

APPETIZER 頭檯

Egg Roll	3.15
春捲	
Crab Rangoon	5.95
蟹角	
Fried Shrimp	11.95
炸蝦球	
Wood Ear & Gumbo in Sauce	6.50
涼拌木耳秋葵	
Cucumber in Sauce	6.50
涼拌黃瓜	
Crispy Shredded Taro w. Honey	7.25
蜜汁脆芋絲	

NOODLE 粉麵

Beef Chow Fun	10.95
乾炒牛河	
Seafood Chow Fun or Chow Mein	11.95
海鮮炒河或炒麵	
Black Bean & Pepper Beef Chow Fun or Chow Mein	11.55
豉椒牛炒河或炒麵	
Singapore Rice Noodle	11.55
星洲炒米	
Shredded Meat Rice Noodle	10.95
三絲炒米	
Soy Sauce Chow Mein	8.95
豉油皇炒麵	
Beef Chow Mein	10.95
乾炒牛肉麵	
(Seafood, Chicken, BBQ Pork, Vegetable)	
(海鮮, 雞柳, 叉燒, 蔬菜)	
Pan-fried Noodle	11.95
煎麵	
(Seafood, Chicken, BBQ Pork, Vegetable, Beef)	
(海鮮, 雞柳, 叉燒, 蔬菜, 牛肉)	

SOUP 湯

Sweet Corn w. Chicken Soup	3.95
雞茸粟米羹	
Bamboo Fungus w. Vegetable Tofu Soup	3.55
竹笙蔬菜豆腐羹	
Hot & Sour Soup	3.95
酸辣湯	
Egg Drop Soup	3.55
蛋花湯	
Bamboo Fungus w. Dry Scallop Seafood Soup	4.95
竹笙瑤柱海鮮羹	
Shrimp w. Tomato Tofu Soup	4.95
鮮蝦番茄豆腐羹	

FRIED RICE 炒飯

Soy Sauce Fried Rice	10.95
豉油炒飯	
Choice of:	
Chicken Beef Shrimp	
Vegetable Combination Seafood	
雞柳 牛肉 蝦 蔬菜 什錦 海鮮	
Dried Scallop & Egg White Fried Rice	10.95
瑤柱蛋白炒飯	
Hot & Sour Fried Rice	10.95
酸辣炒飯	
Tomato Fried Rice	11.95
番茄炒飯	
Choice of:	
Shrimp Bacon & Minced Beef	
蝦仁 培根牛松	
Yang Chow Fried Rice	11.95
揚州炒飯	
Eel Fried Rice	11.95
鰻魚炒飯	

🔥 indicates hot & spicy

CHICKEN 雞

Mongolian Chicken	13.95
蒙古雞	
General Tso's Chicken	13.95
左宗雞	
Sweet & Sour Chicken w. Fresh Fruit	13.95
什果甜酸雞	
Orange Chicken	13.95
陳皮雞	
Black Bean Sauce & Pepper Chicken	13.95
豉椒雞柳	
Crispy Chicken	13.95
香酥雞	
Kung Pao Chicken	13.95
宮保雞	
Sizzling Chicken	13.95
啫啫雞柳	
Black Pepper & Asparagus w. Chicken	13.95
黑椒蘆筍雞球	

PORK 豬肉

Baked Spare Rib w. Garlic	12.95
蒜香錫紙骨	
Spare Rib w. Osmanthus Vinegar	12.95
桂花香醋小排	
Baked Pork Chop	12.95
香焗豬扒	
Sweet & Sour Pork Chop	12.95
甜酸豬扒	
Curry Pork Chop	12.95
咖哩豬扒	
Stir-fried Spare Rib w. Pineapple	12.95
香波生炒骨	
Twice Cooked Pork	12.95
川味回鍋肉	
Sweet & Sour Pork w. Fresh Fruit	12.95
什果咕嚕肉	
Coconut Curry Pork Chop	12.95
葡汁豬扒	

BEEF 牛肉

Beef 牛肉 14.95

Cooking Style:

Stir-fried w. Scallion & Garlic | Mongolian

Kung Pao* | Broccoli | Tomato & Pepper

King Mushroom | Hot & Spicy

小蔥頸蒜炒 | 蒙古 | 宮保 | 西蘭花 | 番茄青椒

鮑菇爆炒 | 子孜香辣

Beef Tenderloin 牛柳 15.25

Cooking Style:

Teriyaki | Black Pepper w. Mushroom

Stir-fried Asparagus w. XO Sauce

燒汁 | 黑椒蘑菇 | XO 醬爆蘆筍

Beef Short Rib 牛仔骨 15.95

Cooking Style:

Satay | Wasabi | Teriyaki | Curry

Black Pepper w. Mushroom

沙爹 | 芥末 | 燒汁 | 咖哩 | 黑椒蘑菇

Steak 士的 16.95

Cooking Style:

Ginger & Scallion | Asparagus w. XO Sauce

Black Pepper w. Mushroom

薑蔥爆炒 | XO 醬蘆筍 | 黑椒蘑菇

Fatty Beef 肥牛 14.95

Cooking Style:

Soy Sauce | Wasabi | Satay w. Mushroom

豉油皇 | 青芥 | 沙爹金菇

VEGETABLE 蔬菜

Yu Choy 菜心 11.75

Cooking Style: Sauteed w. Garlic | Oyster Sauce

蒜蓉炒 | 蚝油

Lettuce 生菜 11.75

Cooking Style:

Sauteed w. Garlic | Oyster Sauce

Shredded Pepper w. Bean Curd Sauce

蒜蓉炒 | 蚝油 | 椒絲腐乳

Peapod Tips 豆苗 13.95

Cooking Style:

Sauteed w. Garlic | Japanese Tofu | Bamboo Fungus

Broth Base | Dry Scallop w. Mushroom

蒜蓉炒 | 玉子豆腐 | 金銀蛋竹筍 | 杞子上湯或金菇瑤柱

Chinese Broccoli 芥蘭 11.75

Cooking Style:

Sauteed w. Ginger Dressing | Oyster Sauce | Garlic

薑汁炒 | 蚝油 | 蒜蓉

Sauteed Broccoli w. Garlic 11.75

蒜蓉炒西蘭花

Napa w. Garlic 11.75

蒜子大白菜

On Choy 通菜 12.95

Cooking Style:

Sauteed w. Garlic | Shredded Pepper w. Bean Curd Sauce

蒜蓉炒 | 椒絲腐乳

String Bean w. Mustard Green 11.75

欖菜四季豆

Mushroom & Mustard Green 12.55

w. Tofu Casserole

雪菜金菇豆腐煲

Crispy Fried Tofu 12.55

一口酥水鬼重

Stir-fried Mustard Green w. Lili & Wood Ear 12.55

百合雲耳炒雪菜

Sauteed Bean Curd Skin 12.55

& Broccoli w. Shallots

紅蔥頭爆炒支竹芥蘭

DAILY SPECIAL 每日限量

Guangzhou Style

Roasted Chicken half 14.95 whole 27.95

羊城燒雞

Braised Pigeon 16.95

紅燒蕎麥乳鴿

Braised Pigeon w. Four Cup Sauce 16.95

四杯汁浸乳鴿

Ginger & Scallion Chicken half 14.95 whole 27.95

薑蔥霸王雞

Salt-Baked Chicken half 14.95 whole 27.95

鹽焗手撕雞

Cage Free Chicken

w. Shallots half 14.95 whole 27.95

紅蔥頭淋走地雞

Soy Sauce Chicken half 14.95 whole 27.95

貴妃豉油雞

LIVE SEAFOOD 生猛海鮮

(每日限量供應) Limited quantity everyday

Lobster 龍蝦 36

Cooking Style:

Salty Egg Yolk | Curry | Causeway Bay Style

Red Wine & Black Pepper | Broth Base | Hot & Spicy

金沙 | 咖哩 | 避風塘 | 紅酒黑椒煨 | 上湯 | 香辣

Dungeness 大蟹 36

Cooking Style:

Singapore Style Stir-fried w. Pepper | Curry

Red Wine & Black Pepper | Baked | Hot & Spicy

Causeway Bay Style | Salty Egg Yolk

星洲胡椒炒 | 咖哩 | 紅酒黑椒煨

生焗 | 香辣 | 避風塘 | 金沙

Oyster 生蚝 5/ea

Cooking Style:

Steamed w. Garlic & Vermicelli

Steamed w. Black Bean Sauce

Steamed w. Ginger Dressing

Steamed w. Chili Pepper | Steamed w. XO Sauce

蒜蓉粉絲蒸 | 豉汁蒸 | 薑汁蒸 | 剁椒蒸 | XO 醬蒸

特色菜



Chef's Special

SEAFOOD 海鮮

Salt & Pepper Jumbo Shrimp 椒鹽大蝦	15.75
Soy Sauce Jumbo Shrimp 豉油皇大蝦	15.75
Salty Egg Yolk w. Jumbo Shrimp 金沙大蝦	15.75
Steamed Shrimp w. Garlic 蒜蓉蒸開背蝦	15.75
Causeway Bay Style Jumbo Shrimp 避風塘大蝦	15.75
Baked Jumbo Shrimp w. Garlic 金蒜汁焗大蝦	15.95
Hot & Spicy Jumbo Shrimp 香辣大蝦	15.75
Baked Jumbo Shrimp w. Spicy Chicken Paste 辣雞醬焗大蝦	15.75
Salt & Pepper Shrimp 椒鹽蝦仁	15.65
Sweet & Sour Shrimp 糖醋蝦仁	15.65
Ginger & Scallion Shrimp 薑蔥蝦仁	15.65

Shrimp w. Salty Egg Yolk 金汁蝦仁	15.95
Stir-fried Shrimp & Scallop w. XO Sauce XO 醬蝦帶子	16.95
Clam in Black Bean Sauce w. Pepper 豉椒花蜆	15.95
Hong Kong Style Clam 避風塘花蜆	15.95
Hot & Spicy Clam 香辣花蜆	15.95
Satay Clam 沙爹煮花蜆	15.95
Causeway Bay Style Squid 避風塘鮮魷	15.25
Squid in Black Bean Sauce w. Pepper 豉椒鮮魷	15.25
Salt & Pepper Fish Fillet 椒鹽魚柳	15.25
Fish Fillet w. Yellow Chive 韭黃魚柳	15.25
Teriyaki Fish Fillet 燒汁魚柳	15.25
Steamed Fish Fillet w. Chili Pepper 剝椒蒸魚柳	15.25



撲實存精緻，平凡見真章 ◆ 用普通的食材做出特別的料理

Chinese Yam w. Mustard Green Casserole 雪菜山藥煲	12.95
Sauteed String Bean w. Pork Floss 乾煸肉鬆四季豆	12.95
Preserved Meat w. King Mushroom Casserole 臘味鮑菇煲	12.95
Stir-fried Preserved Meat & Dry Shrimp w. Chive 臘味蝦乾炒韭菜花	12.95
Dry Pot Cauliflower w. Meat Paste 肉醬干鍋菜花	12.95
Healthy Veggie 健康素菜	11.95
Minced Beef & Wild Rice Lettuce Wrap w. XO Sauce XO 醬牛松野米生菜包	14.95
Steamed Scallop & Japanese Tofu w. Cordyceps Flower XO 蟲草花帶子蒸玉子豆腐	16.95

Crabmeat & Egg White w. Asparagus 蟹肉蛋白扒蘆筍	15.95
Clam w. Baby Shrimp & Napa 花蜆蝦米浸白菜	15.95
Stir-fried Broccoli w. Preserved Meat 臘味炒芥蘭	12.95
Sauteed Arctic Clam w. Macadamiasaut 夏果炒北極貝	15.95
Seafood Lettuce Wrap w. XO Sauce XO 醬海鮮生菜包	15.95
Stir-fried Shrimp w. Chinese Yam 山藥百合爆炒蝦仁	15.95
Curry Shrimp w. Clam 咖哩蝦煮花蜆	15.95
Salt & Pepper Smelt 椒鹽鱈魚仔	15.95
Homemade BBQ Pork 自製叉燒	12.95
BBQ Pork w. Oyster Casserole 叉燒生蚝煲	16.95
Ox Tail w. Lemongrass 香茅牛尾煲	14.95

01 蟹子燒賣 Siu Mai	02 蝦餃皇 Shrimp Dumpling	03 香茜牛肉丸 Beef Ball	04 咖哩墨魚仔 Baby Cuttle Fish w. Curry Sauce	05 好味雞爪 Chicken Feet
06 蒸排骨 Steamed Spare Ribs	07 貴妃奶黃包 Egg Custard Bun	08 蠔皇叉燒包 Steamed BBQ Pork Bun	09 水晶韭菜餃 Green Chive Dumpling	10 焗叉燒包 Baked BBQ Pork Bun
11 焗流沙包 Baked Creamy Egg Yolk Bun	12 蛋撻 Egg Tarts	13 叉燒酥 BBQ Pork Turnover	14 酥脆鮮蝦卷 Deep-fried Shrimp Roll	15 培根芝士土豆卷 Bacon Cheese Potato Roll
16 紫菜蟹柳卷 Crabmeat Wrap w/ Seaweed	17 鮮蝦芋角 Deep Fried Taro Puff	18 港式炸煎堆 Deep Fried Sesame Ball	19 咸水餃 Deep Fried Minced Pork Dumpling	20 金牌牛仔骨 Honey Sauce Short Ribs
21 羅漢腐皮卷 Stuffed Bean Curd Skin	22 家鄉芋絲餅 Pan-fried Shredded Taro Cake	23 京都鍋貼餃 Pan-fried Pot Sticker	24 蘿蔔糕 Pan-Fried Turnip Cake	25 香煎玉米餅 Pan-Fried Corn Cake
26 椰汁紅豆糕 Coconut Milk Red Bean Pudding	27 香芒凍布甸 Mango Pudding	點心 Dim Sum S 小點 \$3.65 M 中點 \$4.55 L 大點 \$4.95 XL 特大點 \$6.95		

Early Bird DIM SUM SPECIALS!

\$1.80 EACH ITEM (2PS)

CARRY OUT ONLY | MONDAY - FRIDAY
8AM - 12NOON | NOT INCLUDING HOLIDAYS



蟹子燒賣
Siu Mai



蝦餃皇
Shrimp Dumpling



貴妃奶黃包
Egg Custard Bun



蠔皇叉燒包
Steamed BBQ Pork Bun



焗叉燒包
Baked BBQ Pork Bun



京都鍋貼餃
Pan-fried Pot Sticker



酥脆鮮蝦卷
Deep-fried Shrimp Roll



培根芝士土豆卷
Bacon Cheese Potato Roll

What is Dim Sum?

Dim sum is a Chinese meal of small plates best enjoyed with tea in the company of family and friends.

Though dim sum can be found in many forms and in all regions of China, the cuisine is most closely associated with the teahouse culture of Hong Kong and Guangdong Province.

A typical dim sum meal includes several kinds of steamed buns like char siu bao (roast pork buns), deep fried dumplings like hahm sui gohk (glutinous rice dumplings), rice noodle rolls like ngau cheung (beef noodle rolls) and desserts like djeen dui (fried sesame balls). Food is usually served three or four servings to a portion and arrives in bamboo steamers or on small plates.