \$12
小唐菜 - \$12 大白菜 - \$12 茼蒿 - \$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



SIGNATURE DISH



HOT





點點心意 DIM SIM & DUMPLING

蒸點心類 STEAMED DUMPLINGS

 黑鬆露蟹黃小籠包 (4粒)
Crab Roe Xiao Long Bao with Black Truffle (4 pieces) - **\$28.80**

 蒸三寶 (猪肉燒賣、姜葱蝦角、蝦餃) (6粒)
Mixed Steamed Dumplings (Pork Siu Mai,
Prawn and Ginger Dumpling, Prawn Dumpling) (6 pieces) - **\$18.80**

 招牌小籠包 (4粒)
Signature Xiao Long Bao (4 pieces) - **\$8.80**

  紅油抄手 (8粒)
Wontons with Szechuan Chilli Oil (8 pieces) - **\$15.80**

北京鮮肉水餃 (6粒)
Steamed Pork Dumplings (6 pieces) - **\$12.80**

雞肉水餃 (6粒)
Steamed Chicken Dumplings (6 pieces) - **\$13.80**

 港式薑蔥蝦角 (3粒)
Ginger & Prawn Dumplings (3 pieces) - **\$11.80**


菠菜素水餃 (6粒)
Spinach & Vegetables Dumplings (6 pieces) - **\$11.80**

韭菜鮮蝦餃 (3粒)
Chive & Prawn Dumplings (3 pieces) - **\$11.80**

港式蝦餃王 (3粒)
Prawn Dumplings (3 pieces) - **\$11.80**

猪肉燒賣 (3粒)
Pork Siu Mai (3 pieces) - **\$11.80**

叉燒包 (2個)
BBQ Pork Buns (2 pieces) - **\$11.80**

 點心拼盤A: 港式姜蔥蝦角, 招牌小籠包, 猪肉燒賣, 菠菜素水餃 (共8粒)
Dumpling Platter A: Ginger & Prawn Dumplings, Signature Xiao Long Bao,
Pork Siu Mai, Spinach & Vegetables Dumplings (Total 8 pieces) - **\$32.00**



SIGNATURE DISH



HOT



點點心意
DIM SIM & DUMPLING

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, Turnip Pastries (Total 8 pieces) - **\$32.00**



SIGNATURE DISH



HOT



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**

秘制臘腸

 Chinese Sausage - **\$12.00**


沙爹雞串串

Satay Chicken Skewer - **\$19.80**


沙爹牛串串

Satay Beef Skewer - **\$19.80**

北京烤鴨 (2片)

 Peking Duck (2 pieces) - **\$13.00**

 椒鹽魷魚塊

 Deep Fried Squids with Spicy Salt & Pepper - **\$15.80**

 椒鹽銀魚

Deep Fried Whitebait with Spicy Salt & pepper - **\$18.80**

 椒鹽豆腐

Deep Fried bean curds with Spicy Salt & pepper - **\$12.80**

 原祇椒鹽鷄鶉

Deep Fried Quail with Spicy Salt & pepper - **\$18.80**

蜜汁叉燒

BBQ Pork with Honey - **\$18.00**

紅燒脆皮乳鴿

 Crispy Pigeon - **\$38.00**



SIGNATURE DISH



HOT



精美小食 APPETIZER AND MANTONG TAPAS

冷菜&卤水 COLD & MARINATED

葱香黄瓜

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**

上海醉雞

Shanghainese Marinated Chicken with Rice Wine - **\$19.80**

葱香咸雞


Sliced Chicken with Spring Onion Sauce - **\$19.80**

 川味口水雞卷餅

Shredded Chicken Pancake with Szechuan Chilli - **\$8.80/piece**

 晾衣白肉

Pork Belly Slices with Spicy Sauce - **\$18.80**

 夫妻肺片

Beef combination in Szechuan Chilli Sauce - **\$23.80**

金陵鹽水鴨

Nanjing Style Salty Duck - **\$23.80**

陳皮醬鴨

Duck with Tangerine Peel Sauce - **\$23.80**

葱香海蜇

Shredded Jellyfish with Fragrant Spring Onion - **\$15.8**



SIGNATURE DISH



HOT



精美小食 APPETIZER AND MANTONG TAPAS

冷菜&滷水 COLD & MARINATED

滷水拼盤

Marinated Combination Platter - **\$28.80**

滷水鴨翅


Marinated Duck Wings - **\$16.80**

滷水牛展

Marinated Shin Shank - **\$18.80**

滷水鴨舌

Marinated Duck Tongue - **\$18.80**

 剝椒皮蛋


Preserved Egg with chilli - **\$15.80**

滬式皮蛋豆腐

Tofu With Preserved Egg - **\$15.80**

四喜烤麩

Steamed Gluten with Special Sauce - **\$19.80**

 剝椒蒸金針菇

Enoki Mushrooms with Chopped Hot Chilli - **\$15.80**

挂霸花生

Sugarcoating Peanut - **\$12.80**



SIGNATURE DISH



HOT



靚湯 SOUP

是日靚湯
Soup of the Day - **\$18.00**

宋嫂魚羹
Fish and Mushroom Soup - **\$16.80**


 四川酸辣湯
 Hot & Sour Soup - **\$11.00**

雞茸粟米羹
Chicken Sweet Corn Soup - **\$11.00**

蟹肉粟米羹
Crab Meat Sweet Corn Soup - **\$13.00**

雲吞湯
Short Soup (Wontons) - **\$11.00**

瑤柱鴨絲羹
Shredded Duck & Dried Scallop Soup - **\$11.00**

砂鍋魚頭湯 (小/中)
 Fish Head Soup (Small/Medium) - **\$19.80/32.80**

番茄榨菜蛋花湯 (4人份)
Tomato and Egg Soup with Pickled Cabbage (4 Person) - **\$15.00**

濃鷄湯遼參瑤柱北菇
 Sea Cucumber and Mushroom in Chicken Soup - **\$108/person**



SIGNATURE DISH



HOT



生猛游水海鮮 LIVE SEAFOOD

至尊皇帝蟹 (蟹王炒飯/蟹王蒸蛋)

Live King Crab Seasonal Price

做法: 姜葱/避風塘/椒鹽/香辣/鵝肝醬/咸蛋黃/黑椒

Cooking Methods: Ginger & Spring Onion / Spicy Salt & Crispy Garlic
/ Spicy Salt & Pepper / Szechuan Dried Chilli / Goose Liver Paste
/ Salted Egg Yolk / Black Pepper

南極雪花蟹/肉蟹

Live Antarctic Snow Crab/Mud Crab Seasonal Price

做法: 姜葱/避風塘/椒鹽/香辣/鵝肝醬/咸蛋黃/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/姜葱炒/蛋白蒸/避風塘/椒鹽/香辣/蒜蓉粉絲蒸/XO醬爆

Cooking Methods: Cheese Baked / Butter Baked / Sashimi
/ Ginger & 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 / Chilled on Ice

鰻魚

Live Eel Seasonal Price

做法: 蒜子火腩焗/香煎/豉汁蒸/燒汁串燒/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)

野生三刀

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/花鱸

Live Barramundi/Murray Cod Seasonal Price

做法：翅湯浸/清蒸/古法蒸/雪菜煮/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



鮑參翅肚 REGAL COMBINATION

魚翅 Shark Fin

清湯大金勾翅

Supreme Shark Fin - **\$258.00/位**

瑤柱幹撈翅

Braised Shark Fin with Dried Scallops - **\$168.00/位**

蟹肉幹撈翅

Braised Shark Fin with Crab Meat - **\$168.00/位**

紅燒大鮑翅

Braised Shark Fin with Oyster Sauce - **\$168.00/位**

桂花海膽炒大鮑翅

Shark Fin with Sea Urchin & Sweet Osmanthus "Guihua" - **\$178.00/位 (兩位起)**

濃湯眉毛翅

Braised Shark Fin in Rich Stock - **\$48.00**

鮑魚 Abalone

蠔皇原祇青邊鮑

Green Lip Whole Abalone with Oyster Sauce - **\$168.00/祇**

南非極品幹鮑

Whole South Africa Abalone - **\$228.00**



SIGNATURE DISH



HOT



鲍参翅肚 REGAL COMBINATION

辽参 Sea Cucumber

蝦膠服遼參

Stuffed Sea Cucumber with Special Sauce (1 Piece) - **\$88.00**/條

翡翠蠔皇關東遼參

Braised Sea Cucumber with Oyster Sauce (1 Piece) - **\$78.00**/條

燕窩 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**

金湯雞茸燴燕窩

Double Boiled Bird's Nest with Chicken Stock - **\$78.00**



SIGNATURE DISH



HOT



特色风味 SPECIAL DISH

海皇魚翅撈飯



Shark's Fin with Rice - **\$38.80/位**

鮑魚撈飯



Abalone with Rice - **\$42.80/位**

芥蘭白玉伴魚片

Steamed Fish Fillets with Chinese Broccoli and Bean Curd - **\$39.80**



豆酥辣椒白玉蒸魚球

Steamed Fish Fillet Balls with Chilli and Black Bean Sauce - **\$39.80**

風沙小黃魚

Crispy Little Yellow Croaker with Fried Garlic - **\$38.80**



香辣花蟹

Deep Fried Sea Crabs with Hot Chilli Sauce - **\$58.80**

金玉花蟹粉絲煲

Sea Crabs and Vermicelli in Clay Pot - **\$58.80**

黑鬆露翡翠炒鮑魚片

Stir Fried Sliced Abalone with Black Truffle - **\$68.80**

XO炒蜆米粉底

XO Sauce Stir Fried Pipis with Rice Flour - **\$32.80**

芝士黃油烤龍蝦 (原祇 / 半祇) (Seasonal Price)



Cheese Butter Baked Frozen Lobster (Whole / Half)

小龍蝦 (Seasonal Price)

Yabby

做法: 椒鹽爆 / 紅燒 / 水煮 / 蒜蓉蒸 / 麻辣



Cooking Methods: Spicy Salt and Pepper / Stir Fried in Soy Sauce / Szechuan Style in Chilli Oil / Steam with Garlic Sauce / Hot and Spicy

聖子 (Seasonal Price)

Razor Clam

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

東風螺 (Seasonal Price)

Babylonia

做法: 水煮 / 白灼



Cooking Methods: Szechuan Style in Chilli Oil / Scalded



SIGNATURE DISH



HOT



特色风味 SPECIAL DISH


賽螃蟹

Crab Meat Scramble Egg in Shanghai Style - **\$39.80**


砂鍋粉皮蝦碌

King Prawns with Vermicelli in Clay Pot - **\$42.80**


蒜香原籠蒸鮮蝦

 Steamed King Prawns With Garlic - **\$58.80**


滋味醬汁骨

 Pork Ribs with Special Sour Sauce - **\$29.80**

南瓜蒸蛋

 Steamed Egg with Pumpkin - **\$28.80**


黑鬆路蒸水蛋

 Steamed Egg with Black Truffle - **\$58.80**

瑤柱海鮮蒸水蛋

Steamed Egg With Dried Scallops and Seafood - **\$32.80**

黑鬆露泉水豆腐

 Stir Fried Tofu with Black Truffle - **\$38.80**

 星洲胡椒蝦球

Stir Fried Prawns with Black Pepper in Singapore Style - **\$39.80**

芙蓉炒魚柳

Stir Fried Fish Fillets with Egg White - **\$32.80**

 蜜辣蒜片牛仔粒

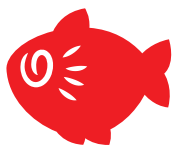
Stir Fried Diced Beef with Honey and Garlic - **\$33.80**



SIGNATURE DISH



HOT



海外情懷 SEAFOOD

京式爆海參

Stir Fried Sea Cucumbers with Mandarin Sauce - **\$58.00**

 沸騰水煮魚



Szechuan Style Fish Fillets in Chilli Oil - **\$39.80**

酸菜魚片

Fish Fillets in Pickled Mustard Soup - **\$39.80**

姜葱時菜炒魚片

Stir Fried Fish Fillets & Vegetables with Spring Onion Sauce - **\$38.80**

 剁椒蒸銀鱈魚



Steamed Cod Fish with Fresh Cut Chili - **\$59.80**

冬菜蒸銀鱈魚

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**

 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

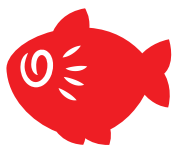
Deep Fried King Prawns with Salted Egg Yolk - **\$39.80**



SIGNATURE DISH




HOT



海外情懷 SEAFOOD

姜蔥時菜帶子

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**

酥炸小蝦

 Deep Fried School Prawns - **\$29.80**

 椒鹽之寶蝦

Deep Fried King Prawns with Spicy Salt & Pepper - **\$39.80**


鐵板咖喱蝦球

Sizzling Curry Prawns - **\$39.80**

鐵板沙爹蝦球

Sizzling Satay Prawns - **\$39.80**

蒜蓉開邊蒸大蝦碌

 Steamed King Prawns with Garlic - **\$58.80**

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醬雪豆帶子

Stir Fried Scallops with Snow peas in XO Sauce - **\$39.80**



SIGNATURE DISH



HOT



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**
-  家鄉回鍋肉
Szechuan Style Twice-Cooked pork - **\$29.80**
-  宮保雞丁
Diced Chicken with Peanut & Chilli - **\$29.80**
-  川香茄條
Szechuan Style Eggplant Strips - **\$24.80**
-  麻婆豆腐
Mapo Tofu (Beancurd, Pork Mince, Spicy Szechuan Sauce) - **\$24.80**
-  燒雞汁虎皮尖椒
Whole Peppers with Roast Chicken Sauce - **\$24.80**
-  宮保自磨豆腐
 Szechuan Style Homemade Tofu with Chilli Sauce - **\$24.80**
-  魚香杏鮑菇
Abalone Mushroom with Szechuan Chili Sauce - **\$24.80**
-  麻辣幹鍋蝦
 Szechuan Chili King Prawns in Clay Pot - **\$58.80**
-  幹鍋鴨
 Szechuan Chili Duck in Clay Pot - **\$38.80**
-  幹鍋雞翅
Szechuan Chili Chicken Wings in Clay Pot - **\$33.80**
-  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**



SIGNATURE DISH



HOT



江南風味 SHANGHAI FLAVOUR

排骨燜年糕

Braised Spare Ribs with Shanghainese Rice Cake - **\$28.80**

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**

糯米獅子頭 (4粒)



Minced Pork Meatballs with Sticky Rice (4 pieces) - **\$38.80**

上海炒鱧絲

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) - **\$48.00/\$88.00**

外婆紅燒肉



Braised Pork Belly in Special Soy Sauce - **\$29.80**

八寶辣醬伴銀絲卷

Pork and Seafood in Shanghainese Sauce - **\$39.80**

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**

雪菜毛豆炒豆幹

Stir Fried Shredded Pork with Diced Bean Curd and Green Soy Bean - **\$28.80**



SIGNATURE DISH



HOT



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**

 鐵板XO炒肥牛

Sizzling Tender Beef with XO Sauce - **\$29.80**


幹燒牛柳粒

 Stir Fried Diced Eye Fillets in Homemade Soy Sauce - **\$36.80**

土芹鮮菇豆腐浸肥牛

Beef with Mushrooms and Celery in Broth - **\$33.80**

茶香牛柳粒

 Diced Eye Fillets with Tea Flavor - **\$36.80**

蒜香牛柳粒

Stir Fried Diced Eye Fillets in Garlic Sauce - **\$36.80**



SIGNATURE DISH



HOT



牛
BEEF

中式煎牛柳
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 - **\$29.80**

黑椒牛柳粒
Stir Fried Diced Eye Fillets with Black Pepper - **\$29.80**

蜜椒牛柳粒
Stir Fried Diced Eye Fillets with Honey and Pepper Sauce - **\$29.80**

鐵板牛柳杏鮑菇
Sizzling Beef with Abalone Mushroom - **\$38.80**

 鐵板黑椒牛仔骨
Sizzling Short Ribs with Black Pepper Sauce - **\$48.80**

 鐵板蜜椒牛仔骨
Sizzling Short Ribs with Honey and Pepper Sauce - **\$48.80**

鐵板沙爹牛
Sizzling Satay Beef - **\$29.80**

鐵板咖喱牛
Sizzling Curry Beef - **\$29.80**



SIGNATURE DISH



HOT



雞 CHICKEN

蒜香雞扒

 Crispy Chicken Ribs with Garlic - **\$29.80**

客家咸酥雞

Crispy Salted Chicken - **\$29.80**

 椒鹽雞扒


Crispy Chicken Ribs with Spicy Salt & Pepper - **\$29.80**

蜜糖雞

Deep Fried Chicken with Honey Sauce - **\$29.80**

姜蔥時菜雞

Chicken & Vegetables with Ginger & Shallots - **\$29.80**

 宮保雞丁

Diced Chicken with Peanut & Chilli - **\$29.80**

香煎西檸雞

Lemon Chicken with Sesame - **\$29.80**

大漠風沙雞

Crispy Skin Chicken with Fried Garlic - **\$29.80**

 大千辣子雞

 Crispy Boneless Chicken with Dried Chilli - **\$29.80**

臺灣三杯雞

 Taiwanese San Pei Chicken - **\$29.80**

黃金雞扒

Deep Fried Chicken Fillets With Salted Egg Yolk - **\$29.80**

鐵板幹蔥豆豉雞

Sizzling Chicken with Black Bean & Dried Shallots - **\$29.80**

鐵板沙爹雞

Sizzling Satay Chicken - **\$29.80**

鐵板咖喱雞

Sizzling Curry Chicken - **\$29.80**

正宗鹽焗雞 (半祇 / 整祇)

Salt Baked Chicken in Hakka Style (Half/Whole) - **\$88.00/\$48.00**



SIGNATURE DISH



HOT



猪 PORK



麻婆豆腐

Mapo Tofu (Bean curd, Pork Mince, Spicy Szechuan Sauce) - **\$24.80**

飄雪糖醋小排



Pork Spare Ribs with Sweet Vinegar - **\$29.80**

鳳梨古老肉

Sweet & Sour Pork - **\$29.80**

菜包香酥肉



Crispy Diced Pork Belly with Lettuce Cups - **\$29.80**



家鄉回鍋肉

Szechuan Style Twice-Cooked Pork - **\$29.80**

京都排骨

Pork Ribs with Mandarin Sauce - **\$29.80**



滬式椒鹽骨

Pork Spare Ribs in Spicy Salt and Pepper - **\$29.80**

榨菜肉末夾餅



Stir fried Pork and Pickled Cabbage with Pancake - **\$29.80**



XO醬炒爽肉

Stir Fried Pork Jowl with XO Sauce - **\$33.80**



老幹媽什菌炒爽肉

Stir Fried Pork Jowl and Mushroom with Szechuan Sauce - **\$38.00**

外婆紅燒肉



Braised Pork Belly in Special Soy Sauce - **\$29.80**

蒜香肉排

Pork Chop with Garlic - **\$29.80**



幹煸四季豆



Szechuan Style Stir Fried String Beans with Pork Mince - **\$23.80**

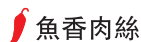


蒜頭辣椒炒燒肉

Stir Fried Roast Pork with Garlic & Chilli - **\$34.80**

腌肉炒菜花

Stir Fried Cauliflower and Bacon with Spring Onion Sauce - **\$28.80**



魚香肉絲

Shredded Pork in Szechuan Chilli Sauce - **\$29.80**



SIGNATURE DISH



HOT



鴨
DUCK

半祇烤鴨 (8片)



Peking Duck - Half (8 Pieces) - **\$45.00**

整祇烤鴨 (16片)



Peking Duck - Whole (16 Pieces) - **\$85.00**



幹鍋鴨

Szechuan Chilli Duck in Clay Pot - **\$38.80**

弄堂香酥鴨

Deep Fried Crispy Fragrant Duck - **\$38.00**

風味茶鴨



Smoked Tea Duck in Szechuan Style - **\$39.80**

碳烤鴨胸



Deep Fried Crispy Fragrant Duck Breast - **\$38.80**

廣東明爐烤鴨 (半祇 / 整祇)

Cantonese Roast Duck - On The Bone - **\$29.80/half \$48.00/whole**



SIGNATURE DISH



HOT



羊
LAMB



枝竹羊腩煲

Mutton and Bean curds in Ceramic Pot - **\$88.00**



七寶紅燒羊肉

Stir Fried Lamb in Special Soy Sauce - **\$58.80**



水煮羊肉

Szechuan Style Lamb in Chilli Oil - **\$33.80**

孜然羊肉

Stir Fried Lamb with Cumin - **\$33.80**

鐵板蒙古羊肉

Sizzling Mongolian Lamb - **\$33.80**

黑椒蒜苗炒羊片

Lamb with Black Pepper & Garlic Stem - **\$33.80**



嫩煎澳洲羊扒 (4塊)

Pan Fried Lamb Cutlets (4 Pieces) - **\$42.80/4塊**



SIGNATURE DISH



HOT



煲仔/锅仔 CLAY POT

 幹撈海皇粉絲煲
 Seafood & Vermicelli in Clay Pot - **\$33.80**

 魚香茄子煲
Eggplants with Szechuan Chili Sauce in Clay Pot - **\$24.80**

 魚香茄子帶子煲
Scallops and Eggplants with Szechuan Chili Sauce in Clay Pot - **\$39.80**

瑤柱金菇燒茄子
Eggplants with Dried Scallops & Enoki Mushrooms in Clay Pot - **\$34.80**

金針菇青菜面筋煲
Braised Enoki Mushroom, Gluten & Vegetables in Clay Pot - **\$28.80**

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

 石燒海膽滑豆腐
Stone Grilled Sea Urchin with Silken Tofu - **\$38.80**

臘味香芋煲
Chinese Sausage, Preserved Pork & Taro in Clay Pot - **\$34.80**

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

咸魚雞粒茄子煲
Salty Fish with Diced Chicken & Eggplants in Clay Pot - **\$34.80**

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

什錦海鮮煲
Seafood Combination in Clay Pot - **\$39.80**

咸蛋肉碎海參煲
Sea Cucumber and Pork Mince with Egg Yolk Sauce in Clay Pot - **\$58.00**

 燒鵝肝茄子鱈魚煲
Cod Fish and Eggplants with Goose Liver Paste in Clay Pot - **\$58.00**




SIGNATURE DISH





HOT



健康時蔬 VEGETABLES


 鮑汁自磨豆腐
Homemade Tofu with Abalone Sauce - **\$29.80**


  椒鹽自家豆腐
Deep Fried Homemade Tofu with Spicy Salt & Pepper - **\$28.80**

 鐵板玉子豆腐
Sizzling Tofu with Oyster Sauce - **\$29.80**

鬆仁西芹炒木耳
Stir Fried Wood Fungus with Pine Nut and Celery - **\$24.80**

咸蛋黃炒南瓜
Stir Fried Crispy Pumpkins with Egg Yolk - **\$29.80**

 青椒土豆絲
Stir Fried Shredded Potato with Green Peppers - **\$24.80**

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

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**

鼎湖上素
Stir Fried Mixed Seasonal Vegetables with Oyster sauce - **\$28.80**

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

上湯蒜子浸時蔬
Steamed Seasonal Vegetables with Fried Garlic in Clear Broth - **\$24.80**

 咸豆漿浸時蔬
Steamed Seasonal Vegetables with Salty Soybean Milk - **\$26.80**



SIGNATURE DISH



HOT



健康時蔬 VEGETABLES

菠菜

做法：金針菇扒/金銀蛋/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/蚝油

Cooking Methods: Chinese Broccoli (Ginger Sauce / Shrimp Paste
/ Garlic / Spring Onion Sauce / Oyster Sauce) - **\$23.80**

豆苗

做法：鷄油炒/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**

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**

通心菜

做法：蒜茸/椒絲腐乳/清炒/蝦醬

Cooking Methods: Water Spinach (Garlic Sauce
/ Fermented Bean Curd and Chilli / Spring Onion Sauce
/ Prawn Paste) - **\$24.80**



SIGNATURE DISH



HOT



面飯類 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 - **\$26.80**

瑤柱蛋白炒飯

 Special Fried Rice with Dried Scallops & Egg White - **\$26.80**

黑鬆露蝦仁炒飯

 Shrimp and Black Truffle Fried Rice - **\$38.80**

福建炒飯

Hokkien Style Fried Rice with Seafood - **\$26.80**

臘味煲仔飯 (中/大)

 Combination Cured Meat with Rice in Clay Pot (Medium/Large)
- **\$48.00/\$88.00** (Please Allow 30 Minutes Cooking Time)

 XO醬茄子燜伊面

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

Deep Fried Noodles with Tender Beef in XO Sauce - **\$29.80**

絲苗白飯

Steamed Rice - **\$3.50/Per Person**



SIGNATURE DISH



HOT



GLUTEN FREE

港式蝦餃王 (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) - **\$11.80**

鷄茸玉米羹

Chicken Sweet Corn Soup - **\$11.00**



四川酸辣湯

Hot & Sour Soup - **\$11.00**

瑤柱鴨絲羹

Shredded Duck & Dried Scallop Soup - **\$11.00**

雜菜清湯

Mixed Vegetables Clear Soup - **\$11.00**



沸騰水煮魚

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**

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**



SIGNATURE DISH



HOT



GLUTEN FREE

  幹煸四季豆
Szechuan Style Stir Fried String Beans with Pork Mince (GF) - **\$23.80**

 嫩煎澳洲羊扒(4塊)
Pan Fried Lamb Cutlets (4pc) (GF) - **\$42.80**

土芹香菇豆腐浸肥牛
Beef with Mushrooms and Celery in Broth (GF) - **\$33.80**

 椒鹽自家豆腐
Deep Fried Homemade Tofu with Spicy Salt & Pepper (GF) - **\$28.80**

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**

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**



SIGNATURE DISH



HOT



甜甜蜜蜜 DESSERT



抹茶提拉米蘇
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**

桂花酒釀湯圓
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
Red Bean Ice Cream - **\$9.00**

香草雪糕
Vanilla Ice Cream - **\$9.00**



SIGNATURE DISH



HOT



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