

- Tempura Prawns E
- 天婦羅蝦
- Savoury Pork Pastries L
- 家鄉鹹水角
- Taro And Pork Pastries SP
- 芋角
- Stuffed Capsicums With Pork And Shrimp \$14
- 煎釀青椒
- Stuffed Eggplant With Fish And Shrimp \$14
- 煎釀茄子
- Kimchi And Chicken Dumpling E
- 泡菜雞肉餃



Baked & Sweet Treats 烘點和甜點

- Baked Custard Buns L
- 菠蘿包
- Baked Coconut Buns L
- 雞尾包
- BBQ Pork Buns SP
- 叉燒餐包
- Egg Tarts L
- 蛋撻
- Custard Tarts E
- 葡式蛋撻
- BBQ Pork Pastries SP
- 叉燒酥
- Sesame Balls With Red Bean Paste L
- 紅豆煎堆
- White Sugar Cake L
- 白糖糕

- Durian Mochi \$14
- 冰雪榴蓮
- Durian Puff \$14
- 榴蓮酥
- Mango Pudding L
- 芒果布丁
- Coconut Jelly L
- 椰汁糕
- Mied Fruit Jelly M
- 什果凍
- Ice-Cream Mochi E
- 雪糕糯米糍
- Mango Sago \$12
- 芒果西米露
- Peach gum with coconut cream \$12
- 桃胶
- Tiramisu \$12
- 提拉米蘇

Chef's Special 廚師推介

- Szechuan Style Saliva Chicken with Chilli (cold dish) \$18
- 口水雞 (1/4)
- Roasted Pork \$18
- 燒肉
- Roasted Duck \$18
- 燒鴨
- Sweet And Sour Pork \$18
- 甜酸肉
- Orange Beef \$18
- 陳皮牛肉
- Barbecue Pork With Malt Honey \$18
- 叉燒
- Stir Fried Vegetables With Oyster Sauce \$14
- 蠔油時菜
- Edamame Soy Beans E
- 毛豆
- Clams With Vermicelli And Garlic \$15/PC
- 蒜蓉粉絲蒸貴妃蚌
- Pickled Fungus \$13
- 涼拌木耳
- Jellyfish In Vinaigrette Dressing \$16
- 海蜇

Congee, Noodles And Rice 主食

- Congee With Century Egg And Pork \$12
- 皮蛋瘦肉粥
- Congee With Fish Fillet \$14
- 魚片粥
- Congee With Sliced Beef And Egg \$12
- 滑蛋牛肉粥
- Congee With Shredded Chicken \$12
- 雞絲粥
- Congee With Vegetable \$12
- 什菜粥
- Combination Fried Rice \$30
- 什錦炒飯
- Yangchow Fried Rice \$28
- 揚州炒飯
- Salted Fish And Chicken Fried Rice \$28
- 鹹魚雞粒炒飯
- Vegetable And Egg Fried Rice \$26
- 菜炒飯
- Combination Chow Mein \$30
- 什錦炒麵
- Shredded Pork Chow Mein \$26
- 肉絲炒麵
- Stir Fried Beef Hofan (Dry) \$26
- 乾炒牛河
- Stir Fried Beef Hofan (Wet) \$26
- 濕炒牛河
- Wonton Soup (Small, 6Pc) \$18
- 蝦雲吞湯 (小, 6只)
- Singaporean Noodles \$26
- 星洲炒米
- Garlic Round Beans \$16
- 蒜蓉四季豆
- Chinese donut \$5
- 油條

Price 单价

- S ----- \$7.20
- L ----- \$9.20
- M ----- \$8
- SP ----- \$9.70
- E ----- \$10.70